



HIGH VOLUME SEASONER

RELIABLE, CONSISTENT DISPERSION

The PPM Technologies High Volume Dry Ingredient Applicators include models designed to meter larger volumes of dry seasonings and granular or powdered salts with a reliable, consistent dispersal “curtain” of our standard salter/seasoner unit.

A 1.5” (38mm) pitch metering auger efficiently drives ingredients from a 2 cu/ft (56 liter) stainless steel hopper evenly across the full width of a 2” (50.8) diameter distributor tube. The auger and rotating agitator within the hopper are both driven by a heat and oil resistant synchro belt. The distributor tube transfers ingredients infinitely through adjustable orifices.

VERSATILE OPERATION

Applicators are available for ingredients having a number of bulk densities with output ranging from 5 to 45lb/min (2.3 to 20kg/min). The units can be used in combination with high speed conveyors or drum systems. The unit is also capable of high seasoning levels such as cereals and snack foods.

Three models are available to suit your requirements.

HIGH VOLUME AUGER

This version of our standard unit features an enlarged 2” (51mm) diameter metering auger with double dispensing holes.

ROTARY DISPERSAL UNIT

Used with auger type applicators to ensure even coverage at high volumes. A rotary squirrel cage can be added to the distributor tube to disperse and break down clumps for consistent results with difficult to dispense products and for even coverage over a wider area. The cage is easily cleaned and is driven separately from the auger with its own variable speed DC motor.



 **PPM**
TECHNOLOGIES



HIGH VOLUME SEASONER

SPECIFICATIONS

Power: 120/220VAC 4 amps, 1 phase, 50/60Hz
Air: 100 psi (blaster option)

AUGER DRIVE:

Motor: 1 hp, 180VDC washdown
Belt: 1.25" (30mm) wide synchro lock
Gear: 5:1 to 40:1

SPREADER DRIVE:

Motor: 1/6 hp 90VDC washdown

CONTROL ENCLOSURE:

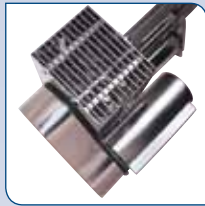
NEMA 4X stainless steel

OPTIONS:

AC motors
PLC
Feedback sensors
4/20 milliamp input



Spreader units can be added to distributor tube.



2 cu/ft hopper shown with rotary agitator unit and optional air blast system.



Entire seasoner with spreader option. Bar at top supports unit in drums or over conveyors.

AGITATOR DISPENSER

An over-the-belt dispenser to effectively spread coarse ingredients such as flakes, herbs and seeds. The dispersal plate includes an adjustable orifice plate with oscillating action to suit different products. In addition, rotary agitators in the hopper prevent cavitation or clumping while promoting steady flow to the dispersal plate.

Standard controls for these systems include variable speed control with readout for augers, agitators or squirrel cage dispensers. Units include status light and kill switch. Optional controls include: system timers, interface with infeed system to cue seasoner, weigh cell volume monitor, control tachometer, and interface with central controller.



SANITARY DESIGN

The easy service design features quick release auger or agitator elements and hygienic electro-polished 304 tubular stainless steel construction for thorough washdown.

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