

Case Study

Our Company was asked to provide a solution for a Bakery experiencing problems with respirable flour dust in their mixing and pastry break work stations.

Our solution was to install a reverse jet cleaning dust extraction unit externally to ensure all dust was captured sufficiently and stored for disposal in line with ATEX regulations. Food grade ducting was utilized to connect each extraction point.

A combination of two metre long and three metre long food grade extraction arms were positioned to enable capture of flour dust from a range of food mixers.

For the pastry break table, plenum capture boxes fitted with grilles were installed to the rear of the table at table height to extract the excess flour thrown onto the product. A small canopy was also be fitted over the flour hopper central to the table.



The solution was incorporated to include extra capacity which could be fitted in future as dictated by demand. Of which additional workstations were added at a later date.