

## Industrial handling solutions from Simmatic Automation Specialists

**S**immatic Automation Specialists has been providing industrial handling solutions for over 20 years. Using extensive expertise, the company has evolved to produce in-house end of arm tooling and vacuum handling solutions.

Simmatic has a clear vision of the future's requirement to automate process solutions.



Representing likeminded innovative forward-thinking companies such as Vmece and Airwork ensures it can keep offering the very latest in technological developments that best suit the customer's needs.

The firm invites you to challenge it with your difficult-to-handle pouches, sachets and boxes and it will give you the most optimised and reliable solution for your process. Just send them to the company and detail the process and it will get a video supported offer to you.

Recently, Simmatic was challenged to handle sausage rolls and pasties at two per second and developed an in-house EOAT which gave a totally reliable solution despite the difficulty of delicate pastry.

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[www.simmatic.co.uk](http://www.simmatic.co.uk)

## Testing liquid viscosity wirelessly

**G**etting the correct viscosity for ketchup, sauces and mayonnaise can be tricky and relies on precise mixing.

One of the technologies used for measuring viscosity is the rotational viscometer, which monitors the torque required to rotate a spindle at a constant speed within the fluid being mixed.

However, according to Sensor Technology sales engineer Mark Ingham, torque can be difficult to measure. "Because the spindle is rotating, wires attached to a torque sensor on the shaft could wind up and quickly snap," he says. "Approaches using slip rings are available, but far from ideal because of costs, set-up time and the inevitable wear and tear."

Hence, Sensor Technology has devised a wireless method, using TorqSense rotary torque transducers. These do not need physical connection to the rotating shaft, instead using a radio frequency link to send power to the sensing element on the spindle and receive torque reading signals back.

TorqSense sensors use two tiny Surface Acoustic Wave devices (SAWs) made of ceramic piezoelectric material containing frequency resonating combs. These are glued on the drive shaft at 90 degrees to one



another. As the torque increases, one comb expands and the other contracts proportionally to the torque experienced.

An RF transmitter/receiver mounted close to the spindle emits radio waves towards the SAWs and collects them when they are reflected back, so the change in frequency of the reflected waves identifies the current torque.

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## Lorien expands team with new management appointments

**L**orien Engineering Solutions has made four management appointments to its UK team based at Burton-upon-Trent, following a series of new business wins.

The multi-disciplinary engineering and project management business has doubled the size of its project management team with the appointment of Owain Davies, Richard Mullan, Darren Toon and Ben Tomlinson. The new Project Managers will support the company's senior management and directors and drive further growth.

Owain Davies brings 12 years' experience as a project engineer and manager with expertise gained at 3M and Molston Coors. At Lorien, he will have a strategic Engineering, Procurement, Construction

Management (EPCM) role within the food, brewery and life sciences sectors, as well as a focus on stakeholder management.

Richard Mullan has 12 years' experience in the civil and structural engineering sectors. At Lorien he will specialise in building and civil engineering on CAPEX Projects to augment the existing capabilities of the in-house structural engineering department.

Darren Toon is a Mechanical & Production Engineer with a successful track record in water, waste, renewable energy, pharmaceutical and FMCG project delivery. At Lorien, he will lead on projects in the food sector including the product relocation and expansion for a major food manufacturer.

Ben Tomlinson first joined Lorien as a Project Engineer in 2014 working in the process and utilities sector, before moving to BT Engineering. Ben rejoined Lorien in March 2019 and has now been promoted to project manager, working on a large food manufacturing project within the process department.

[www.lorienengineering.com](http://www.lorienengineering.com)  
[www.gpstrategies.com](http://www.gpstrategies.com)



## Delivering compliant clean air solution with FEG

**M**any processes within the food industry produce dust, mist, odour or emissions which cause issues that range in severity from general housekeeping through to detrimental effects on worker health and a genuine nuisance to the surrounding community.

In many cases, companies turn to suppliers who offer them off the shelf solutions without fully understanding the cause of the problem and the realities of how the factory works, as Chris Williams, MD of FEG Ltd, explains.

"One of the biggest problems we see is that solutions are not properly thought out and systems are either badly designed or designed to work under parameters the site cannot maintain. This often leads to misuse and the system becomes compromised.

"FEG Ltd knows that in order to make recommendations you need to understand the total problem, there are many influencing factors which could be the root cause of the issue. We take ownership of defining the problem, using a holistic approach broken into sensible stages and designing a

bespoke solution that meets the specific needs of the client.

"For example, we successfully tackled the complex issue of both oil mist and odour emissions from food frying which was affecting the surrounding community. We designed a bespoke system which integrated our LGC Scrubber with the client's existing production line. The unique, flexible and multi-stage design of this scrubber ensures a practical and low maintenance solution which delivers compliance with the requirements of BAT (Best Available Techniques)."

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