



VORTEX ROLLER GATES HANDLING WHEAT FLOURS

Customer: Regional Flour Milling Company

Material: Soft and Hard Wheat Flours

Valves: Vortex Roller Gates
Vortex Wye Line Diverters

Overview:

This company has provided high quality flour to nationally-known bakers for over 100 years. They first became aware of Vortex in the spring of 1992 when special “rectangular configured” Vortex Roller Gates arrived at their facility on a metal fabricated bin they ordered through a supplier.

The valves worked so well that the company contacted Vortex in the fall of 1995 to purchase replacement Vortex Roller Gates for a different system.

“The valves were very dependable. We started replacing problematic valves within our facility with Vortex.”

Over the years, the company has come to rely on Vortex for slide gates and diverter valves that handle their products in gravity flow as well as pneumatically-conveyed applications.

Maintenance personnel comment that, *“Vortex valves offer us dust tight sealing and low maintenance costs. We pretty-much install the valves and then forget ‘em!”*

In addition to supplying quality valves, Vortex actively supports the flour milling industry through the International Association of Operative Millers, International Milling Educational Foundation, Kansas State University Department of Grain / Milling Science, Vortex Mobile Display Unit, and the Hal Ross Flour Mill.

