



Maximised production space and output for medicated confectionery manufacturer

The Challenge:

To decant four product component parts (one flammable), in a way that takes up as little space as possible, for a medicated confectionery manufacturer with a space-restricted site. As the finished product is ingested by customers, the highest standards of hygiene needed to be assured, with no possibility of cross-contamination.

The Solution:

A set of eight ATEX Zone 1 Category IIB 2G c T5 (100C) compliant vessels, of which four are in use at a time (one for each product component), set on a mobile frame.

Saves time and money – production never has to stop for cleaning

The four vessels represent one full day's worth of production. At the end of the production day these four used vessels can be removed, and four new ones inserted, so production never has to stop. One set of vessels is being sterilised, whilst one set is in use. The advantage of stainless steel for this project is that it can be cleaned with alcohol-based disinfectants, and can be used in industrial dishwashers/autoclaves without risk of damage or corrosion. The high level of finish (crevice and pit-free vessel interiors, with a surface roughness of 0.4 micrometers RA) gives security that surface bacteria will not be stored. TSE certification also guarantees that no animal fats have been used in the polishing process; this is vital to guarantee that no cross-contamination from BSE or CJD diseases occurs.

Seamless link with filling machinery

A larger 50L vessel is positioned to the right of the frame. This contains a flammable liquid, which is kept further away from the pumps. ½" valve outlets have been added at the base of all vessels, to quickly and easily decant for filling.

Maximises production space

To make the frame narrower, all the vessel handles have been rotated 30-45 degrees, so they don't clash. The trolley is mobile for ease of moving between the dispensary room and the cleaning room.