

## 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

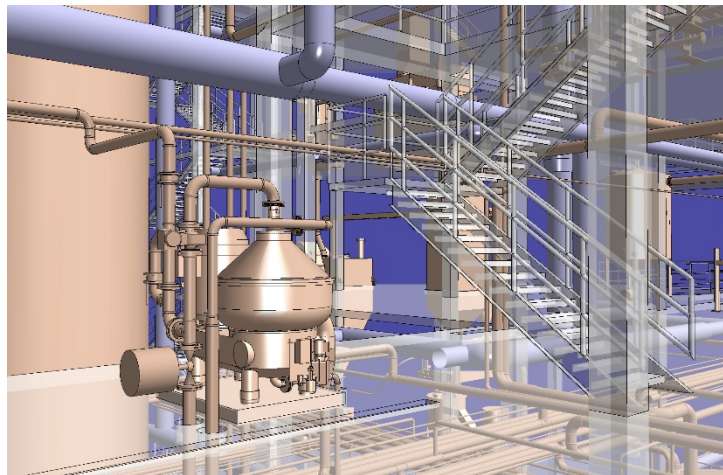
Peeler centrifuges are applied for dewatering purified starch slurry prior to drying.



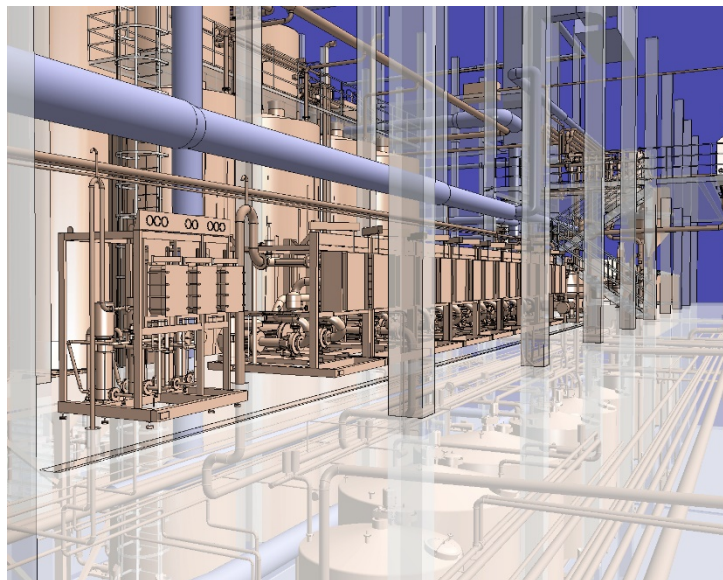
*Peeler centrifuge applied in cornstarch dewatering.*

### Decanter

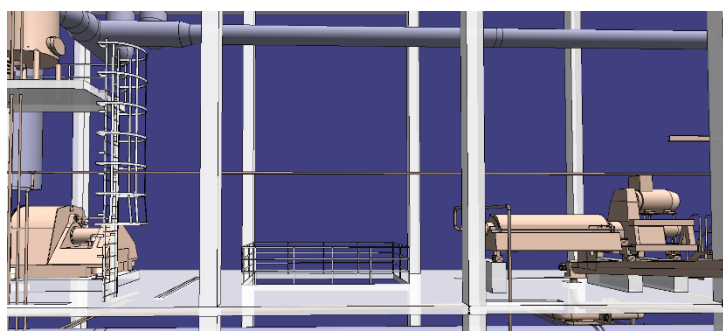
Clarifying food grade design decanters are used for gluten dewatering prior to drying.



*Nozzle centrifuge for corn gluten thickening.*



*Serial design for hydrocyclone cornstarch refining.*



*Starch peeler centrifuge (left). Gluten dewatering decanter (right).*

## 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.



*Primary separation.*

### 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