

# GREENFILTER FILTER HYDRAULICALLY PRESSURE TESTED



- Monobloc configuration:
- The electric motor for plate stack rotation is placed above the bell. This means that:
  - It is very easy to take it out during maintenance;
  - In that position doesn't rust because of water stagnation (that happens with filters with low level motor that cannot be done in stainless steel);
- Rotary seals are made with bushes and Viton gaskets (high thermic and mechanical resistance) and there is no parts in carbon (as in the competitors' seals.)
- Competitor's filters are provided only with the lower group seal flushing. Both the upper and lower seals are flushed and there is also a particular device to increase the cooling efficiency reducing the water consumption from model G.12 up
- Main shaft has a very large diameter so also with high flowrates (during precoat) no turbulence or cavitations is created, so precoat and cake grow very homogeneously.
- The flushing system is timerized to reduce at min. the water from model G.12 up

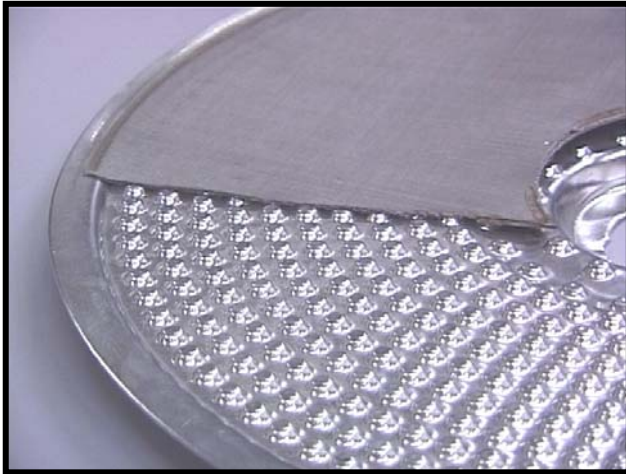


# FILTERING PLATES



- Special plate profile (patented) made only by a dimpled plate and a welded screen. It guarantees:
- Higher rigidity of the plate (it doesn't bend)
- The smooth flat base of the dimples avoids screens breakage so it rests homogeneously stretched over the plate,
- The flat support base avoids any d.e. bleeding because precoat and cake are very uniform,
- The round base of dimples avoids any d.e. microbiologic sediments between the screens and the same plates (high sanitary system), specially viscous liquids as syrups
- The height of nipples favours the solids removal with a very limited quantity of water.





- Screens are welded to the plates so no clamp is required and consequently no leakage (d.e. yeasts) will take place.
- No back flush (counter-current washing) is required, so screens do not blow up and they do not risk to be broken,
- Competitors filters are very difficult to be re-screened. It is necessary to have special tools, at least two skill technicians and a lot of silicon (that is not sanitary). Besides the screens are very expensive. The jointed screen –plate Padovan system is manufactured as it is and it is convenient price-wise.

# DOSING PUMP (Patented by Padovan)

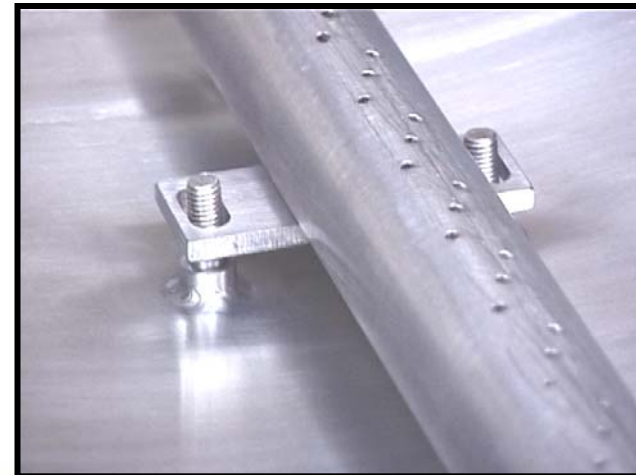


- Head in stainless steel to withstand very high process temperatures,
- Precise and accurate dosing,
- Wide passages to utilize all the different grades of d.e.,
- Strong check valves

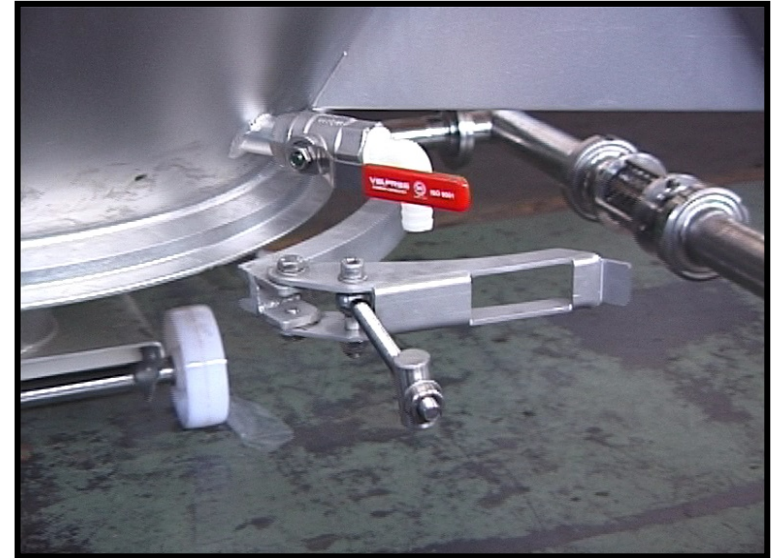
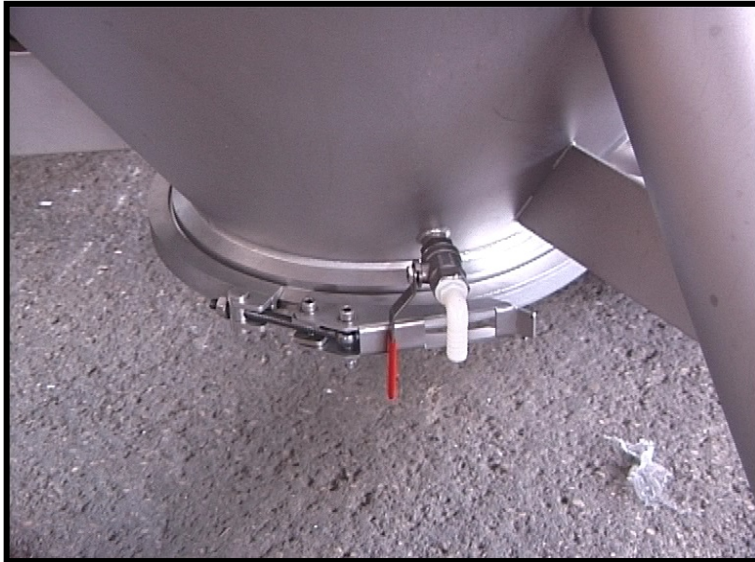


# WASHING PIPE

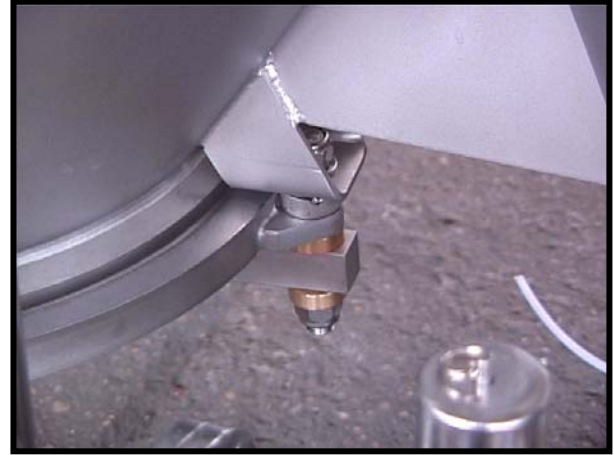
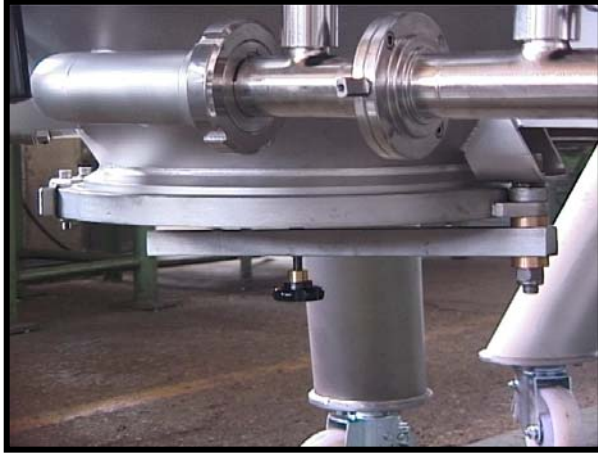
- Because back flush is not necessary, the water consumption during washing is reduced to the minimum. (50 – 70 l/m<sup>3</sup>)
- The special geometry of the holes in the washing pipe permits the self rotation of the plates and their accurate and complete washing



# CONICAL BOTTOM DISCHARGE FLAT DOOR



- Very big opening, conical butt type. Very easy opening. The cake is collected on a suitable trolley on wheels.



# SCAVENGER FILTER

- A small external scavenger filter permits to exhaust completely the liquid inside the chamber. Its cleaning is very easy and simple.





