FASTBACK®
FASTLANE SLICER
INFEED CONVEYOR

EASY, SAFE, COST-EFFECTIVE DELIVERY OF A SINGULATED STREAM OF PRODUCT TO MULTIPLE SLICERS

HEAT AND CONTROL®

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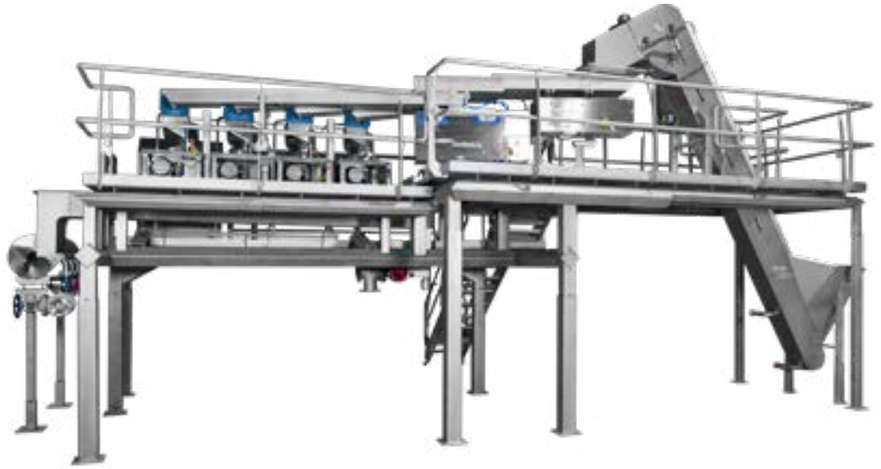

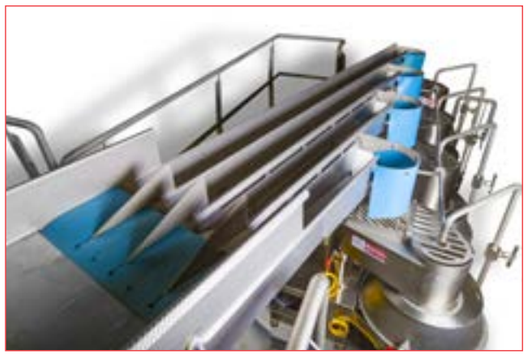

ALL FOR ONE: FASTLANE SLICER INFEED CONVEYORS– EFFECTIVE SINGULATION AND STRONG FOOD SAFETY

Centrifugal potato chip slicers, such as Urschel® models, operate most efficiently when receiving a successive feed of individual potatoes. Feeding multiple potatoes into a slicer at once increases plugging risk, reduces slice quality, and increases amounts of slicing scrap. To optimise quality with quantity, manufacturers use slicer infeed conveyors to distribute product to multiple slicers at once; however, this can quickly enlarge the equipment's footprint and cost due to the amount of steel and platform required for support and for operator access.

The FastLane is a FastBack slicer infeed conveyor which combines the gentle horizontal motion of the FastBack Model 260E-G3 (G3) with a multi-lane pan that singulates product for delivery into multiple Urschel rotary slicers. The FastLane, designed to feed rotary slicers, ensures that only available slicers receive successive product while unavailable slicers remain unfed.

BENEFITS

- Increases production; produces more quality slices and less scrap with a consistent, singulated feed to each slicer. Spreads potatoes evenly–no flooding or product damage.
- Eliminates hazardous pinch-points by using basal-mounted, air-actuated paddles which descend without a mechanically applied force.
- Eliminates overhead sources of contamination which can fall into the product stream.
- Reduces maintenance time; full SS, IP65, NEMA 4X drive minimises collection of debris, withstands the toughest washdown environments, and simplifies cleaning.
- Requires minimal structure to support the infeed conveyor.
- Reduces floor space and up to half the total cost of traditional infeed conveyors with a compact, light-weight solution.

CONSISTENCY | QUALITY | SAFETY

SAFETY

With typical slicer infeed conveyors, when an individual lane needs to be closed for service or blade changes, an operator pushes a button which forces an overhead paddle down into the product stream to prevent the desired slicer from receiving product. However, this forceful downward motion creates pinch-points where an operator may be injured.

SANITATION

The mechanical damming process is a sanitation hazard because debris can accumulate on paddles, or on any suspended support steel, and can fall into the product stream. With the FastLane control interface, an operator can push a button to select an air-actuated paddle which rises to impede product stream within the lane.

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The FastLane is built for washdown environments and simple sanitation. The stainless steel (SS) totally enclosed, fan-cooled motor package is IP65-rated and the electrical cabinet and sensors are IP66 rated and designed to NEMA 4X standards.

The drive and the electrical cabinet and sensors are protected against dust, corrosion, and strong jets of water from all directions. With these key features, the FastLane's food-safety-focused design requires less time and labour for sanitation.

With thousands of applications and a complete testing centre to support your requirements, Heat and Control can bring knowledge, experience, and technology to your next project.

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