



# **LACTOSE – ACM IN DAIRY DESIGN**

A solution tailored to the requirements of the dairy industry



## **IN A NUTSHELL**

Benefit from the developments made by Hosokawa Alpine Food Technology



#### THE BACKGROUND

> Further development of the existing washing-in-place (WIP) concept of the ACM classifier mill

#### **OUR IMPROVEMENTS: ACM IN DAIRY DESIGN**

- > Mill, seals and bolted connections in hygienic design result in **improved cleanability**
- > Monobloc design: **no dead spaces** behind the grinding track and air supply ring
- > Inclined floor: defined drainage of the cleaning agent and no accumulation of water
- ▶ Integrated cleaning nozzles and drainage inside the mill: absolutely ideal is that wet cleaning can be carried out without having to open or dismantle the system. This results in a lower risk of contamination.
- **No supply cables** / wires in the process zone
- > Grinding chamber cover opens by up to 180° in order to guarantee better accessibility

#### YOUR ADVANTAGES WITH THE ACM IN DAIRY DESIGN

- The machine is extremely easy to clean
- Reduction of the cleaning cycles: increased machine availability compared with conventional ACM mills
- **Lower contamination risk** compared with conventional ACM mills

### **CURRENTLY AVAILABLE MACHINE SIZES**

Machine model*	Throughput	Fineness
ACM 100	1800 kg/h	95 % < 75 μm (200 mesh)
ACM 120	2200 kg/h	95 % < 75 μm (200 mesh)
ACM 150	2800 kg/h	95 % < 75 μm (200 mesh)



Just call us - we will be happy to help. Phone: +49 821 5906-702 | E-mail: food@alpine.hosokawa.com | www.hosokawa-alpine.com

### **TEST IT FIRST** — BEFORE YOU DECIDE

Make use of our unique service and test your special system configuration during the planning phase in **Hosokawa Alpine's testing centre**. Over 60 machines and complete systems are available as well as test laboratories at two locations. The result: You receive a system concept tailored to your individual requirements. **Interested? Get in touch with us!** 

