

LP Fans

Scope Of Low Pressure Fans

A Low Pressure Fan is a machine that efficiently separates dust particles from a dust-and-air mixture. The different sizes allow the filters to be optimally operated with air volumes in the range of 54 to 624 m³ / min. Filters equipped in a LP Fan are available in wide range of sizes, as well as filter elements with a wide range of outlet hoppers and supports. These efficient filters excel by simultaneously combining a high degree of dust separation with low purge air consumption.



Applications Of Low Pressure Fan

Food industry.
Flour and semolina mills.
Feed mills.
Biscuit and macaroni factories
Dry fruit plants
Barley plants
Tea plants
Tobacco plants

Other food industry
Chemical industry
Wooden industry
Nonferrous product industry
Stone and Soil industry
Cement industry

Working Principle Of Low Pressure Fan

The low pressure fans provides low pressure in conveying systems and cereal cleaning machines in the cereal processing plants to prevent dust leaking. These fans increase the speed of air stream with the rotating impellers. They use the kinetic energy of the impellers or the rotating blade to increase or decrease the pressure of the air which in turn moves them against the resistance caused by ducts, dampers and other components. Centrifugal fans accelerate air radially, changing the direction (typically by 90o) of the airflow.

Advantages Of Low Pressure Fan

1.	High quality
2.	High efficienc.
3.	High extraction.
4.	High capacity
5.	Long life.
6.	Maximum hygiene
7.	Maximum security
8.	Low periodical maintenance

9.	Maximum efficiency with low energy consumption
10.	Noiseless
11.	Vibration free running
12.	Aerodynamic and sturdy structure

