



General view of the installation



Operative charging sacks of brown flour directly into the mixer via the additional conveyor

### Customer Requirements

*Jacob's Bakeries Ltd, Aintree, Liverpool factory has been producing biscuits & crackers since the 1920's. Jacob's is an iconic brand with over 125 years of baking heritage. Jacob's biscuits were first baked in 1850 by William Jacob in Waterford, Ireland.*

They have already been using a Bulk Bag Unloader with integral Flexible Screw Conveyor to load oat flour into a mixer, via a storage silo, for 14 years. To enable them to produce other products in the same mixer, they needed a way to load alternative flours directly into the mixer, bypassing the storage silos.

**The mixer is in operation 14 hours a day, 7 days a week and mixes a new batch of cracker base every 30 minutes. So, the new equipment has to be very reliable to keep the mixer fed.**

### Spiroflow Solution

- A Flexible Conveyor has been installed and it feeds bags of brown flour directly into the mixer.
- This is used to manufacture the base of Jacob's famous Club crackers, Gold crackers and some of the crackers for their packs of 'Biscuits for Cheese.'
- This conveyor installed beside the existing Bulk Bag Unloader is 36' / 11m long, lifting the flour up some 16' / 5m at an angle of approximately 45°.
- It was linked to an existing sack tip station with integral check sifter.
- The inlet to the conveyor is complete with an agitator to prevent any bridging of the coarse brown flour and we supplied a check magnet as part of our scope of supply.
- The conveyor and its controls are designed to operate in an ATEX Zone 22 area.

## How Can Spiroflow Help Your Business?

Contact us today to discuss your specific applications and needs.