PRECOOKED SEMOLINA & PASTA DRYING TECHNOLOGY

A high efficiency dryer with a unique design



Presented by Mohamed LAMMI

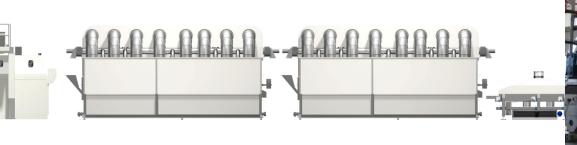


Drying is an essential stage in pasta and precooked semolina lines

Precooked semolina with Rotante drying
 500 to 3600 kg/h



 Pasta line with Rotante drying 1000 to 3000 kg/h





A high efficiency dryer with an innovative design



90% energy efficiency

reduced energy consumption

Homogeneous finished product

with maximum quality guaranteed

Rapid product changes

User-friendly operation

Reduced maintenance

MORE PRODUCTIVITY AND PRODUCT QUALITY







Size from 0.6 mm up to 50 mm No Shape limitation Drying rate from 40% back to 0.5%

Rotante technology could be applied to most of all "Dried" food product

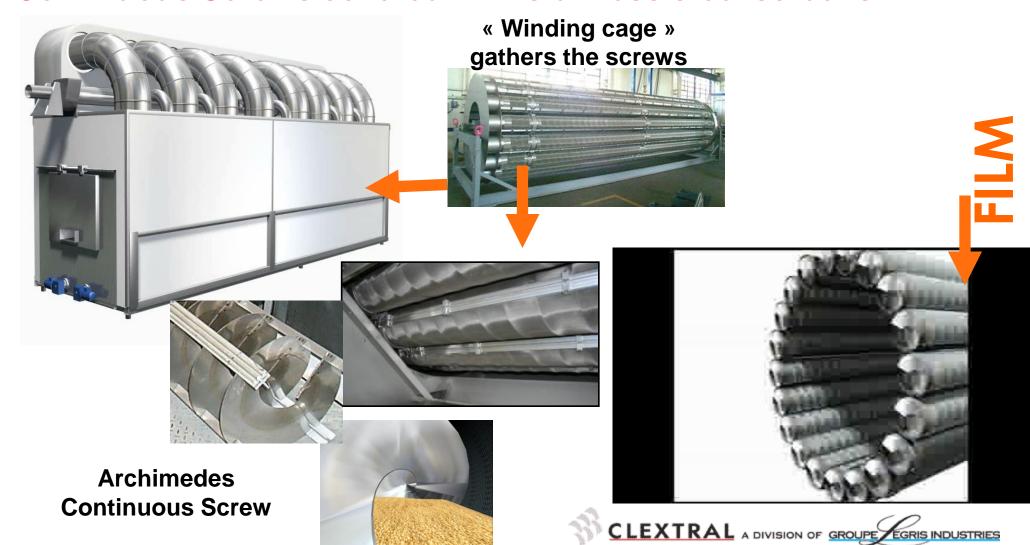
Typical product range: Extruded product, Pasta, Couscous, Pellets, Ingredients, Bulgur, Pet food, Fish feed...

Specific appplication: Chemical (specialty products), fruits,



THE EVOLUM® DRYER A unique design

Product progresses <u>very gently</u> in a <u>linear mode</u> via the Continuous Screws covered with stainless steel screens



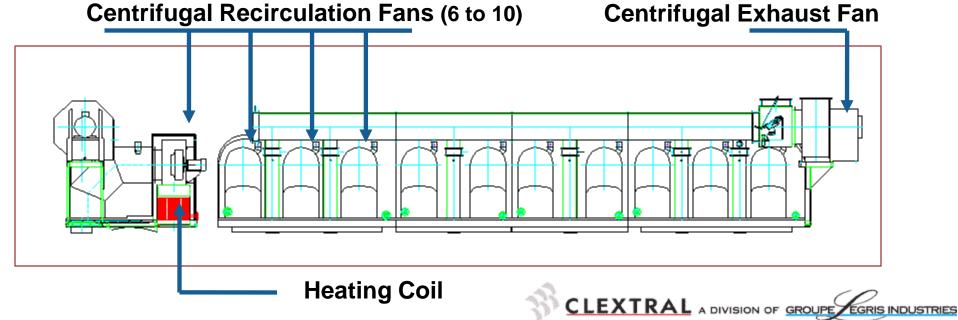


=> All geared motors and fans located outside the Drying Chamber at the Upper frame : away from heat and moisture







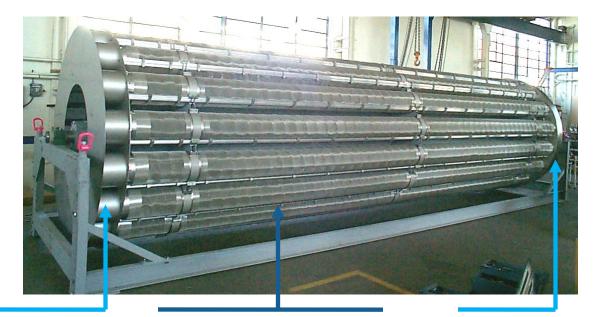


THE EVOLUM® DRYER

A robust & reliable design

Bottom frame in SS

- « Winding cage», composed of several
 Archimède screw covered with metalic mesh sheet = the heart of the dryer
- 1 Infeed collector, 1 outfeed collector
- 2 dust exhaust never ending screws



Product Outfeed collector Archimède never ending screw with SS mesh cover

Product Infeed collector => Fully tight drying chamber



Dust exhaust screw device



Infeed product collector





Only one bearing at each end of the « winding cage » Outfeed product collector







Archimede never ending Screw





=> Only one bearing at each end of the dryer







=> Perfect insulation + stainless steel robust design

Fully insulated lower frame including the winding cage ready to be shipped by container or truck





⇒ Maximum insulation : reinforced insulation with insulated sliding doors for easy access







Stainless steel

Polyester panel

Rockwool

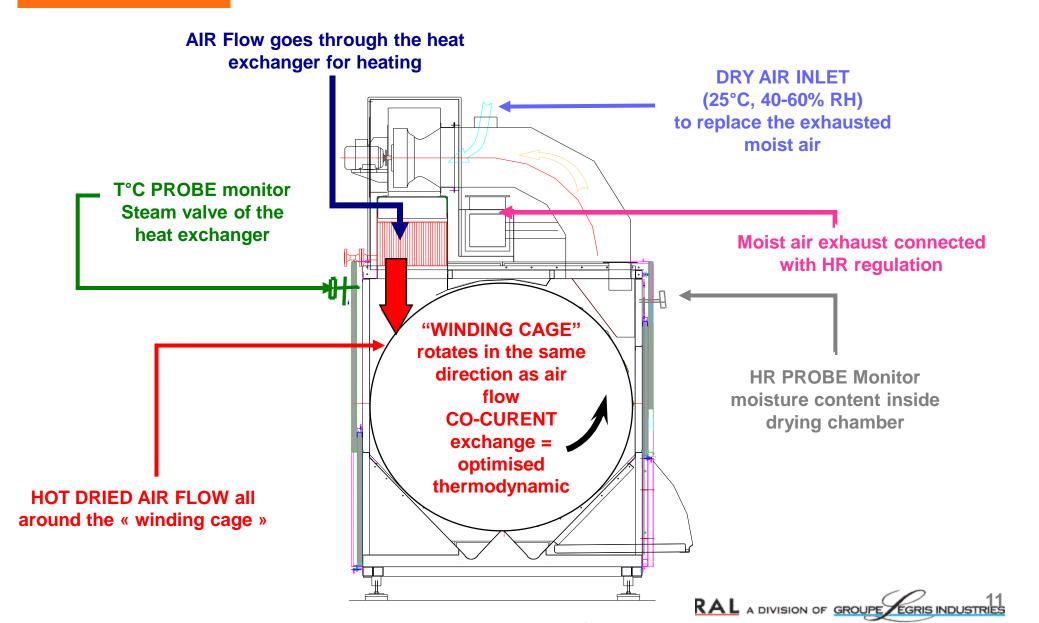
Bottom part of the insulation can be opened for easy access in case of cleaning needs: sliding doors Cover panels are installed on site to finalize optimized insulation in order to minimize losses

⇒ Quick onsite installation : 3 days





THE EVOLUM® DRYER BENEFITS How does it work exactly?

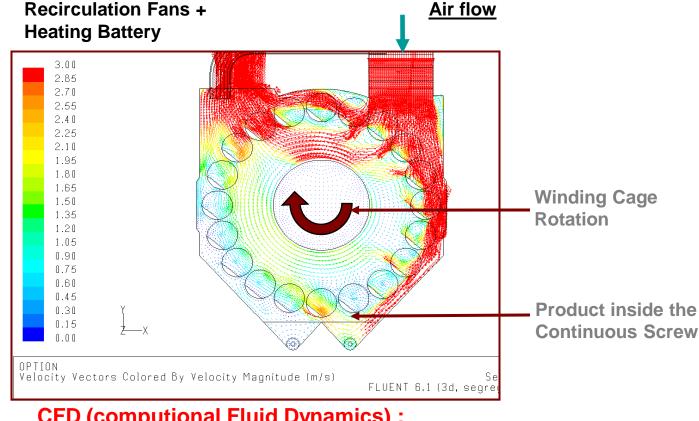


THE EVOLUM® DRYER BENEFITS A perfectly mastered drying process

Infeed Side view

⇒ Optimized air flow & Mastered air exhaust





CFD (computional Fluid Dynamics):

Air flow study inside drying chamber





THE EVOLUM® DRYER BENEFITS High energy efficiency: 860 kCal/KgH2O

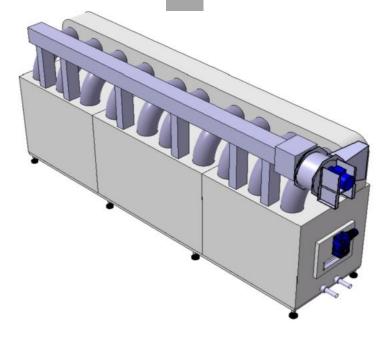
⇒ 90% drying efficiency

- > Optimal product surface exposure to heated airflow
- Multiple drying zones
- > Uniform, thinner product depth
- Efficient use of airflow & air exhaust
- > Reduced air volume in drying chamber
- > Consistent Time & Temperature exposure





THE EVOLUM® DRYER BENEFITS High energy efficiency



Thermal energy given by steam Electrical energy given by fans

+ 570 kWh + 33 kWh

+ 603 kWh

Energy given to product for drying

- 541 kWh

Thermal losses

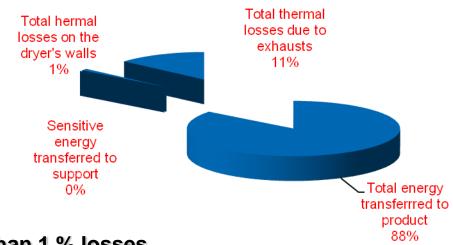
-6 kWh

Moist air extraction

Total

-68 kWh





_____ Due to excellent insulation less than 1 % losses

Due to specific design: >90% energy efficiency (Std in food industry ~55-max 70%)

Most energy losses are linked with moist air extration but minimized due to specific monitoring of the moist air extraction process





THE EVOLUM® DRYER BENEFITS Homogeneous drying – 0,1%

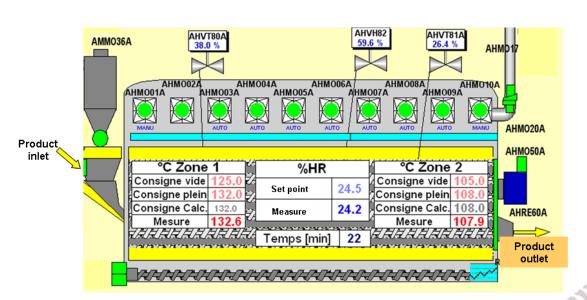
- ⇒ Homogeneous finished product with maximum quality guaranteed
 - Continuous rotation provides exposure of ALL PRODUCT SURFACES to drying airflow
 - Product flow divided into many smaller flows, which are easier to control
 - Multiple drying zones for fitting with product drying profile or product temperature limitation
 - Advanced humidity sensors adjust temperature & humidity for optimal drying (energy)
 - Consistent time exposure to drying





THE EVOLUM® DRYER Quick product changeover

- Continuous screws in Winding Cage: linear progression
- > True FIFO product flow
- > Max. 2-3 minutes leadtime between different products
- No disruption of process air flow







THE EVOLUM® DRYER Ease of maintenance

- > Externally mounted components:
 - > Fans
 - Bearings
 - Heat Sources
 - Drives
- Removable panels on dryer perimeter for complete interior access
- Proven design: Over 100 units in operation



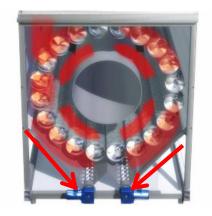
FILM





THE EVOLUM® DRYER Ease of cleaning

- High Velocity airflow moves fines from product
- > Dryer internal shape drops fines to bottom
 - Sloped sides
- > Internal fines removal screws remove fines
 - > Fresh fines can be recycled into the process
- Removable panels on dryer perimeter for complete interior access











THE EVOLUM® DRYER Sustainable solution

The carbon footprint of the EVOLUM® Rotante dryer is

0,073 kg CO₂/kg of dry product



20 screws 14 screws 10 screws diam 290 mm diam 390 mm diam 520 mm

THE EVOLUM® DRYER A modular concept

From 6 to 10 fans



CLEXTRAL A DIVISION OF GROUPE EGRIS INDUSTRIES

⇒ Drying expertise : other dryers can be offered



