

Flour, germ, bran, grain

Heat treatment



In one machine you can process from fine powders to big size ingredients and from dry cereals to oily seeds.



Drying / Toasting / Roasting

- Objectives: develop new tastes and colors
- *Products: whole grains, germs, bran, flour, flakes*



Stabilization

- Objectives: drying + enzymatic inhibition + pasteurization to increase shelf life for human consumption
- *Products: germs, bran, flour, grains*

Pasteurization

- Objectives: complete elimination of pathogens and high reduction of total plate count with conservation of the product properties
- *Products: oily seeds, flour, bran*

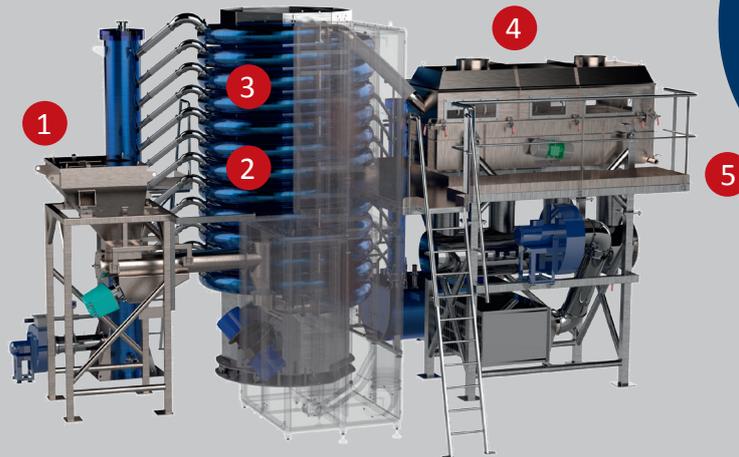


Raw



Pasteurized

The technology



Great VERSATILITY
In a single machine
you can process all
your grains, flours,
bran and germs!

- 1.** The product enters the spiral tube at a constant flowrate.
- 2.** It moves inside the tube thanks to its vibrations and is heated up by direct contact with the hot tube.
- 3.** A determined quantity of steam can be injected directly on the product if needed.
- 4.** The product is cooled down by contact with cold, dried and filtered air.
- 5.** It exits from the vibrating fluidized bed, cooled down and ready for storage or milling.

Advantages for your factory

- **Environmental friendly technology:** about 90% of the energy is transferred to the product and no large amounts of polluted air exhaust the machine.
- **Low energy consumption:**
 - o Roasting: ~ 80 kW for a 500 kg/h - 1 000 lb/h unit,
 - o Pasteurization: ~ 50 kW for a 500 kg/h - 1 000 lb/h unit.
- **User-friendly technology:** minimal maintenance costs and easy cleaning.
- **Continuous and fully automated process:** avoiding recontamination.
- **Only one operator to run the unit.**

A pilot unit is available to test our technology with your products



About Revtech

- Created in 1997
- Activity: design of continuous industrial units for the heat treatment of bulk solids
- Sectors of activity: cereals, seeds, nuts, pulses, herbs and spices
- Patented technology
- Team: 20 people
- References: more than 120 units around the world