



Press Release

Breaking ground for SPX at FoodPro

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By Michelle Goh, SPX Flow Technology Marketing Communications Manager, APAC

Sydney, Australia – Once again, SPX will be presenting its innovative technologies and process solutions at FoodPro from July 10 to 13. SPX will display many of its key brands including APV, Waukesha Cherry-Burrell, Gerstenberg Schröder, and Anhydro.

One of the longest running trade shows in Australia, FoodPro is an iconic exhibition that has established a reputation for cost-effectively connecting customers with suppliers and products, and providing networking opportunities to visitors.

Among the products being highlighted, SPX will showcase its new CIP Midi system, Flexmix Liquiverter and Consistator® technologies. The APV CIP MIDI System is designed to accommodate an optional rinse water recovery tank, where the water used for the final rinse is reclaimed to use for the first rinse of the next wash cycle, thus saving considerably on water and effluent. An additional option provides for a separate rinse water tank which can be used in high-spec applications (for example pharma or bio-tech) to provide high purity final rinse water.

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The Flex-Mix Liquiverter is a square-shaped tank with a bottom-mounted, high-speed mixing impeller. The impeller generates an axial flow, which is re-circulated in the tank via the surrounding mixing chamber. This generates high shear forces and turbulence, ensuring effective and homogeneous mixing.

The GS Consistator® series of scraped surface heat exchangers comprises a line of durable, high-quality machines designed exclusively for light- to medium-duty processing. The Consistator® units allow you to heat, chill and crystallise delicate and heat-sensitive products. The units are designed to avoid thermal or mechanical damage to the product, creating a wide range of products such as chocolate products, cream cheese, quark, ghee, vanaspati, vegetable spreads, filling creams, ketchup, soup and sauces with particles and starch products.

See all of these technologies and gain additional food and beverage insights from our process experts on stand D22 at FoodPro.

About SPX Flow Technology

The SPX Flow Technology segment designs, manufactures and installs highly engineered solutions used to process, blend, meter and transport fluids, in addition to solutions for air and gas filtration and dehydration. The segment supports global food and beverage, dairy, pharmaceutical, oil and gas, energy, and industrial markets. SPX (NYSE: SPW) is a global Fortune 500 multi-industry manufacturing company. With headquarters in



Charlotte, N.C., SPX has 15,500 employees in more than 35 countries worldwide. Visit www.spx.com.