



## Fire and Explosion Protection in the Cocoa Industry

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The cocoa industry processes cacao beans in large amounts. The processing process, especially the cleaning, the thermal pre-treatment, the roasting process and the transport of the cocoa cake, holds a high risk of fire. Sparks, glowing embers or particles generated in the plant areas can ignite the dry and easily inflammable material and cause severe fire and explosions. A GreCon spark detection and extinguishment system significantly increases the safety and protection of the production facilities. It detects dangerous ignition sources in time and automatically extinguishes them without interrupting production – and has done so successfully for more than 35 years.

### THE RIGHT SOLUTION

- ✓ a fast, reliable spark extinguishing system which is especially adapted to your production
- ✓ the detection of sparks and glowing particles in the areas at risk
- ✓ protection without interrupting production

## RISKS

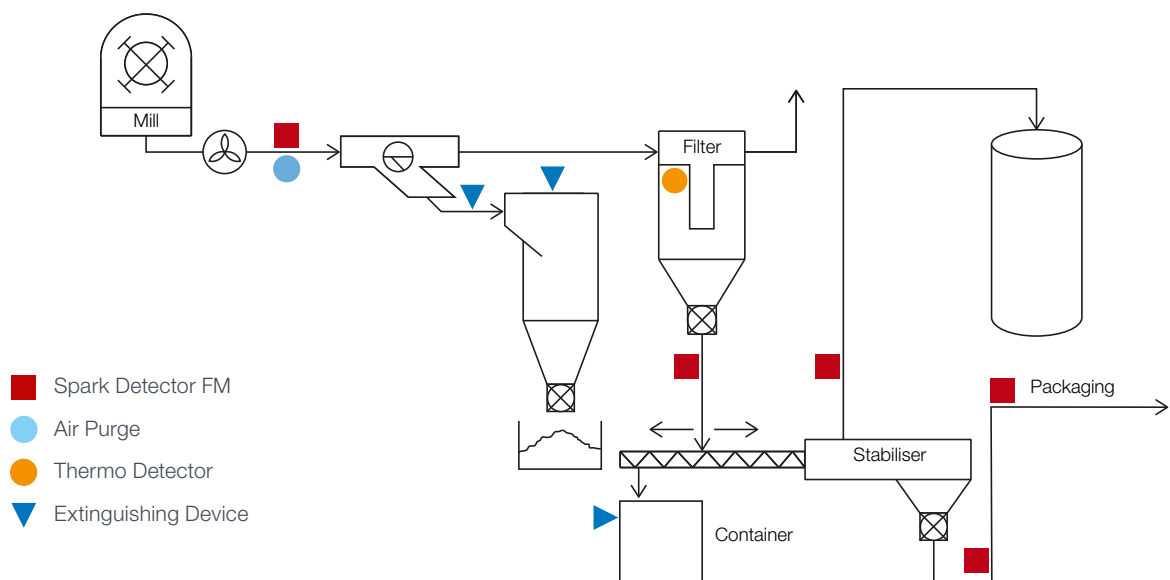
Due to the fine grinding of the mostly combustible materials, single sparks or overheated particles are sufficient for an ignition. Defective machine parts, foreign bodies or high process temperatures can cause overheating, sparks or glowing embers that can cause fire and dust explosions in the mechanical and pneumatic conveying facilities and downstream filters and silos.

## DANGER ZONES

Fire or explosions in cocoa production can damage or even destroy the facilities. A GreCon spark detection and extinguishment system monitors and protects the following areas at risk:

- ✓ Roaster
- ✓ Mills
- ✓ Conveying facilities
- ✓ Extraction system
- ✓ Filter
- ✓ Silo

## DIAGRAM OF PROTECTION CONCEPT



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