



Fire and Explosion Protection for the Food Industry

The food industry produces food products, such as coffee, cocoa, flour, milk powder and sugar, in large quantities. The production and processing of these fine-grained or pulverised materials hold high risks of fire. Sparks, glowing embers or particles, generated in different plant areas, can kindle the dry and easily inflammable material and cause serious fire and explosions. A GreCon spark detection and extinguishment system significantly increases the safety and protection of the production facilities. It detects dangerous ignition sources in time and automatically extinguishes them without interrupting production – and has done so successfully for more than 35 years.

THE RIGHT SOLUTION

- ✓ a fast, reliable spark extinguishing system which is especially adapted to your production
- ✓ the detection of sparks and glowing particles in the areas at risk
- ✓ protection without interrupting production

RISKS

Due to the fine grinding of the mostly combustible materials, single sparks or overheated particles are sufficient for an ignition. Defective machine parts, foreign bodies or high process temperatures can cause overheating, sparks or glowing embers which can trigger off fire and dust explosions in mechanical and pneumatic conveying facilities and downstream filters, silos and bins.

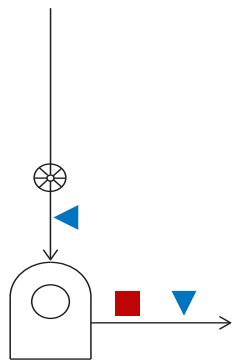
DANGER ZONES

Fire or explosions in food productions can damage or even destroy the facilities. A GreCon spark detection and extinguishment system monitors and protects the following areas at risk:

- ✓ Dryer
- ✓ Hammer mill
- ✓ Sieve
- ✓ Mixer
- ✓ Drum
- ✓ Press
- ✓ Extraction system
- ✓ Filter
- ✓ Silo

DIAGRAM OF PROTECTION CONCEPT

Production process of a mill with potential protection areas



Production process of a dryer with potential protection areas

