

# Central vacuum system



# Flexible and reliable

Our central vacuum system is a flexible and reliable byproduct collection system. We normally provide them for either one, two and three byproduct fractions. In salmon harvesting the three fractions are usually, guts, kidney and skin. We can offer either the separators and the controls only, or we can include the vacuum pumps, or we can also include the vacuum pipe networks.

There are many benefits from using a centralized byproduct collection system. The vacuum will be more stable in the food processing area, so the processing machines tend to perform better. Energy consumption goes down because we can utilize efficient high capacity vacuum pumps, and adjust the vacuum capacity according to need. Pipes in the production area can be fully emptied after production, which is good for the hygiene.

The core of the system is the skid with separators and system controls. The separators are of the cyclonic type, with internals to improve the efficiency of the separation. The level of byproducts inside is monitored by load cells, monitoring the total weight of each cyclone. The byproducts are either pumped or sluiced out of the cyclone, to maintain a certain level inside. In this manner, we can assure that the screw pumps are not running dry. We also assure that the byproducts are not entering into the vacuum pumps.

The control system has several modes of operation, and communication interfaces for communication to other systems, such as food processing machines, silage systems, CIP system, etc. The operator can run the system from a local touch screen, and it can be remotely operated over the plant ethernet.

We can offer the system ready for CIP cleaning. The cyclones are cleaned with tank turbines, and the pipes are cleaned by circulation.

