

Monthly Messenger

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Spee-Dee Powder Fillers Have Quality Baked In

It's National Flour Month. We're considering ourselves the unofficial sponsor because, when you're walking down the baking aisle, most of the mixes you see were filled using Spee-Dee machinery. Our servo drive powder fillers can help you reduce the downtime, increase the line speeds and improve the line fill accuracy of your most challenging baking application.

The Revolution is our most cost-effective auger filler; an ideal solution for straightforward dry-product filling applications ranging from 5g to 5lb. Its servo motor control and powerful direct drive maximize speed and minimize maintenance. It features in-line check weigh feedback as well as a full color touch screen interface with PLC-based controls. Other available options include hopper level control, off-line check weight feedback with scale and controls for flapper tooling.

The Revolution series is built with the same Spee-Dee craftsmanship and performance you've come to know and trust, but as a stock product, we're able to make delivery with minimal lead time. All you need to place an order is the appropriate column, stand and tooling. We're confident you won't find a better, more durable or dependable auger filler than this.

Within hours, our 3600 servo upgrade can increase the efficiency of your old clutch brake system while retaining the original column, head casting, agitator, hopper and tooling. It gives you direct-drive servo performance at a fraction of the cost of a new machine. Like all our servo fillers, the 3600 series features a touch-screen interface with on-screen diagnostics and memory for 50 product profiles by name or by code. The interface allows the operator to change the number of revolutions, auger speed and acceleration, agitator speed and mode while the machine is running.

For larger fills and applications requiring higher torque, our 4600 series has a high torque drive assembly. It also has a touch screen interface, an Allen Bradley PLC system and a 20-gallon hopper to accommodate larger fills.

The industry's leading dry food processors have trusted Spee-Dee powder fillers for nearly four decades. Cleaning and maintenance is always fast and easy thanks to fewer wear parts, stainless steel construction and toolless changeovers. Our Spee-Dee quality promise is backed with readily available parts, superior service, on-site training and product testing capabilities to boost output and reduce operating costs. Call to see how we can quickly improve the accuracy and efficiency of your system.

TIME-SAVING ADD-ONS FOR WORRY-FREE FILLING

Available for 3600 and 4600

Our fillers are great on their own, but our split hoppers and vacuum tooling make filling your baking mix or other powdered product even better.



We are proud to have been the first U.S. company to offer split hoppers, allowing for

immediate access to auger tooling for fast and simple product changeover, cleanup and maintenance.

Spee-Dee's stainless steel split 16-gallon hoppers are durable, easy to maintain and accept all standard tooling. These features help you achieve faster changeovers and improved efficiency and a decrease in equipment downtime.



Also growing in popularity, especially with baking mix producers, is our vacuum tooling.

When you lower the fat content of a powder, it's harder to obtain a clean stop. Our vacuum tooling provides a clean cut off for free-flowing and semi-free-flowing product.

Our vacuum tooling has no moving parts. The dual funnel system combines a sintered mesh stainless steel multi-layer screen and vacuum action. This creates a precise vacuum chamber to reduce costly drips and dribbles.