

## Dust Collection Solutions for the Food Processing Industry



### Type W RotoClone®

- **Low installation cost**
- **Minimizes water requirements: 1/2 - 1 GPM per 1000 CFM of air cleaned**
- **Complete dust control package**

Type W RotoClone® is a dust control favorite of food processors worldwide. The RotoClone is used to collect dust generated during the processing of cereal, rice, flour products, salty snacks, candy and sugar products, and the cleaning of oven and fryer exhausts.

Ideal for collecting moist, oily, or sticky dusts that would normally clog fabric-type dust collectors, the versatile Type W RotoClone is a cost effective, high efficiency solution for food processing applications.

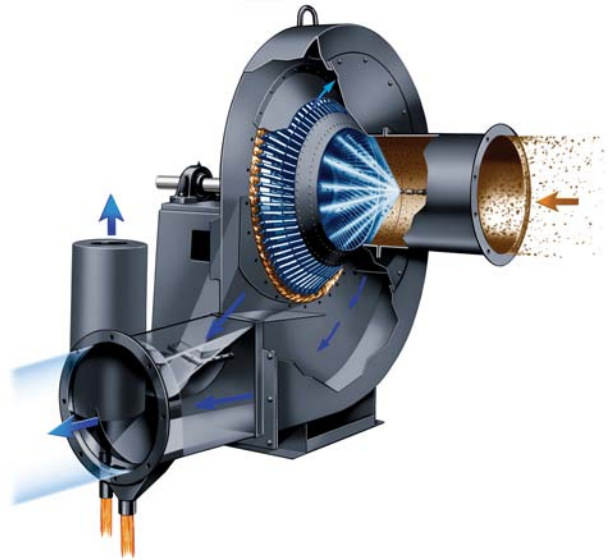
### Effective Pollution Control for Bakeries

Baking bread might be as wholesome as apple pie, but some of the baking process can cause deadly explosions. Flour and sugar dusts that are suspended in air can be more explosive than coal dust. Most any powdered baking material is capable of spreading in the air and creating a potentially explosive dust cloud. Baking dust explosions most often appear in locations where flour and sugar are heavily handled.

While exposure to any dust can cause health problems, some bakery processes where flour and sugar are handled can be a health hazard. Breathing baking dusts can cause asthma, as well as nose, throat, and eye irritation.

Focus on controlling your baking dust with AAF's Type-W RotoClone. A highly effective wet-type collector discharges collected materials in a slurry form using a water spray to reduce and centrifugally remove the baking dust from the air. Dynamic forces developed by the rotating impeller cause even the finest particles to impinge on, and be trapped by, the flowing water film which covers all blade surfaces. Utilizing a "wet" collector such as the Type W RotoClone minimizes or eliminates the explosion and fire potential inherent in other types of "dry" collectors.

Capable of handling a variety of hot, moist gas streams and sticky dusts, the Type W RotoClone is the perfect solution for your baker's dozen.



**For more information contact your local  
AAF sales office — 800.477.1214**