Kemutec has supplied two more KEK Centrifugal Sifters to Manor Bakeries, Carlton, Barnsley, to quality control incoming materials for the company’s latest range of organic cakes. Each sifter is complete with its own KEK EC2 sack tip unit and screw elevator. Manor Bakeries already have KEK Centrifugal Sifters on site. Project Engineer, Dennis Herbert, said that the choice of additional KEK Sifters was influenced by operator preference.

Manor Bakeries is the UK’s leading manufacturer of cakes and Carlton is the largest cake bakery in the UK. Here they produce a wide range of ambient cake products including Jam Tarts, Swiss Rolls.
and Battenburg varieties marketed under the Mr Kipling, Cadbury’s and Lyons brands. The need for the new sifters arose through Manor Bakeries’ move into the organic cake market where strict guidelines guarantee the source of the ingredients and prevent contamination by non-organic ingredients. Manor decided the easiest way to meet future demand and avoid contamination was to have storage facilities and production lines dedicated to organic products.

The two KEK Sifters screen incoming flour and other ingredients to remove any hard agglomerates formed during storage. The KEK sifters supplied to Manor Bakeries are Kemutec’s latest cantilevered models. Production Supervisor, Mr Tam Cooper confirms that, “These new design cantilevered sifters are much easier and quicker to clean”. Flour and other ingredients are unloaded into the sack tip cabinet of the EC2 elevator from 25 kg sacks positioned by a suction lift device.