



**FOOD MACHINERY
ENGINEERING LTD**

BETTER BY DESIGN

**VIBRATORY
DOUBLES
ELIMINATOR**



BUILT TO LAST FOREVER

**#8 19158 94TH AVE
SURREY, BC V4N 4X8**

**PHONE: (604) 888-8686
TOLL FREE: (877) 700-8686**

**FAX: (604) 888-8638
EMAIL: info@fmefoodmachinery.com**

FME VIBRATORY DOUBLES ELIMINATOR

Premium Doubles Elimination. Clean straight-forward design.

Uses vibration to pull apart, store and space dough pieces.

Rapidly pulls doubles apart then brings all of the dough pieces together to be uniformly metered out.

Reliability proven in all field applications - no other design comes close.

QUALITY GUARANTEE

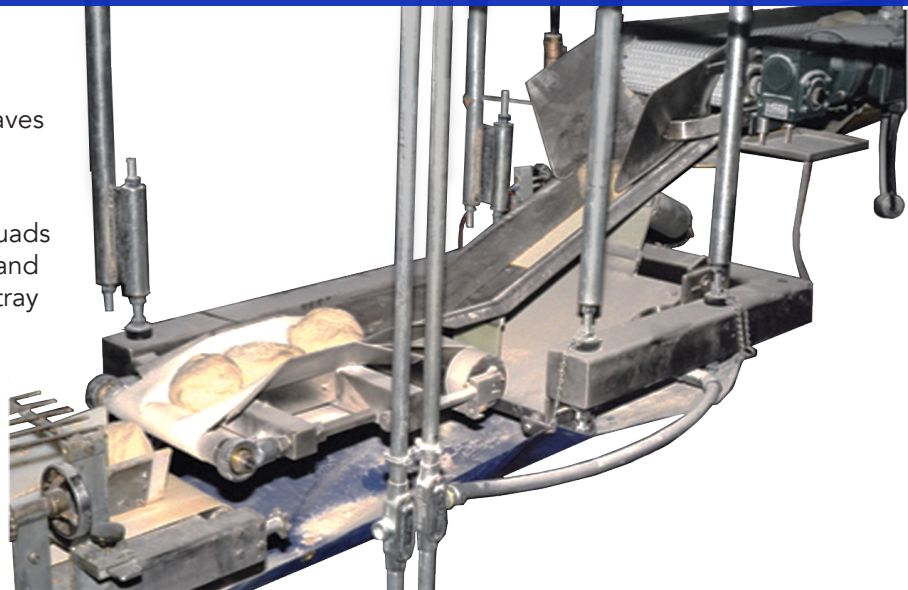
Highest Capacity Operation

Operates at speeds up to 140 loaves per minute

High Accuracy

Eliminates doubles, triples and quads while providing uniform spacing and consistency even when fed from tray proofers.

The contoured chute aligns all the dough pieces and the metering belt provides even spacing, which ensures a consistent finished product.



LOW MAINTENANCE



Only 3 moving parts limit inspection time to less than half an hour per month.

Any part may be exchanged in under 5 minutes.

No Adjustment

All products drop into the center of the vibratory chute - every size of product is automatically accommodated

No Jams

FME's unique design does not use side guides which allows product to wedge

Easy Cleaning

Completely open for full access and can be easily washed down

Sanitary Design

No contamination - no messy chains, gears or lubrication



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ELIMINATES COSTS

The cost of doubles goes beyond lost dough. Eliminate doubles, and save.

Reduced cleaning costs

No more dough deposits on proofer, conveyors and oven surfaces or multiple depanner cripples when a doubles jam causes 5 to 10 additional loaves to be caught behind it.

Residual dough products in the pan are prevented by eliminating torn doubles loaves falling back into the exiting pan on the depanner take-way conveyor.

Minimize downtime

Prevent jammed and clogged moulders that cause stops costing a minimum of 500 lost production loaves.

Eliminate cooler jams

Ensure the prevention of cripples and clumps of damaged loaves.

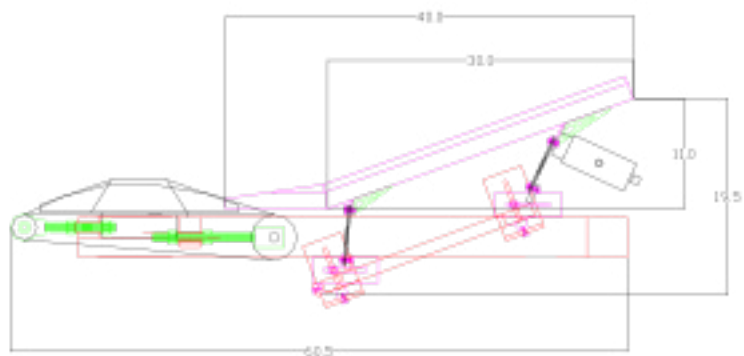
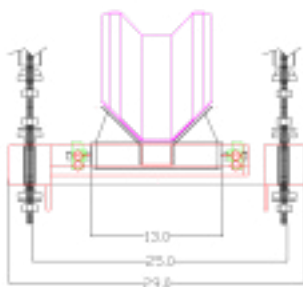
Eliminate cost of an employee

Automate the process of catching and removing doubles.

When the costs are added up, companies see the return through increased productivity in under 6 months on average.



GENERAL SPECIFICATIONS



Weight
Electrical

340 lbs net weight
110/230/460 Volt, 6/3/1.5 ampere,
Single or 3 phase input

Air consumption
Audible level

1 to 3 CFM
63 DbA



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