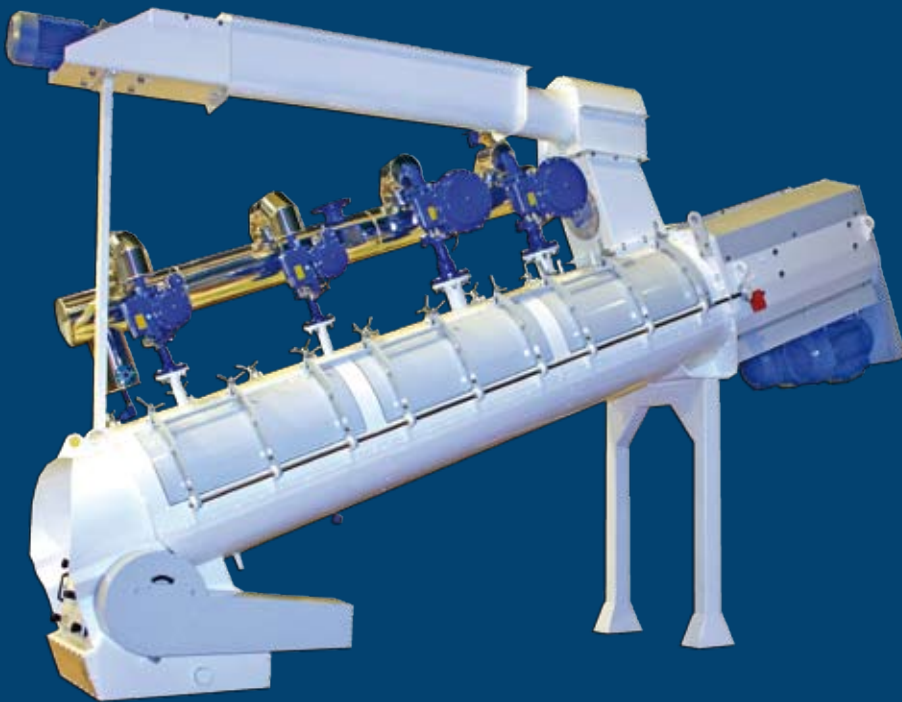


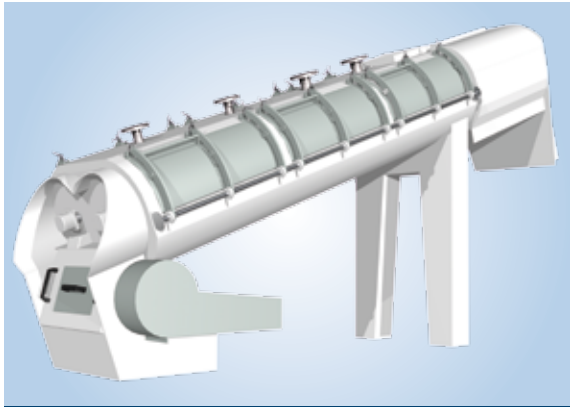
stolz

desmet ballestra

Thermal treatment



Thermal conditioner



Thermal conditioner

Purpose

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

Principle

The super conditioner has a slope angle improving avoiding any damage of the mixing and allowing a good filling control and retention time.

The meal is inserted into the body via a clogging screw ensuring a regular filling of the conditioner.

The product is mixed by the blade(s) of



Steam unit on CTID 700

the rotor. It is submitted to a shearing effect in order to stop it before coming out until the opening order is given according to the temperature and selected duration of treatment.

That treatment allows direct steam injection and a homogeneous cooking of the product. The long lasting treatment capacity (up to 6 minutes) of this unit ensures a perfect mixing of starch and gluten molecules.

In case of a pellet mill feeding the transverse and horizontal shearing undergone by the product increases water addition possibilities into meal thus improving the quality of pellets produced by the pellet mill and decreasing the energy consumption. It also has liquid incorporation capacities.

The outlet valve is designed 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 steam.

Major advantages

- The unit always operates at 100% refilling preventing any steam leakage
- 100% made of stainless steel



Adjustable paddles

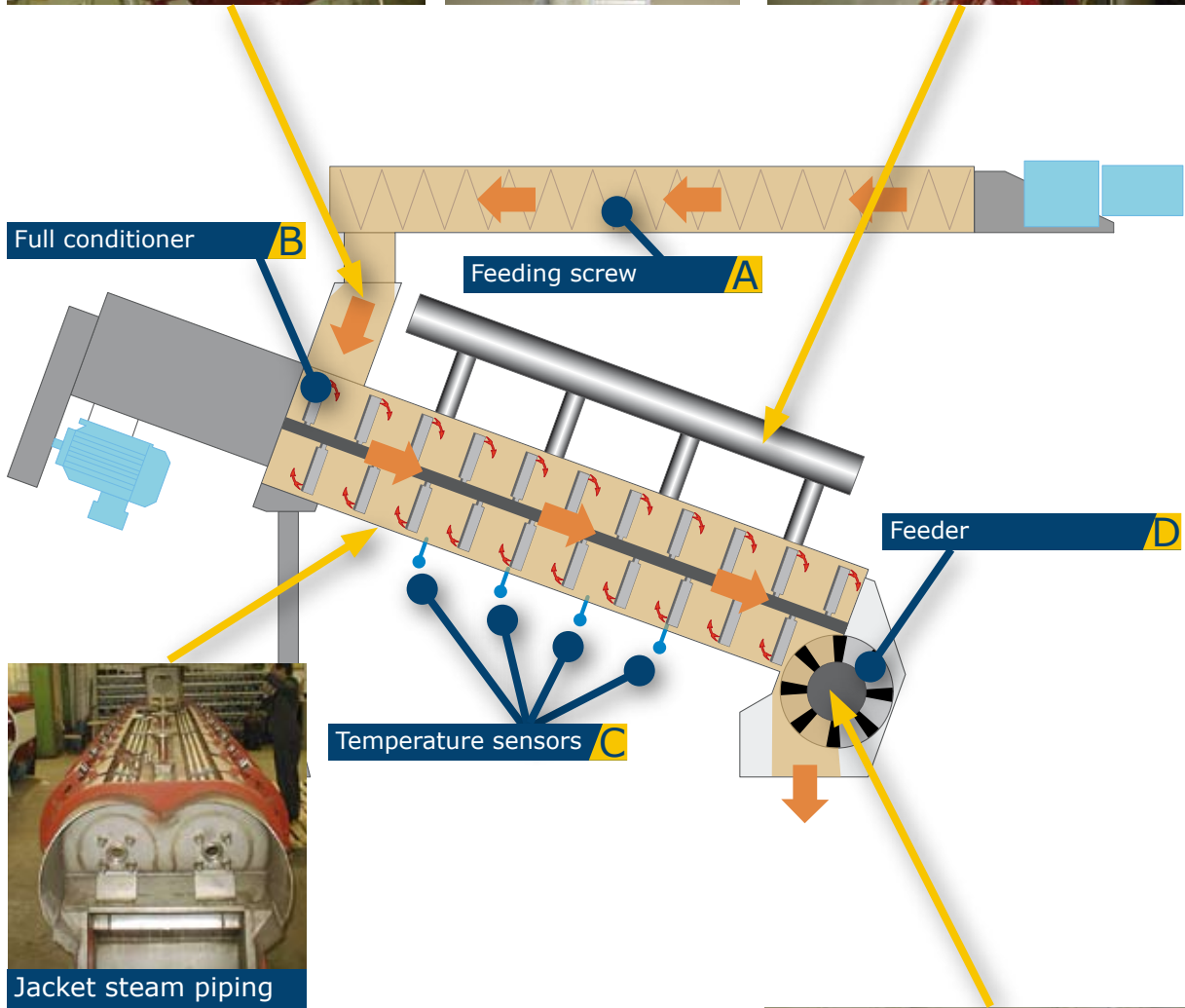
Screw - conditioner connection



Holding bin



Steam injection



Full conditioner

Feeding screw

Feeder

Temperature sensors



Jacket steam piping



Variable speed feeder

- A** Overfilling
- B** After overfilling the conditioner, the feeding screw stops.
- C** Steam addition up to the preset temperature.
- D** Continuous discharging by maintaining a constant product temperature, the conditioner being 100% refilled with material.

Heat treatment targets



Regulations

The regulation 2160/2003 EC (december 2003) lays down a schedule from which feeds must be heat treated.

Targeted animal populations :

- Since April 2008 : Breeder hens
- Since December 2008 : Layer hens
- December 2009 (forecast) : Broil chicken
- December 2010 (forecast) : Turkeys
- December 2010 (forecast) : Store pigs
- December 2011 (forecast) : Breeder pigs

Purposes

- Salmonella free
- Micro granulation
- Starch gelatinization cooking
- Sanitation
- Digest and calories energy savings

Processing parameters to be achieved

Time-Temperature-Moisture



Residence time :
from 1 to 6 min.



Temperature :
from 80°C to 99°C

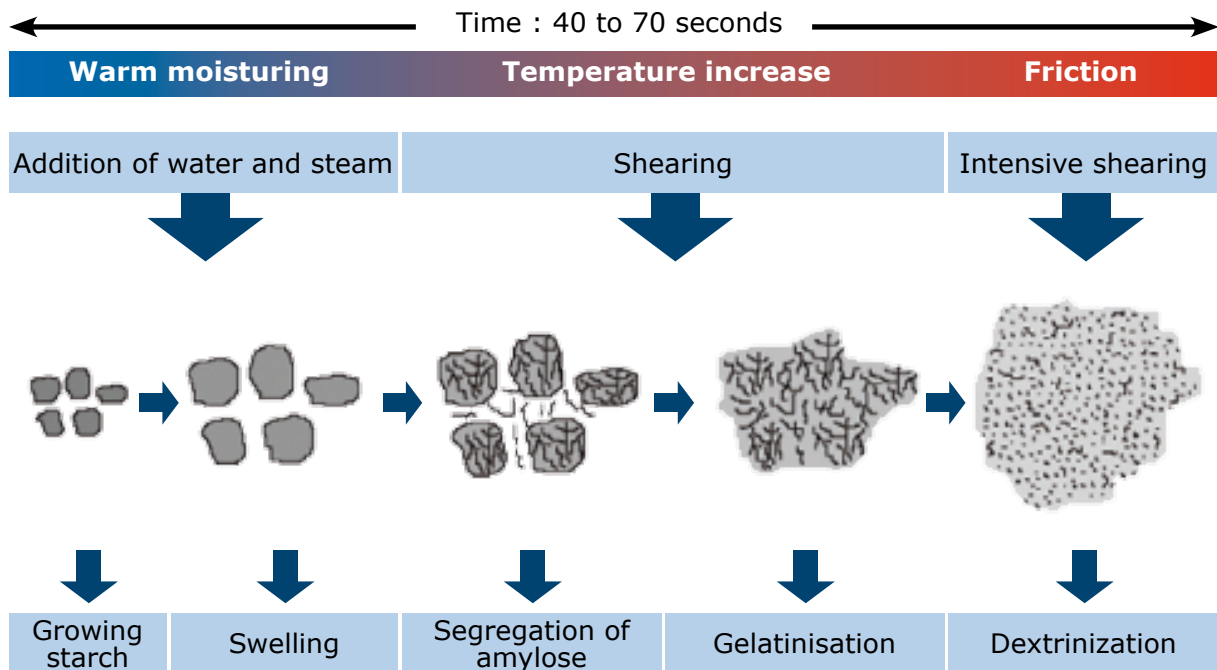


Moisture :
16,5%

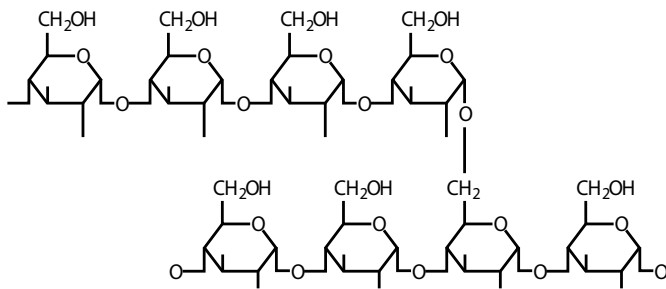


Conditioning improvement

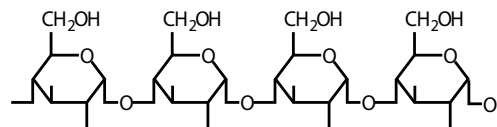
Starch gelatinization



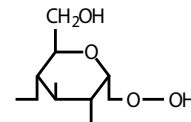
Before conditioning :
AMYLOPECTINE (Starch)



After conditioning :
AMYLOSE



Ideal situation :
GLUCOSE



As per for human food, it is necessary to have a well prepared and cooked animal feed to improve digestibility. Thanks to the continuous cooking-conditioning STOLZ system, the raw materials part of the recipe are effectively cooked - carbohydrates for example - by an accurate monitoring of temperature, treatment time, moisture, leading to significant energy savings at cooking level as well as at drying stage.

Mashfeed cooking and heat treatment

Purposes

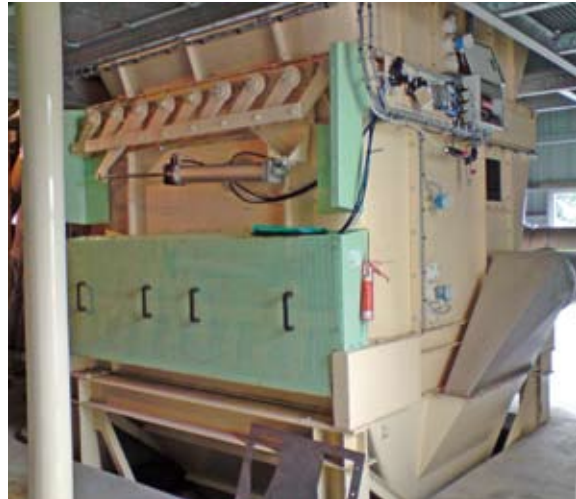
- Digestibility
- Flowability
- Feed integrity
- Higher conversion ratio
- Entero bacterias free

Optimized processing

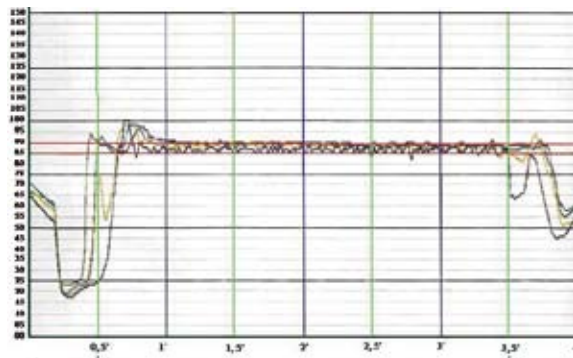
- FIFO
- 100% refilling level
- Regular flowrates
- Digestibility
- Accurate monitoring of residence time and temperatures

Drying-cooling

- Specific design for mash feed
- Exchange areas optimized
- Fines agglomeration



Dryer-cooler



Stable product temperature - resident time



Layer equalizer and stirrer



Before heat treatment

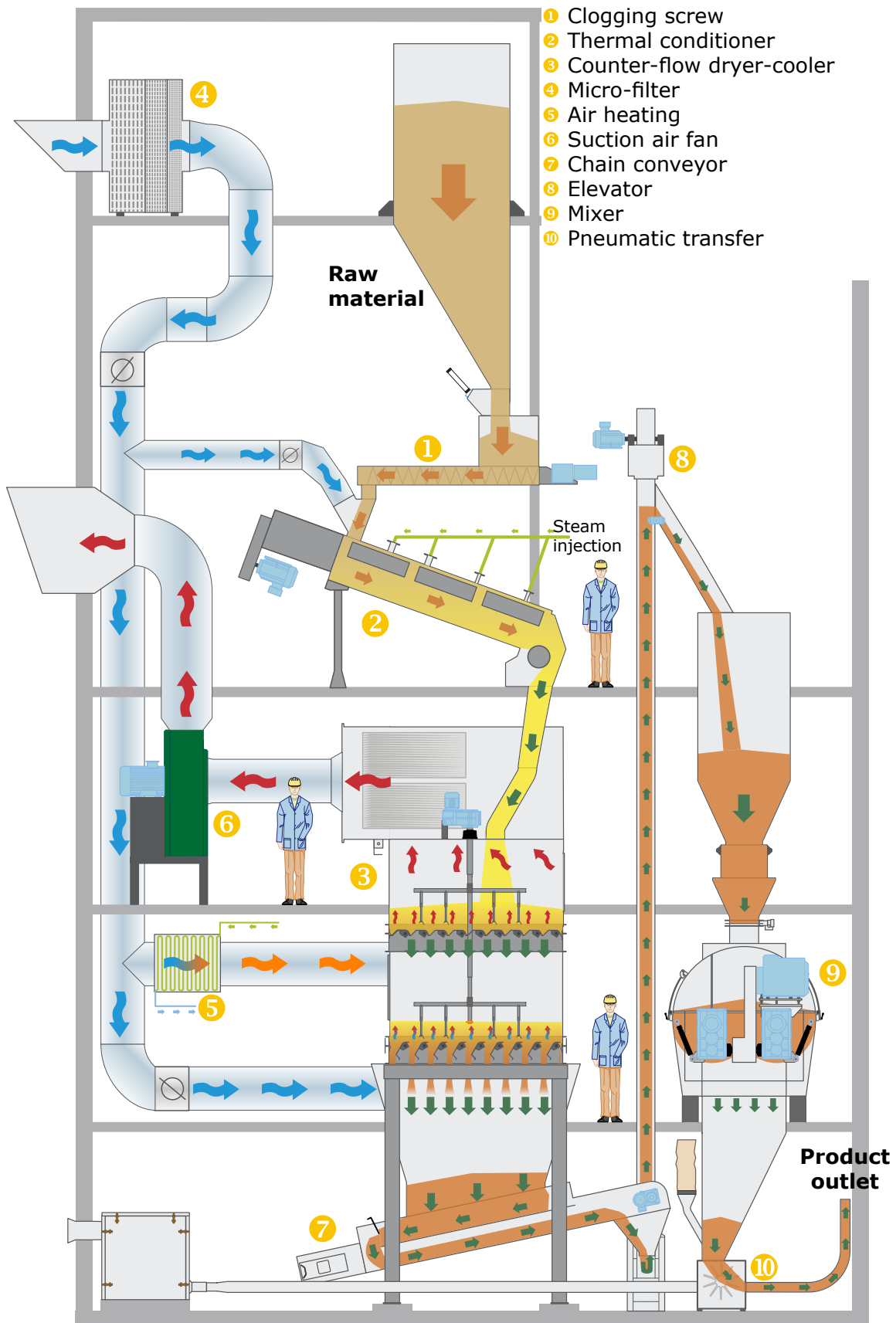
After heat treatment

Product flowability measurement



Parameters settings and display

Non-contractual drawings and pictures



Principle drawing

Long term conditioning before pelletizing



Super conditioner preparation stage on pellet mill

When installed upstream a pellet mill, the super conditioner increases its capacity from 15 to 30%, and dramatically improves its P.D.I. (Pellets Durability Index).

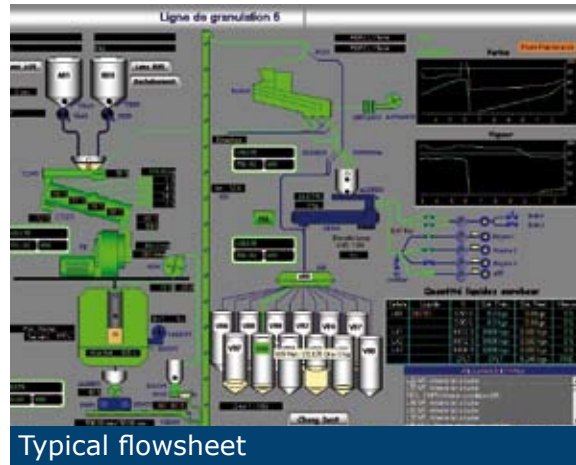
The super conditioner has a slope angle improving avoiding any damage of the mixing and allowing a good filling control and retention time.

Purposes

- Easy maintenance
- Low running costs



Rotors detail on CTID 700



Typical flowsheet

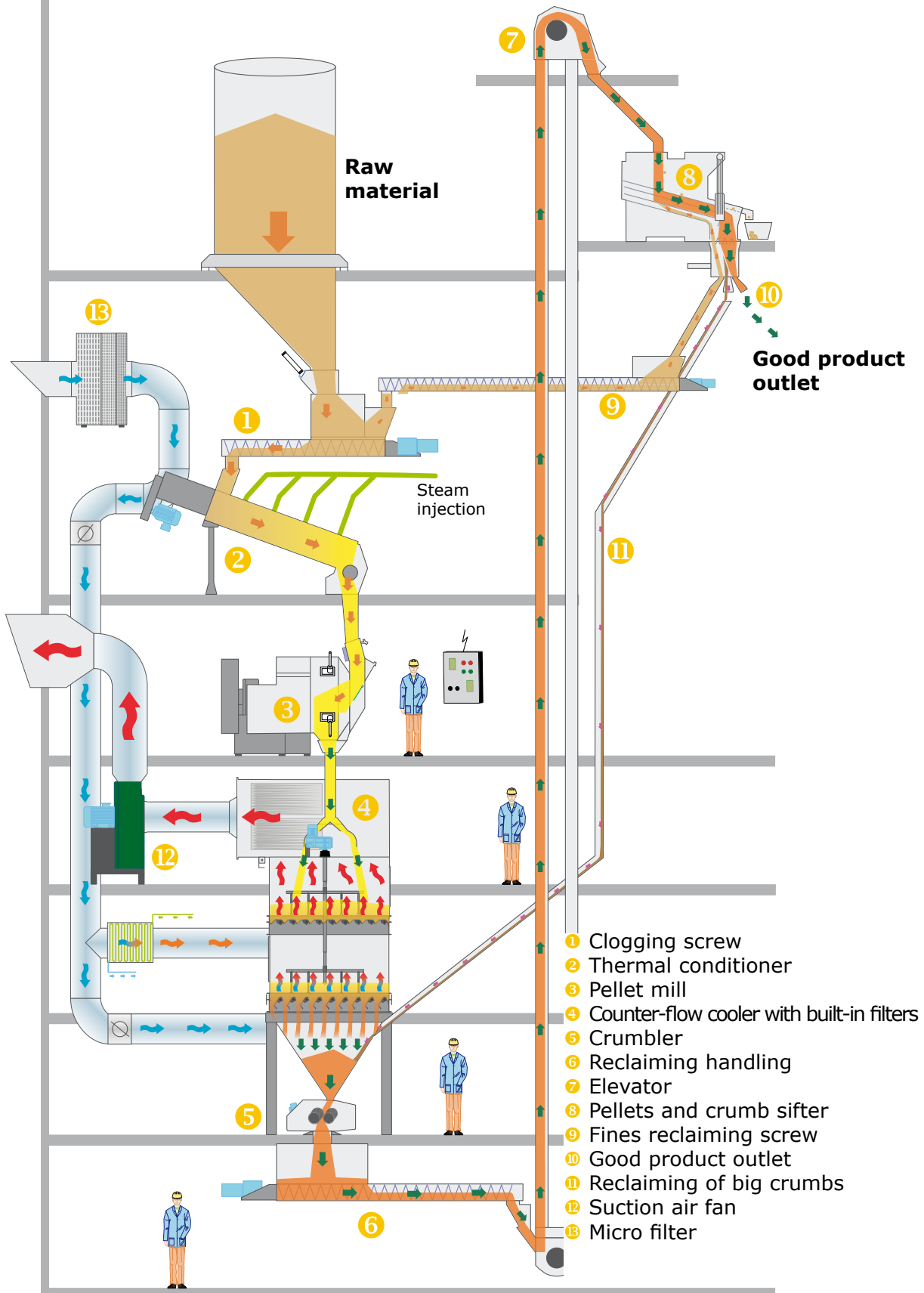
- Lack of steam leakage
- Decrease of wearing
- Capacity improvement
- Energy saving
- Management of shrinkage
- Improved durability

Typical flowsheet

- Adjustable feeding
- Long term conditioning
- Adjustable flowrates
- Pelletizing
- Cooling



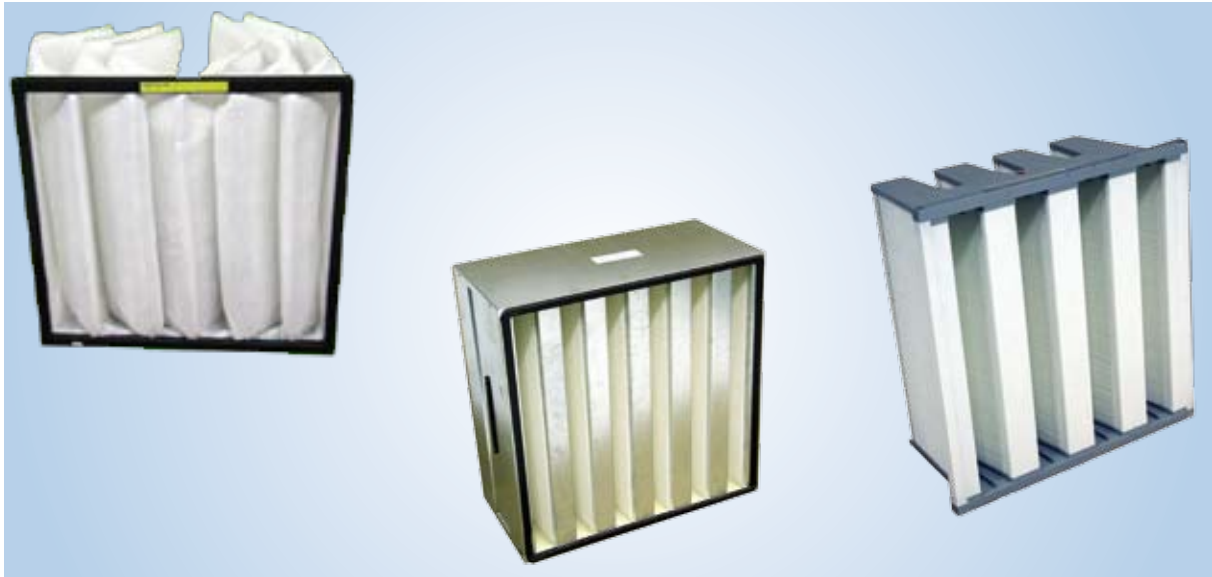
Super conditioner preparation stage on pellet mill



- 1 Clogging screw
- 2 Thermal conditioner
- 3 Pellet mill
- 4 Counter-flow cooler with built-in filters
- 5 Crumbler
- 6 Reclaiming handling
- 7 Elevator
- 8 Pellets and crumb sifter
- 9 Fines reclaiming screw
- 10 Good product outlet
- 11 Reclaiming of big crumbs
- 12 Suction air fan
- 13 Micro filter

Principle drawing

Process sanitation



Filters opening $<0,3 \mu\text{m}$ for bacterias removing



Heat treatment tower «Coop du Garun, France» fully isolated for non contamination.



Cleaning filter

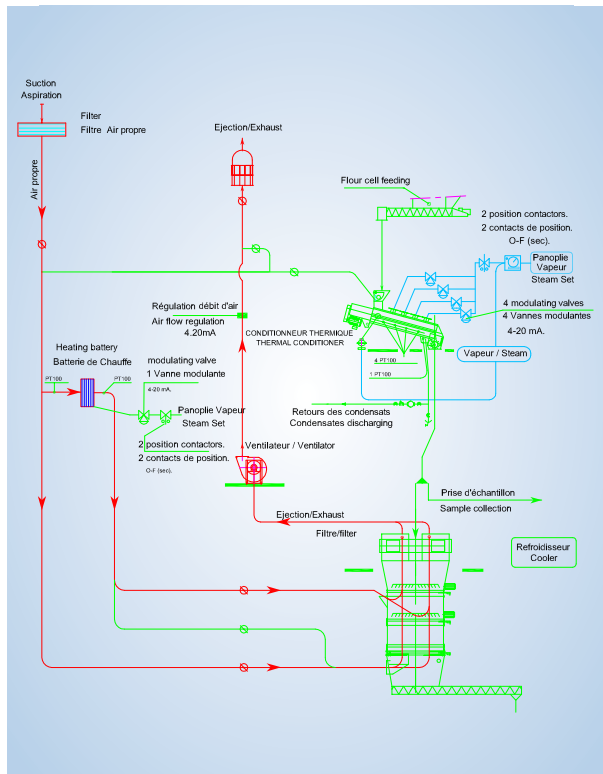
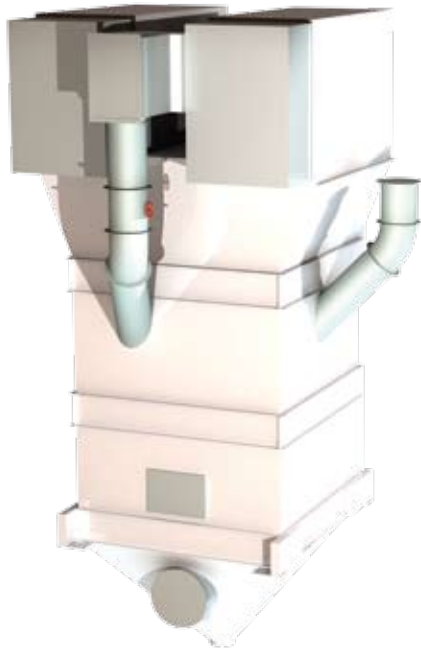


Hygienic environment

Non-contractual drawings and pictures

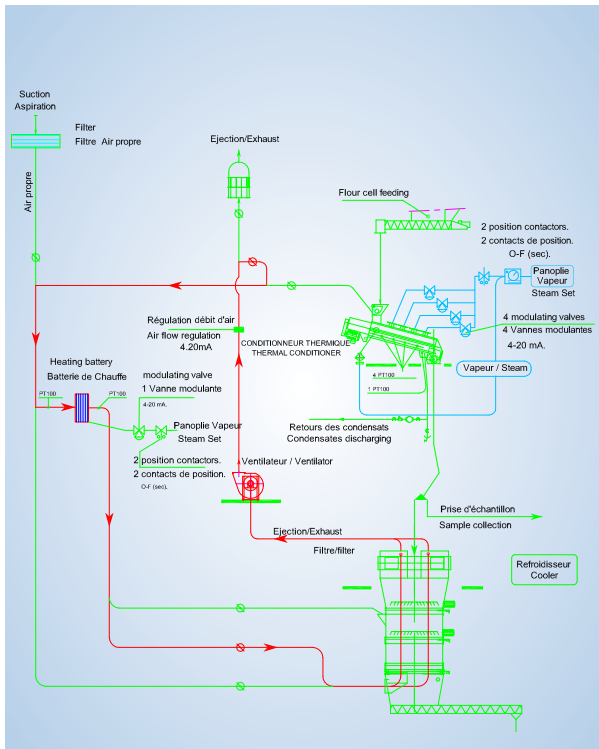
Typical installation flowsheet

- Adjustable feeding
- Sanitation
- Adjustable capacity
- Drying and cooling

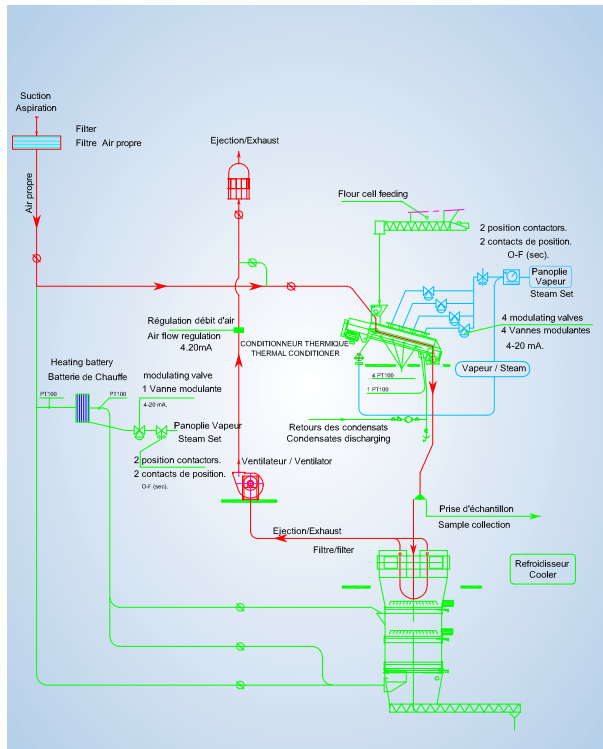


Typical mashfeed heat treatment drying and cooling phases flowsheet

Fully automated process sanitation



Sterilization stage

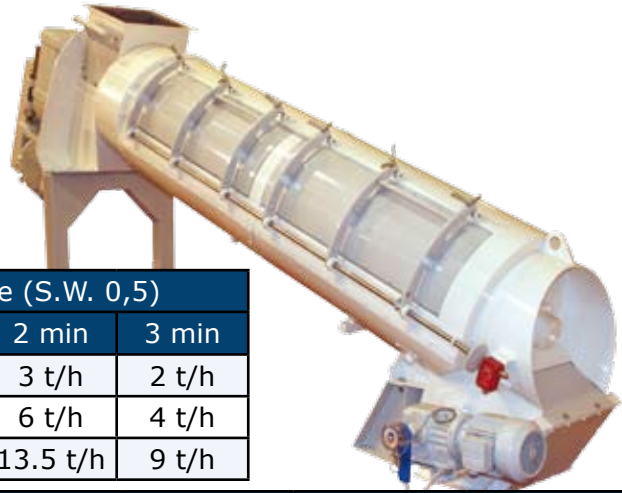


Rinsing stage

Non-contractual drawings and pictures

Inclined thermal conditioners range

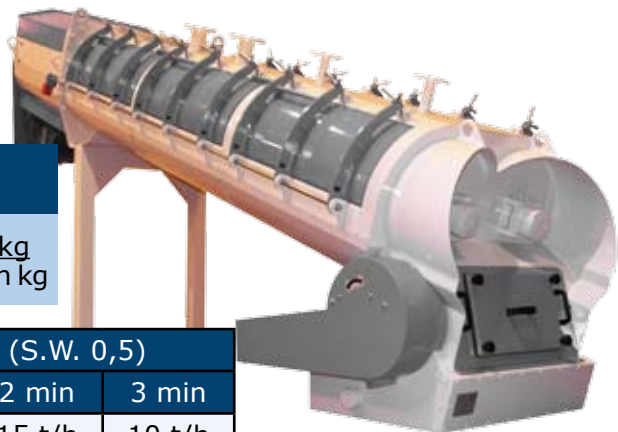
Single shaft



Type	Capacity	Residence time (S.W. 0,5)			
		1 min	1.5 min	2 min	3 min
CTIS 400	180 L	6.5 t/h	4 t/h	3 t/h	2 t/h
CTIS 520	450 L	12 t/h	8 t/h	6 t/h	4 t/h
CTIS 680	1040 L	27 t/h	18 t/h	13.5 t/h	9 t/h

Type	Overall dimensions			Weight	Power installed	Speed at 50 Hz
	Length	Width	Height			
CTIS 400	3400 mm	895 mm	1540 mm	1350 kg	15 kW	94 rpm
CTIS 520	4491 mm	1095 mm	2028 mm	1550 kg	22 kW	73 rpm
CTIS 680	3700 mm	1100 mm	2330 mm	2000 kg	30 kW	60 rpm

Twin shaft



Residence time calculation

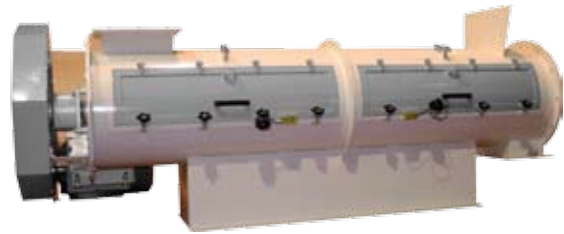
$$\text{Residence time} = \frac{3600 \text{ sec} \times \text{Capacity in kg}}{\text{Throughput rate per hour in kg}}$$

Type	Capacity	Residence time (S.W. 0,5)			
		1 min	1.5 min	2 min	3 min
CTID 520	1160 L	30 t/h	20 t/h	15 t/h	10 t/h
CTID 700	2200 L	60 t/h	40 t/h	30 t/h	20 t/h

Type	Overall dimensions			Weight	Power installed	Speed at 50 Hz
	Length	Width	Height			
CTID 520	4600 mm	1170 mm	2380 mm	2900 kg	2 x 15 kW	50 rpm
CTID 700	5700 mm	1450 mm	2722 mm	4000 kg	2 x 30 kW	47 rpm

Horizontal thermal conditioners range

Short term treatment



Single shaft							
Type	Overall dimensions			Dia.	Useful length	Installed power	Speed at 50 Hz
	Length	Width	Height				
PEP 315	2600 mm	450 mm	630 mm	315 mm	2175 mm	7,5 kW	320 rpm
PEP 400	3000 mm	500 mm	700 mm	400 mm	2456 mm	11 kW	272 rpm
PEP 450	3000 mm	600 mm	800 mm	450 mm	2175 mm	11 kW	272 rpm
PEP 550	3000 mm	700 mm	800 mm	550 mm	2456 mm	15 kW	245 rpm
PEP 680	3500 mm	800 mm	1160 mm	680 mm	2900 mm	18,5 kW	168 rpm

Twin shaft							
Type	Overall dimensions			Dia.	Useful length	Installed power	Speed at 50 Hz
	Length	Width	Height				
MD 420	2900 mm	840 mm	730 mm	450 mm	2425 mm	18,5 kW	308 rpm

Long residence time



Type	Overall dimensions			Dia.	Useful length	Installed power	Speed at 50 Hz
	Length	Width	Height				
MLD 550	3150 mm	900 mm	1000 mm	550 mm	2450 mm	18,5 kW	70 rpm
MLD 680	3700 mm	1100 mm	1160 mm	680 mm	3000 mm	30 kW	60 rpm

Before pelletizing and extrusion conditioning

Purposes

- Homogeneity
- Productivity
- Energy savings



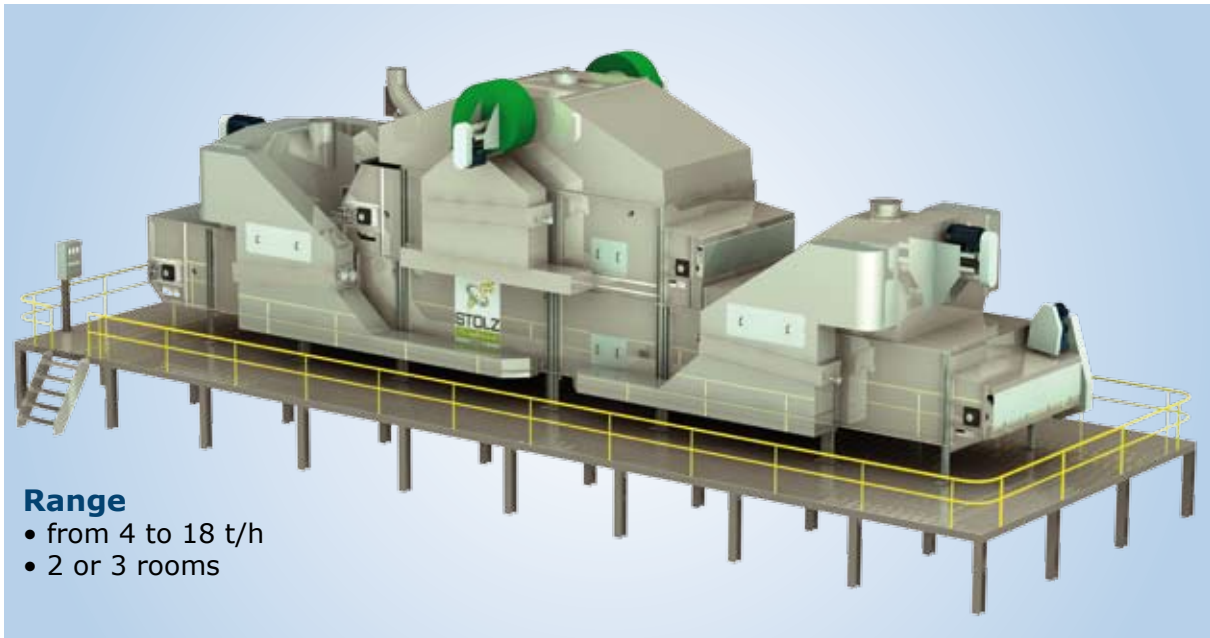
CTIS 520 in front of extruder



Louis-Marie TRICOT
Shrimp and fish feed
process engineer

Based on my own experience in shrimp feed production, the world unique STOLZ CTIS system design is the best guarantee to ensure efficiency and perfect control of the cooking process before pelleting, through a high starch and gluten mixing capacity through an accurate long term conditioning monitoring - up to 6 min - with high water stability improvement and pellets quality - not only regarding hardness. By involving extruded fish feed, the double shaft type - CTID - ensures a complete horizontal and transversal shearing, allowing higher water addition before extruder, ensuring a better water absorption by the mash, providing higher extruded pellets quality level and mechanical energy savings.

Extruded pellets drying



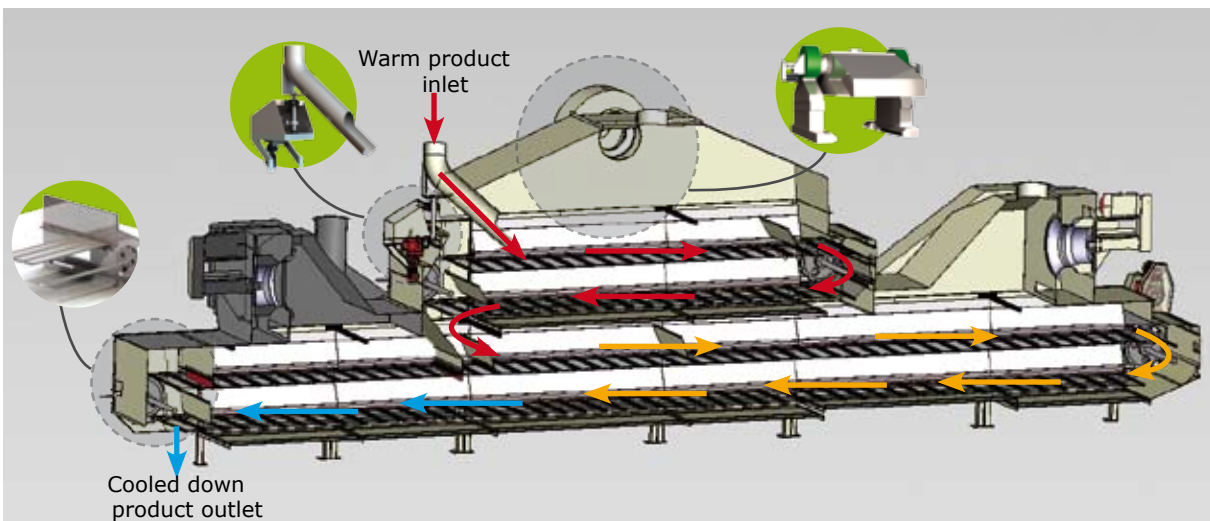
Range

- from 4 to 18 t/h
- 2 or 3 rooms

Fishfeed extruded pellets dryer

Fields

- Floating - semi-floating - seeking fisheed and shrimp feed
- Pet food
- Starter feed
- Raw materials cooking



Working principle of SVHS dryer (3 rooms type)

Vertical counter-flow cooler



Counter-flow coolers

Purpose

The cooler is designed to bring the temperature and moisture of the products to values close to ambient temperature. This operation improves the durability and preservation of the pellets.

Characteristics

The RCCS is a machine with a simple and compact design. It has been designed to lower the maintenance costs, limit the remaining



19x55 counter-flow cooler

particles that could contaminate the product or increase the amount of bacteria and mould.

The limited power cost results from an optimization of the internal air flow. Several types and variants can meet any application with or without built-in filters.

Range	Length	Width	Area	Theoretical capacity in t/h (P.S. 0.60)				
	mm	mm	m ²	Pellets Ø2 mm	Pellets Ø3.5 mm	Pellets Ø6 mm	Pellets Ø8 mm	Pellets Ø10 mm
RCCS 9x8	900	900	0,8	2,7	2,2	1,7	1,4	1,2
RCCS 19x17	900	1900	1,70	5,8	4,7	3,7	3,1	2,6
RCCS 19x26	1400	1900	2,60	9,4	7,7	6,0	5,0	4,2
RCCS 19x36	1900	1900	3,60	13,0	10,6	8,3	6,9	5,8
RCCS 19x45	2400	1900	4,50	18,0	14,7	11,6	9,5	8,1
RCCS 19x55	2900	1900	5,50	22,0	18,0	14,1	11,6	9,9
RCCS 22x64	2900	2200	6,40	25,6	20,9	16,5	13,6	11,5
RCCS 22x78	3525	2200	7,75	31,0	25,4	19,9	16,4	14,0
RCCS 28x88	3200	2740	8,75	35,0	28,6	22,5	18,5	15,8
RCCS 28x100	3840	2740	10,00	40,0	32,7	25,7	21,2	18,0
RCCS 29x125	4320	2880	12,5	50	41	44	26,5	22,5
RCCS 29x135	4720	2880	13,5	54	44	35	28,6	24,3
RCCS 29x170	6000	2880	17	68	56	43,7	36	30,6

Advantages

- First In First Out
- Optimized filling rate
- Output evenness
- Reliability and simplicity
- Control of the residence times and temperatures
- Dynamic optimization of the exchange areas

Options

- Possibility of several levels to lower time waste between 2 batches
- Thermal insulation
- Built-in filters
- Driven mechanically
- Drying level
- Extracting system by rotating flaps
- Inerting by gas injection
- Product layer levelling system



Cooler fed by 3 pellet mills



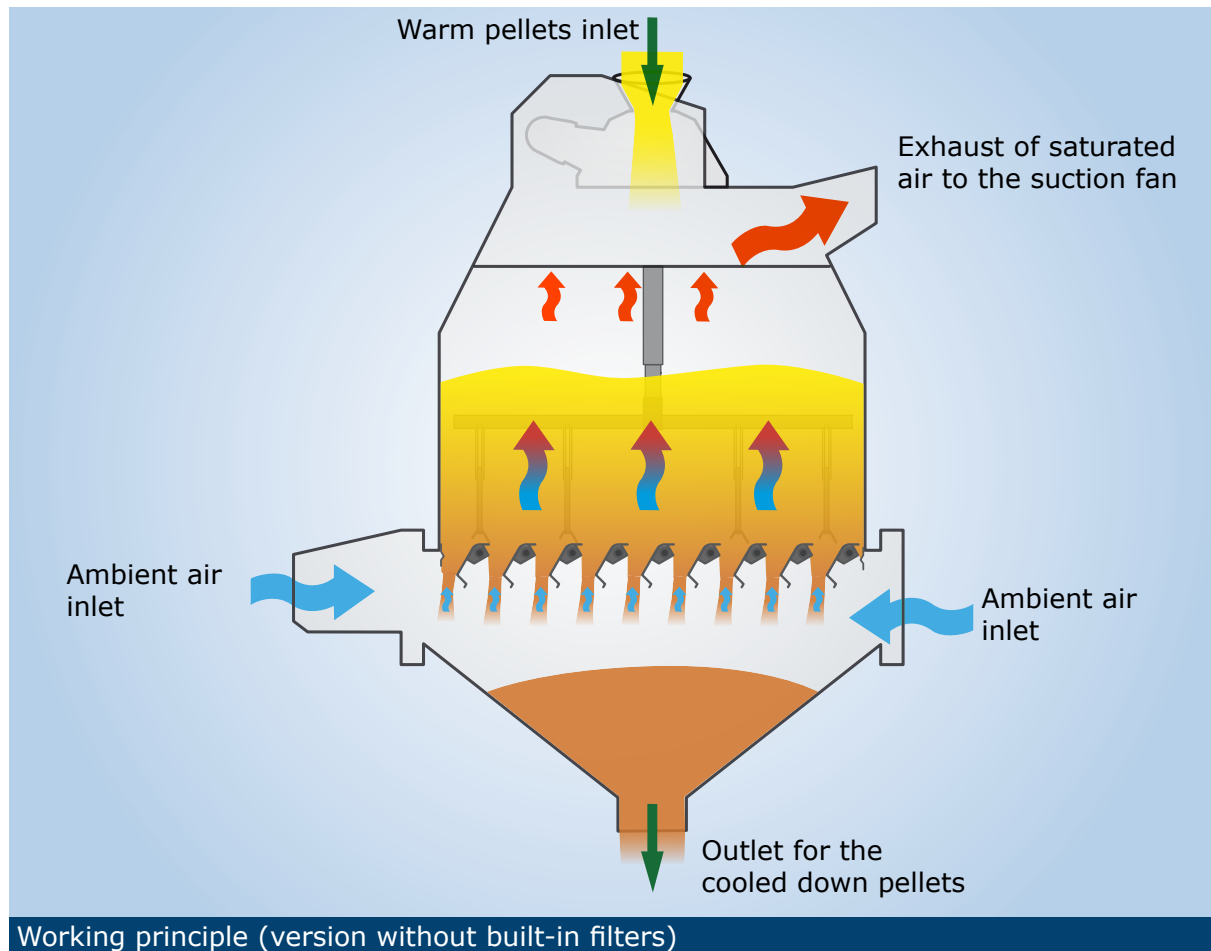
Cooler with built-in filters



Extractor with grids



Double swivelling valve



Horizontal cooler



Horizontal cooler

Purpose

The cooler is designed to bring the temperature and moisture of the product to values close to ambient temperature.

That operation improves the durability and preservation of the pellets.

Principle

The warm products produced by the pellet mill are placed into the horizontal cooler via a swivelling valve distributing them uniformly all over the machine width.

The pellets to be cooled down are thus laid down onto a metal belt made of bored components conveying them and preventing them from moving, thus not breaking them, for a preset time and speed to reach a temperature between 5 to 10°C maximum above the ambient temperature.

Range	Number of passages	Max length	Width	Height
		m	mm	mm
RHS 10	1	12	1275	1775
RHS 15	2	12	1740	2000
RHS 17	3	12	1990	3160
RHS 20	4	12	2240	3410



2 passages cooler fitted with filters



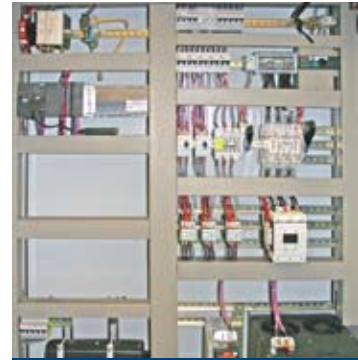
Conveying belt



2 passages cooler fitted with filters



Horizontal cooler



Dual regulation, air flow and layer thickness

Operating principle

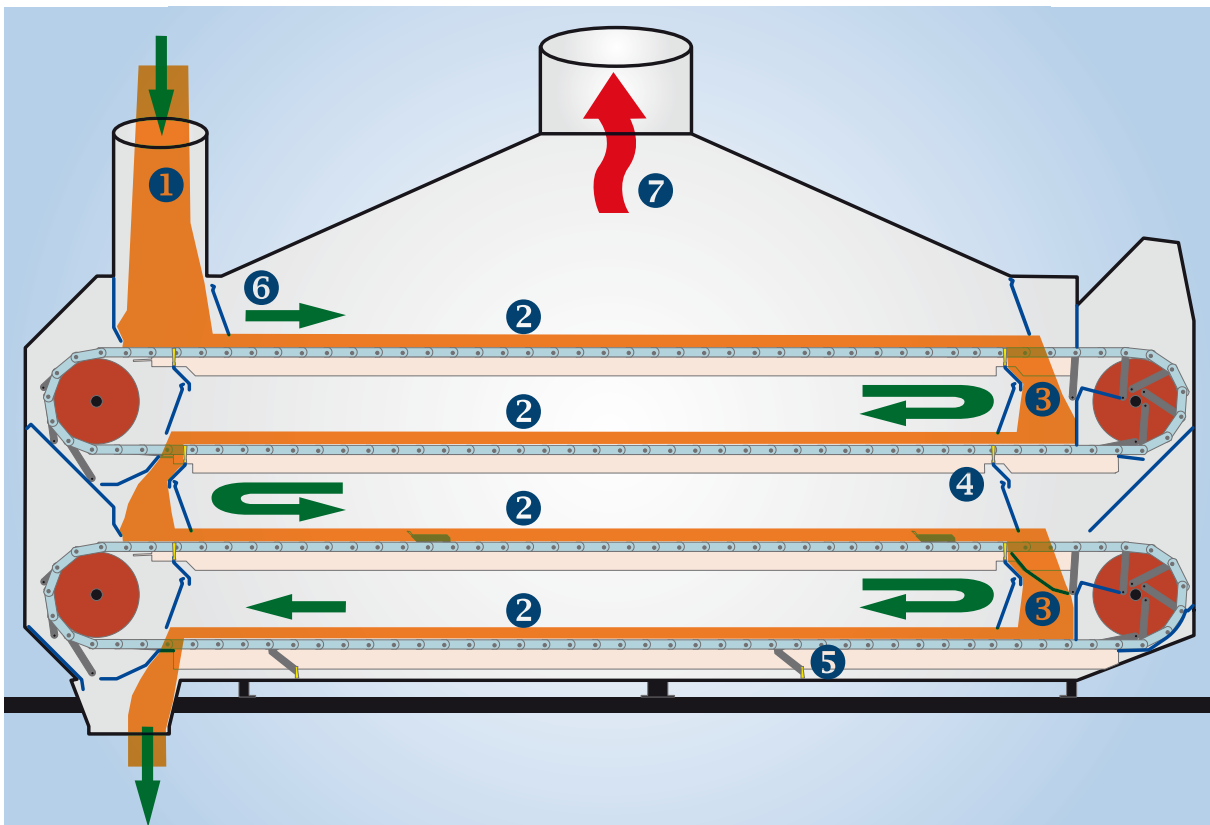
- ① A swivelling valve ensures a uniform and regular feeding all over the belt width.
- ② Conveying belt designed with bored components assembled on traction chains. The sliding paths of the chains are isolated from the product avoiding

any crushing risks of the pellets

- ③ Automatic device for pellets cooling level change ensuring the layer height uniformity. A permanent cleaning device is installed at the end of each level.
- ④ Guide flaps forcing the air to pass through

the pellets layer.

- ⑤ Complete cleaning of the cooler with a silent bottom scraping brushes device.
- ⑥ Flap for layer height control.
- ⑦ Warm air suction.



Working principle of the horizontal cooler

Non-contractual drawings and pictures

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Handling equipment & Dedusting

Grinding and milling

Thermal conditioning & Cooling

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Mixing & Coating

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Services

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