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PRESS RELEASE

- from:-

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STONE FOOD MACHINERY LTD

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NEW to Ireland

Smart Sludge Dewatering

Stone Food Machinery Ltd. introduces the award winning, Japanese,
“VOLUTE DEHYDRATOR” to the Irish Market.

Installed in 39 countries, this proven sludge dewatering technology guarantees best in class results. Most importantly, the Volute Dehydrator works at a fraction of the operational costs associated with traditional technologies such as the Belt Press or Centrifuge.

The VOLUTE Dehydrator Handles all types of sludge and slurries

- Exceptional results achieved in Irish tests on DAF & Fatty Sludge
- Alum Sludge –from Potable Water Treatment Plants
- Mix of WAS & DAF Sludges
- Handles MLSS with as low as 0.2% DS- direct from Aeration basin
- Handles PIG Slurry- 10% of all Japanese Sales are for this market

Successfully installed in the agricultural, chemical, petro-chemical and waste water environments.

A recent Irish Test on **DAF** Sludge with 17% Dry Solids Influent came out at a DS of 58% !

A Short introduction can be found here:

<http://files.me.com/valstone/ufpgq6>

Input : Sludge



Output Dry Cake



- **Operational cost savings due to:**
 - **Low Power Consumption-** Our test Volute uses just **0.2Kw** with not more than 6kW used on the biggest Volute possible
 - **Low Water requirements:** Water only required for rinsing while Belt Presses can use up to 8M3/hour
 - **Low Polymer** required and more effective use of Polymer used.
- **Ability to handle different concentration of dry solids without interruption:** In tests suspended solids in the influent varied from 0.5% to 17%- with no interruptions to the VOLUTE.
- **24/7 Automated Operation possible with** innovative Clog Free design.
- **Silent operation- unlike a Centrifuge**
- **Simplification of the sludge handling process;** The Volute Dehydrator`s innovative design means sludge can be taken directly from the line without storing or pre-thickening.
- Ability to remove these steps means you minimise capital costs and reduce anaerobic activity giving a Dry Cake with **minimal Odour**.
- **Ease of Maintenance – 5 minutes/day** simple machine maintenance normally completed by your regular maintenance people.
- **Small Footprint – can be offered also as a Mobile solution**

The introduction of the VOLUTE Dehydrator is a logical extension to the existing suite of services offered by Stone Food Machinery Ltd to the Industrial and Waste Water Treatment markets.

Current offerings include **MEVA** Municipal & Industrial effluent Screens from Sweden, Screw Wash Press, Ram Press & Spiral Presses as well as the unique CPS system that can produce Screenings with ca 60% Dry Solids together with the **Penstock.De** family of gates, actuators and scrapers.

If you would like to organise a Test of *your* Sludge on *your* site, please call:

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The mobile VOLUTE dewatering unit (below) is also available *commercially* for once off sludge dewatering.



Watch the VOLUTE working here:

http://www.stonefoodmachinery.ie/volute_video_clips.htm