Centrifuges
A centrifuge for milk separation was presented 1875 at the World Exhibition in Frankfurt.
Albert Peltzer, founder 1930 of the Merco Centrifugal Co., introduced his centrifuge in US wet milling, where it became a workhorse for good.

Our applications
Nozzle Separator
CIP-friendly separators with easily replaceable nozzles are used for gluten thickening.

Peeler
Peeler centrifuges are applied for dewatering purified starch slurry prior to drying.

Decanter
Clarifying food grade design decanters are used for gluten dewatering prior to drying.

Hydrocyclones
Since late nineties we have replaced centrifuges with hydrocyclones everywhere else inclusive primary separation.

Our applications
Primary Separation
This application has been enabled by unique process loops supported by improvements of the hydrocyclone manifold and feeding system.

Starch Recovery
Recovery steps improve yield and purity.

Modified Starches
Intensive washing of starch after chemical wet modification.

Achievements.
• High purity
• High yield
• Low water
• Low energy
• Flexibility
• Easy maintenance