



## Linxis North American Technology Center Open in Kansas City FOR IMMEDIATE RELEASE

**Kansas City, Mo. (April 2020)** – Shick Esteve is proud to announce the opening of the Linxis North American Technology Center combining the equipment process capabilities and expertise of LINXIS Group company partners—DIOSNA, Unifiller and VMI. The technology center is utilized for the testing and demonstration of the latest in industry-leading ingredient automation, mixing and pre-dough technologies, as well as leading-edge process control and IIoT technology.

### Technology Center Features

- Ingredient automation
  - Bulk and minor/micro
  - Dry ingredient blending
  - Sifter validation
  - Dry ingredient chilling
- Liquid automation
  - Precise metering and dosing
  - Three stream water blending
- Liquid blending
- Pre-dough/fermentation technology
- Grain soaking and delivery
- Dough mixing
  - Two types of continuous mixing
  - Four types of vertical mixers
- Latest in process control and integrated data collection
  - Clarity Process Management & IIoT (4.0)
  - IO-Link Remote I/O and Devices
  - PlantPAX/FactoryTalk SE

### Finished Product Capabilities

- Conveying technologies
  - Dense phase conveying in vacuum, high pressure batch, and continuous operation
  - Validation of transfer rates via multi configuration pipe size and routing
  - Optimal air flow, vacuum/pressure conditions
- Material properties testing including
  - Strength of particle
  - Liquid viscosities
  - Solids analysis

The expansion of our existing 3,500 sq. ft. test lab into a temperature-controlled joint testing, training, and education center boasts many equipment and process updates. The nearly 15,000 sq. ft. facility also functions as Shick Esteve's North American Research and Development Center. Coming in 2020 Shick Esteve will also be hosting ingredient automation and maintenance seminars.

*"The Linxis North American Technology Center was designed and built to show our current and prospective customers how the latest in ingredient automation, dough technology and process controls can benefit their business. Customers can test specific aspects of automated ingredient systems, mixing and dough technology, all the way to a complete proof of concept from ingredient delivery through mixing and baking." – Jason Stricker, Director of Sales and Marketing – Kansas City*

**About Shick Esteve**

Shick Esteve is a complete ingredient automation provider and the only global automation systems provider focused solely on the food industry. We design, manufacture, install and service ingredient automation systems for customers worldwide. For more information, visit [www.shickesteve.com](http://www.shickesteve.com).

**About LINXIS Group**

LINXIS group's purpose is to leverage our collective expertise to develop and implement specialized equipment solutions, enabling our customers to be best-in-class industrial players wherever they operate. [www.linxisgroup.com](http://www.linxisgroup.com)

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