HILLER
separation & process
Member of the ferrum Group

DEKANTIERZENTRIFUGEN
& ANLAGEN ZUR FEST-FLÜSSIGTRENNUNG

SUSTAINABLE WATER MANAGEMENT
IN THE FOOD INDUSTRY

Water is valuable.
So it's no surprise that water treatment in the food and beverage industry is becoming increasingly important. The sector faces significant challenges in protecting resources, both in reducing water and energy consumption on the one hand, and on the other, observing the particularly high hygiene standards in the food sector. The careful use of this valuable resource helps conserve the environment and saves unnecessary costs. This is where HILLER decanter centrifuges come into play.

HILLER decanters have been used for decades both in the actual production of food and beverages (such as purée, juice, wine, vegetable oils, etc.) and in the treatment of the process water and waste water produced as a result. HILLER offers decanter solutions for the food industry tailored both to the production and water management sectors. In the water management sector, a distinction can be drawn between the treatment of process water for re-use and the treatment of waste water to reduce disposal costs.

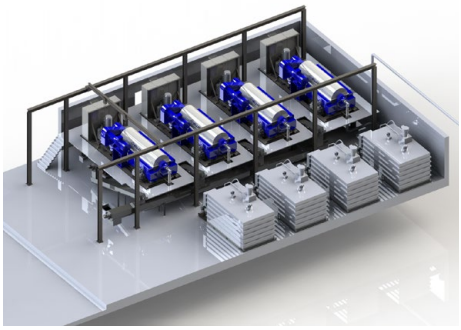
SAVING FRESH WATER IN THE PRODUCTION PROCESS:

In the food, beverage and milk industries, most of the water not used as a production additive goes into the sewer system. Treating process water using decanters minimises the additional amount of water required. Decanter technology is superior to pressing systems in particular (such as band presses, etc.) that require considerably more water in the production of food and beverages. The closed system of a decanter means that cleaning is not required as frequently as in open systems. In the same way, the decanter consists primarily of stainless steel, reducing the risk of contamination in comparison to filter cloths or filter hoses.

EXAMPLES:

- juice extraction
- wine production
- pulp preparation, etc.

COMPLETE SOLUTION FROM ONE SOURCE:
HILLER offers also turn-key decanter plants for immediate use



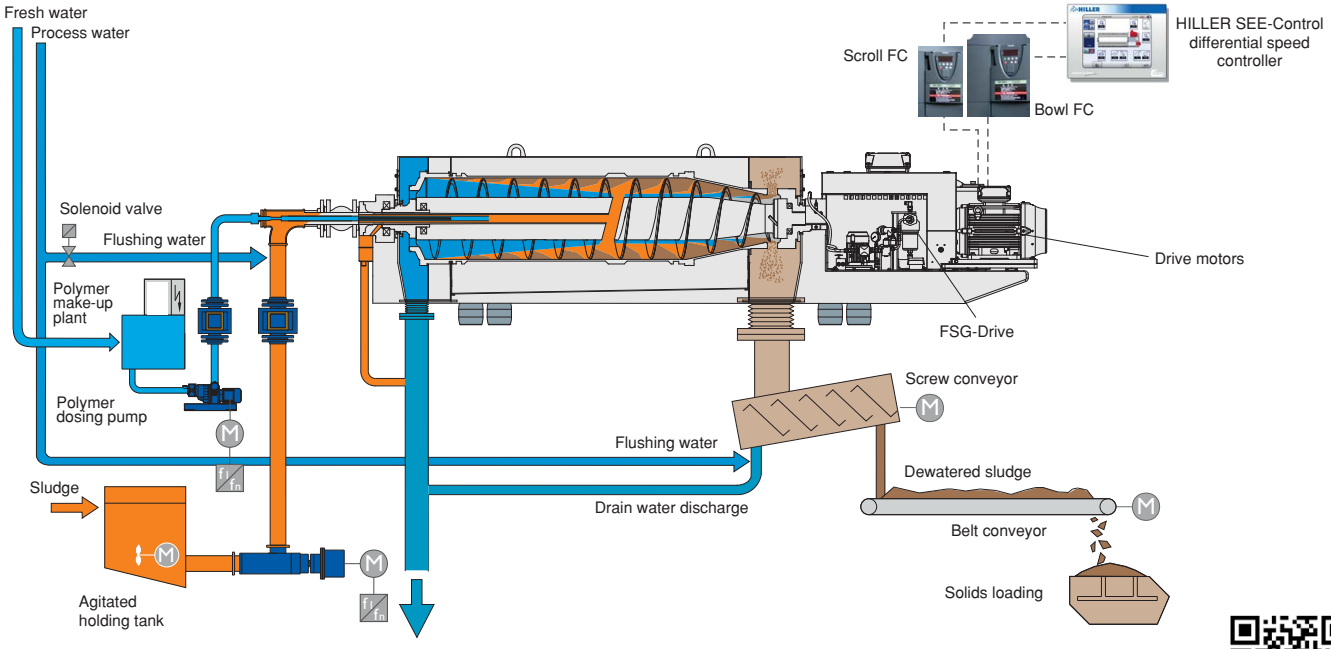
TREATMENT OF WASTE WATER FOLLOWING PRODUCTION:

The minimal consumption of energy and additives makes the decanter an exceptionally cost-effective technology. The high dry solids content in the discharge reduces disposal costs significantly, meaning funds invested in the decanter are returned very quickly. These features, including the compact design, ease of operation and high level of amortisation make this such an attractive technology for the food and beverage industry.

TYPICAL APPLICATIONS

- beet washing water
- dairy waste water
- waste water from destilleries
- waste water from tea production
- waste water from olive oil production
- waste water from fruit and vegetable processing
- waste water from the processing of meat products
- potato washing water, e.g. in the production of chips, etc.
- extraction of grey starch from potato processing water

SCHEMATIC DIAGRAM FOR DEWATERING OF SLUDGE FROM THE FOOD INDUSTRY



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