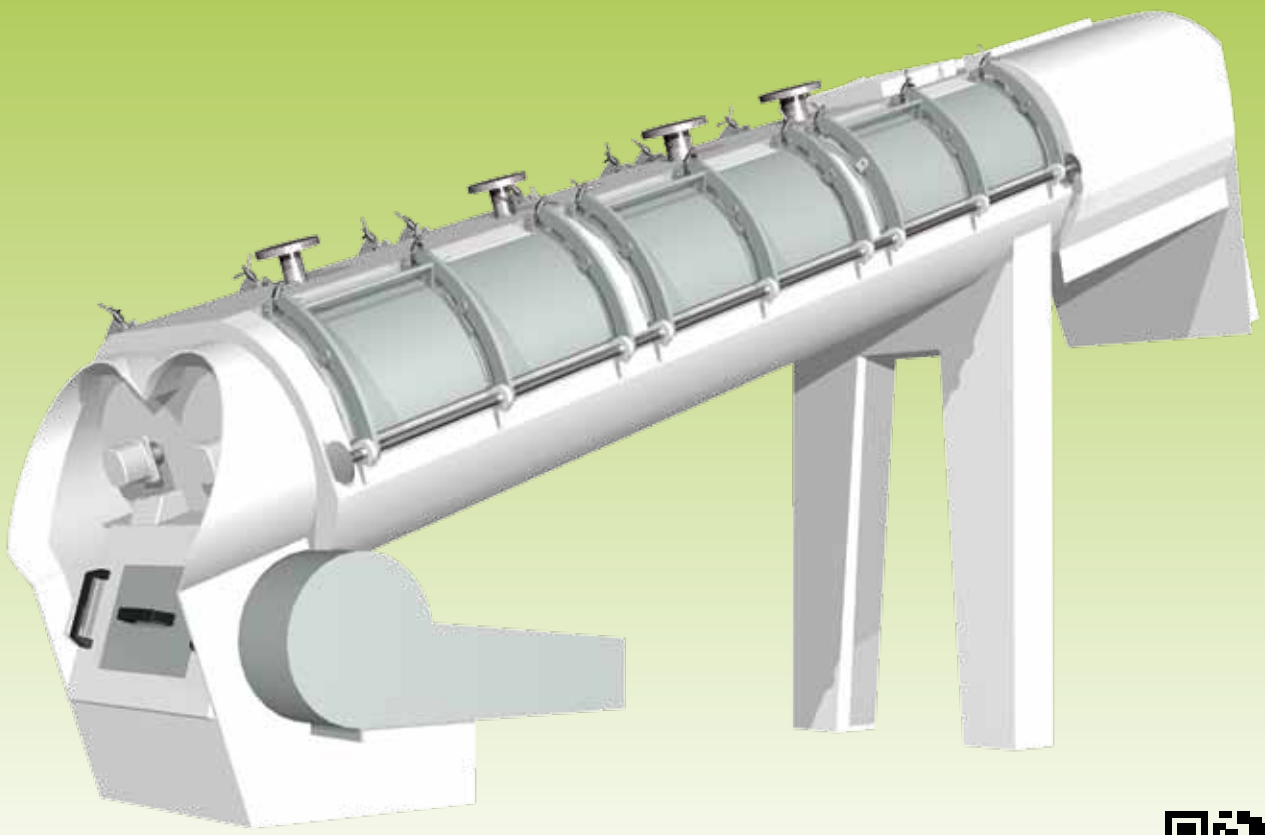
Thermal Conditioners
CTID/CTIS



STOLZ thermal conditioner guarantees the sanitary quality, improves the meal flow and starch digestibility and increases the water content of the product.

The super conditioner has an angle of inclination to prevent all deterioration and provides a proper filling and retention time control.

Features

- the unit always operates when completely filled without steam leakage
- fully made with stainless steel

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Principle

Operating principle

The meal is inserted into the body via a feed screw always ensuring a complete filling of the conditioner.
The product is mixed by the rotor blades. It is submitted to a shearing effect and a residence time before discharge until the opening order is given according to the temperature and the selected treatment time.

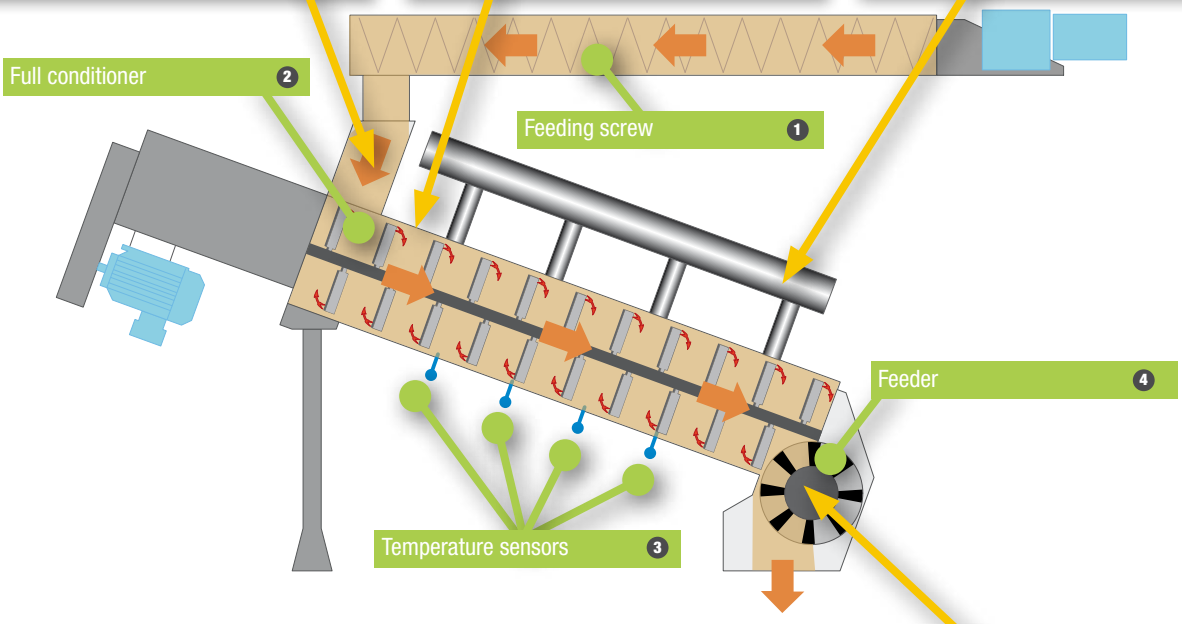
Such treatment provides a direct steam injection and a homogeneous cooking of the product. The long lasting treatment capacity (up to 6 minutes) of this unit guarantes a perfect mixing of starch and gluten molecules.
The transverse and horizontal shearing suffered by the product increases water addition options into meal thus improving the quality of pellets produced by the pellet mill and decreasing the energy consumption.

The outlet sluice provides for a regular feeding and a quick response time of the pellet mill. It is designed to be cleaned easily and to avoid any leak-off leakage steam.

Screw - conditionner connection

Jacket steam piping

Steam injection



1. Overfilling
2. After overfilling the conditioner, the feeding screw stops
3. Steam addition up to the preset point temperature
4. Continuous discharging by maintaining a constant product temperature, the conditioner being 100% refilled with material

Variable speed feeder

Photos et schémas non contractuels / No contractual drawings and pictures

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