



Industrial solutions for handling solid and liquid ingredients made by reliable people and equipment

> 1 Introduction

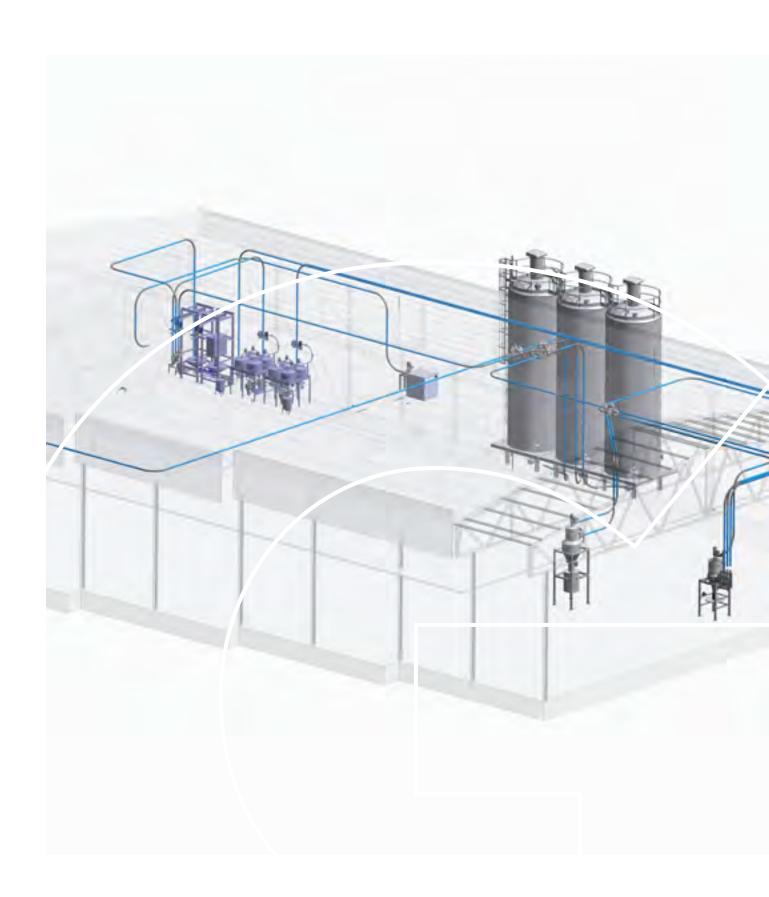






GASHOR, a company founded in 1959, specialises in the food industry, providing solutions for the storage, transport and dosage of solid and liquid ingredients.

Our company offers engineering solutions to achieve the following objectives:



> 2 Silos



Gashor has multiple storage systems that adapt to the needs and conditions of each client. Offering silos and tanks for liquid and solid ingredients of greater or lesser 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.





We have micro-dosage stations for solids and liquids. The stations can also be semi- or fully automatic.

Our stations guarantee traceability and automate recipes, which can have as many ingredients as necessary.









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.

> 4 Pneumatic conveyors





We design and install pneumatic systems in dilute or dense phase and in impulsion or suction. Always guaranteeing optimal and sealed transport.

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









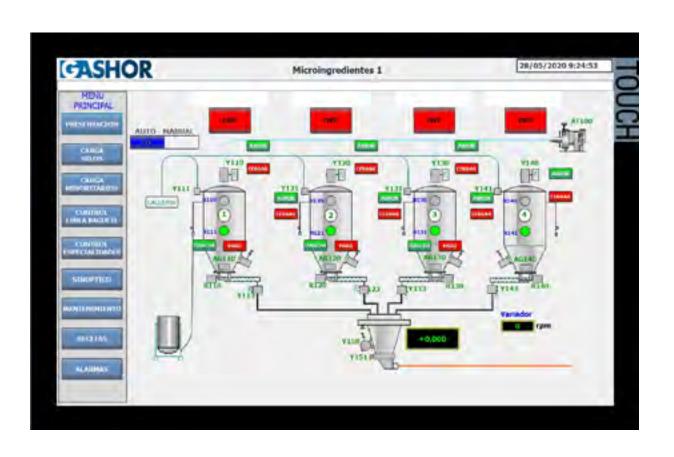
We also have equipment for transporting fragile or high-fat ingredients. Using bucket or mechanical conveyors that are easy to

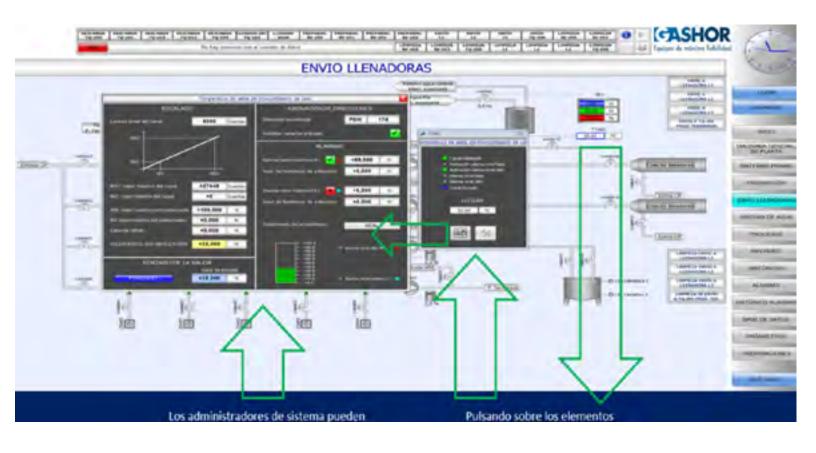
clean and maintain.

5 Automation



We implement integrated process control and fully customised programming. Including real-time management and control of processes/equipment, traceability and MES or SCADA environments.







Our engineering team keeps up to date with the latest technologies and will find the best solution for your needs. To manage, control and monitor plant production.





> 6 Auxiliary solutions





> Big Bag
Stations

> IBC station



> Bag dumper station



> Sifting/Filtration

We have systems capable of sifting, filtering and removing metals, ensuring that the raw material reaches its final destination uncontaminated.



Reprocessing



In conjunction with our clients, we have developed systems to reprocess, adapt and incorporate the reject product into the production system. This increases productivity and minimises waste.

> Guided recipe

This system ensures the correct dosage and traceability of ingredients and the operator simply has to follow an automatic step-by-step guidance system.





Solutions for the bakery industry

> Flour Cooling system

Fluidised-bed cooling system and continuous air flow in stainless steel buffer. Where we achieve a thermal jump of up to 15°C. A more economical and efficient system that is also much less aggressive than with ice thanks to the recirculation of cold air.

Solutions for the bakery industry

> Automatic feeding of flouring machines

Equipment to automate the filling of flouring machines by eliminating labour, dust and sifting the flour to ensure correct dosage.



