



Rotante Dryer

The **Rotante** offers a unique combination of features that make it the ultimate solution for drying starch-based products, including pasta, couscous, expanded snacks, snack pellets, breakfast cereals and more. Food processors around the world trust the Afrem **Rotante** to provide optimum precision and consistency for their products.

Advantages of the **Rotante 2000**

- Improved product quality from the use of Very High Temperature (VHT) system (up to 160°C): providing optimal drying, product colour, and sanitation
- Robust design with mechanical parts mounted outside the chamber
- Easy maintenance: all stainless steel construction, shop standard parts, easy access
- Self cleaning: the dryer is built with auto-clean dust extraction screws that eliminate routine sanitation- allowing operation for several months without cleaning
- Quick installation on site: all equipment is assembled and tested before shipment



Archimedes screw design of product transport offers production benefits:

- Homogeneous drying throughout the system with no residence time dispersion; and the ability to run multiple products without any risk of cross-contamination
- Continuous and gentle mixing of the product- eliminating product shock, distortion, or abrasion
- Optimum drying for every product due to the linear flow of the system that facilitates the establishment of independent climates or “zones” with varying temperatures and air speeds inside the chamber
- Consistent product quality due to the automation process and computerized product tracking

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General Concept

The most distinctive production feature of the Afrem rotary dryer **Rotante** is the use of continuous Archimedes screws for product transport. These screws are covered with stainless steel gauze and assembled in a rotary winding cage inside a stainless steel drum. They are powered by a variable speed motor, supported by bearings.



Inside the dryer, the climatization system circulates air throughout the winding cage in opposite direction of screw rotation. Moisture levels are closely controlled by an electronic sensing device that measures the humidity level and activates the moisture extraction process when required. Each rotation of the cage transports the product from one thread to the next inside the Archimedes screw.



To study the specific needs of our customers, a trial stage is often required. It may be conducted at our customer's site or at our pilot plants located in France (Firminy, 42) or the USA (Tampa, FL). Pilot equipment allows the testing and optimization of existing or new products before production on an industrial scale. Many types of equipment are offered: presses, extruders, belt and rotary dryers...



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Maintenance and Accessibility

The unique design of the **Rotante** ensures easy access and simplified maintenance. The dryer is constructed of stainless steel for strength and durability. Mechanical parts are positioned outside the dryer, eliminating the risk of degradation due to heat and humidity, and allowing quick access even during dryer operation. Easy-open access traps are located at the level of the inlet collectors and on the lower lateral area of the dryer to allow quick visual inspection.

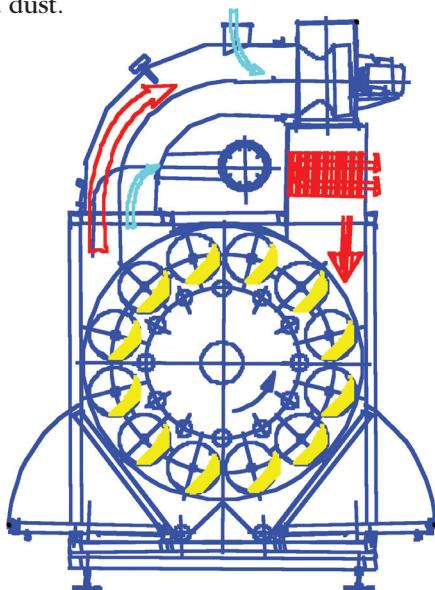


Perfect Thermo-Insulation

The drying system has an airtight stainless steel frame that is thermo-insulated with a rock wool padded liner to ensure efficient steam protection. The external sliding polyester panels provide additional insulation and allow easy access inside the dryer. An air vacuum between the internal insulation and the external panels improves the general insulation.

Self-Cleaning Design

The Afrem **Rotante** has several features that make it a self-cleaning dryer. An air speed of approximately 6m/s at the level of the fans and coils avoids any stagnation of dust in the upper part of the dryer. In addition, the smooth stainless steel walls are designed with angles greater than 45° which converge towards two screws placed at the bottom of the dryer to continuously extract residual particles and dust.



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