# Dust controlled with ease at food manufacturing plant

The Food processing industry is a sector people don't normally associate with dust control issues, but the management at Cerebos (Australia) Ltd. in Sydney understand the potential OH&S ramifications and this prompted an upgrade to keep the company ahead of industry expectation.

In its batch room, where the company mixes spices, starch, maize, other dry products and sauces that go into its recipes, it had relied upon only a portable dust extractor to keep the air free of these tiny food particles.

A steady increase in business has seen the batch section - where these ingredients are manually measured up and put through a mixing process for a particular product – require a system with greater extraction capacity, and scope to be expanded if and when it is required.

Donaldson Torit-DCE fitted the batch section with a Dalamatic (reverse pulse jet cleaning system) dust collector, Model DU453/K11 with 7.5Kw fan, which achieves an extraction rate reaching 3,500m3 per hour.

Furthermore, the unit is fitted with antistatic bags and rear explosion relief because the dust being handled is classed as 'explosive'. All duct work, hoods and flexi arms are 304 stainless steel-food grade to eliminate chances for contamination, and the life of each bag is two years.

EMS Project Manager at Cerebos Australia Mr Joseph Kilzi says the new Torit-DCE system – installed during Christmas 2003 – has increased efficiency in this section, and as the workstations have been set up in series there is no power wastage during small quotas, nor does it require extra power during high batch quotas.

"There are up to five operators at any one time, with room for expansion should we need more workstations," said Mr Kilzi. "There is guaranteed to be at least one shift per day and sometimes an afternoon shift depending on what products we are making."

As the required feed rates vary, manual scoops are used to feed ingredients into the batching system. Very fine air borne particles are caused by this scooping but it is quickly extracted through the bayonet hoods.

Connected to the ducting by the flexi arms, these bayonet hoods can be moved to a desired position according to what ingredient is being handled or for individual operator ergonomics.

When installing the system, Torit-DCE had to bear in mind its equipment will need to be operating cleanly in an area of strict hygiene where employees wear face masks, coats and hair nets.

**the new Torit-DCE system has increased efficiency**

**Donaldson Torit® DCE Australia**
**Freecall:** 1800 503 878 **Fax:** +612 8713 1333
**Email:** toritdce@donaldsonfilters.com.au

Donaldson®
*Filtration Solutions*