

# INFEED ELEVATOR

The Infeed Elevator is used to distribute a portioned flow of raw material to the next step in the process. The first part of the Infeed Elevator consists of a hopper and then the speed of the flighted plastic belt sets the feeding rate towards the fryer. A brush arrangement is installed after the hopper to ensure a constant and even feeding of the raw material.

The flights on the plastic belt can be specifically ordered for your product need and the angle of the belt can be inclined up to 60 degrees. The sides of the rail are higher than the height of the belt to reduce spillage and to avoid pinching of product along the sidewall the flights have a full width.



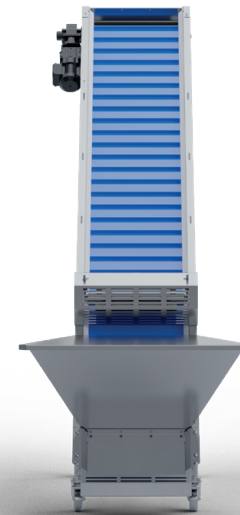
## INFEED ELEVATOR ADVANTAGES

- Brush arrangement for an even flow of raw materials
- Hopper for raw materials

FRONT



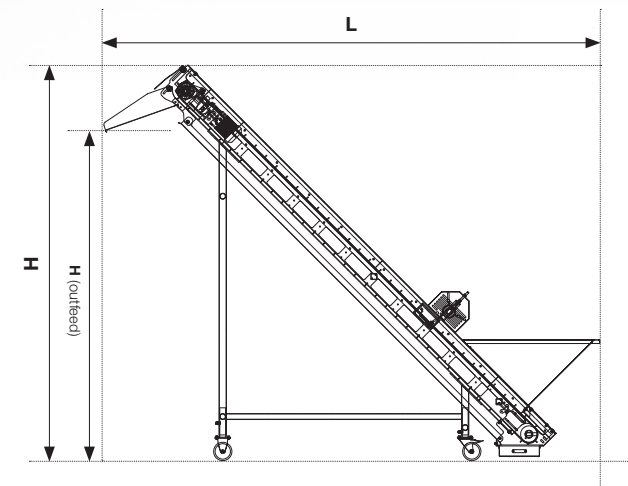
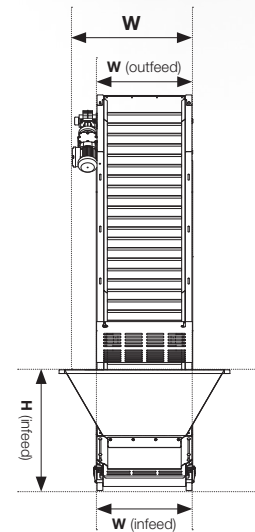
SIDE



INFEED ELEVATOR



INFEED ELEVATOR	L (mm)	W (mm)	H (mm)
<b>ELE033P</b>	2340	860	2084
Infeed / Outfeed		331 / 377	850 / 1724
<b>ELE05P</b>	3394	1162	2698
Infeed / Outfeed		506 / 546	830 / 2058



BRUSH ARRANGEMENT FOR AN  
EVEN FLOW OF RAW MATERIALS



HOPPER FOR  
RAW MATERIALS

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