



TYPICAL CAKE WASHING SEQUENCE

- 1) FILL FOR A KNOWN VOLUME AND PRESSURE CLOSE FEED VALVE
- 2) INFLATE MEMBRANES TO FIRST PRESSURE
- 3) CARRY OUT FIRST AIR BLOW
- 4) START CAKE WASH ALWAYS WASH FROM MEMBRANES IF POSSIBLE
- 5) CARRY OUT WASH NORMALLY 1-3 TIMES PRESS VOLUME OF WATER DISPLACEMENT
- 6) NOTE WASH AND AIR PRESSURES SHOULD BE 1 BAR HIGHER THAN MEMBRANE PRESSURE
- 7) HOLD MEMBRANES ON FOR DURATION OF WASH CYCLE
- 8) ALWAYS WASH DIAGONAL AND UPWARDS
- 9) ALWAYS AIR BLOW DIAGONAL AND DOWN
- 10) CARRY OUT SECOND AIR BLOW
- 11) INCREASE PRESSURE ON MEMBRANES TO FINAL SQUEEZE PRESSURE

TYPICAL CYCLE

- A) FEED VOLUME AND TO 6 BAR
- B) SQUEEZE TO FIRST PRESSURE 7 BAR FOR 2MINUTES
- C) FIRST AIR BLOW 6 BAR FOR 2 MINUTES
- D) WASH 8 BAR NORMALLY 1-3 TIMES THE PRESS VOLUME
- E) SECOND AIR BLOW 5 BAR NORMALLY 1-5 MINUTES
- F) INCREASE MEMBRANE PRESSURE TO 7-8 BARS FOR FINAL SQUEEZE

