

Continuous Heat Treatment Specialist for Food Industry

An original concept, the use of traditional vibration transport techniques combined with a tubular electrical heat generation system allows highly efficient and economic heat treatment of sensitive food products without harming either their color or their organoleptic properties.

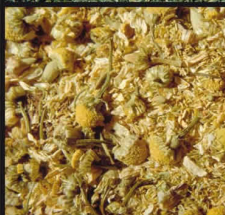
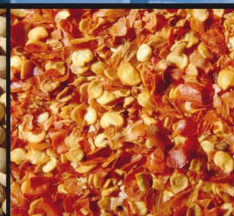
DESIGN

FABRICATION

TURN-KEY PROJECT

REVTECH

FRANCE



Technology

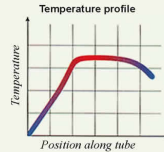
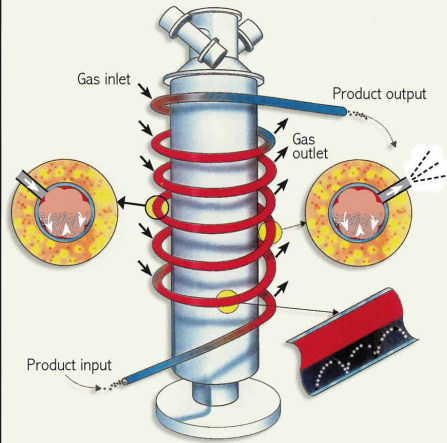
- Transport by vibration based on principle of spiral elevator, especially used for fragile food products
- Heat generated by electrical impedance through the walls of the tube
- Closed tubular design using stainless steel pipes
- Controlled atmosphere inside tube
- Large range of residence time in the same unit (up to 30')
- Controlled temperature (up to 700°C)
- Electrical design allows several different temperature zones
- Flow rate up to 10m³/h
- Particle size range from powder form up to several centimeters without any damage

Applications

- Steam sterilization (aromatic herbs, spices, medicinal plants, nuts, almonds)
- Roasting (sesame seeds, peanuts, almonds, sunflower seeds)
- Drying (spices, tea)
- TCA extraction from natural cork
- Dehulling of soya beans and peas
- Enzymatic inhibition of soya beans
- Flavors extraction (liquid smoke from sawdust)
- Toasting (wood chips for wine, wheat flour)
- Cooling (all food products)

Advantages

- Low energy consumption (~80kW/Ton for sterilization line, 120kW/Ton for roasting line)
- Perfect plug flow, precise temperature (+/- 1°C) and residence time
- Perfect and constant homogeneity due to the vibro-fluidised system
- Preserves sensitive food products (color and flavor) within the sterilization process
- Low gas flow to be managed through the system (air, steam, ...)
- Airtight design → perfect controlled atmosphere
- Operates at atmospheric pressure for decontamination whatever the temperature
- Rapid start-up (200°C in 5') as no refractory elements
- No dead zone → easy to clean using pyrolysis and/or flushing with projectiles
- No mechanical seals → negligible maintenance costs
- Low space requirement
- Entirely automatic operation
- Electrical energy, no quality problems linked to presence of combustion gases



REVTECH

www.revtech.fr

ZA Champ Trentenier
07800 Charmes-sur-Rhone
FRANCE
Tel: +33 475 60 16 26
Fax: +33 475 60 16 27
Email: revtech@revtech.fr