

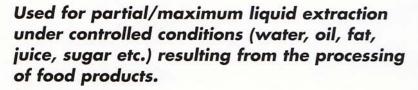




A range of centrifuges meeting specific requirements for the food industry



1



Depending on the required remaining moisture content, the fragility, sensitivity and the volumes of processed products

to be treated our filtration and decanting centrifuges have been specifically designed for the food industry. We are also able to develop/modify from our other product ranges equipment to meet specific requirements with respect to productivity, end product quality and to incorporate easier cleaning/hygiene controls to meet legislation standards.









## **TYPICAL APPLICATIONS:**

De-watering of whole or pre-cut fresh fruits and vegetables after washing, aromatic herbs prior to deep freezing, vegetables after blanching or before freeze drying, food products used for delicatessen garnish, garden seeds and sea products (sea-weeds, fishmeal and by products)

Essential oils extraction.

Starch dewatering.

Extraction of tallow in the rendering industry, honey from honeycomb, excess oil from fried products (bread croutons, onions, green walnuts) sugar from crystalised fruits, vegetable oil from fruit seeds, juice or liquors from fruit skin or plants after decoction in alcohol.

Clarification of fruit juices and animal fats.

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