

Anti-bacterial/Bacteria Removing Filter Applications

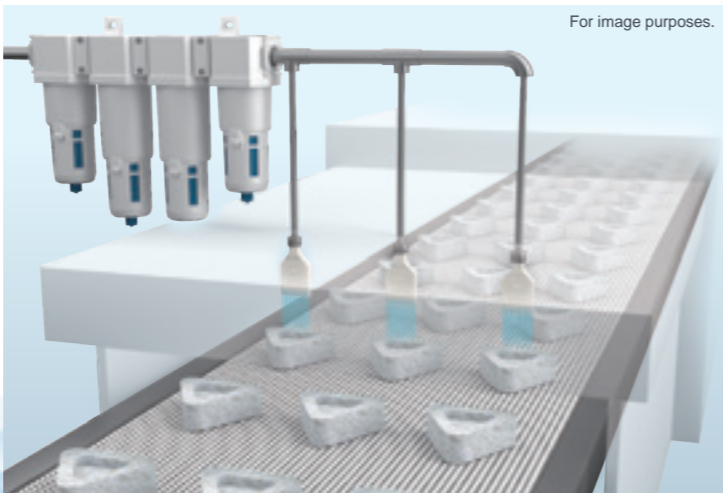
Cool Cooling cooked rice

After cooking, rice is cooled over a short period using safe compressed air that has been filtrated with a Bacteria-removing filter to prevent bacteria growth.

Large anti-bacterial/Bacteria-removing/Deodorizing filter



Air nozzle flat-type



Coat Spray coating food

In the process for keeping dough moist and coating it in oil, chocolate, or soy sauce, food products are liquid-coated with safe compressed air that has been filtrated with an Anti-bacterial/Bacteria-removing filter.

Anti-bacterial/Bacteria-removing/Deodorizing filter



Diaphragm cylinder valve



Various FP components



Send Bread processing

When removing freshly baked bread from the mold, safe compressed air that has been filtrated with a Bacteria-removing filter is inserted between the bread and the mold.

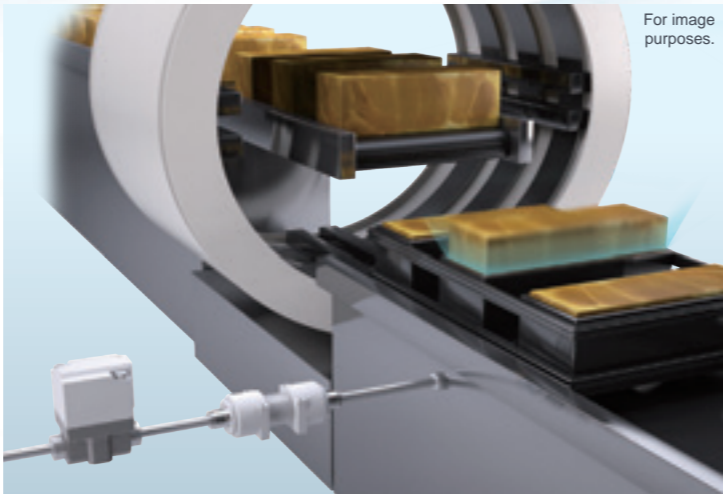
Bacteria removing filter/inline



Diaphragm cylinder valve



Various FP components



Fill Nitrogen flushing in packaging machines

To prevent oxidization of food, packages are filled with safe nitrogen that has been filtrated with an Anti-bacterial/Bacteria-removing filter in the nitrogen flushing line.

Bacteria removing filter/inline



2-port solenoid valve for dry air



Compact flow rate sensor



Mix Mixing while adding in air

In order to give food a smooth texture, safe compressed air that has been filtrated with an Anti-bacterial/Bacteria-removing filter is mixed into the ingredients.

Anti-bacterial/Bacteria-removing/Deodorizing filter



2-port solenoid valve



Various FP components



Remove Cleaning food deposits

Compressed air that has been filtrated with an Anti-bacterial/Bacteria-removing filter is used to remove food deposits, water drops, and crumbs.

Anti-bacterial/Deodorizing filter



2-port solenoid valve



Air nozzle flat-type

