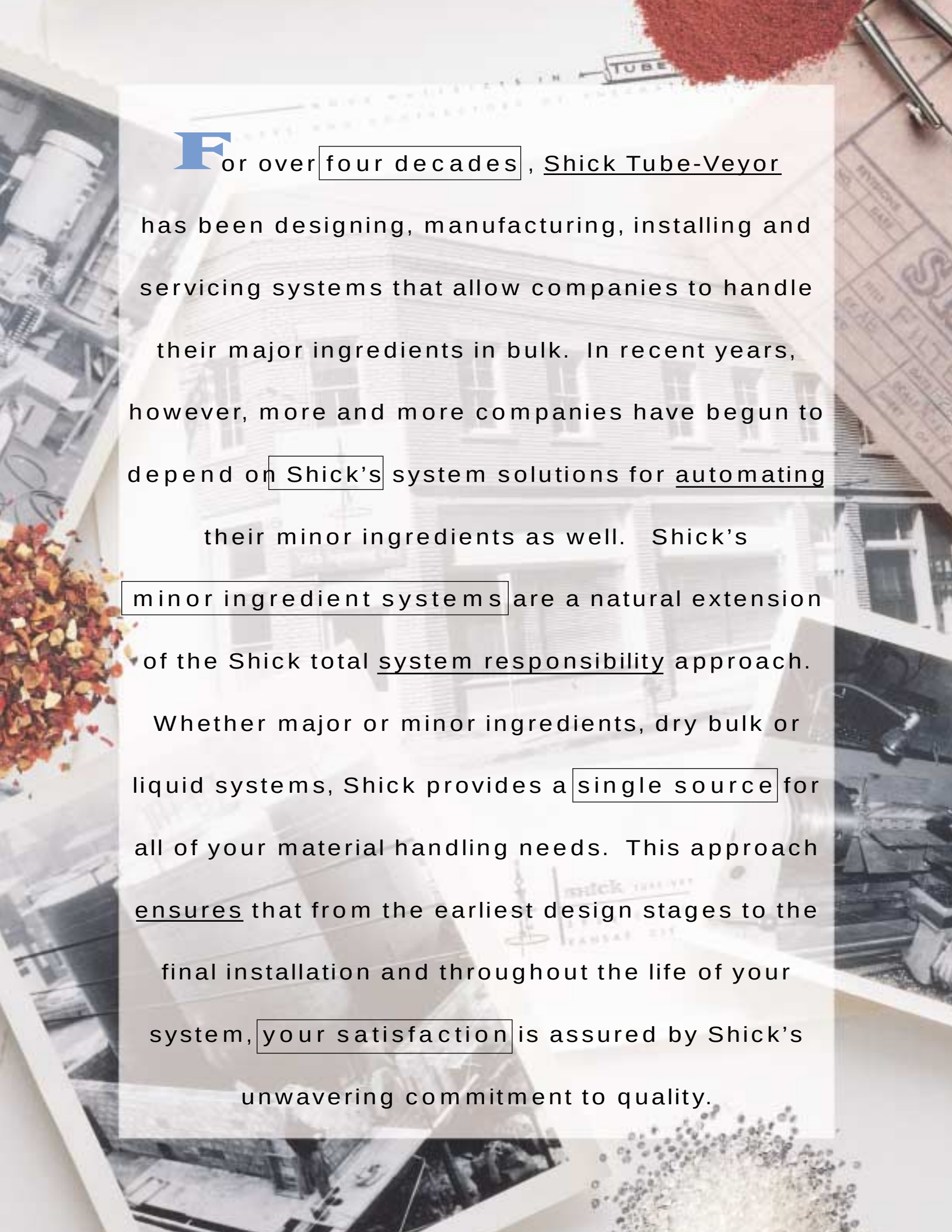
Minor Ingredient Systems

SHICK TUBE-VEYOR CORPORATION



For over four decades, Shick Tube-Veyor has been designing, manufacturing, installing and servicing systems that allow companies to handle their major ingredients in bulk. In recent years, however, more and more companies have begun to depend on Shick's system solutions for automating their minor ingredients as well. Shick's minor ingredient systems are a natural extension of the Shick total system responsibility approach. Whether major or minor ingredients, dry bulk or liquid systems, Shick provides a single source for all of your material handling needs. This approach ensures that from the earliest design stages to the final installation and throughout the life of your system, your satisfaction is assured by Shick's unwavering commitment to quality.

A Justifiable Change

Circle- The tortilla industry is fast becoming a major user of minor ingredient systems. 1) Shick's experience with minor ingredient systems encompasses a myriad of materials. 2) Shick's minor ingredient systems typically include all necessary support structures and access platforms. 3) Since 1956, Shick Tube-Veyor has been hard at work meeting the ingredient handling needs of the food industry. Opposite page - From the smallest to the largest industrial application, Shick will custom-design the perfect minor ingredient system to your satisfaction.

The quest for greater efficiencies in costs and time is exceeded only by an increasing emphasis on product consistency and quality. Today, it is not uncommon to find completely automated processes that require major ingredients, minor ingredients and even micro-ingredients, thereby rendering manual scaling and feeding obsolete. Shick's minor ingredient systems provide levels of speed, accuracy, consistency, sanitation, scheduling and reporting that were previously unattainable. In addition, Shick's automated minor ingredient systems decrease refuse collection through the ability to purchase your ingredients in reusable containers. Considering the purchasing justifications in labor reduction and accountability, Shick's minor ingredient systems affect more than just production — they affect your bottom-line.

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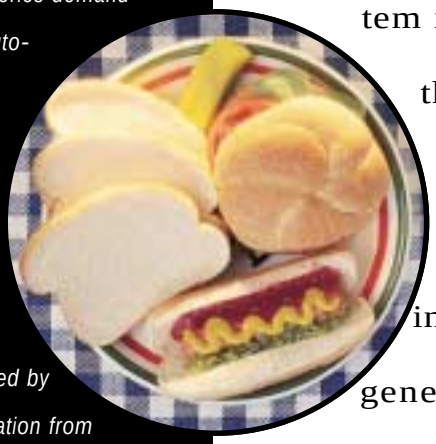

Circle- From sandwich breads to hot dog buns, bakeries demand the accuracy of automated ingredient systems. 1) Shick's strong presence within the baking industry is illustrated by this system application from 1958. 2) Our on-site test facility is capable of recreating most any real-life situation for product and material testing. 3) Companies throughout the food industry continue to produce a higher quality product by relying on Shick systems.

Opposite page- Micro and minor ingredients are accurately scaled and then transferred to the mixer area.

Shick brings the experience earned through thousands of system installations, in a myriad of industries throughout the world, to every minor ingredient system. Shick's pioneering work in the development of minor ingredient systems has generated extensive knowledge and experience.


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Minor ingredient systems, by their very nature, require more knowledge about more products and processes, which is why, even with our years of experience, we continue to learn everyday through our full-scale test facility. Utilizing Shick's test facility, in conjunction with our process experience, allows Shick's engineers to learn about your materials before actually designing your minor ingredient system. It is this experience that provides Shick the essential ability to conceptually develop the best approach and select the proper equipment for your system.


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Custom Applications

Circle- Today's expanding pasta industry demands the precision of an automated minor ingredient system. 1) Shick's Mechanical Engineering Department is committed to provide the most accurate, complete and timely responses to all projects. 2) Shick utilizes the most advanced engineering hardware and software to design your system. 3) Automated minor ingredient systems replace outdated inefficient methods. 4) Established in 1956, in Kansas CIty, Missouri, Shick Tube-Veyor set out to become a leader in the ingredient handling industry. Opposite Page- Dry major and minor ingredients and liquids are precision batched prior to entering a customer's process.

Although there are many things that are similar from one operation to another, your company's needs are still unique. Your process, your facility, and your operational needs, such as scheduling and reporting, are unlike any other. They shouldn't have to conform to a pre-packaged system, which is why at Shick, we believe the most important step is to listen to your specific needs in order to understand your individual process requirements.

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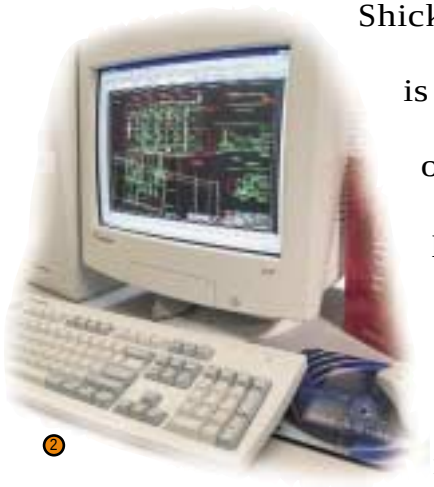

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While others tell you what you can do, our staff of electrical, mechanical and process engineers listen to what you need and then deliver. Our focus is on application engineering. While we take advantage of standard components and modular design concepts, we always configure the system to meet your needs.

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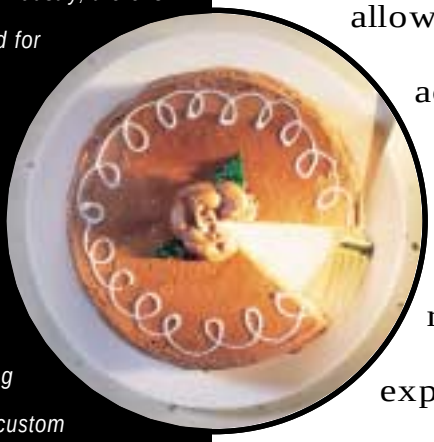
System Requirements

Circle- With the expanding variety of today's dry mix industry, there is an increasing need for precision driven ingredient systems. 1) Shick maintains a full staff of electrical engineers to configure the operating software for your custom designed system. 2) In recent years, Shick has engineered and manufactured numerous systems within the frozen dough industry. 3) Early on, Shick pioneered many of the control systems which layed the foundation for today's highly advanced controls. Opposite page - A wide variety of PLC's, supervisory software and operating interface terminals can be incorporated to meet a customer's unique requirements and specifications.



The development of computerized control systems has allowed minor ingredient systems to work with precise accuracy. At Shick, our engineers will custom design the software for your automated control system to meet all of your process requirements. Our extensive experience in selecting the proper hardware and software is critical for providing the batch accuracy and repeatability required for minor and micro ingredient management. Considering the high demand for precision control within highly regulated markets, minor ingredient systems must do more than transfer small amounts of ingredients to a process system. They must provide exact weighments of ingredients with the assurance of repeatability, managed by accurate reports that show recipe formulation and plant inventories. Shick's electrical engineers will design and integrate the supervisor computer, PLC controls, operator interface terminals and the motor control center and interface them with your main business computer, allowing for the most efficient system possible.

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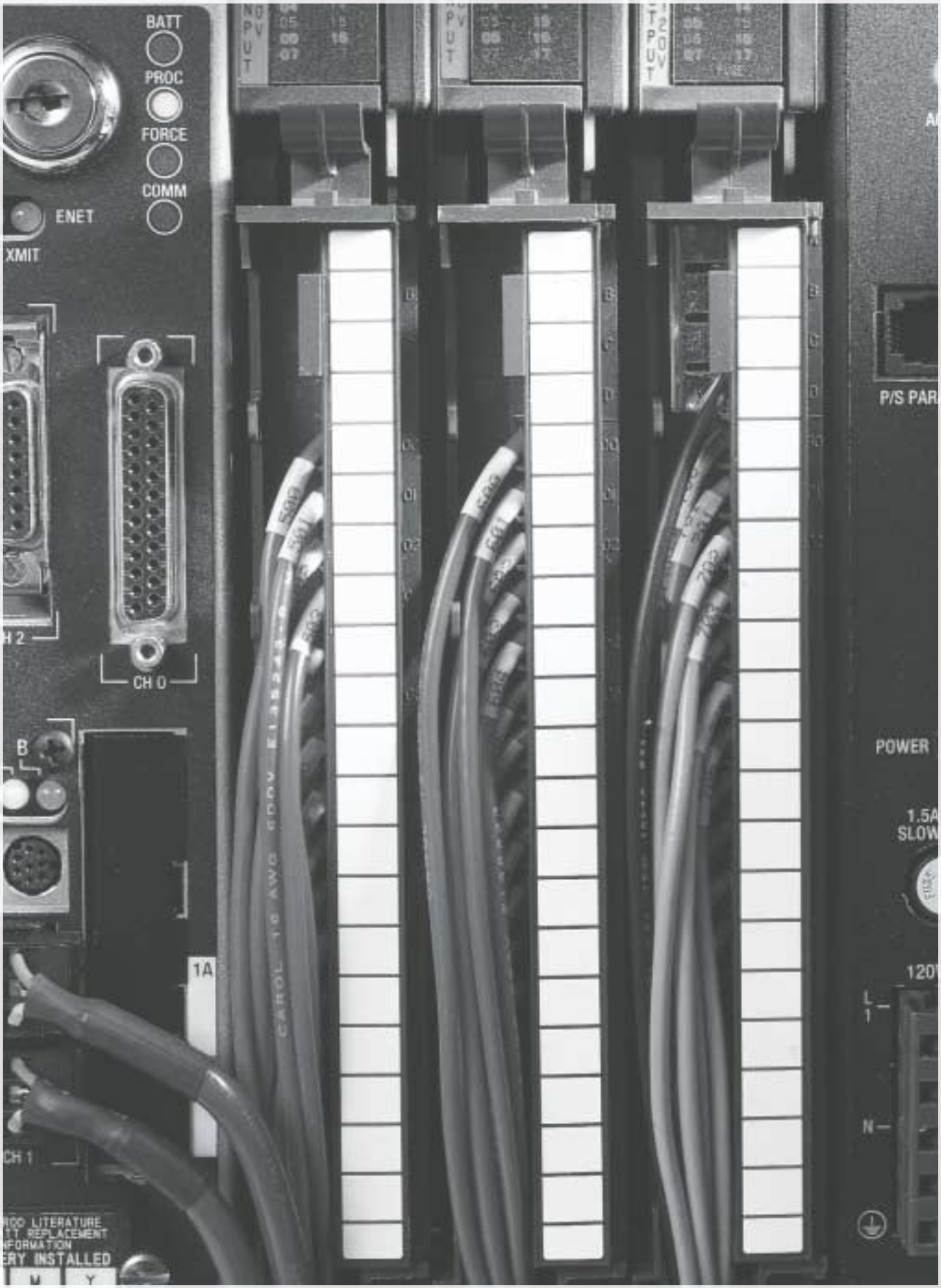
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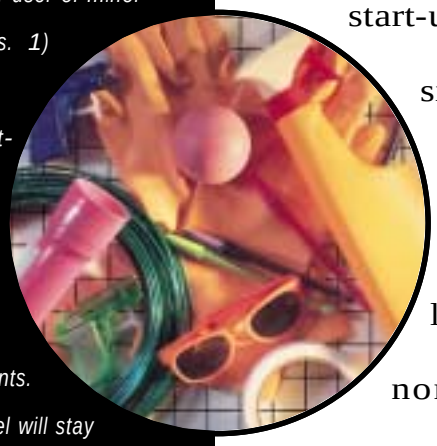
Installation Support

Circle- The plastic and chemical industry is a major user of minor ingredient systems. 1) From equipment installation to start-up and training, Shick is equipped to handle all aspects of your project requirements. 2) Shick personnel will stay on location to ensure a smooth installation start-up. 3) From the 1950's through the 1990's, customers from around the world have benefitted from our on-location service technicians and installers. Opposite page- Minor ingredient systems can eliminate labor, increase efficiency, and improve batch accuracy.



Shick Tube-Veyor Corporation offers complete installation, start-up, training, service and support as a natural extension of our total system approach. Shick provides complete mechanical and electrical installations utilizing dedicated union and non-union installers. In addition to the system equipment, Shick also engineers and installs the support and access platforms for your minor ingredient system.

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Shick's installation and service technicians are trained and experienced in minor ingredient applications and are on hand to work with you throughout the mechanical and electrical installation, as well as all facets of start-up and training. At Shick, this is more than just an added service, it's a necessary element of ensuring that your system is installed and operating properly from the very start.

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