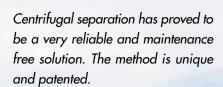
New Efficient Particle Separation for Industrial Frying

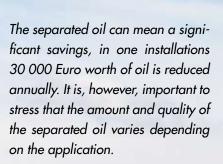
The Centriair Fryer Particle Removal solution is a natural choice for industrial frying plants looking for high performance with low running costs and maintenance.

The solution is based on patented centrifugal separation technology specially adapted for the frying industry. This solution has no filtering media i.e. no parts need to be replaced or cleaned regularly. Separated liquid is fed back and can be reused. The installation is compact, can be fitted in the production area and comes in an all-stainless execution.

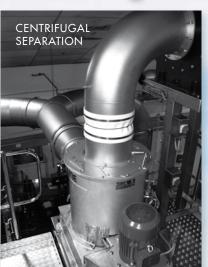
Process performance shows that this gives the particle levels demanded, at a cut point of 1 micrometer, but delivers this at an un-beatable running cost. Field experience also shows very high system reliability and a possibility to operate 24/7 for months without service.







STACK





Application areas

Our applications vary from vegetable to meat products and from sunflower to palm oil. We remove oil mist emission and oil spill from stacks and improve the working environment inside the factory. Oil mist emissions mean that odour load in the surroundings is reduced (particle odour emission reduces) and oil falldown in surroundings are eliminated. When it comes to industrial frying, we have the needed experience and knowledge.



"The centrifuge installation has improved our factory air quality AND greatly reduced our maintenance."

Darren Sissons, Premier Foods Ltd

References

Noodles frying – UK Poppodums frying – UK Taco frying – Belgium Potato crisp frying – Norway

Our process



Our process builds on an early verification of the system performance at the customer site and a follow-up after installation to ensure performance and reliability. A performance test rig for the complete odour removal process mounted on a trailer is available.

ODOUR CONTROL • ENERGY SAVINGS • LIFE CYCLE COSTS

