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Multi-Conveyor LLC
Your best...conveyed better.

Call for a Quote:
1-800-236-7960



Asynchronous deposited bag conveyor doubles products per minute.

This system tackles both speed and position control - very cool.



[Multi-Conveyor](#) has just built this 2:1 [mild steel constructed](#) conveyor system that merges over 100 products per minute from two lines into a single line (*doubling the product/minute production rate*) to feed an automated case packing machine. Individual baggers deposit on both lines at predetermined speeds providing minimum gaps between product in order to complete the vertical merge.

The bags detected on the top conveyor are "injected" into the gaps on the bottom conveyor with assistance of vacuum metered belting prior to the merge.

The system is [controlled](#) by a processor that communicates with servo controllers over Ethernet using CIP motion. The Rockwell Automation 842E-CM Ethernet/IP CIP encoder provides feedback on the CIP network to gear the servo axes to the bottom conveyor for both

speed and position control.

The entire system actually consists of six (6) conveyor sections, including incline [mat style belts](#), plastic belt curves, a grip top belt and three belt servo merge systems that feed into an existing case packer.



However, you don't have to wait for an elaborate system to call Multi-Conveyor. We excel in [modular, pre-engineered general transport systems](#) that are "quick ship" - when *you* need them.



USDA vs. USDA Dairy?
Does your conveyor manufacturer
know the difference?
We do.

Multi-Conveyor is proud to say they are proactive when it comes to being [USDA or USDA "Dairy"](#) compliant. Yes, there *is* a difference - and we're on top of our game when it comes to these strict regulations.

USDA Dairy compliance could mean "special consideration" sections with relation to conveyors such as:

- * Exposed Product Conveyors
- * Pasteurization Equipment
- * Cheese Brine Systems & Equipment
- * Mechanical Cleaning Systems (large equipment or vessels)
- * Lactose Equipment

Our April issue of the Multi-Conveyor will expound on this subject. You can invite your business associates to subscribe to our e-newsletters by [clicking here](#) and scrolling down to the bottom right where it says "Sign Up For Our E-Newsletter".



The Cheese Show is coming and it's time to get involved!

Then let's set our sights to Fall for Pack Expo!

ICTE: [International Cheese Technology Expo](#) is coming up soon and it's time to [register!](#)

Do you know why Multi-Conveyor is one of the leading conveyor companies at this show? Because we know cheese! [Let's explain \(in a nutshell\).](#)

Mark your calendars to visit Multi-Conveyor in booth **#1432**.

[Pack Expo International](#) registration is open but **WAIT!** We will soon be letting you know how to register for **FREE**, compliments of Multi-Conveyor. If you want information sooner or would like to get on our "comp" list, please contact marketing@multi-conv.com and type PACK EXPO FREE in the subject line. We will keep you informed!

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