

A close-up photograph of a white ceramic plate. On the plate, a white linen napkin is folded into a triangular shape. Resting on the napkin are a silver fork and a silver knife. The background behind the plate is a vibrant blue with a subtle, wavy texture. The lighting is soft, highlighting the textures of the plate, napkin, and silverware.

Outstanding hygiene.
Unparalleled performance.

Alfa Laval Foodec Hygiene Plus

The background of the entire page is a soft-focus image of numerous yellow, oval-shaped capsules, likely representing pharmaceuticals or supplements, scattered across the white background.

Setting the standards in food hygiene

Alfa Laval decanters are the benchmark in food applications. The industry's requirements for food hygiene are always developing, so Alfa Laval continuously improves its decanter solutions to include hygienic features and designs which set new standards. The Alfa Laval Foodec Hygiene Plus is designed specifically to better meet the needs of an evolving food industry.

Foodec Hygiene Plus is packed with features engineered to make it the most hygienic and high-performing decanter solution available, and optional extras are available to ensure the technology can excel even in the most demanding hygienic applications.

Alfa Laval knows the food industry, and the challenges it presents to everyone involved. We know that no two applications are the same, and that different products mean different processes. This is why we are constantly developing and rethinking solutions, with a focus on improving efficiency, safety, reliability and hygiene for all our customers. We have the capability to look into more specific applications and develop unique solutions based on accurate simulations thanks to our testing and innovation centre.

The Foodec Hygiene Plus is a result of years of experience and deep technical expertise combined with knowing what our customers demand from their

decanter centrifuges. The hygienic features are also available as upgrades for existing systems, allowing you to experience all the benefits without the need for an investment in a full, new solution. Simply, it sets new standards in food hygiene.

The Foodec Hygiene Plus is engineered to deliver optimal uptime thanks to its outstanding reliability. All parts and components are built to the highest possible levels of design and quality. Every part of the decanter centrifuge is carefully selected and adapted to achieve the best results, and chosen based on a combination of our application knowledge together with the performance of the part in question. Uptime is further increased thanks to innovative additions to ensure that cleaning-in-place (CIP) is fast, simple and efficient.



New demands from an ever-evolving industry

There are few things more important to achieving success in the food industry than maintaining hygiene throughout production. What is considered as sufficient hygiene has changed dramatically over the years, as awareness around food safety has increased and more advanced data and research allows us to see contaminants and dangers that were perhaps not visible before.

Maintaining hygiene in production equipment is essential when it comes to ensuring a perfect final product with exactly the right taste and texture. The right hygiene level also helps avoid costly product rejects or even worse, product recall from the markets, which has negative consequences for the food producer and the consumer alike.

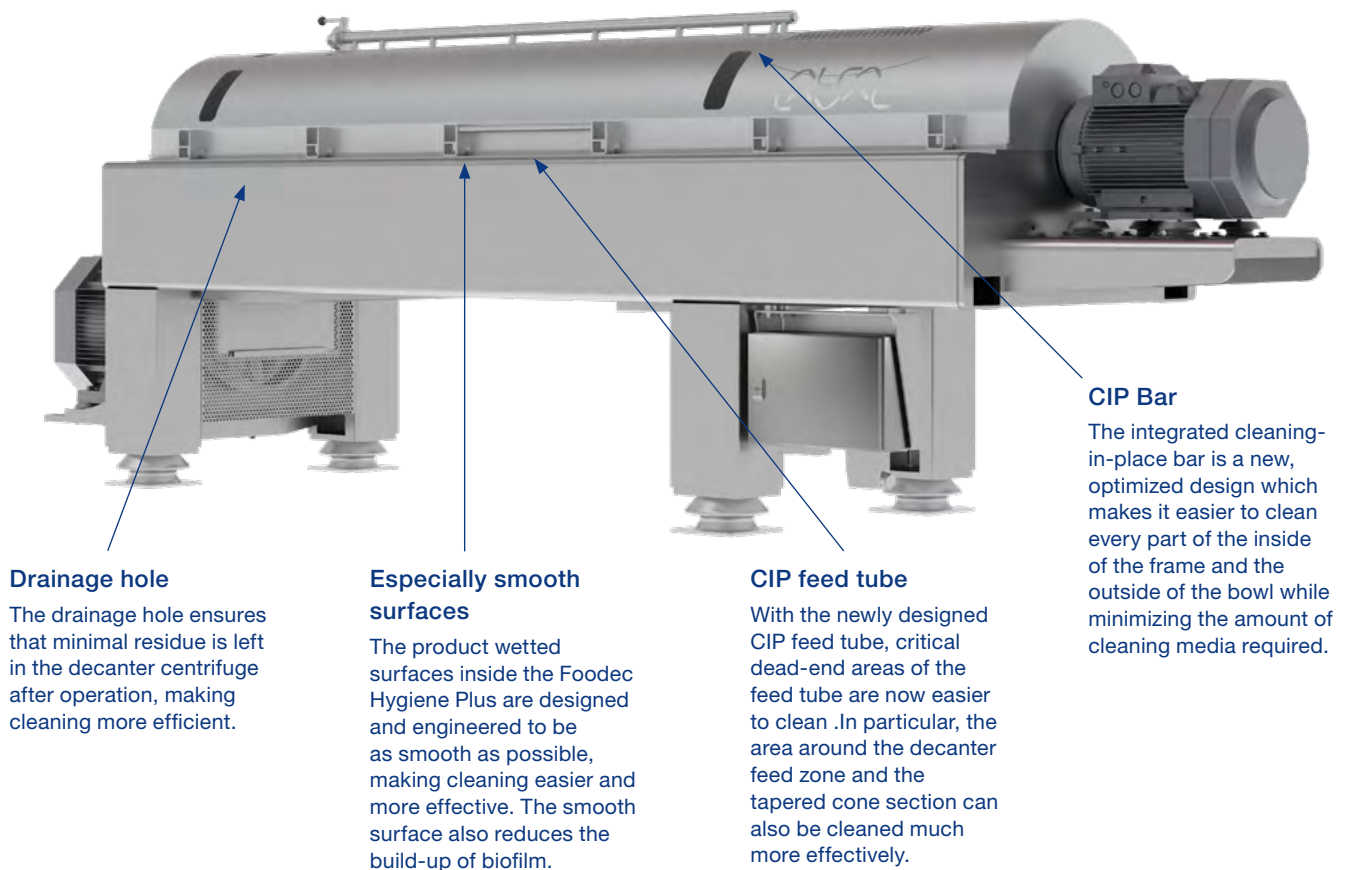
Evolving demand is what constantly drives us to engineer solutions which exceed our customers' expectations of hygiene and performance in a decanter centrifuge. That is why we have developed Alfa Laval Foodec Hygiene Plus – a state-of-the-art solution for the food industry.



The key benefits

Alfa Laval Foodec decanter centrifuges are best-in-class when it comes to performance and efficiency. With the Foodec Hygiene Plus, extra features designed to boost hygiene levels are included as standard. These features can also be installed

to existing decanters as an upgrade, bringing older solutions up to existing hygiene demands and expectations. Where hygiene is even more important, we can also offer additional features to further boost cleanliness.



Drainage hole
The drainage hole ensures that minimal residue is left in the decanter centrifuge after operation, making cleaning more efficient.

Especially smooth surfaces
The product wetted surfaces inside the Foodec Hygiene Plus are designed and engineered to be as smooth as possible, making cleaning easier and more effective. The smooth surface also reduces the build-up of biofilm.

CIP feed tube
With the newly designed CIP feed tube, critical dead-end areas of the feed tube are now easier to clean. In particular, the area around the decanter feed zone and the tapered cone section can also be cleaned much more effectively.

CIP Bar
The integrated cleaning-in-place bar is a new, optimized design which makes it easier to clean every part of the inside of the frame and the outside of the bowl while minimizing the amount of cleaning media required.

Optional extras

TrueStainless™
Designed for long lasting and unparalleled hygiene.

TrueStainless ensures that solid stainless steel is used for all decanter parts which are in contact with a corrosive atmosphere, securing long-lasting, maximal uptime and superior hygiene.



SaniRibs™
The cleaner, more efficient way to transport solids.

Our unique seal welded ribs create more friction which offers better, more efficient solids transportation. This innovative technology also eliminates pathogen hot-spots and allows for easy cleaning, meaning longer production runs, less manual maintenance, and improved profits.



The smarter, safer and more efficient decanter



The Alfa Laval Foodec Hygiene Plus is also engineered with unparalleled quality in every single component. These quality parts, along with the technical innovation that is standard in every Alfa Laval solution, ensure optimal performance and reliability at all times. In addition to the features highlighted, the Foodec Hygiene Plus has a whole host of benefits designed to improve any food processing application, including:

- **Designed for cleaning in place (CIP)**

The decanter is equipped with a specially designed CIP feed tube and CIP bar, and necessary drainage holes that are strategically placed for best performance. This helps to ensure optimal hygiene while minimizing cleaning downtime.

- **All processes can be optimized**

You can adapt the decanter to be best suited to your specific needs by changing bowl speed, conveyor speed, pond depth and feed flow rate. This ensures you can always achieve exactly the right balance in terms of performance.

- **Modernize food processing with automation**

The Alfa Laval Foodec Hygiene Plus is equipped with automation for the full control of decanter operations. This results in shorter cleaning times and lower cleaning media consumption, which both help to reduce operational costs. Automation can also help optimize batch processing through making adaptations where needed based on live data.

- **Enhanced connectivity**

Vibration and temperature sensors are fitted to ensure optimal safety levels and performance. Additional sensors can also be fitted to supply you with even deeper data sets which can be accessed on-site or remotely, ensuring that you can always get the insights you need to secure ongoing efficiency.

Learn more at www.alfalaval.com/foodechygieneplus





This is Alfa Laval

Alfa Laval is active in the areas of Energy, Marine, and Food & Water, offering its expertise, products, and service to a wide range of industries in some 100 countries. The company is committed to optimizing processes, creating responsible growth, and driving progress – always going the extra mile to support customers in achieving their business goals and sustainability targets.

Alfa Laval's innovative technologies are dedicated to purifying, refining, and reusing materials, promoting more responsible use of natural resources. They contribute to improved energy efficiency and heat recovery, better water treatment, and reduced emissions. Thereby, Alfa Laval is not only accelerating success for its customers, but also for people and the planet. Making the world better, every day. It's all about *Advancing better™*.

How to contact Alfa Laval

Contact details for all countries are continually updated on our web site. Please visit www.alfalaval.com to access the information.

