

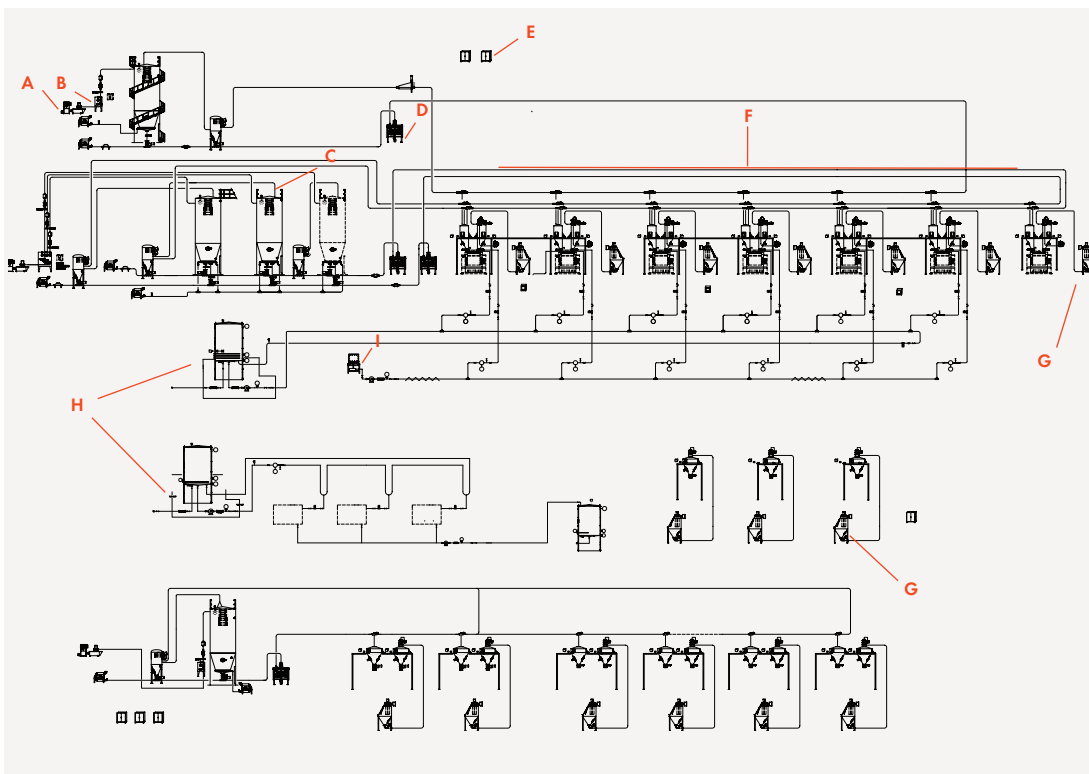
INNOVATION IN AUTOMATION

Tortillas

INDUSTRY PROFILE



Transfer to Tasty



SOLUTION OVERVIEW

For the tortilla market, we have solutions for both dry and liquid ingredients, either in bulk and/or minor capacities.

Our solutions cover bulk storage/delivery, liquid ingredient storage/delivery, minor ingredient systems and liquid tote systems for delivery of liquid ingredients in smaller capacities to mixing. We also provide

dust collection systems and integrate process controls in our system designs. Our Automated Ingredient Management (AIM™) software provides traceability for all raw ingredients and includes features such as creating recipes, managing ingredients, setting production schedules and generating reports on ingredient usage/inventory.

Process Solutions for the Tortilla Market

- › Bulk ingredient storage & delivery
- › Liquid ingredient storage & delivery
- › Minor ingredient scaling/batching systems
- › Liquid tote systems
- › Dust collection systems
- › Process controls

- A: Silo dehumidification system
- B: Truck unload panel
- C: Bulk flour storage silo
- D: Inline sifting
- E: Process controls
- F: Dry ingredient scaling
- G: Hand dump station for hand-added minor ingredients
- H: Bulk liquid storage with delivery system & metering to mixers
- I: Liquid tote with delivery system & metering to mixers

Interested in learning more about our tortilla processing capabilities? Have an upcoming tortilla project? Let's have a conversation.

HEADQUARTERS

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