

# VIBRA SCREW CASE HISTORY



C-253

SCR-20  
Adds Color to Noodles

## Customer

A. Zarega's Sons, Fair Lawn, NJ, manufacturers of private-label pastas.

## Problem

Nearly 15 years ago, in response to new marketing opportunities, A. Zarega's Sons introduced vegetable color and flavor to its pastas. That change required redesign of its equipment-intensive process lines to accommodate a broad range of additives: egg-yolk, tomato and spinach powders, as well as albumen to enhance cooking quality. What was needed was a feeding device that could operate 24 hours a day without maintenance problems; that could meter even difficult materials with high accuracy; that could vary its speed to match the demands of continuous mixing and extrusion; that was simple in design so that it could be stripped and cleaned quickly.

## Solution

The company found its answer in the SCR-20, a low-cost precision screw feeder. The SCR-20 maintains accuracies of  $\pm 1-2\%$  of set rate, regardless of material — powders, pellets or flakes. It has a variable drive that provides a 20:1 feed range, and interchangeable screw assemblies from  $1/4"$  to  $2"$  dia. The entire working assembly can be torn down, cleaned and reassembled in five minutes. Zarega's Sons installed two SCR-20s with stainless steel contact materials in 1972, and began producing its first flavored pastas.

## Results

The intervening years have demonstrated the wisdom of the company's initial marketing decision. Zarega's now has seven pasta-making lines in operation; no fewer than five of the lines are equipped with two SCR-20 feeders, each capable of producing the new popular flavored pastas. After all those years, the first two feeders are still on line, operating as required around the clock.



Newest pasta line at Zarega's Sons features two SCR-20 vibrating screw feeders completely fabricated of food-grade stainless steel.