

DESALINATION-REHYDRATION TANK-VDR



TECNOCEAM
VEGETABLES PROCESSING PLANTS

The machine is suitable to perform desalination for vegetable products intended for brine preservation (olives, artichokes, mushrooms, peppers, etc.) –, dried products rehydration (legumes, tomatoes, etc.) and the preservation of products to be processed and packaged.



TECHNICAL SPECIFICATIONS

Approximate output range:
500 – 3,500 kg/hr

Treatment cycle duration:
variable from 6 to 10 hours
according to product type.



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MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Rectangular tank tapered in the lowest point, equipped with compressed air bubbling system generated by an electric blower and inserted in the tank through a collector with a series of nozzles placed on the bottom of the same;
- Water recirculation pump with collector;
- Desalted/rehydrated product extraction conveyor;
- Charge and discharge water pneumatic valves;
- Control panel;
- Protection carters and safety devices in compliance with the current EU regulations.

The transmission of different movements is obtained by means of electric motors and pneumatic system.

NOTE: all machine components meant to be into contact with foodstuff are manufactured in compliance with current EU regulations on this subject.



OPERATING PRINCIPLE:

The products to be desalted/rehydrated are poured inside the containment tank, which is equipped with a water discharge and refilling timed system for the automatic management.

The bubbling system, generated by an electric blower with collectors and nozzles, performs a continuous high-pressure air injection. Such a turbulence mixes the product again, accelerating desalination/rehydration until those values/conditions making it ready to be filled and then preserved, are reached.

Processed product is unloaded through the outfeed hopper - operation facilitated by the thrust produced by the water recirculation pump, by means of a specially provided moving forward collector - and then extracted by a conveyor to be sent to the next process stage. At last, the treatment water is finally discharged allowing a new cycle to start.

RELATED MACHINES:

Drum/bin filter, Drum cooker/Belt cooker,
Vegetable filling machine (Universal filling machine RAU,
Telescopic volumetric filling machine RT, Piston filling machine),
Dissolving plant, Gravity filling machine/Vacuum filling machine,
Pasteuriser/cooling machine.



ADVANTAGES:

- Salinity product reduction up to 0%;
- Accurate and product caring treatment;
- Possibility of mixing, throughout the process cycle, different vegetable products and to use the water treatment process for PH change;
- Treatment cycle fully automatic management, particularly concerning phase times;
- Machine versatility as far as sizing and configuration, according to specific production needs, are concerned;
- Easy access to inner components for cleaning and maintenance;
- Suitable for a multiple line with more tanks combined in a line to allow a continuous filling cycle.



NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

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