

Helping the food industry to take control of their environment



PROJECT SUMMARY

APPLICATION

Spray-on Technology 'Ecodisc Midi' applying food coatings (releasing agents, fats, oils and flavours etc) directly onto food products using spinning discs and spray nozzles, creating an airborne mist.

SOLUTION

Stainless Steel FiltermistXcel2 centrifugal impaction extraction unit fitted to remove mist for hygienic and cross-contamination reasons.



FILTERMIST CASE STUDY

SPRAY ON TECHNOLOGY

Food and Catering

United Kingdom

Filtermist International has been selected to supply Spray-on Technology Ltd with oil mist removal units for the company's new top-of-the-range food spraying machine. Each 'Ecodisc Midi' is fitted with 24 separate disc sprayers and a stainless steel FiltermistXcel2 FX4000.

Spray-on Technology manufactures a wide range of machinery for an international customer base. The machines apply different coatings (releasing agents, fats, oils and flavours etc) directly onto food products and into baking trays; typical applications include bread, pizzas, poultry, biscuits, cakes and confectionery.

The company uses two main principles of operation to apply the coatings; spinning discs, which evenly coat the entire food product, and spray nozzles for directional coatings. Both methodologies create airborne mist that needs to be removed for hygienic and cross contamination reasons.

The FiltermistXcel2 extraction units use centrifugal impaction to remove the residual mist and ensure the machines don't become sticky or gummed-up with the old coatings. Internal vanes are rotated at high-speed to impact against the mist droplets, condensing them back into a liquid as they are drawn through the extraction unit and safely deposited into waste outlets. The units are manufactured in stainless steel for easy cleaning and extreme anticorrosive properties. Extraction airflows range from 180 m3/hour up to 2750 m3/hour.

Filtermist worked closely with Spray-on Technology to determine the correct extraction levels for each type of machine. Mark Budden – Managing Director comments, "We use Filtermist extraction units on several different machines as well as our new flagship model. Filtermist took great care selecting the right extraction unit for each application and these have been totally reliable from day one. We have never had a problem with any of the Filtermist units in the field, they perform well and we're happy to continue using them."

Filtermist provides a world-leading range of filters and coolant control products together with the most advanced and effective solutions available for removal of oil mist and other airborne contaminants. All Filtermist products are supplied with a comprehensive warranty and optional maintenance agreement.