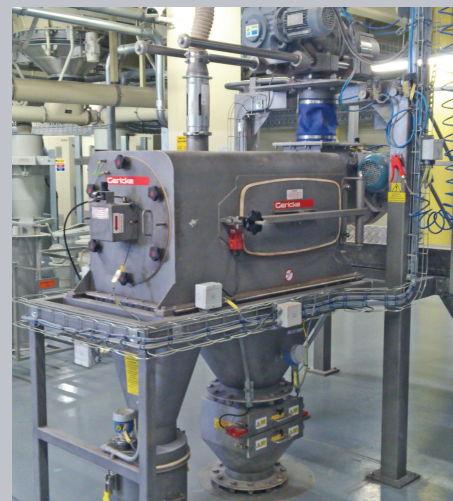


Case Study No 15

SCREENING IN A BAKERY INGREDIENTS LINE

Subject	AB Mauri a manufacturer of bakery ingredients built up a new production line at its flour mill in Corby / UK.
Client (or Industry)	Flour Mill, Bakery ingredients.
Aim	As a part of a “fatted” products line installed by Gericke two centrifugal sifters from Gericke are used for safety screening before and after the mixing process.
Product	Flour, oils, fats addition and sugar.
Process description	Throughput: 4.800 kg/h Screen size: A variety of different screen sizes.
Application	<p>Fine powder additives being delivered via sack tipping station. A Gericke CSM 722 Centrifugal Sifter is used as a safety sifter to remove possible parts from packaging material and other impurities.</p> <p>After the mixing process the product is delivered from a surge hopper in a CSM 1130 Centrifugal Sifter to remove any lumped material.</p>
Details	The system Sifters were certified as Category 1/2 D, suitable for use in ATEX 20 internal and 21 external Zones.
Gericke Technology	Gericke CSM 722 Centrifugal Sifter with a FCT 150 Rotary Valve Gericke. CSM 1130 Centrifugal Sifter with a FCT 200 Rotary Valve.



Advantages of Gericke Sifters

Gericke Centrifugal Sifters offer high throughput and need less space than other sifting machines.

Economic operation

The robust construction results in a long lifetime with low maintenance costs.

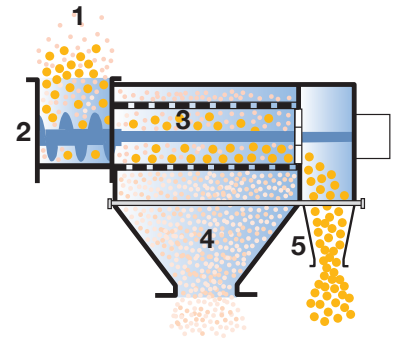
Clean and silent workplace

A dust free housing avoids that flour dust get out of the sifter. Gericke Centrifugal Sifters run with a low noise level (<70 dba at 1 m free field).

Gericke is one of Europe's leading centrifugal sifter suppliers and is able to select the correct sifter for your applications.

Working principle of a Gericke Centrifugal Sifter

- 1 Product enters the inlet by means of a controlled feed
- 2 The feed screw transports product into the sieving chamber
- 3 The rotating paddle assembly generates the centrifugal action to transport the product along the basket frame
- 4 Product finer than the screen passes through and exits the machine through the fines outlet
- 5 Product larger than the screen travels along the basket and is rejected out of the overtails outlet



Different sifters available

Gericke Centrifugal Sifters for the Flour Industry are mostly combined with conveying systems. Either with blow trough rotary valves or as inline sifter complete embedded in the conveying line. They can be used either with positive pressure or vacuum conveying systems.



Sifter with drawer magnet and blow through Rotary Valve



Gericke Inline Sifter