Flour Container System FLEX.
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Simple, sanitary, flexible.

The flour container system FLEX is an innovative solution designed for efficient, sanitary, and flexible flour transfer from the mill to the bakery.

Its principle is simple: Customized flour blends are filled into containers and transported to bakeries. The baker automatically retrieves the required dough ingredients from the containers exactly according to the recipe. The empty containers are returned to the mill where they are cleaned and refilled.

The new flour container system FLEX offers millers and bakers a new, simple, sanitary, and flexible solution for supplying and delivering flours and other ingredients.

The benefits
- Flexible flour logistics
- Top sanitation
- Easy handling
- High recipe accuracy
- Complete traceability
Blending and loading in the mill. Accurate and customized preparation.

Both basic flours and flour blends are loaded fully automatically with highly accurate weights and top sanitation.
Container exchange.
Sanitary handling and storage.

**Containers**
Containers are made of stainless steel and hold up to 1000 kg flour. Their footprint (1000 mm x 1200 mm) matches an industrial pallet, and they can be easily handled using a pallet jack. To ensure complete discharge, each container is equipped with a vibrator and a screw conveyor. The containers are transported by road on an exchange basis. The truck returns the empty containers to the mill where they are cleaned and refilled.

**Traceability**
The clearly labeled containers are provided with barcodes. Combined with the weighing log, a complete traceability can be ensured.

**Connection**
The containers can be quickly and easily connected via a threaded port to the pneumatic suction line.
Automatic retrieval in the bakery.
Very easy operation, clean and accurate.

Retrieval point
The flours are transported by the pneumatic suction line to the retrieval point which is equipped with a high-precision scale and a dust collection filter. The prepared flour blend is manually discharged into the kneading trough.

Pneumatic suction line
An efficient blower moves the flour from the containers to the retrieval point. It enables distances of up to 80 meters to be bridged between the flour storage and the work area.

The benefits for bakers
- Preparation of the dough ingredients exactly according to the recipe
- Hygienic storage
- More space in the work area
- No lifting of heavy flour bags
- Easy flour logistics
Bakery control system.
The easy way to the required recipe.

At the bakery, the easy-to-use control system ensures retrieval of the required baking blends in the exact quantities and exactly according to the product recipe.

The control terminal is of simple design and can be understood by anyone. In only four steps, the recipe is selected and the dosing process started. The user display is easy to read and shows all the important information such as the recipe number and the weight of the ingredients.

The four steps:
1. Recipe key (F2)
2. Recipe selection (1–99)
3. Enter key
4. Start of retrieval (F5)
The flour container system consists of three sections: The filling unit in the mill, the FLEX containers, and the retrieval point at the bakery.

**Filling unit (batch scale)**
- Holding capacity: 2000 litres
- Discharge time: 20–40 seconds
- Material: Stainless or mild steel
- Weighing system: MEAG (process control system) or platform scale that can be calibrated

**Container**
- Material: Stainless steel
- Volume: Up to 1800 litres
- Weight empty: Approx. 230 kg
- Handling: By pallet jack

**Retrieval point**
- Retrieval quantity per recipe: 2–80 kg (minimum–maximum)
- Retrieval tolerance: +/- 0.10% (starting at 10 kg)
- Retrieval capacity: Up to 30 kg/minute
- Programmable recipes: Up to 50
- Inquiry of flour retrieval quantity: Per weighing cycle and total

**Option**
- FLEX Care service contract: Annual filter and scale servicing