

**SUCCESS IS ...
PERFORMANCE
ENGINEERED
TO WIN**

**THE NEW DECANTER
FW400 FOOD
& BEVERAGE**

Higher product yield.
Higher purity.
Maximum flexibility.



 **Flottweg**

Engineered For Your Success



THE NEW FW400 FOOD & BEVERAGE – CONCEIVED FOR MORE EFFICIENCY, BUILT FOR YOUR REQUIREMENTS

In the food and beverages industry, commercial success depends on maximizing product yields, flexibility in terms of products and raw materials, and safe production processes.

Whether plant-based drinks, brewery products, fermentation processes or other food applications – every raw material and every drop counts.

With the FW400 Food & Beverage, Flottweg offers a decanter centrifuge specifically designed for applications with strict hygiene requirements.

The FW400 helps you to...

- maximize product yields
- minimize raw material losses
- ensure consistent product quality
- respond flexibly to different formulations and raw materials
- reduce operating costs in a sustainable manner.

The new FW400 Food & Beverage can be configured in a modular fashion to meet the requirements of your processes, and used in the following applications:

- for the cost-effective manufacture of fruit and vegetable juices
- for increased yields in the brewing industry
- for must pre-clarification and grape pressing in the wine industry
- for the high-yield manufacture of plant-based milk alternatives

...and much more!

We will be happy to advise you on other possible applications.

THE HIGHLIGHTS

The FW400 comes with three stand-out features that make our new decanter centrifuge the ideal tool in the food and beverages industry:

- 01** Strong focus on greater efficiency during the processing of food and beverages.
- 02** Modular design, enabling an optimal configuration adapted to the specific hygienic requirements of raw materials and processes.
- 03** Consistent focus on user-friendly operation, simplifying everyday use and reducing maintenance costs.

Highlights of the FW400 Food & Beverage in detail



Performance boost

- Maximum separation performance and throughput due to high speed
- Consistent product quality, also with variable quality raw materials
- Flexible adaptation to different products and formulations
- Deep pond design for high output density with reduced energy consumption



Flex concept

- Ideal rotor geometries available for an exceptional range of applications
- Consistently hygienic design – minimal buildup and washable seals
- Optimized, application-specific rinsing concept
- Scroll design optimized to the application
- Upgradeability, flexibility, and a wide range of options
- Optional oil-air lubrication increases useability and operational safety



Human-centered design

- Hinged housing for easy access during inspection and cleaning checks
- Improved housing sealing protects against environmental influences and reduces downtime
- Folding belt guard provides easy access for maintenance and repair work
- Noise-reducing design improves working conditions and supports ergonomic work



ENGINEERED TO WIN FEATURES AT A GLANCE

Thanks to optimized flow behaviors and a high-performance modular decanter design which is adapted specifically to your application, the FW400 Food & Beverage achieves a high degree of separation resolution and maximum product yields.

The variable process control ensures the reliable processing of varying formulations and raw material qualities. This minimizes product losses and recovers valuable ingredients in an efficient manner.



Flottweg Simp Drive®

Energy-saving and efficient: the Simp Drive® controls the differential speed between the decanter bowl and the scroll in accordance with the prevailing scroll torque. The differential speed determines the retention time of the solid material in the bowl. It has a considerable influence on the separation process and therefore on the yield.

- Maximum energy efficiency
- In-house development based on 25 years of experience, resulting in high availability
- Constant torque, including at high differential speeds, guarantees a high total dry solids content in the separated solids and/or a high liquid yield
- 100% integrable into existing CIP processes



Material and hygiene

- FDA-certified sealing material
- All components that come into contact with the product are made of high-quality stainless steel; CIP cleaning nozzles are installed in all critical areas
- All components in contact with the product: Ra max. 0.8–1.6 µm
- Hygienically polished welded seams in the production space; hygienic wear protection (e.g., for processing raw materials containing sand): a special, hard stainless steel alloy that can be polished to achieve a hygienic surface roughness
- All lubricants are suitable for use in the foodstuffs industry: NSF H1



Adjustable Flottweg impeller

The flow-optimized, adjustable impeller enables the precise adjustment of the liquid output and the optimal adaptation of the separation conditions to differing processing requirements. The FW400 version is based on a time-honored system and features a robust, durable, and field-tested impeller design. The FW400 is an optimized solution in keeping with the principle of “retaining what works but improving it further.”

Another advantage of the FW series is that it can be retrofitted. If required, the impeller version on the FW400 can be equipped with an automatic adjustment, a hygienic configuration and an innovative rinsing system. This ensures investment security as well as the flexibility to meet future requirements efficiently.

TECHNICAL DATA



Geometry

Flexible configuration according to customer requirements depending on the nature of the solid matter and raw materials

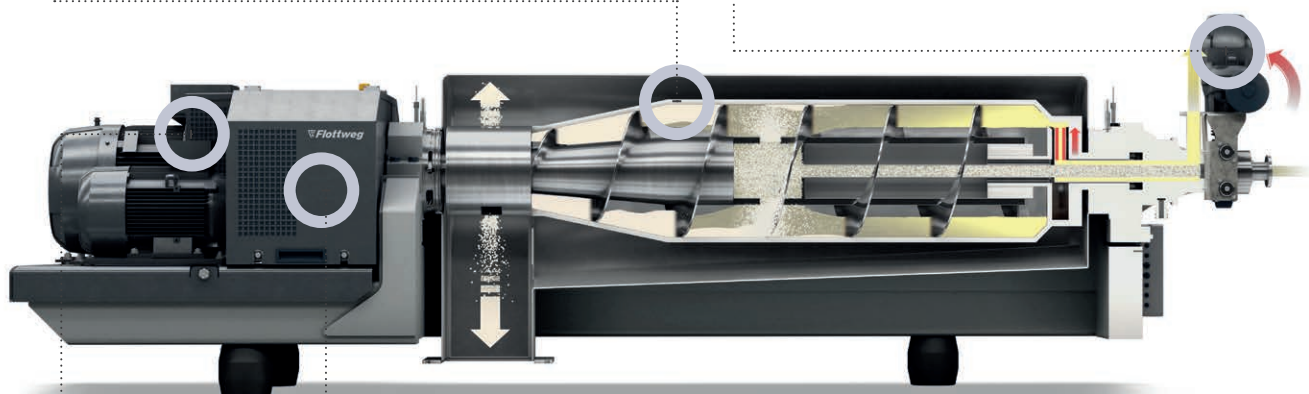
- Normal and deep pond
- Various taper angles
- Optimized scroll design



Adjustable impeller

The new Flottweg impeller is flow-optimized and offers improved adjustability for precision fine-tuning

- Maximum yield with flexible processing of various products and raw materials
- Supports the CIP effect
- Optionally automatable



Lubrication

- Automatic oil-air lubrication or grease lubrication



Drive

- Tried-and-tested Flottweg Simp Drive® as standard



Intuitive operating concept

- Thanks to Flottweg InGo: fully automatic operation with intuitive user guidance
- Standardized control system with 12" HMI and Siemens hardware – as standard
- Freely programmable recipe control for maximum flexibility
- Fully automatic CIP program for high process reliability

FLOTTWEG QUALITY AND SERVICE



Guaranteed Flottweg quality

Typical “Made in Germany”: we have a clear understanding of what quality is and do not compromise on it. In the food industry, our products must comply with high standards of hygiene. Therefore, the Flottweg centrifuge components that come into direct contact with the medium to be processed (e.g. bowl, scroll, and feed) are made exclusively of high-grade, rust and acid-resistant stainless steels. This also makes it possible to increase the strength and improve the resistance.

Our machines are equipped to meet your requirements permanently – in extreme cases 24 hours a day, 7 days a week. Our strict quality controls (ISO 9001:2015) and the traceability of all critical components ensure additional product safety.



Our service – always there for you!

Over 1,100 employees worldwide in a network of more than 60 sales and service locations are available to assist you. We not only strive for first-class advice on the selection and design of our systems, but we are also there for you afterward, whenever you need us – in more than 100 countries around the world.

Success can be planned. In just three steps.

Are you planning your own success story for your products?
Then get in touch with Flottweg and benefit from our 3-step roadmap:

01

We discuss your separation task and business goals with you.

02

In the pre-engineering stage, we analyze your raw materials in our laboratory and carry out customized tests at the Flottweg Technical Center or on site at your business premises. The first product samples can also be provided at this point.

03

After the design and detailed development process, you will receive a concrete offer including all relevant line figures for your individual Flottweg application.

Make Flottweg the engineer of your success:
Our sales partners are looking forward to hearing about your ideas and challenges!





Flottweg worldwide

To be able to serve our customers worldwide, we maintain an international sales and service network: we are represented in over 100 countries. All branches and representatives have specially trained service technicians, some of whom we train in our in-house Flottweg Academy.

12
international
subsidiaries

Projects in over
100
countries

Over
50
service centers

- – Headquarters
- – Subsidiary
- – Representative

Flottweg SE

Industriestraße 6–8
84137 Vilsbiburg
Deutschland (Germany)
Tel.: + 49 8741 301-0
mail@flottweg.com
www.flottweg.com