

PRODUCTS IN ACTION

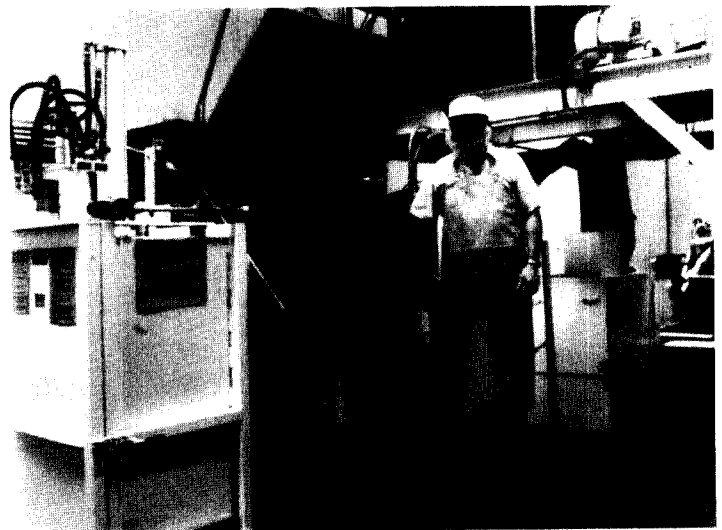
THE YOUNG INDUSTRIES, INC., MUNCY, PENNSYLVANIA 17756



Young Industries conveying and mixing systems meet Edgar A. Weber Company's requirements for increased capacity and dust control

The Edgar A. Weber Company of Wheeling, Illinois, in business since 1902, has evolved into a manufacturer of quality liquid fruit flavorings that are all natural, natural and artificial combinations, and entirely artificial for use in the food, dairy, liquor, and drug industries nationwide.

In 1981, the company purchased Petran Products of Milwaukee, Wisconsin, maker of pure vanilla extracts and cocoa powders, and merged with Petran in 1986. With the addition of the Petran product lines, the Edgar A. Weber Company's sales increased, along with the need for more manufacturing space. In 1988 the company moved into a 36,000-square-foot facility in the Chicago suburb of Wheeling.



Dust control is primary concern

At that time, the Weber Company also sought a new blender to increase the volume of cocoa mix it could produce and a method to control the dust caused by the dumping of dry cocoa, powdered milk, sugars, starches, and stabilizers used in its production. Strict safety regulations imposed by fire inspectors mandated that the company install a dust control system.

Because its quality cocoa mixes are produced on a per-order basis, and because each mix contains its own unique combination of ingredients, the Weber Company also needed equipment that could be cleaned quickly and easily between batches.

Young Industries designs system to fit Weber Company's needs

Officials at the Weber Company felt that Young Industries offered the highest quality components and the most complete package: a Model FBD 42-8 Filter/Bag Dump Station complete with an Empty Bag Compactor, a three-inch TransVair® Mechanical Conveyor, a Centrifugal Sifter, and a Young Industries 200-cubic-foot "multi-pitch" Horizontal Ribbon Blender.

The system is designed to handle the varying densities and flow characteristics of the powdered ingredients while keeping dust to a minimum.

Its operation is simple:

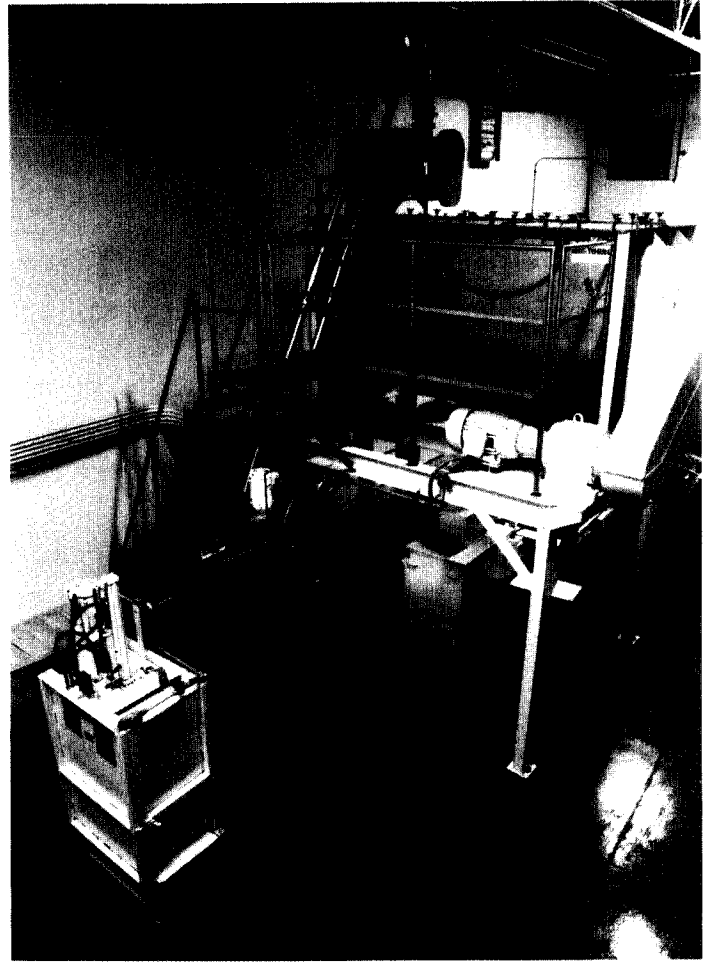
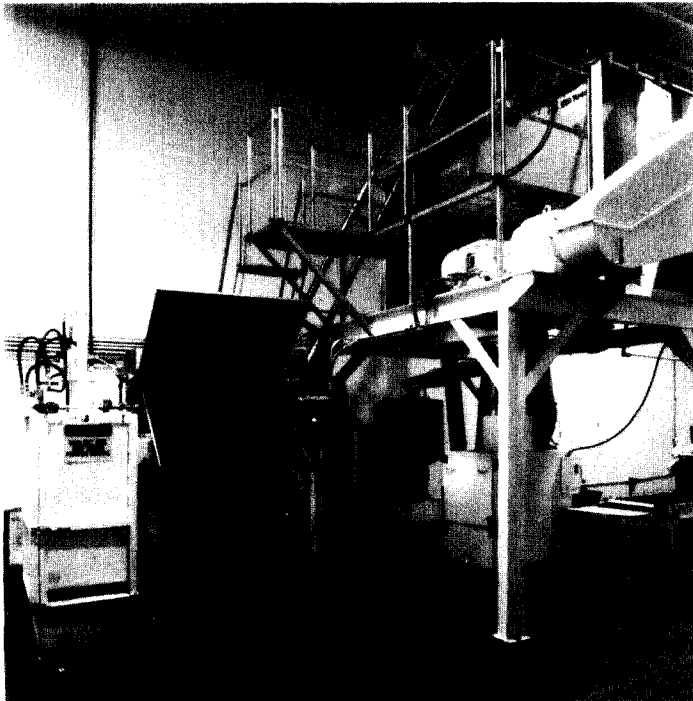
The operator places the bag onto the filter/bag dump station grate and slits the bag open. The continuous cleaning pulse jet filter and fan control the dust during the dumping operation. Empty bags are inserted into the bag compactor for quick, clean disposal.

The contents of each bag are then conveyed from the dump station by a three-inch TransVair® Mechanical Conveyor. The conveyor discharges into a centrifugal sifter, which is used to separate and trap foreign materials from the powders. The powdered ingredients fall through the sifter into a 200-cubic-foot ribbon blender. The "multi-pitch" agitator on the blender mixes the ingredients quickly and thoroughly, saving the company time and energy.

The ribbon blender handles three times the volume of ingredients — up to 6,700 pounds — as the Weber Company's old blender. By operating the blender at maximum capacity whenever possible, the company cuts the time needed to perform quality control tests on each batch.

The system's smooth, polished surfaces and built-in vibrators make it self-cleaning, so the Weber Company can switch products quickly without fear that powder residue from one mix will contaminate the flavor of the next batch.

Young Industries also designed and built a special support structure to meet the Weber Company's specifications so that the finished batch is channeled by gravity into the storage container directly beneath the blender for packaging, eliminating the need for a separate conveying system. Young Industries representatives directed the installation of the system and trained the Weber Company's employees on its operation and safety features.



Weber officials pleased with results

The Edgar A. Weber Company purchased its conveying and mixing system from Young Industries because the system was specially designed and manufactured to fit the company's high-efficiency, limited-manpower operational goals. After a year in use, the system has increased production and cut labor time and costs by virtually eliminating the operation's dust control problem.

All the features that were built into the system are meeting the most stringent OSHA and local safety requirements, according to Weber Company officials. The system also meets the rigid production, cleanliness, and quality control standards of the Weber Company.

The dust control features of the Young Industries system helped the Weber Company earn a high score and excellent rating after an American Baking Institute audit.

For more information on how Young Industries can custom-design, manufacture, and install systems uniquely suited to your operating needs, call 717-546-3165.