




SaniClean

- Industry: Chocolate
 - Product: strainer
 - Value Proposition: Strainers for a range of particle and pipe sizes
 - # 1202
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Chocolate is filtered to ensure a high-quality finished product free of contaminants. Additionally, because of different global consistency standards, there is a need for filtration systems capable of handling diverse raw materials. These are just a few ways 3A certified strainers are used in chocolate processing.

- Filtering virgin chocolate after conching
 - Tanker loading and unloading
 - Filtering reclaimed chocolate after it drips off of candies with centers
 - Filtering reworked chocolate to remove contaminations like foil wrappers, nuts and almonds
- Filtering chocolate not only creates a mouth-watering treat, but it also ensures product safety and quality and reduces the potential for product recalls.

SaniClean Strainers are suitable for a wide range of applications, from small batch runs to 24/7 continuous production cycles. Our strainers are available in varying capacities from creeping flow rates to high volume production outputs. They are easily integrated into new or existing piping configurations. Standard material of construction is 316L; other corrosion resistant alloys are available for handling highly corrosive fluids.