

## ***Low-profile rapid separator is well suited for food applications***

Sweco, headquartered in Florence, KY, and with its European head office in Nivelles, Belgium, has introduced the LA Low Profile Separator which incorporates a single large vertically mounted motor to induce a sifting motion across the screen plane. The frames of the separator are mounted on rubber isolators instead of conventional springs and the new machine runs at higher G loadings and speeds than traditional low-profile separators. This action is designed to provide excellent results when sifting lighter products such as flours and starches and the machine's hygienic construction makes it especially suitable for use in food, beverage and pharmaceutical industries. Processing rates up to eight times faster than those of many traditional low-profile separators have been achieved.

The company states that for some scalping applications, other low-profile designs place too much vertical action on the product, thereby greatly reducing the process rate. By contrast, the LA Separator's pure horizontal, high G motion increases the capacity of the undersize product passing through the screen, while allowing the oversize material to exit the separator. [www.sweco.com](http://www.sweco.com)



***Sweco's LA Low Profile Separator***