

A Clean Solution: Flottweg Presents Hygienic Decanters

Hygienic, versatile, and high quality. That's the image Flottweg is presenting at ACHEMA 2015 in Frankfurt. This year, the specialists in separation technology are showing off their Z5E-4/401 decanter with hygienic design. This model is particularly noteworthy for its outstanding cleanability, making it a must for use in the food, chemical, and pharmaceutical industries. The machine also has an adjustable impeller that guarantees optimum adjustment to changing conditions in the product feed. And thanks to the unique touch control, visitors to the Flottweg booth can also simulate operating the decanter and experience its intuitive menu guidance.

Flottweg Decanter Technology - Safe Processing of Foods

The components the decanter that come into immediate contact with the medium to be processed (e.g. bowl, scroll and feed) are exclusively made from high-quality, rust and acid-resistant stainless steels. This guarantees both increased strength and good cleanability. The stainless steels chosen provide the highest revolution speed possible, making an additional separator unneeded, in many cases.

The hygienic Z5E is thus outstanding for the separation of coagulated proteins, the manufacture of soy beverages and starch, and the clarification of fruit juices.

Adjustable Impeller – Optimum Separation Performance Despite Changing Feed

Normally, the clarified liquid runs out of a decanter without pressure over weir plates. As an alternative to the weir plates, operators of systems transport the clarified liquid away using an impeller. This means the clarified liquid runs out in a closed system under pressure.

A further development of the impeller is the adjustable impeller. In this variant, an adjustment mechanism alters the position of the impeller. This means the liquid flows out at different diameters (simply by moving a lever). Furthermore, adjusting the impeller optimizes separating performance, because it is possible to respond quickly to changed product properties in the feed.

Learn about the advantages of the adjustable impeller at ACHEMA 2015:

- Perfect separating properties are achieved, for an optimum product result
- Exact, variable adjustment of the pond depth is possible
- The adjustable impeller can be moved during active processing
- Optimum adaptation to changed conditions (product property in the feed)
- Improved cleaning ability of the machine





Trust Is Good - Flottweg Touch Control Is Better

The Flottweg Touch Control isn't just an operating element of the machine's control system, but can also be extended to become a complete system controller. The Flottweg Touch Control is characterized by very intuitive menu guidance that makes operation easier for the user of the machine. The different variants are designed for the harshest of conditions. Temperature variations between -20 and +70 degrees Celsius, aggressive atmospheres, or even protection classes up to IP67 are no problem for this panel. High-resolution graphics on a 12" screen round the whole thing off. Visitors to Flottweg at ACHEMA 2015 will be able to experience the operation of a decanter centrifuge using the Flottweg Touch Control and experience its user friendliness for themselves.

What: ACHEMA trade show - Frankfurt am Main

When: June 15 to 19, 2015 Where: Hall 5.0 Booth A86

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