

Hot air hygienic systems

Process

The hot air hygienic systems make sure that the temperature of the machines in the pelleting line is kept at a set value, particularly during the short and long term stops in between the production runs.

Highest feasible hygiene level

A hot air hygienic system provides conditions that inhibit growth of pathogenic germs such as salmonella, the prevention of condensation, the drying of the product-remains after the production process and the heating of the system before the start of the production process.

Hot air hygienic system, consisting of a heating unit, a filter and a fan.

- ▶ This system is designed for the parts above the cooler; the air is supplied from under the pellet mill and is discharged at the dosing screw above the pellet mill.

See the schedule at the backside of this datasheet for explanation.

The Hot air hygienic systems comprise of 3 different modes:

- ▶ **Mode 1:** Short stop (before and after production)
During a short stop, the temperature of the tracing as well as the temperature of the hot air hygienic system is used to maintain the pelleting line at the set temperature, to avoid condensation.
- ▶ **Mode 2:** Long-term stop (weekend)
During a long-term stop, the warmth of the tracing as well as the warmth of the hot air hygienic system is used. The temperature in the pelleting line is set to a lower stand-by temperature. The hot air hygienic system provides drying of the product-remains for inhibition of growth of pathogenic germs such as salmonella. Product-remains can be removed more easily.
- ▶ **Mode 3:** During production
During production, only the temperature of the tracing is used; the hot air hygienic system is turned off.

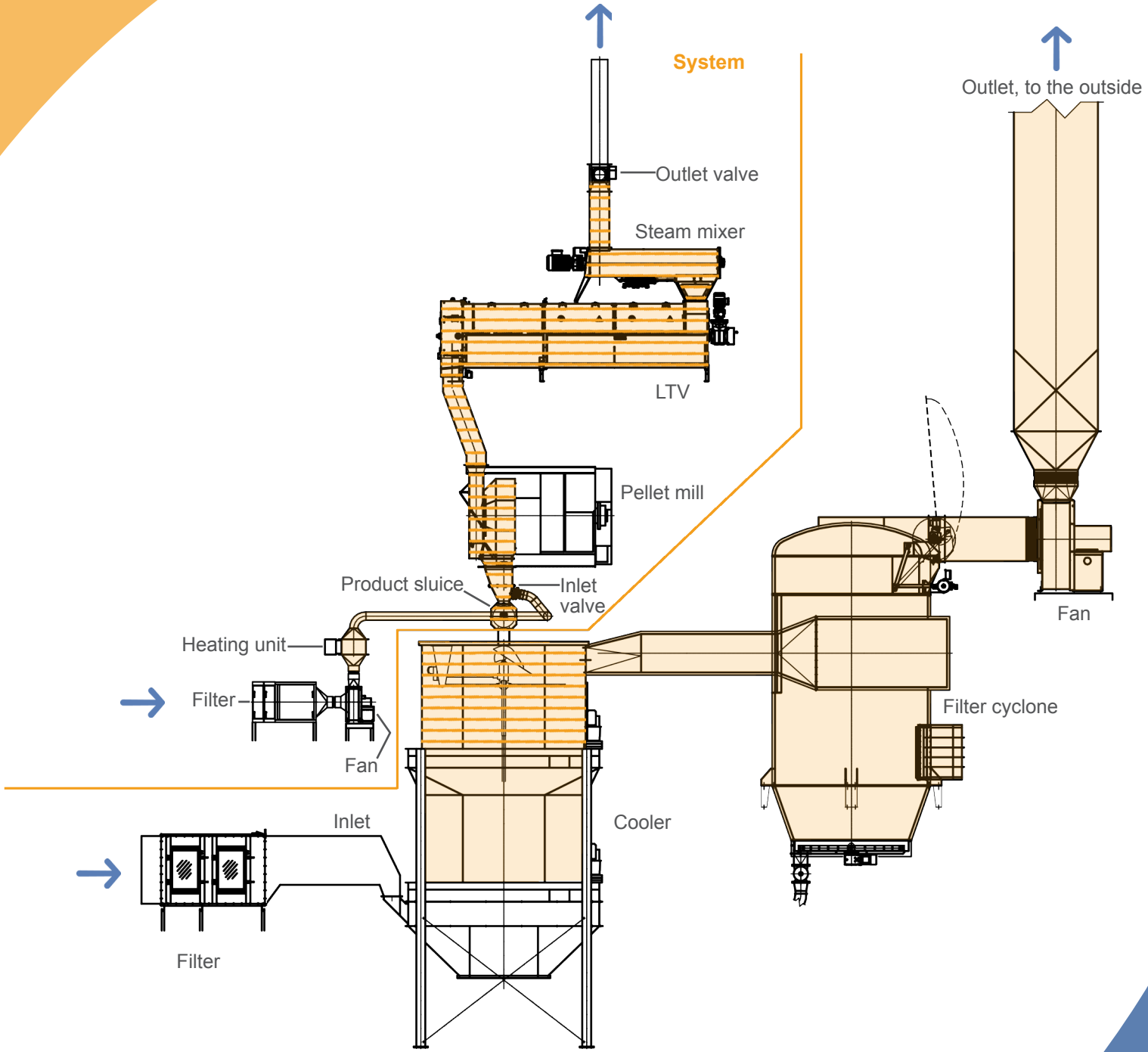


System : heating unit with filter for pellet mill, LT conditioner and steam mixer



System : hot air outlet valve

Hot air hygienic systems



- Isolation
- Tracing
- Air flow