

DECANTER CENTRIFUGES & PLANTS FOR SOLID/LIQUID SEPARATION



HILLER CONDITIONER FOR PRODUCT PREPARATION IN THE FOOD INDUSTRY

HILLER PROCESS

The product to be crushed is fed into the conveyor scroll via a funnel or similar. This transports it evenly into the conditioner. Crushing is carried out here with maximum cell breakdown via freestanding beaters. The variable use strainer determines the grain size distribution of the suspension produced. This can be fed to the downstream pump via a collection container.

BENEFITS - HILLER TECHNOLOGY

- optimal cell breakdown for best possible yield
- simple replacement of the strainers
- product temperatures over 90°C possible
- rotors and beaters can be rotated to increase the service life

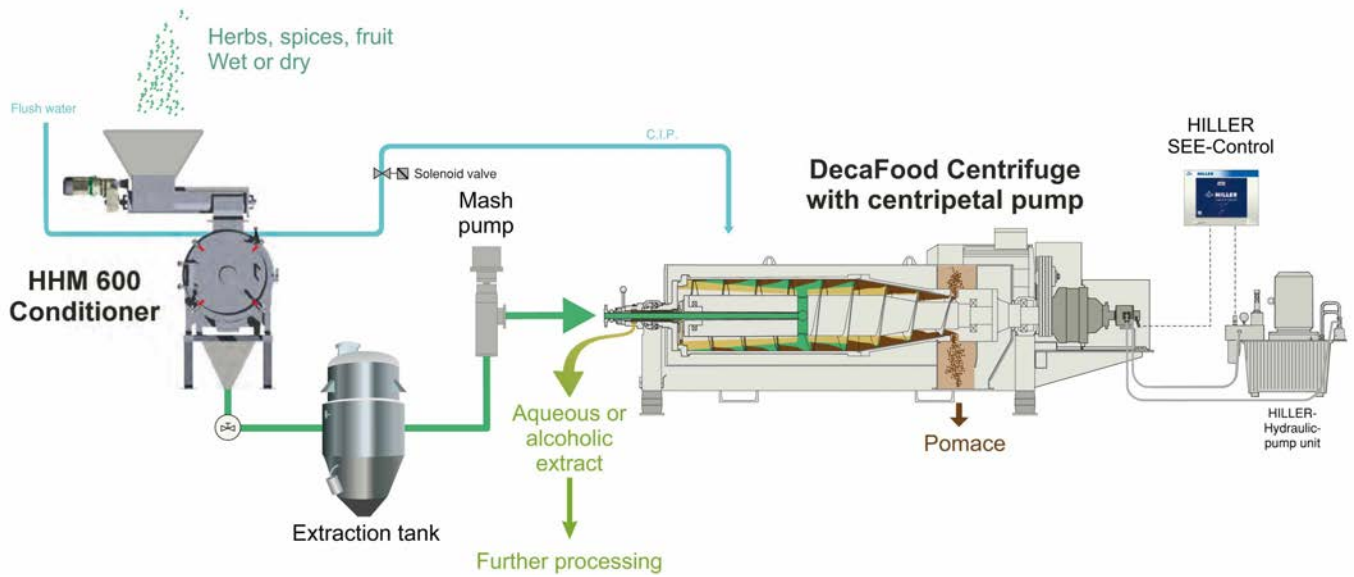
CRUSHING PROCESS - GENERAL

Continuous crushing of solids in a high performance conditioner to generate an optimal suspension for the decanter.

FEATURES

- high performance conditioner with reinforced bearings and shaft
- infinite speed control via frequency converter
- large selection of strainer inserts
- additional product and additive options
- processing under protective gas possible
- option for direct steam feed
- cost-effective wearing parts and simple replacement
- optimal supplement to HILLER food grade decanters
- explosion hazard area version available for dry products

SCHEMATIC DIAGRAM of an extraction line with HILLER conditioner and HILLER DecaFood centrifuge as the central process



APPLICATIONS

- milling of herbs and spices
- extract preparation in the aroma industry
- manufacture of mixtures for the tea industry
- mash preparation for the juice industry
- puréeing of frozen, dried or water-based products

