

# THERMAL PROCESSING

## RIETZ BLANCHER-COOKER

### Steam or water cooking

Provides high production capacity in minimal floor space. Rotating screw in stationary trough design. Gentle action and uniform close tolerance between screw and trough enable delicate products to be processed without damage. Completely sanitary with all stainless steel product contact parts. Instrumentation for positive control of temperature and variable speed drive for control of product retention time. Models are available for use with steam or water as the heating medium. Jacketed units are also available to supplement direct heating.

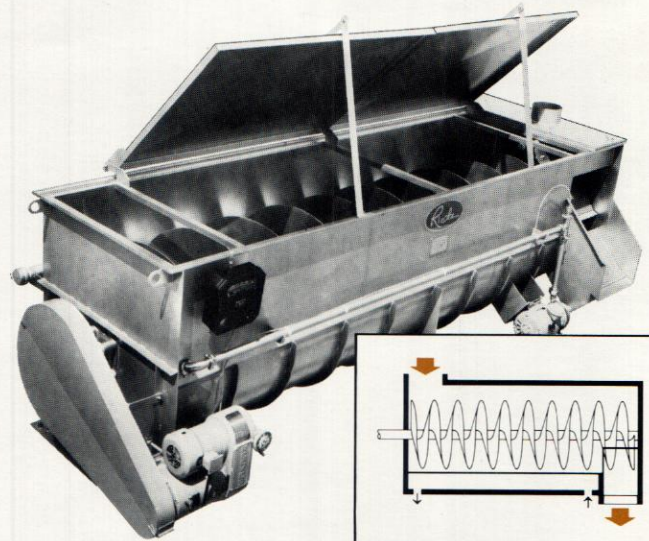
**Used for blanching of most fruits and vegetables, potatoes, rice, beans, and manufactured products.**

Temperature range . . . . . Blancher ambient to 205°F  
 Cooker to 240°F

Diameter & length . . . . . 9" x 4' to 60" x 24'

Volumetric capacity (steam) 3.6-88.0 cu. ft.

Volumetric capacity (water) 1.1-188 cu. ft.



## THERMASCREW®

### Fast heating or cooling of slurries, stews, granular solids

Hollow-screw in jacketed trough provides three to four times more heat transfer surface than simple jacketed screw conveyors and six times more than water-cooled drums. Thermascrew models operate in either a pressure or vacuum environment and can handle slurries containing solids without damage to the product. Single or twin screw models are available.

**Used for heating or cooling pie fillings, stews, braising meats.**

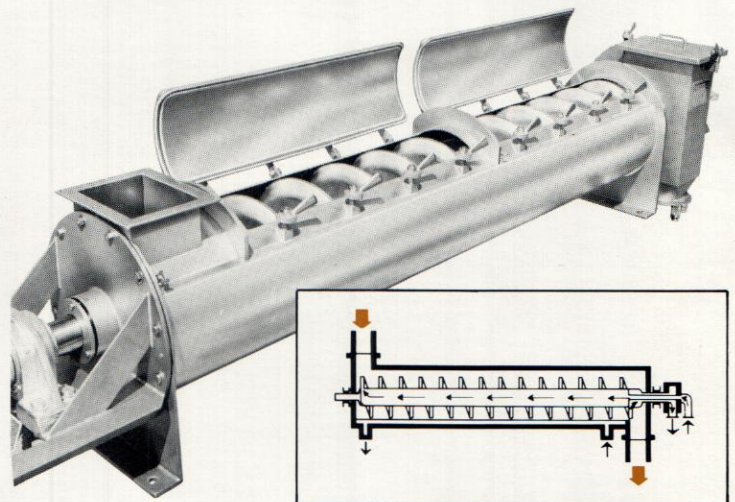
Temperature range . . . . . 0-800°F

Hold-up volume . . . . . 0-100 cu. ft.

Heat transfer surface . . . . . 10-670 sq. ft.

Trough lengths. . . . . 4'-30'

Screw diameter. . . . . 8"-24"



## TORUS DISC®

### Longer residence drying, heating, cooling

Indirect heat transfer units designed for heating with steam, water or oil. Handles water evaporation loads up to 10,000 lbs/hr. Double-walled discs provide approximately 85% of total heating surface. The rotor speed is independent of residence time, resulting in optimum mixing and higher heat transfer coefficients than can be obtained with screw type exchangers. The Torus Disc's compact design makes it especially appropriate for operations in which high evaporative loads, and longer drying time are required.

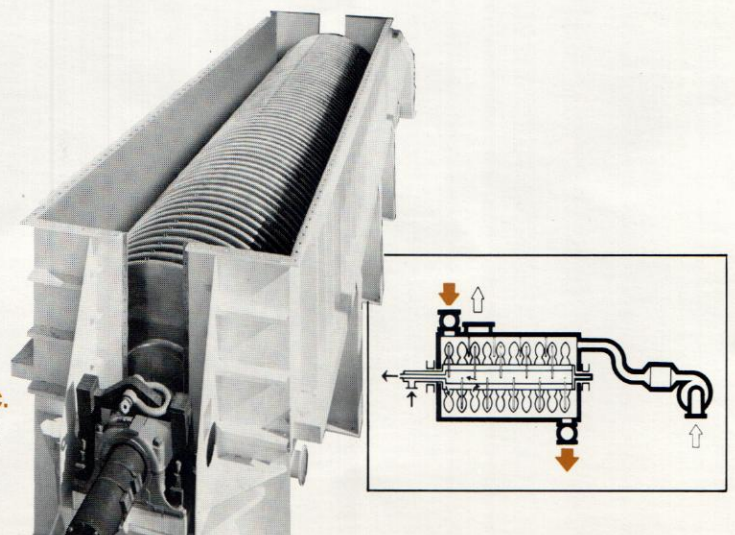
**For drying distillery and brewery waste, fish meal, defatted soy bean flakes, meat and poultry wastes, etc.**

Temperature . . . . . indirectly heated up to 550°F.

Heat transfer surface . . . . . 80-6000 sq.ft.

Horsepower . . . . . 3-150

Residence time. . . . . minutes to hours



## SOLIDAIRE®

### Continuous drying

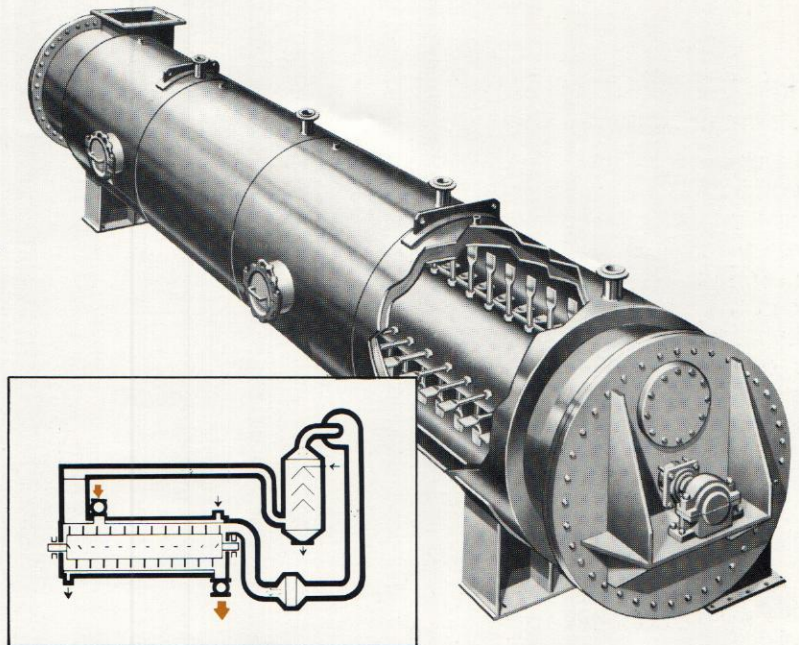
Efficient heat exchange unit for drying, heating or cooling free-flowing solids, slurries, gels and wet cakes. Operates with direct heat, indirect heat, or combination of direct and indirect. Residence time and operating temperatures are adjustable within limits. Intensive mixing and high relative speed between the product and heat transfer surface result in relatively high transfer coefficients and permit smaller system sizes with resultant lower initial capital expenditure and operating costs.

**Used for processing ground coffee, corn meal, modified corn starch, fish protein, food mixes, pepper, sugar, soybean concentrate, etc.**

Temperatures ..... indirect heat-550°F  
direct heat-800°F

Sizes ..... 10-1100 sq.ft.  
8"-88" diameter

Residence time ..... seconds to minutes



## FLUID BED DRYER

**Processes granular food products such as salt, lactose, etc.**

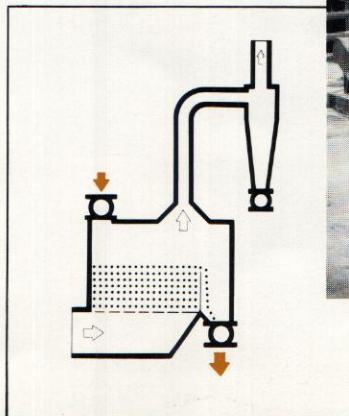
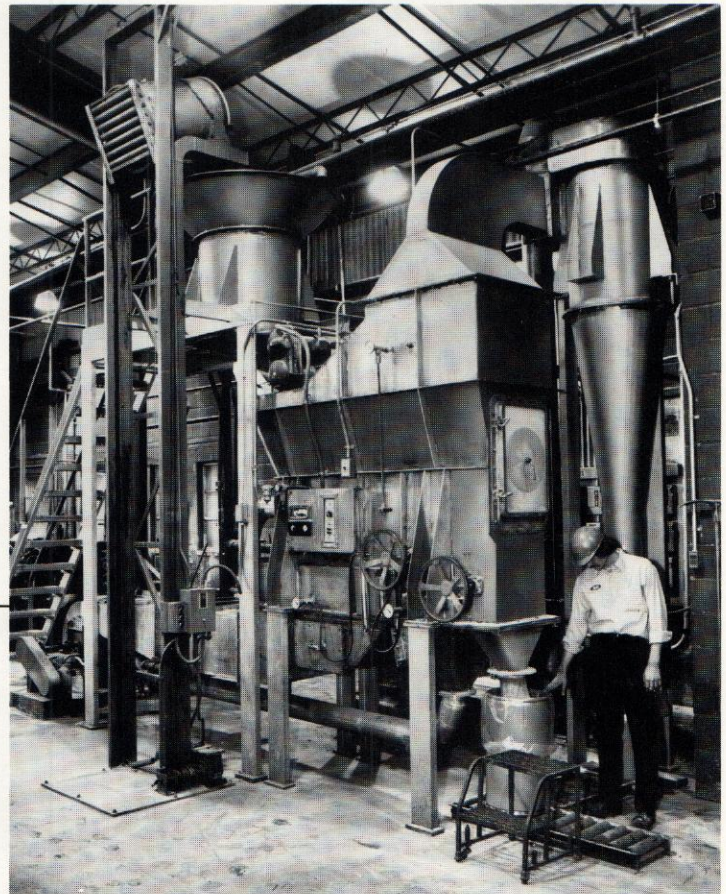
Bepex Fluid Bed dryers provide continuous or batch operation with a wide range of controlled temperatures and residence times. Product is agitated vigorously by a gas stream. High rates of mass and heat transfer are obtained as product surfaces are continually exposed to the drying medium. Indirect heating surfaces can be added to greatly increase capacity and thermal efficiency of unit.

**Drying lactose, yeast, potato grating, salt; drying and roasting sesame seeds and peanuts, and other granular food products.**

Temperature range ..... 0-1200°F

Fluid bed size ..... up to 1000 sq.ft.

Residence time ..... seconds to hours



**Packaging - Processing**  
**Bid on Equipment**

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