

The vegetable milk market is booming: A rising popularity of low-cholesterol and vegan diets and issues such as lactose intolerance and gluten insufficiencies has led to a high request in oat milk.

To ensure the highest possible ingredient extraction from oat, the decanter centrifuge is the

preferred solution. ANDRITZ has hundreds of satisfied operators with a decanter centrifuge F for vegan milk, not only because of its standard characteristics, but above all for its specific features and advantages added in the course of the time, such as hygienic design and optimized scroll for excellent performance and clarification.

ANDRITZ has used over 80 years of decanter centrifuge expertise to design the decanter centrifuge F for the food industry to meet the most demanding requirements of the oat milk industry.



## Efficient separation technology for high oat throughput

ANDRITZ's large range of decanters provides you with a solution to meet your specific demands in the vegetable milk industry. On top of the application-driven design, combined with the features in the full range of machines, the decanter centrifuge F for oat milk production is available in 2-phase configuration, with sanitary level of finish. This version ensures maximum cleanliness (food-grade designed machine), thanks to features such as a stainless steel cover, stainless-steel frame with integrated casing, wash ramps for top performance CIP (Cleaning-in-Place), and with polishing up to RA<0.8 µm if needed.

Model	Feeding capacity (I/hr)	
F2000	1,000-2,500	
F4000	4,000-7,000	
F5000	6,000-10,000	



Decanter centrifuge for removal of liquid phase from vegetables

## YOUR BENEFITS

- Excellent performance and clarification due to optimized scroll design
- Optimum cleanability in compliance with regulatory guidelines as a result of fully automated CIP (with Metris addIQ control system linked to your SCADA system)
- Robust design and high-grade materials for long service life
- Low maintenance cost and easy dismantling with unique inline design

## CONTACT

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