

SPIRAJOULE[®]

patented

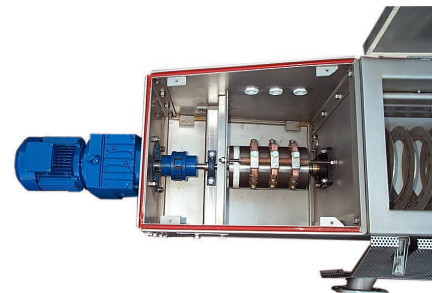
ELECTRICAL HEATING SCREW-CONVEYOR FOR CONTINUOUS THERMAL PROCESSING OF POWDER AND GRAINS



▲ **SPIRAJOULE** is a stainless steel coreless screw-conveyor and the thermal treatment of the product results from a passing current directly through the screw (Joule effect). Heating via the transfer conveyor ensures a high degree of homogeneity of treatment and a complete control of the conditions of the heating treatment. The control of the residence time (up to 20 mn) and the temperature of the product (until 150°C) makes **SPIRAJOULE** the most economic equipment and high-performance machine for most of heating treatment process of powder and grains.



◀ **SPIRAJOULE** is an equipment suited for the food products treatment. Easy cleaning of the machine thanks to its accessibility.



▲ On both sides of the **SPIRAJOULE**, 2 sets of brush/brush holder allow the passing current directly through the screw.



▲ The **SPIRAJOULE** is fitted with several connection pieces scattered uniformly along it. These connection pieces are equipping with butterfly valves to control steam atmosphere : steam extraction for drying treatment, pasteurization treatment under steam atmosphere.

CEREALS

HERBS

SPICES

AROMATICS



Pasteurization Drying Toasting Gelatinisation



