



Boema S.p.A. factory

Turbo-Flo™ Mod. H55W-Special
Rehydration, "Sorbate process" / Pasteurization tunnel

Fruit



Winner of the
NICE³ Grant
sponsored by the
U.S. Department of Energy and the
U.S. Environmental Protection Agency.

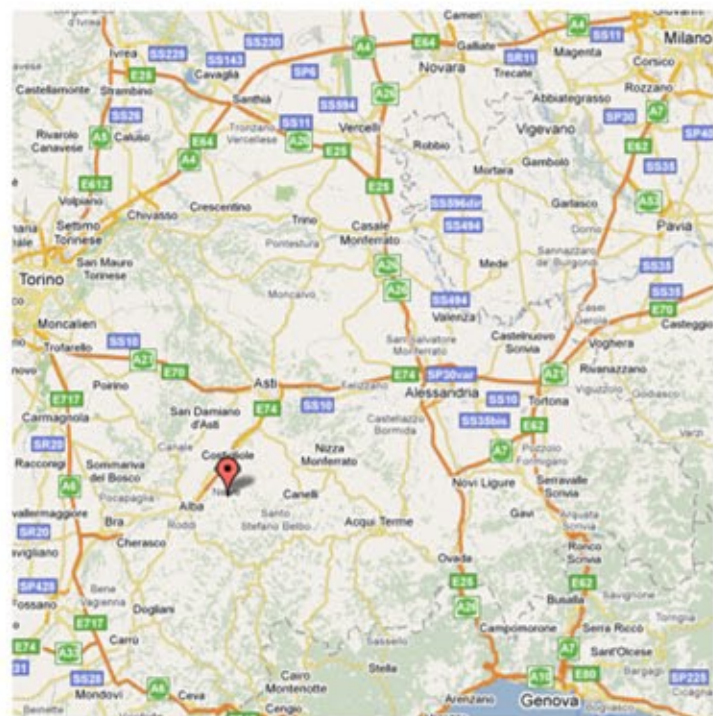


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FoodTech



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"SORBATE PROCESS" AND REHYDRATION TUNNEL
Turbo-Flo™ Mod. H55W "Special" (KEY TECHNOLOGY)

Main features:

- N° 1, 2 or 3 sections for product rehydration and pasteurization (with possibility to set different working temperatures);
- Possibility to set, from the electrical panel, (with touch-screen commands) the number of manifolds used for spraying water on the product and to set the heating temperatures;
- Pasteurized product at output, suitable for the hot packaging or for the cooling in sterile chamber;
- Product with sorbate dehydrated at output and ready for the packaging;

Advantages of the Turbo-Flo™ system

- High product quality at output with preservation of the organoleptic properties, colour and the integrity of soluble substances, such as sugars, vitamins and mineral salts.
- Reduction of steam and process water consumptions;
- Reduces treatments time;
- Saving from 1/3 to 1/2 of the space normally taken from other traditional rehydration systems.

Technical data

Note: the consumption values declared are approximate and refer to a capacity of 1.500 kg/h of rehydrated product in ~12' from 17% to 35%, with input temperature of 20°C and of output of 95°C.

- Installed electrical power: 30 kW
- Food steam consumption at 3 bar: (with rehydration and pasteurization system with steam mixed water) 600 kg/h
- Net surface of the blanching area: 6 m²
- Max. thickness of the product layer: 120 mm
- Need of glycoled water at 7°C for cooling the potassium sorbate solution 7m³/h



Loading with siphon, fed by hydraulic transport, to keep the product integrity; complete with filtering unit, tank and water return pump.



Product loading by means of star valve (optional)



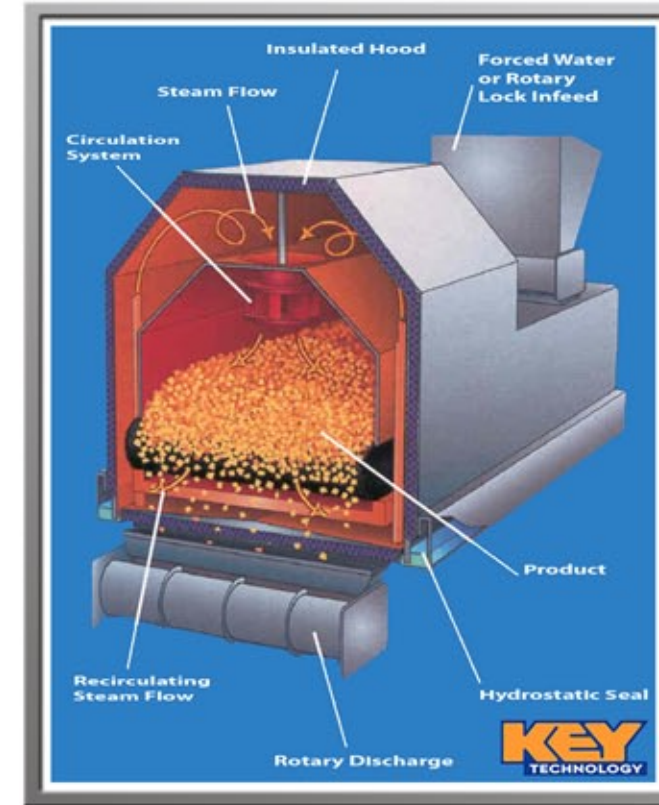
Turbine steam circulation system for product pasteurization (Key Technology patented)



Spraying or "rain" nozzles, according to the kind of product for the rehydration and the further pasteurization.



Automatic valves for water distribution by means of nozzles installed on inner manifolds



Working principle of the tunnel



Insulated and sealed (hood) outer envelope, with mechanical lifting system for washing and maintenance operations.



Feeding conveyor with stainless steel belt powered by motorized-gearbox commanded by frequency changer to adjust the product permanence time



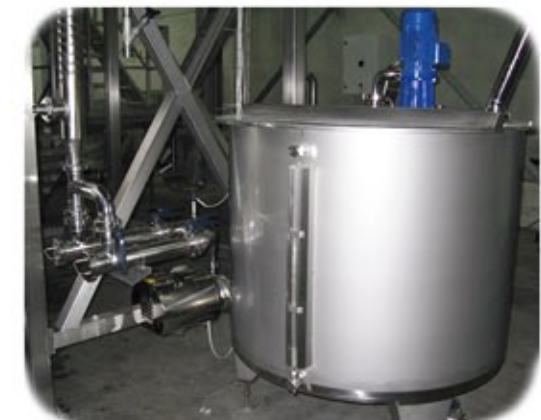
Intralox mesh flat belt at output from the heating section, complete with showers for further sorbate process for product sprinkling (working temperature for "sorbate process" 50÷60°C).



Barriers for the separation of the heating sections



Filtration unit with tank and return pump for the water used by the sprinkling shower system



Tank for sorbate preparation with cooling tubular unit and feeding pump