



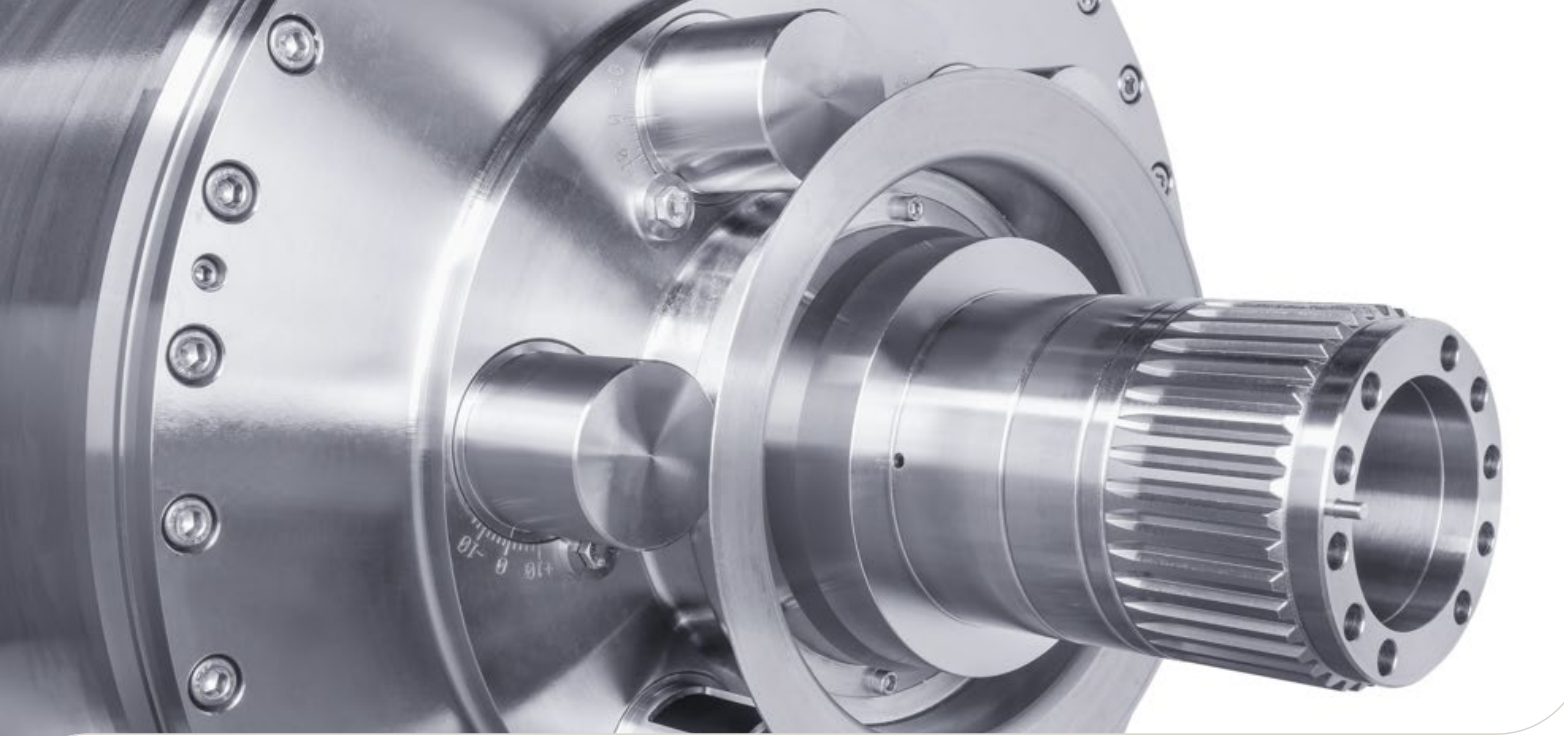
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- We look forward to sharing our insights with you during this webinar starting at **09:00 am CET**





Webinar: Upgrades for food, protein, pharma and bioethanol decanters

- New technological improvements for decanters in various industries

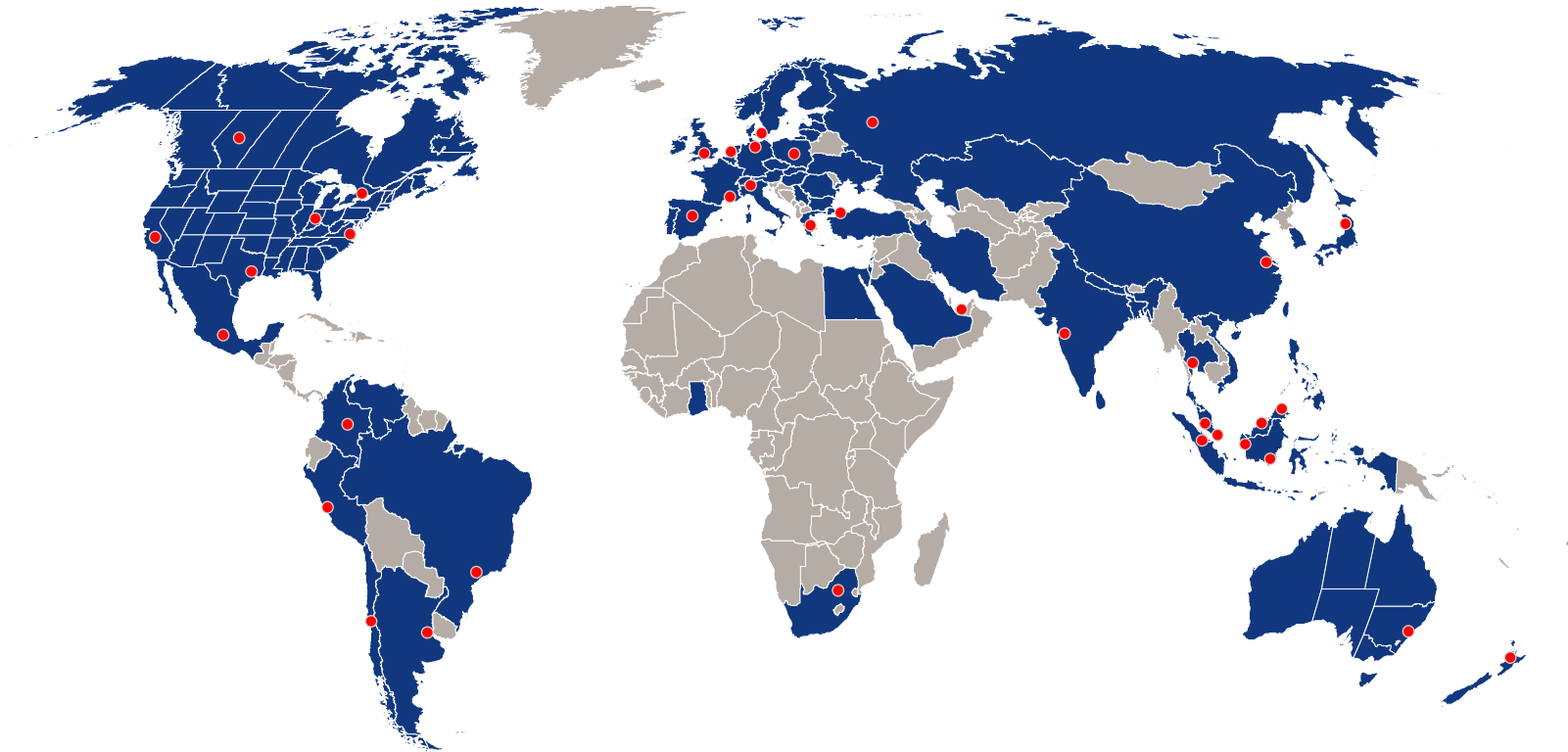


Kenn Honoré Jepsen



Burak Özkök

A global company with a strong local presence



- 3,800 MEUR order intake
- 16,882 employees
- 35 major production units*
- More than 100 service centres
- Sales companies in 55 countries
- Other sales representation in 45 countries

* Plus several minor production and assembly units

Proven innovation – tested and optimized

– Thinking out of the box



Constant focus on research and development

- Test centre for high-speed separators in Stockholm, Sweden
- Test & Innovation Centre for decaners in Copenhagen, Denmark
 - Decanter innovations
 - Digital decanter solutions

What we'll talk about today

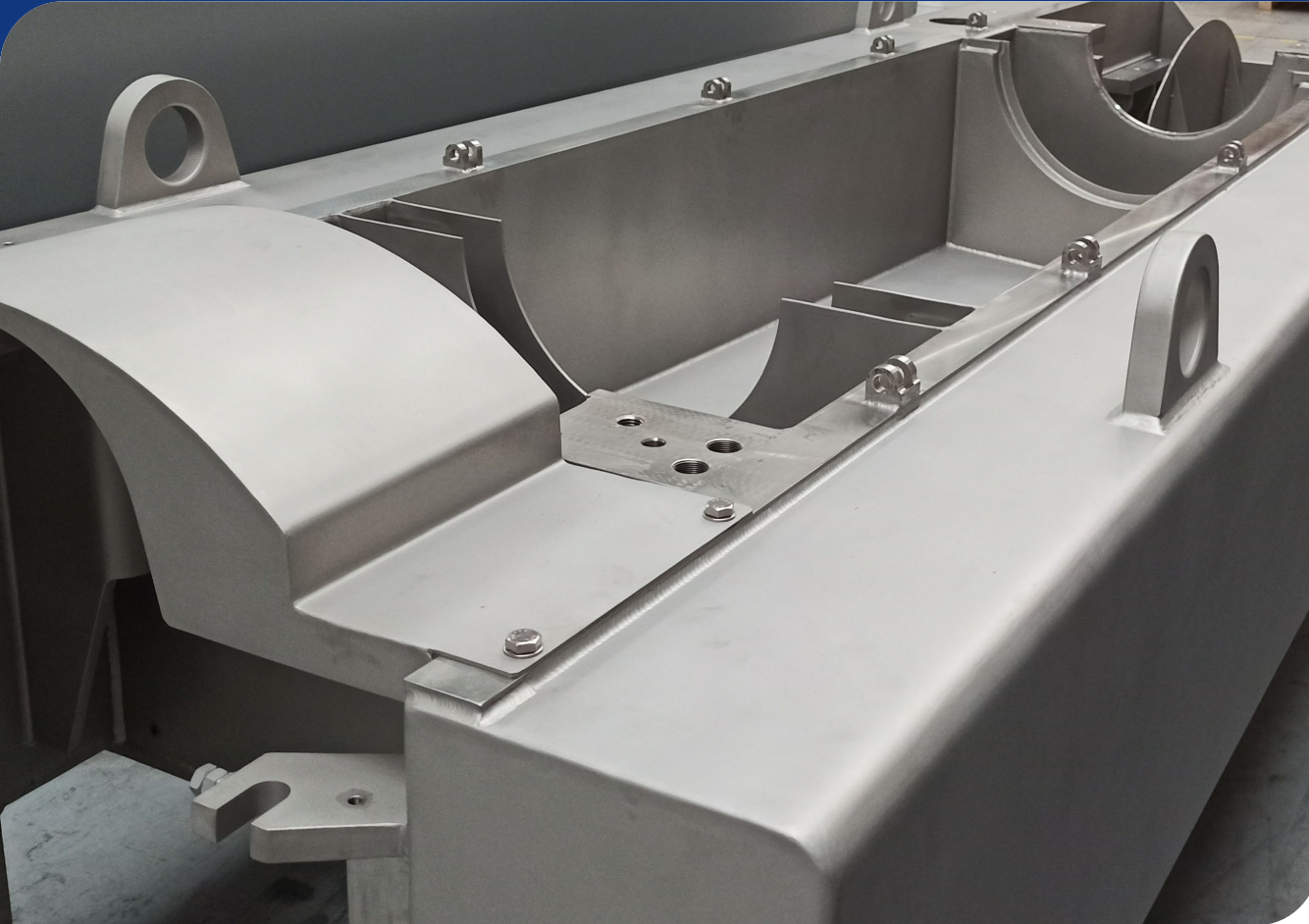


– Agenda

- Stainless steel frame
- Grease retainer
- CIP feed tube
- Modified CIP bar and improved CIP nozzles
- SaniRibs®
- Rotating assembly with 3.2 µm Ra surface roughness and drain holes
- PondCtrl™
- Q & A

Stainless steel frame

– Product features



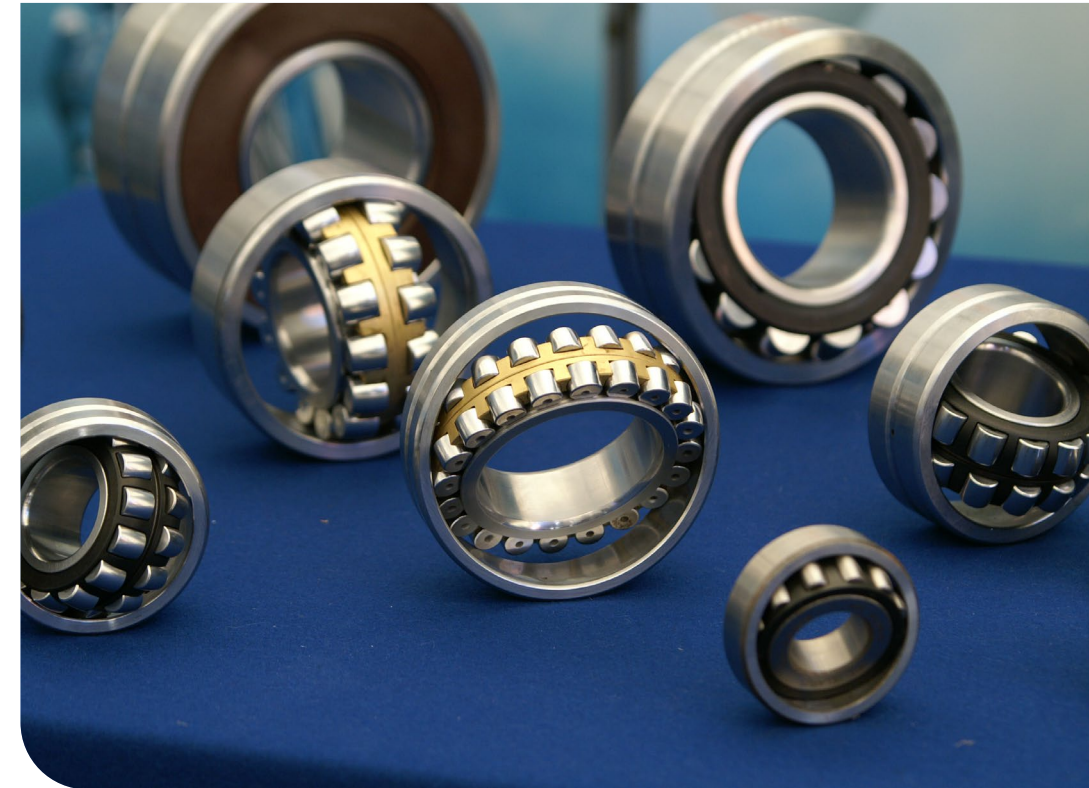
- Size and dimensions have been kept the same
- Ability to withstand harsh environments
- More hygienic appearance overall
- Outside of the frame is polished

Grease retainer

– Product features



- Increased reliability and bearing lifetime
- Design improvement for hot and CIP-intensive applications
 - Starch
 - Pharmaceuticals
 - Brewery and plant-based drinks
 - Vegetable protein
 - Dairy by-products
 - Fish and meat by-product processing
- Easy implementation during a major service



Grease retainer

– Product features



Grease retainer extends lubrication interval for conveyor bearings

Application type	Current lubrication interval	New lubrication interval	Improvement
Cold application < 90°C	1,000 running hours	1,000 running hours	No improvement (yet!)
Hot application > 90°C	500 running hours	1,000 running hours	+100% (500 hours)
Frequent CIP application*	After each CIP	150 running hours	+600% (126 hours)

* Frequent CIP is defined as running CIP *more than* once a week.

CIP feed tube

– Product features



A novel solution to address:

- Product accumulation inside the conveyor hub
- Product accumulation on the feed tube and preventing the development of bacteria

Original feed tube

New CIP feed tube



CIP feed tube

– Product features



- No product build-up on feed tube or inside conveyor hub
- Eliminates the risk of bacterial growth
- Reduced cleaning time and water consumption
- The upgrade comes with a stainless-steel protection tube



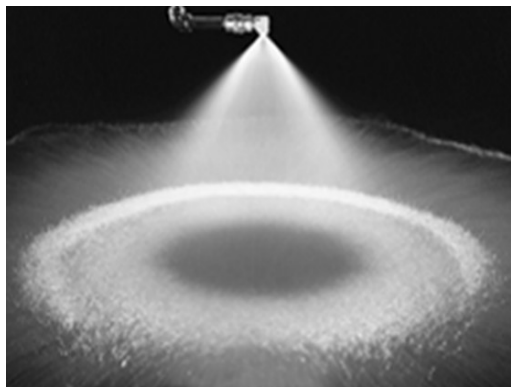
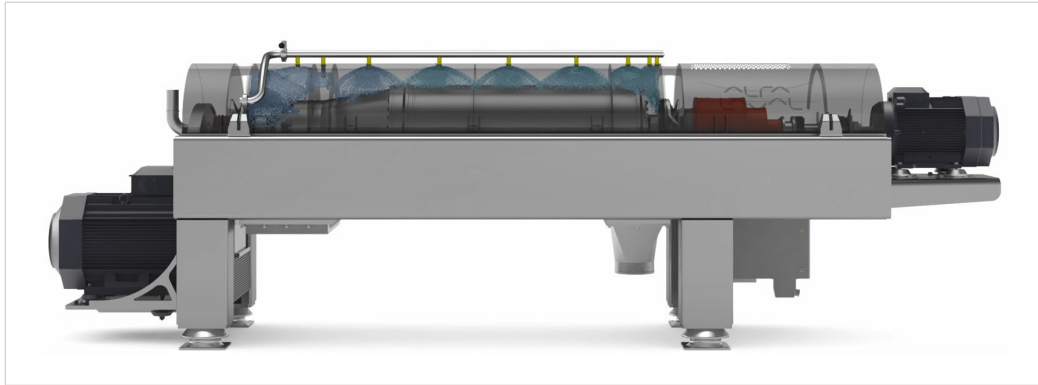
CIP feed tube

– Product features



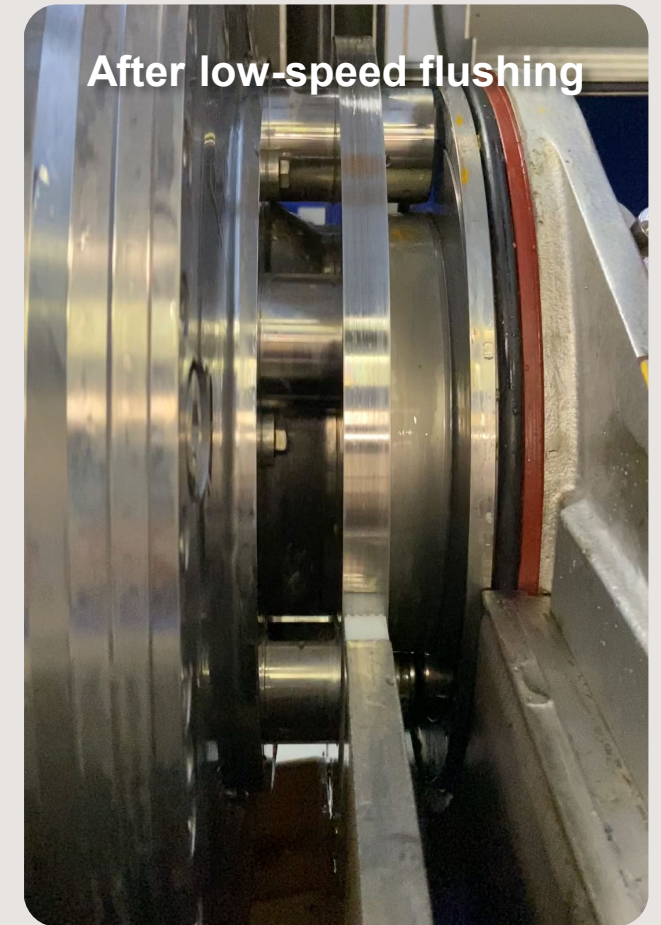
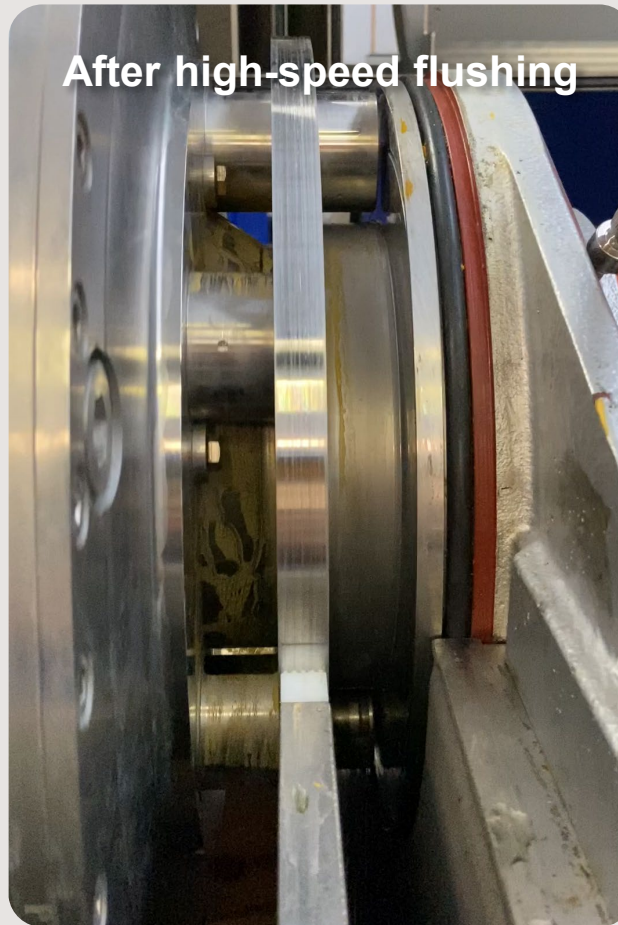
Modified CIP bar and improved CIP nozzles

– Product features



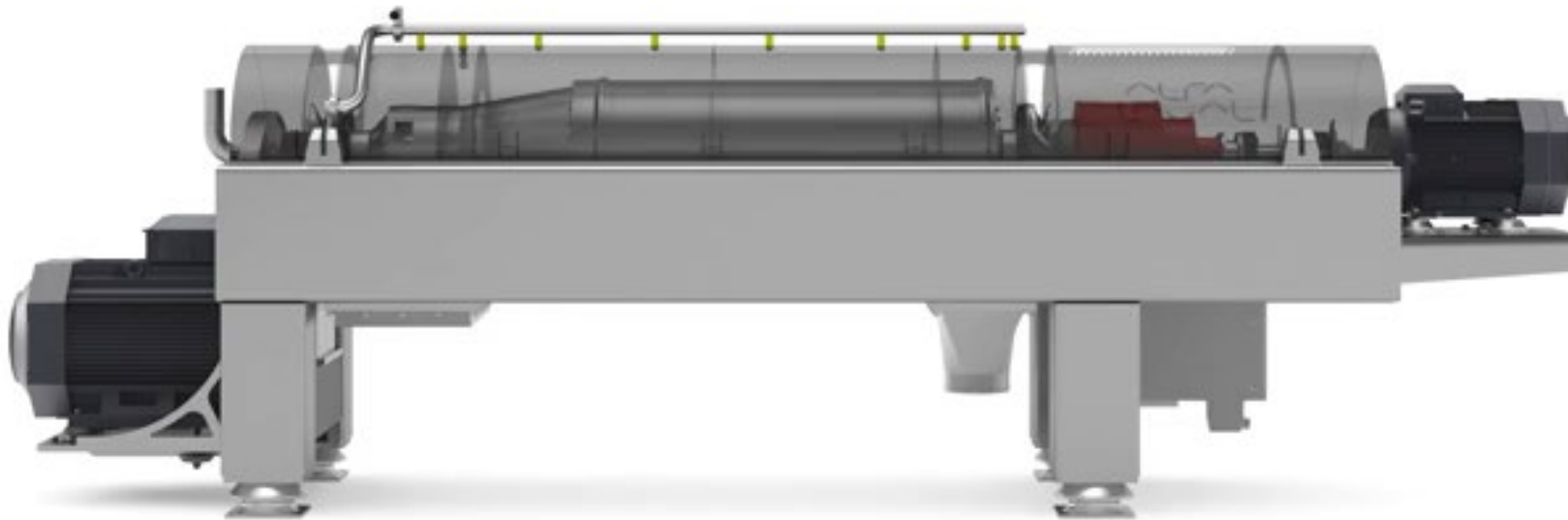
- A simple, easy way to improve cleaning of the bowl exterior
- CIP nozzles with the hollow cone spray pattern dramatically improve cleaning the area between the bowl and decanter cover
- Proper installation and setting of nozzle pattern saves up to 26% of the CIP liquid, reducing cleaning time and downtime

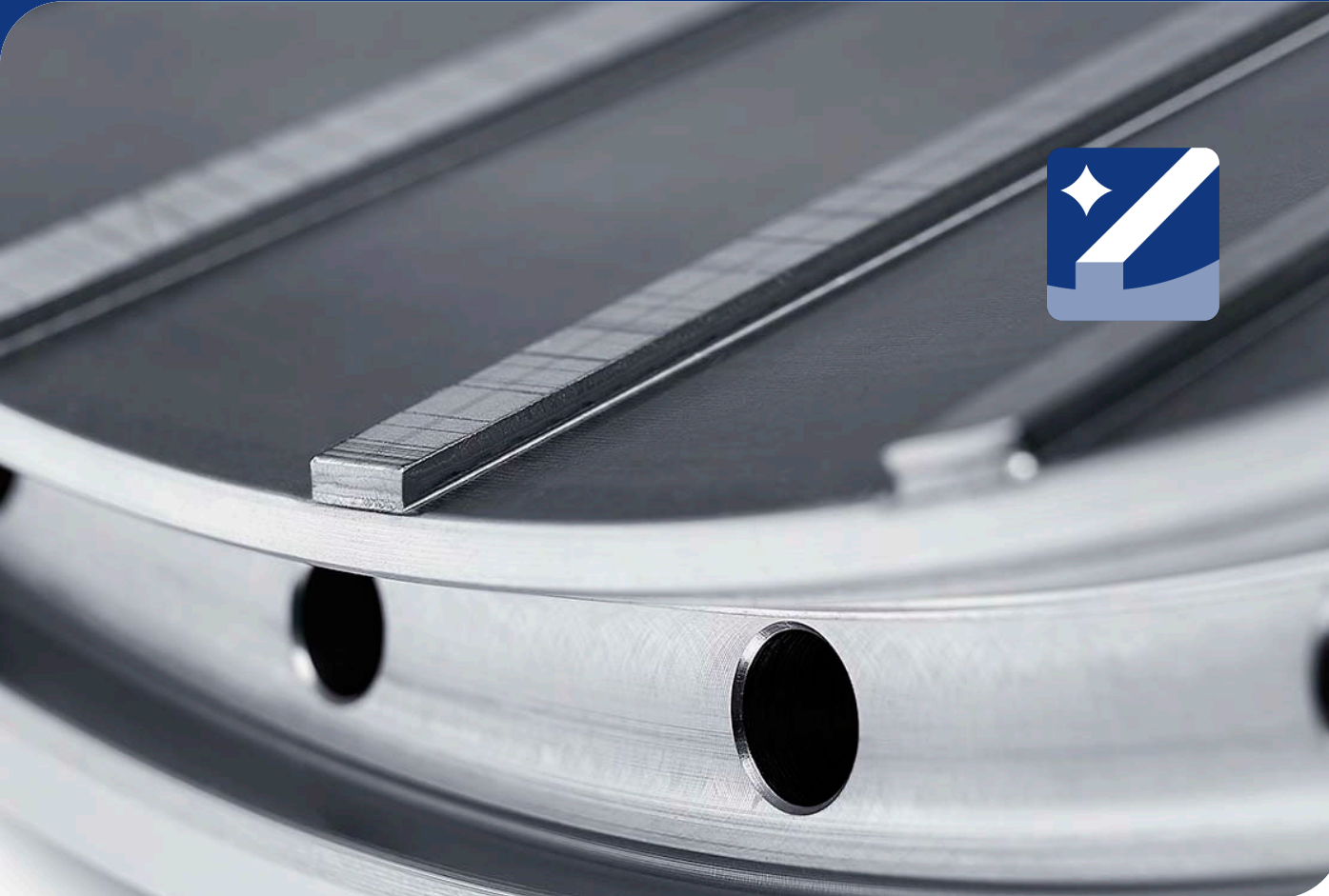
Riboflavin and yogurt coverage testing was performed on a decanter to study cleanability of “dirty” surfaces



Modified CIP bar and improved CIP nozzles

– Product features





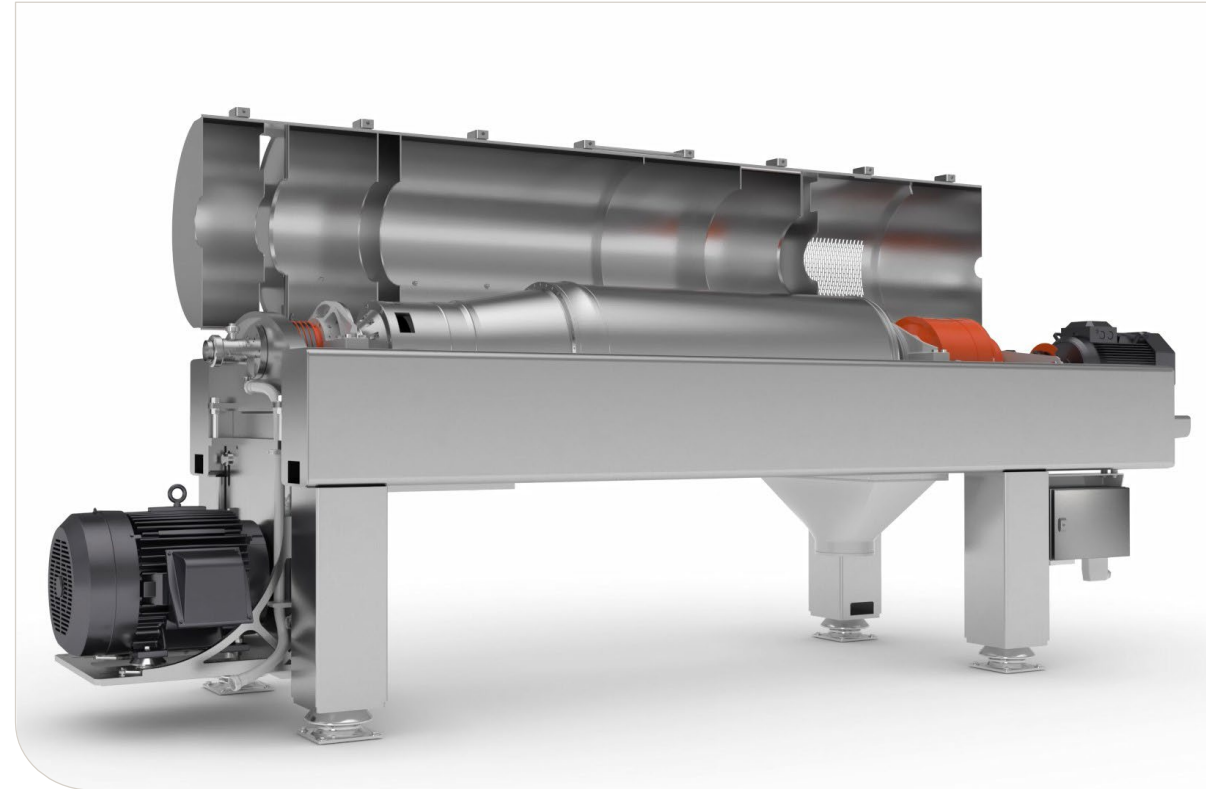
- Excellent hygiene and outstanding separation performance
- Fast and easy cleaning – long production runs and minimal product discolouration
- 100% sanitary design ensuring maximum food safety
- Your existing Alfa Laval units can be upgraded with a new decanter bowl featuring SaniRibs®

RA with 3.2 µm Ra surface roughness and drain holes

– Product features

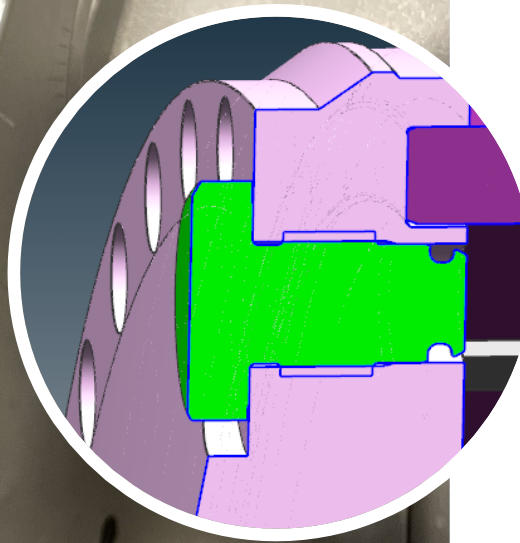
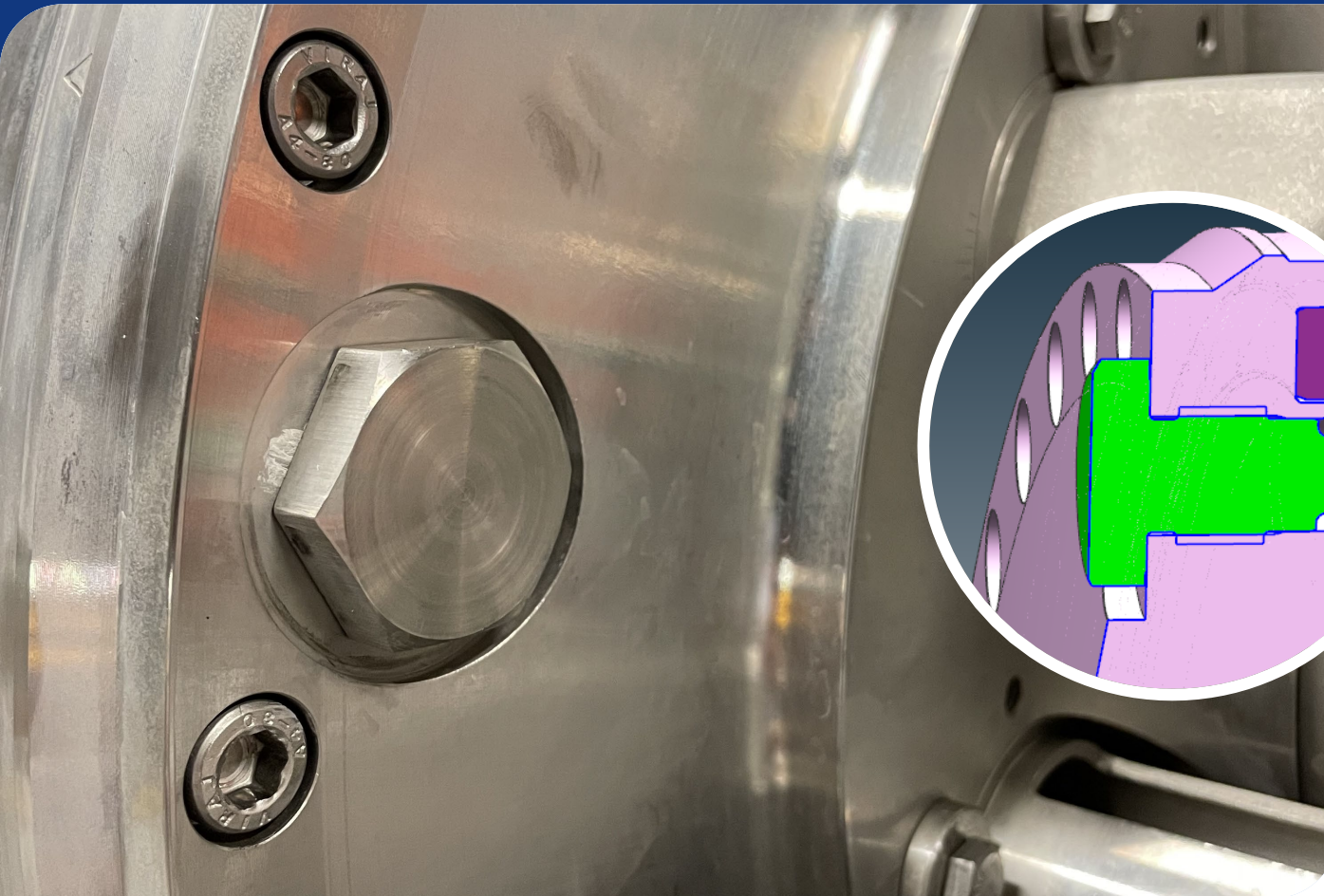


- Same size and dimensions have been kept the same
- Benefits
 - Easier and faster cleaning
 - Reduced sticking of product
 - Easier to clean in the “hidden” corners
 - More hygienic appearance overall
- Available for the complete range of current Alfa Laval decanters



RA with 3.2 μm Ra surface roughness and drain holes

– Product features



Drain holes

- Allows bowl drainage at standstill
- Meets EU food regulations and European Machinery Directive
- More hygienic due to reduced risk of bacterial growth
- Prevents weight in the bowl, which can strain main bearings

- Increased flexibility and ability to determine liquid discharge direction
- Ability to change/control the pond on the fly during operation
- Most suitable for:
 - Vegetable proteins
 - Plant based drinks
 - Potato starch
 - Beverages (e.g., pineapple)
 - Wort recovery (Intelligent Whirlpool System)
 - Spent yeast dewatering
- To maximize benefits, use in combination with a baffle disc

PondCtrl™

*Pond depth
regulation
made easy*



Fast and accurate adjustment of your decanter's pond depth, ensuring optimum conditions for maximum separation performance, cleanability and easy start-ups

PondCtrl™

– Product features



Webinar: Upgrades for food, protein, pharma and bioethanol decanters



- Alfa Laval is an innovative company
- We involve our customers and customer values come first
- Upgrades help you become more sustainable
- Connect with your Alfa Laval representative to explore upgrades available for your existing decanters



Any questions?



Any further questions



Please feel free to contact:



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