

GASHOR

THE FORMULA



**INDUSTRIAL SOLUTIONS
FOR HANDLING SOLID
AND LIQUID
INGREDIENTS**



GASHOR, a company founded in 1959, specialises in the food industry, providing solutions for the storage, transport and dosage of solid and liquid ingredients.



Our company offers engineering solutions to achieve the following objectives:

**Increased
productivity**

**Process
automation**

**Food
safety**

**Ergonomic
Work**

Silos

GASHOR offers multiple storage solutions tailored to the specific needs and conditions of each client, providing silos and tanks for both solid and liquid ingredients, whether for high or low consumption.



All our storage systems are designed according to ATEX regulations and food quality standards to comply with HACCP, FDA regulations. They are also adapted to the specific regulations of each country.

Dosage

We deliver micro-dosing pre-batching engineering solutions for both wet and dry.

The stations can also be semi- or fully automatic.

Our pre-batching solutions ensure full traceability and automated recipe management, capable of handling as many ingredients as required.



Finally we incorporate the recipe at the end point with systems that prevent cross contamination, dust environment and the dosage of the recipe at the required time.



Pneumatic conveyors

All our systems are designed so that the handling of ingredients is done in a safe, hygienic, and ergonomic way, adapting to the requirements and regulations of each geographical area.

We design and install pneumatic systems for both dilute and dense phase, operating under negative or positive pressure, including pulsing systems, always ensuring optimal and sealed transport.

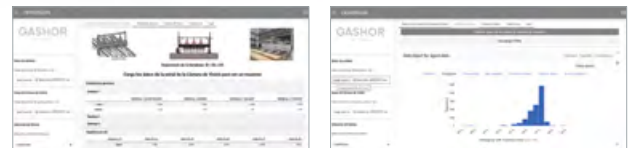
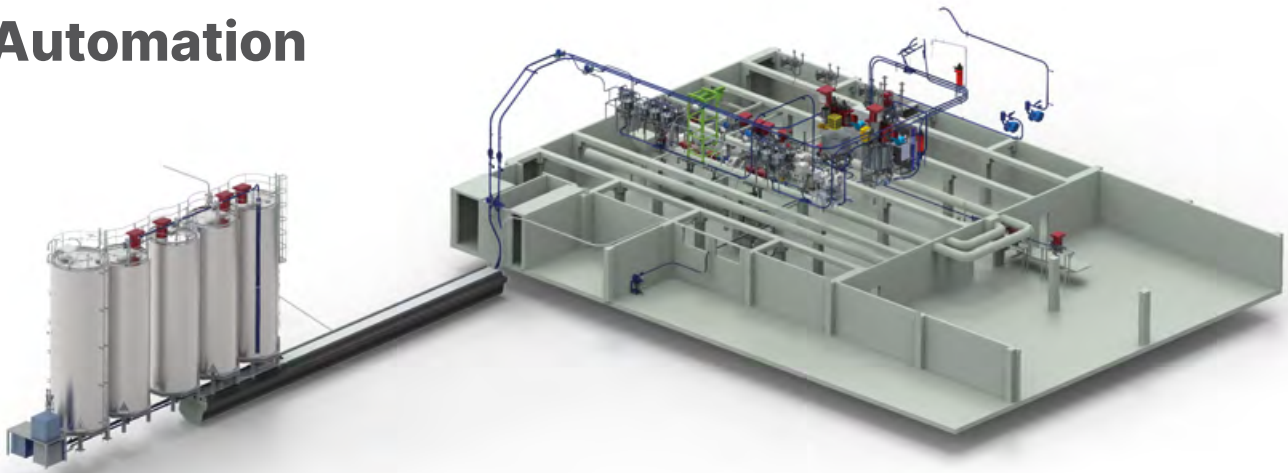
We have CIP system-ready pumping systems, mixers and equipment. This equipment is suitable for any fluid regardless of viscosity.



We also have equipment for transporting fragile or high-fat ingredients. Using bucket or mechanical conveyors that are easy to clean and maintain.

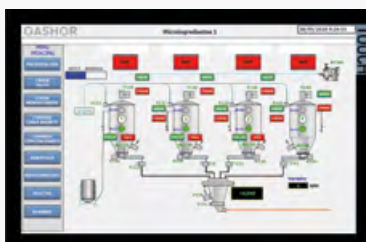


Automation



We implement integrated process control and fully customized programming, including real-time management for process, equipment, and traceability control - MES or SCADA environments ready.

Our engineering team stays up to date with the latest technologies and is fully dedicated to finding the best solutions for managing, controlling, and monitoring your plant's production.





Auxiliary solutions

Reprocessing

In collaboration with our clients, we have developed solutions to reprocess, adapt, and reintegrate rejected products back into the production cycle. This approach enhances productivity, savings and significantly reduces waste.

Solutions for the bakery industry

Flour Cooling system

We deliver a more economical and efficient solution that is also gentler if compared to ice, thanks to the recirculation of cold air. Our fluidised-bed cooling system, combined with continuous airflow in a stainless steel buffer, enables a thermal drop of up to 15°C.



Automatic feeding of flouring machines

Our equipment automates the filling of flouring machines, eliminating manual labor, possible cross-contamination and dust while sifting the flour and ensuring accurate dosing.





GASHOR Engineering



GASHOR Innovation



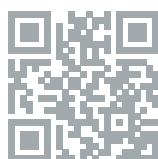
GASHOR Industry



GASHOR Services

Notes:

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