

# Chocolate Filtration



## Application:

Filtration of chocolate rework from biscuit production.

## Case:

Client was using a vibrating screen with 1mm filter to process the chocolate this was causing problems as the screen had to be manually cleaned regularly otherwise the filter would clog up. Client wanted to automate the process.

## Specification

Dirt: biscuit dust app. 20 l / day

Flow: 3 – 6 m<sup>3</sup>/h

Temperature: 45 - 60°C

## Solution:

Auto-Line LE self cleaning filter with a Heating jacket and Extended cylinder. Alongside an automatic  $\Delta P$  filter operation and a water heated sluice chamber for minimized product loss.

Filtration degree 300 $\mu$ m wedge wire

