

The Russell Finex 3in1 sieving station helps companies in the food industry safeguard the quality of their food products in accordance with European legislation

Food manufacturers in the European Union increasingly need to cope with strict guidelines governing their industry. Companies' ingredients and finished products have to be quality assured both during production and before dispatch to safeguard against customer compensation or litigation.

As a result, HACCP (hazard analysis critical control point) is a preventive system strictly applied in all European food manufacturing companies, and in many other companies throughout the world to identify areas of potential contamination. A main area of concern is the introduction of raw materials into a process where ingredient bags are split or prior to blending or mixing.

Another crucial issue is the ever increasing importance of safeguarding the health and safety of operator and production staff when handling food products due to dust or manual handling of bagged ingredients in the production environment. European legislation also provides guidelines on lifting limits for operators to protect them from injury.

Russell Finex, with more than 70 years of experience in fine mesh separation, understands all of these issues very well. With their 3in1 sieving station combining three separate features designed to aid good manufacturing practice, they can help food manufacturers conform to all of these sets of legislation. The 3in1 sieving station consists of a low level sack-tip platform with dust hood and integrated dust extraction system, a Russell Compact 600 Sieve and a Magnetic Trap, allowing the system to sieve and remove impurities from the bagged ingredients while protecting operatives from the potential health hazards caused by dust inhalation. The 3in1 sieving station is carefully designed and engineered to ensure the consistent quality and purity of food products. It also makes bag tipping and check screening of ingredients easy and safe for operators.

Russell's 3in1 Sieving Station adapts readily to existing production line requirements, fitting over the feed inlet of any proprietary mechanical or vacuum conveyor or through the floor gravity



discharge. Its compact size also makes it simple to retrofit into existing installations.

The 3in1 sieves are designed for ease of installation, operation and are virtually maintenance free. The machines need no supervision so the operator's involvement is dramatically reduced giving significant savings in labour and downtime costs.

Russell Finex sieves are an integral part of the production process of all major food manufacturers across the world. Thousands of units have been sold into every European country as a result of increasing legislative pressure in order to ensure product quality.

For over 70 years, Russell Finex has manufactured and supplied innovative sieving and filtration equipment to improve product quality, enhance productivity, safeguard worker health, and ensure powders and liquids are contamination-free. Throughout the world, Russell Finex serves a variety of industries with applications including foods, pharmaceuticals, chemicals, adhesives, plastisols, paint, coatings, metal powders and ceramics.