

Product datasheet

KREBS® Cyclones for food and beverage processing

Our KREBS® cyclone designs can meet the specialized requirements in the food and beverage industry. We can design a cyclone to remove the contaminants from pureed food, oil and other liquids to protect your downstream processing equipment. This reduces your maintenance and increases your profitability. Our cyclones are the lowest maintenance and most cost effective equipment for making separations because they have no moving parts and can be built from different materials depending on the corrosion resistance and wear resistance that is needed. With our extensive experience supplying equipment to the food and beverage industry, you can trust us to make sure that the equipment we provide you meets your separation and design requirements.

Benefits

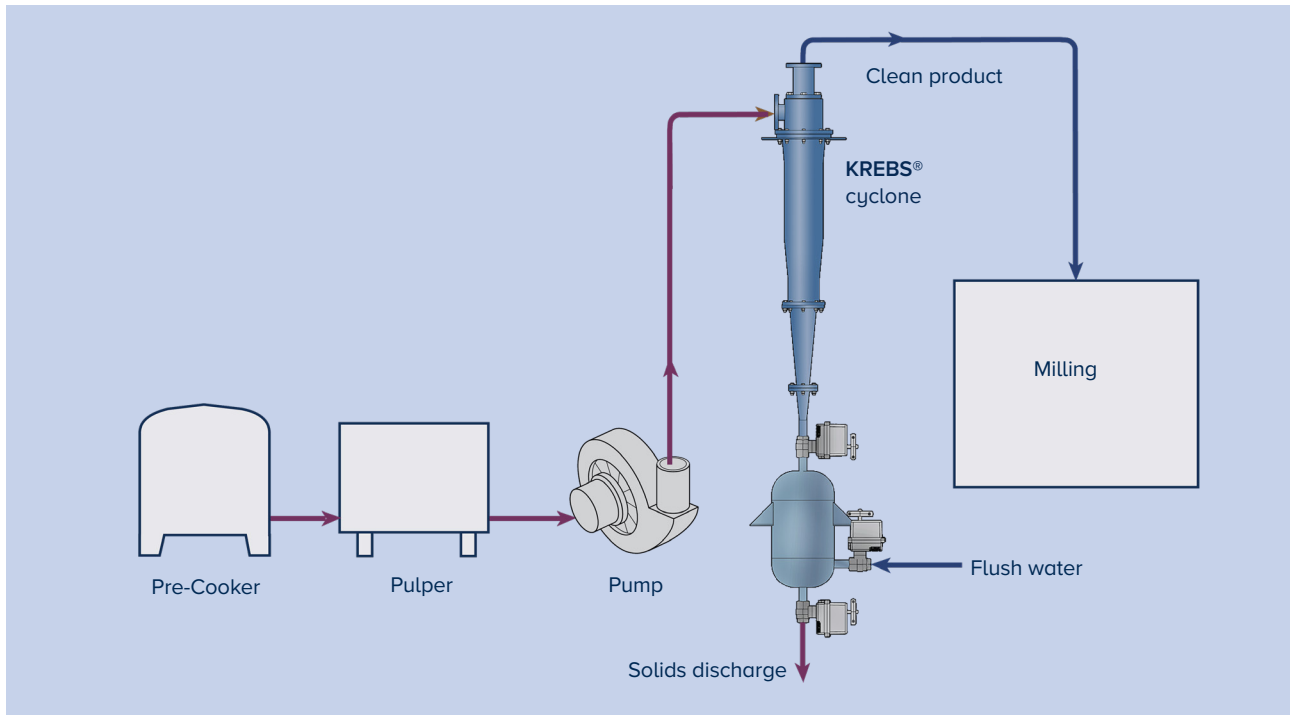
- Low capital cost
- Protects downstream equipment
- High capacity in a small footprint
- Efficient separation
- Low maintenance costs

Features

- Meet your food grade requirements
- gMAX® technology provides maximum separation efficiency
- Available in 316L and AL6XN stainless steel, carbon steel and other materials
- Wide range of cyclone sizes and customised features to meet your specific needs
- No moving parts

Our cyclones are an important component in a variety of food and beverage applications

The following diagram shows an example of how our cyclones are used in food milling circuits. Our cyclone cleans the pre-cooked pulp to improve the quality of the puree and protect the blades in the high speed milling machines. The cleaned pulp discharges through the overflow, while dirt, sand and other contaminants go out the underflow into a grit pot. Our ultra-high efficiency stainless steel cyclone can handle large amounts of pulp with minimal loss of the pulp.



For most food and beverage applications, our cyclones separate contaminants from the product. The cleaned product comes out from the overflow (top) for additional processing, and the contaminants are discharged from the underflow (bottom). Many applications use a grit pot at the underflow to minimize the loss of any valuable product. The grit pot is periodically purged to remove the contaminants. The schedule for purging the grit pot is established based on the amount of contaminants.

Our cyclones are used for a wide range of separation duties in the food and beverage industry. Our specialists are available to work with you on how we can help with your needs. The most common applications listed to the right can use single cyclones, manifolds or vessel systems to meet any flow requirements.

Applications

- **Ketchup:** Removal of contaminants upstream from the milling and cooking stages
- **Wine processing:** Removal of seeds, dirt and solids from crushed grape juice
- **Jams, hot sauces and other purees:** Removal of dirt and metal particles before the puree reaches milling to protect the milling machine
- **Cooked seaweed:** Removal of sand
- **Potato starch recovery:** Removal of starch from the water in cutting circuits so the water can be reused and the starch recovered for use in animal feed
- **Crumbs from cooking oil:** Removal of grit and crumbs from oil to extend the life of the cooking oil
- **Wash-down water in frying plants:** Removal of oil, reducing the COD demand on the waste water treatment and reducing sewer fees

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