



# CAMCORP

A MEMBER OF THE SCHEUCH GROUP

## PROCESS WITH CONFIDENCE

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### QUALITY PNEUMATIC CONVEYING SOLUTIONS THAT CONSISTENTLY PERFORM

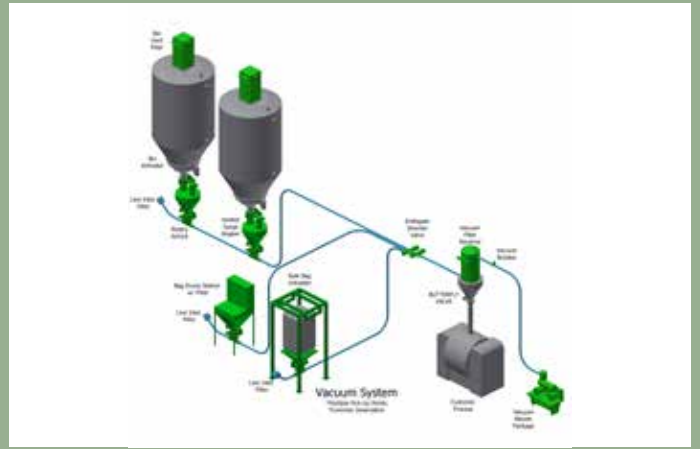
Processing with sugar or flour is no simple matter. For instance, balancing heat and humidity takes experience in order to prevent moisture build-up and lumping. Many food processors trust CAMCORP to be their partner in matching their material handling needs with the best system design.



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CAMCORP, Inc.  
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CAMCORP helps customers to automate manual processes that improve production efficiency, provide quality control and reduce labor costs. CAMCORP solutions include vacuum and pressure pneumatic conveying systems, minor ingredient automation, dust collection, and dehumidification systems. We offer integrated process controls including batch management software.



CAMCORP customers appreciate our comprehensive know-how in all areas of dry bulk material handling systems; the initial receipt, storage, silo discharging and conveying. Our expert engineers design cost-effective solutions for reliable conveying for gentle and low-wear effect on ingredients.

The automation of minor ingredients provides a high level of repeatability and accuracy. CAMCORP experts understand the production processes in the food, chemical, plastic, and general industries; which means that we are able to develop a solution for your specific needs.

### Dilute Phase Pressure and Vacuum Transfer System Capabilities

- Truck or railcar unload systems to bulk storage silos
- Storage silos including dust collection and reclaim systems
- Pneumatic transfer systems from silos to terminal use points
- Sifting and metering of ingredients
- Weighing/scaling of ingredients
- Dehumidification and conditioning of air stream
- Minor ingredient systems including loss-in-weight batching
- Central dust collection systems
- Batch management systems
- Process controls including PLC and motor starters

### COMMON FOOD PRODUCTS

- Fresh baked goods
- Extended shelf-life baked goods
- Pasta products
- Confectionery
- Cereals
- Finished mixes
- Frozen foods
- Minor ingredients



PNEUMATIC CONVEYING SYSTEM

VISIT [WWW.CAMCORPINC.COM](http://WWW.CAMCORPINC.COM) AND VIEW A VARIETY OF FOOD PROCESSING SYSTEMS DESIGNED BY CAMCORP.

