



## **Production of freeze-dried products**

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# PLEASURE THAT COMES FROM THE COLD

### How does freeze drying work?

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#### The challenge with the customer

The freeze-dried product is fed via a collection container on the 1st floor through a drop line to a mixing drum on the ground floor. There the product is mixed and subsequently fed to the packaging via various conveyor belts. During transport on the conveyor belts, the freeze-dried products react with the ambient air to form a sticky substance. The sticky dusts produced by abrasion during transport and mixing are extracted by the FG dedusting unit SFR-09 006 DN-130 S1S S1 SO. By feeding filter aid, the dust becomes free-flowing again.

#### **Customer benefit**

- The FG dust removal system supplied prevents product deposits and thus helpts to protect employees. Thus, the cleaning effort of the machines is significanty reduced.
- The filter material used achieves a very high separation efficiency in the fine dust range.
- Longer element service life due to the use of HI 26 filter aid
- Optimum flow conditions in the filter chamber due to the use of conical filter elements

Your contact

FILCOM GmbH Riedstr. 17/1 D-73760 Ostfildern Phone: +49 (0) 711-4413322-0 Fax: +49 (0) 711-4413322-22

Mail: info@filcom.de

