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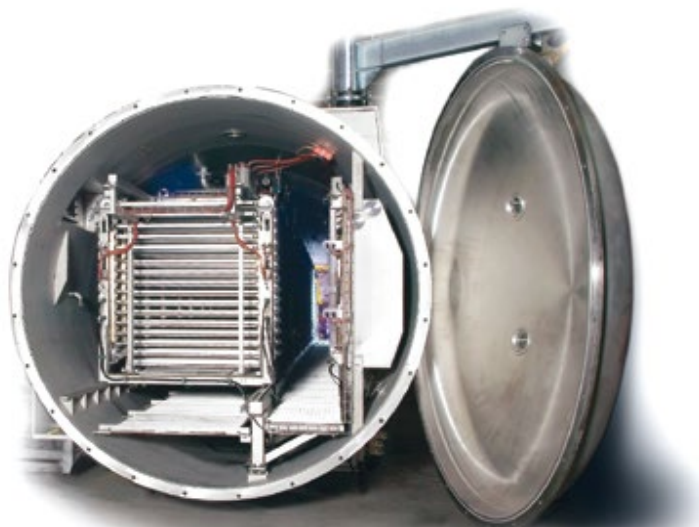
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СУШИЛКИ И УСТАНОВКИ ДЛЯ ОБРАБОТКИ ЧАСТИЦ CONRAD

Технические характеристики





Fresh, Convenient, Value-Added

– reeze Drying with Unique
Advantages

Freeze Drying Facts

3,000 KG OF FROZEN
STRAWBERRIES WILL
RESULT IN 300 KG
FREEZE DRIED
BERRIES. THE SAME
AMOUNT OF
CHICKEN WILL GIVE
1,000 KG OF DRIED
PRODUCT.

We live in unique times. Never before has there been such variety in food. And never before has the quality of that food been under such scrutiny.

Food for our times

Food for modern families should be convenient, nutritious, delicious, and devoid of additives, preservatives, and artificial colours. Freeze drying fits the bill perfectly.

A freeze dried product retains its original nutritional value, texture, product shape, and taste. It is the fresh product with just the water removed – and nothing added

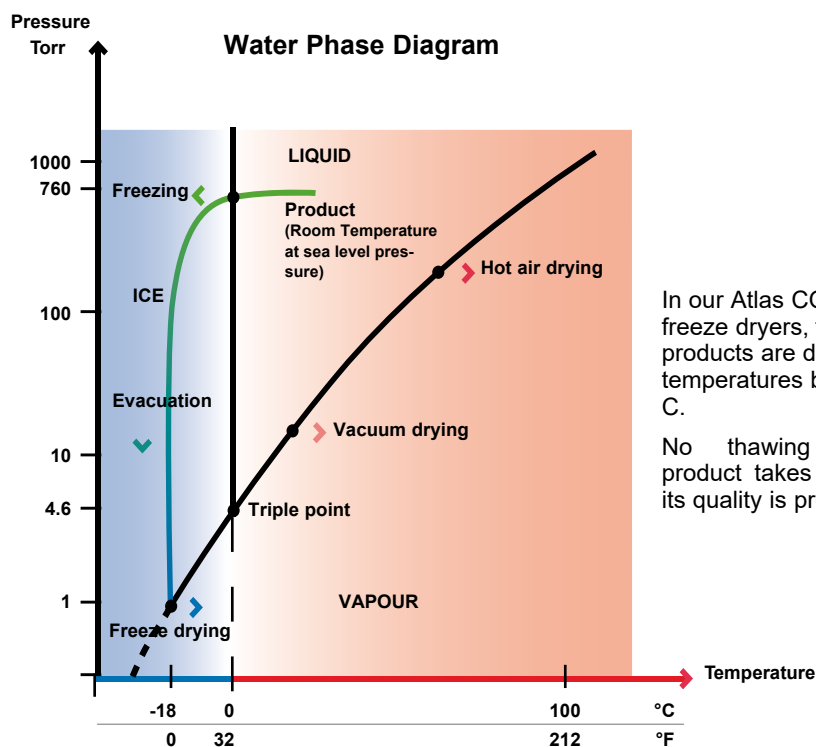
No wonder consumers prefer freeze dried products. They represent the ultimate in 21st century convenience, with none of the goodness taken out.

Freeze drying

Freeze drying is the drying of an already deep-frozen product in a vacuum below the triple point. The vacuum allows the ice to turn directly into vapour without first passing through the water stage, in a sublimation process. This ensures that the product retains most of its original shape, colour, taste, and nutrients.

Advantages of profit

Freeze dried products have other advantages too: they have uniform, high quality; a very long shelf life; require no refrigeration during storage;



Finned trays provide a greater freeze drying area

In our Atlas CONRAD™ freeze dryers, frozen products are dried at temperatures below -18° C.

No thawing of the product takes place and its quality is preserved.



they are lightweight, making them easy and inexpensive to transport; and they reconstitute quickly and completely with the addition of water.

That is why freeze dried products are in such great demand and why the freeze drying process is able to add significant value to a wide range of food products including: vegetables; fruit and berries; meat and seafood products; prepared meals including baby food, TV dinners, camping provisions, and military rations; and beverages such as tea and coffee. Coffee is by far the biggest single freeze dried food commodity in the world today.

Benefits of freeze drying

- Retains, to the greatest possible extent, the original shape, colour, taste, texture and nutrients
- Instant rehydration
- Lightweight for easy handling and transportation
- No refrigeration needed during transportation and storage
- Long shelf life

Products created with freeze drying

- Coffee, tea and other extracts and liquids
- Vegetables, fruit and berries
- Meat and seafood products
- Prepared meals
- Milk products
- Dyes, pharmaceuticals, pigments and enzymes
- And many more



CONRAD™

Freeze Drying

One process – a world of products The Atlas CONRAD™ freeze drying process from GEA Process Engineering is designed for high volume processing of high added-value products. The drying process is fundamentally the same for any type of product, but the way in which different products are prepared for drying varies considerably.



Preparation

Products for freeze drying fall into three basic categories: liquids, Individually Quick Frozen (IQF) products and combined products. Liquids include coffee, tea, juices and other extracts. IQF products include products such as segments of, or whole fruit, berries, seafood, meat and vegetable. Combined products include soup blocks, rice dishes, baby foods, camping foods, etc.

The challenge of liquid processing

Preparation for the freeze drying of liquids is the most complex part of the process. First, the liquids must be treated to achieve the required density and colour characteristics. The concentrate is then frozen slowly on a

CAB (Continuous Air Blast) freezer, alternatively more quickly on a Atlas Rota-freeze or in other freezing devices for obtaining a solid frozen form. The product is then granulated and sieved to produce granules of optimum size depending on requirement.

The granules are loaded onto the CONRAD™ trays to pass through the freeze dryer. Everything is weighed to ensure the correct volume on each tray for perfect freeze drying. The trays are automatically loaded using specially developed tray feeders to ensure a uniform and accurate filling.

IQF and combined products

IQF products are loaded by weight or volume directly onto the CONRAD™ trays before passing through the CONRAD™.

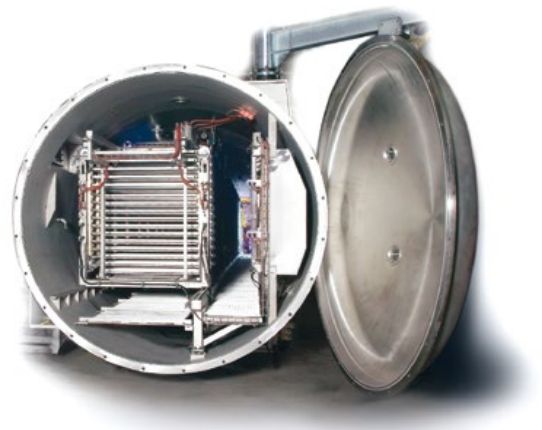
Combined products are normally loaded into special plastic moulds placed into the CONRAD™ trays - defining the block size of the product. Freezing takes place in a tray freezer prior to the further automatic transport into the CONRAD™.

Each product has to be prepared carefully to ensure it retains its original characteristics and to meet the requirements of the finished product.

CONRAD™ Benefits

- Continuous production
- Economical operation
- 98% efficiency
- Low maintenance costs
- Low maintenance requirements

Atlas Secret



The internal vapour condenser, with built-in de-icing system, is the unique feature of all Atlas freeze dryers. The benefits: it saves space, it is more reliable, it does not cause the loss of product, and it uses less energy compared with external condenser systems.

Space saving

The special vapour condensers are optimized and built into the side of the drying chamber.

More reliable

The condenser system does not rely

on large external vacuum valves with pressure drops that are difficult to secure. Using the internal system, de-icing is performed under vacuum avoiding the need to seal the chamber against large pressure differentials.

Low product loss

No product abrasion and low vapour velocities within the dryer guarantee as little as 0.1% product loss during the process.

Low power consumption

De-icing under vacuum, rather than at atmospheric pressure, eliminates

the need to re-establish vacuum. This, combined with optimal vapour flow conditions, reduces energy consumption by up to 40% compared with competing freeze drying technology.

Design

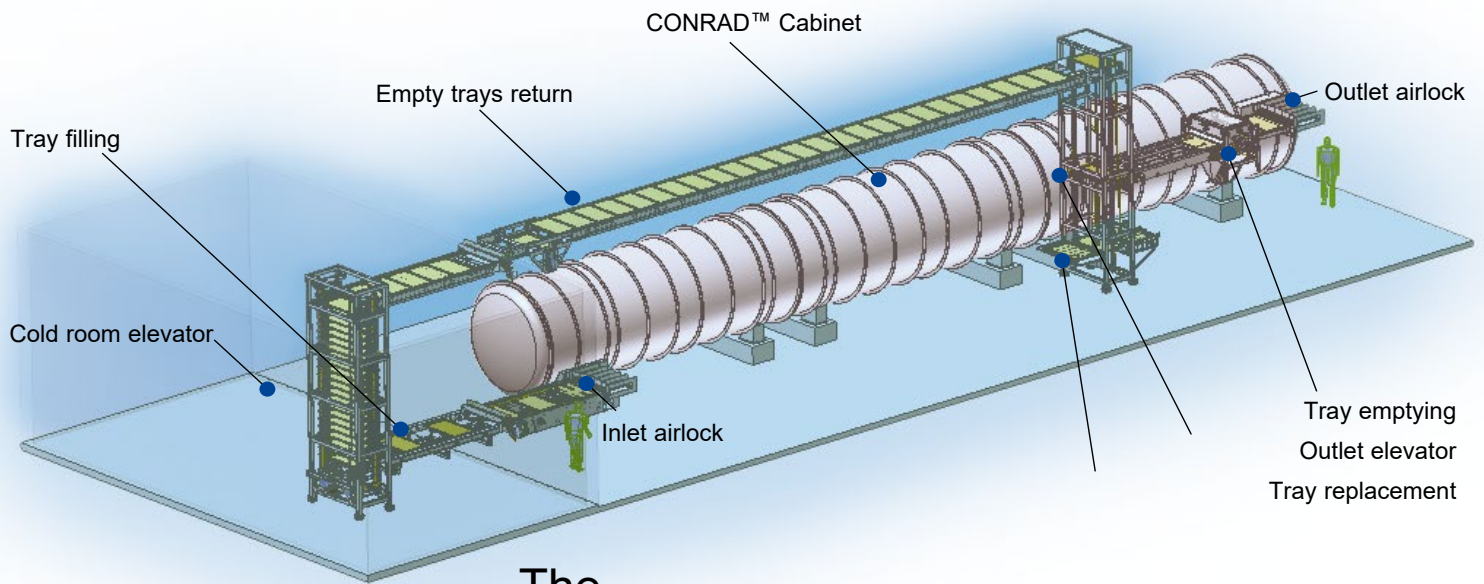
The Atlas CONRAD™ cabinet is made in a special high quality coating and is further available in a stainless steel execution. This is all in accordance with customer requirements as well as further regulations and standards prevailing within the specific industries.

Capacity EXAMPLES for Atlas CONRAD™ – Continuous FREEZE DRYING PLANTS

Type CONRAD™			200	300	400	500	600	2x500	2x600
Extracts with 45% dry matter									
Capacity	input	kg/h	433	649	866	1,082	1,298	2,165	2,59
Capacity	output	kg/h	200	300	400	500	600	1,000	1,20
	Output	kg/24h	4,800	7,200	9,600	12,000	14,400	24,000	28,80
Extracts with 25% dry matter									0
Capacity	input	kg/h	313	469	625	781	937	1,563	1,87
Capacity		kg/h	8	12	16	20	24	40	48
output	Output	kg/24h	1,933	2,900	3,867 ¹	4,833 ¹	5,800	9,667 ²	11,60
Solids with 15% dry matter									0
Capacity	input	kg/h	170	256	341	426	511	852	1,02
Capacity	output	kg/h	26	40	53	66	79	132	15
	Output	kg/24h	632	948	1,264	1,580	1,896	3,16	3,79

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The CONRAD™ Process

Freeze Drying Facts

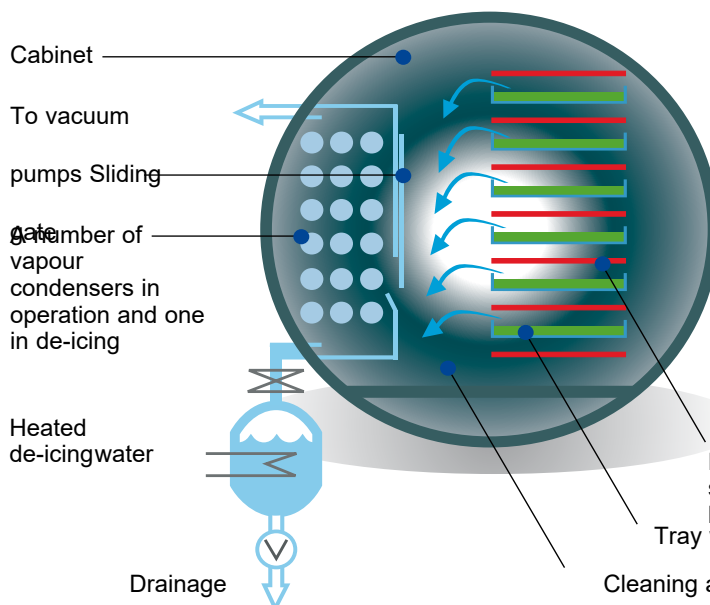
UP TO 30,000
30 X 40 MM SOUP
BLOCKS CAN BE
FREEZE DRIED PER
HOUR IN ONE SINGLE
CONRAD 500

The CONRAD™ process is fully automatic throughout and requires only minimal staff for continuous operation. All movement and process parameters are carefully controlled, monitored and logged with the most modern PLC/PC system.

Trays with frozen product are loaded into the dryer through an efficient airlock system to an inlet elevator inside the CONRAD™ chamber.

When the elevator has a full stack of product trays, the entire stack is pushed into the first drying zone. More stacks follow and are pushed in turn through the various subsequent drying zones of the dryer - each adjusted to provide the drying characteristics required.

When trays arrive at the dryer exit elevator they are unloaded, again through an airlock, and the product emptied from the trays.



The CDI System

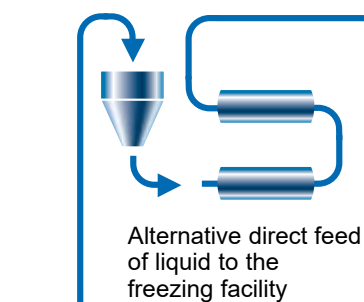
The vapour from the freeze drying process is collected on the special Atlas condensers. In order to ensure a continuous process, all Atlas CONRAD™ dryers are equipped with a Continuous De-Icing (CDI) System that enables automatic de-icing of the condensers with no loss of operating vacuum.

The Atlas CONRAD™

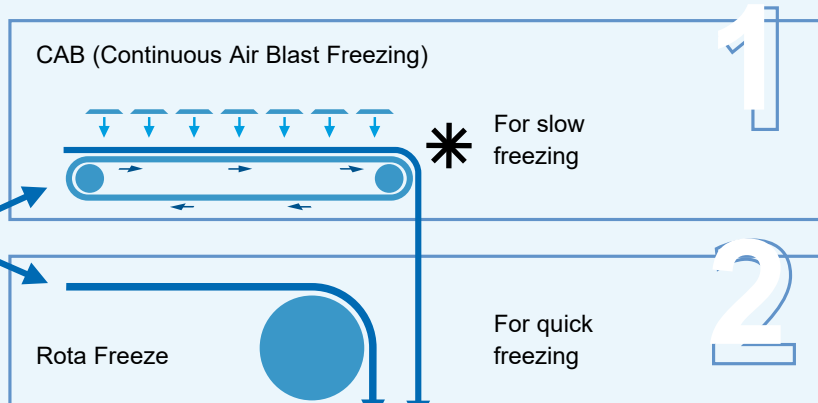
Process at a Glance

Preparation

Foaming & preefreezing system to control colour, solubility and bulk density



Freezing and granulation



Fresh extract

Fines return

Fines melting

Feeding with IQF products

Tray freezing of prepared food e.g. soup blocks

Preparation and filling

Pre-breaking

Granulation

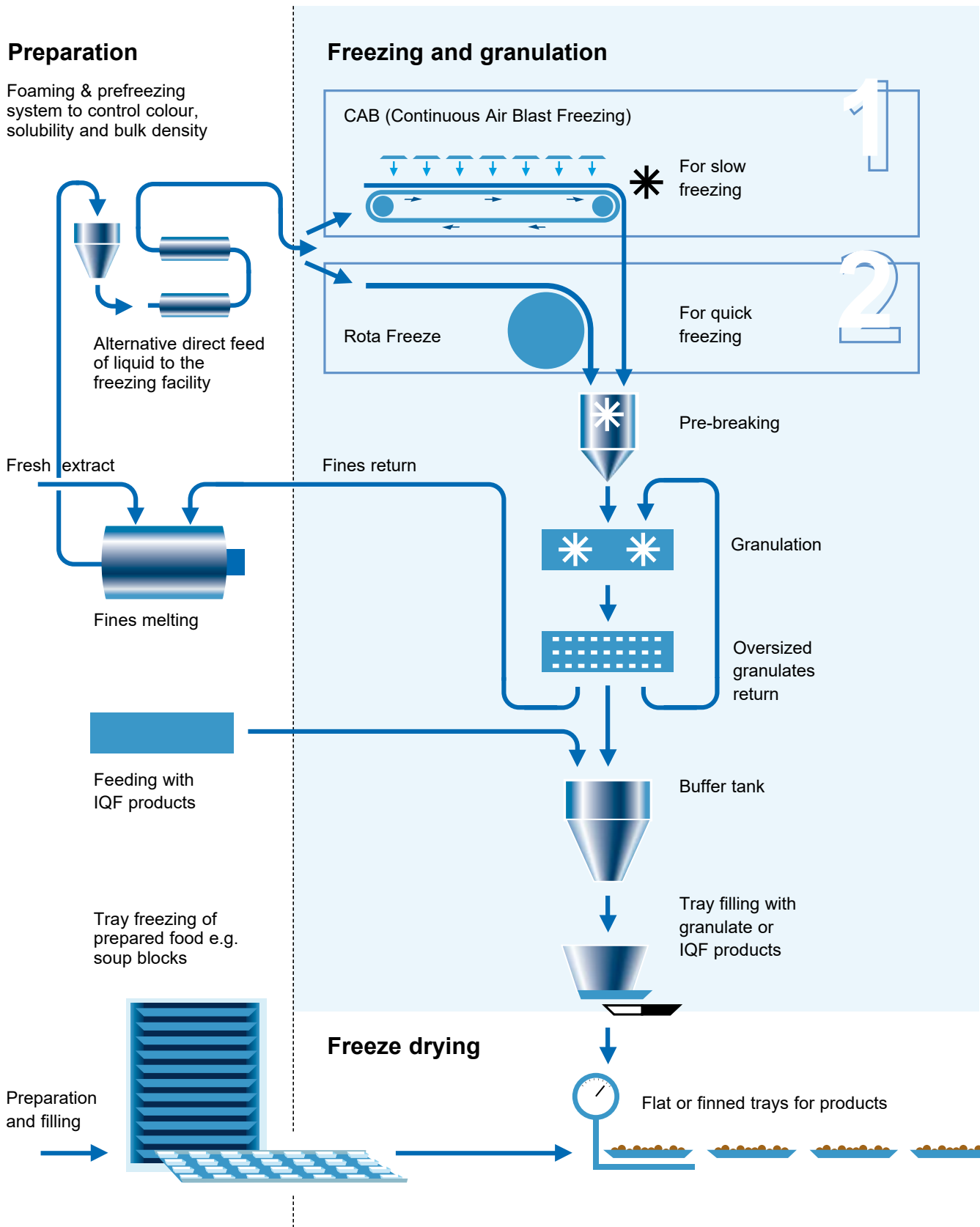
Oversized granulates return

Buffer tank

Tray filling with granulate or IQF products

Freeze drying

Flat or finned trays for products

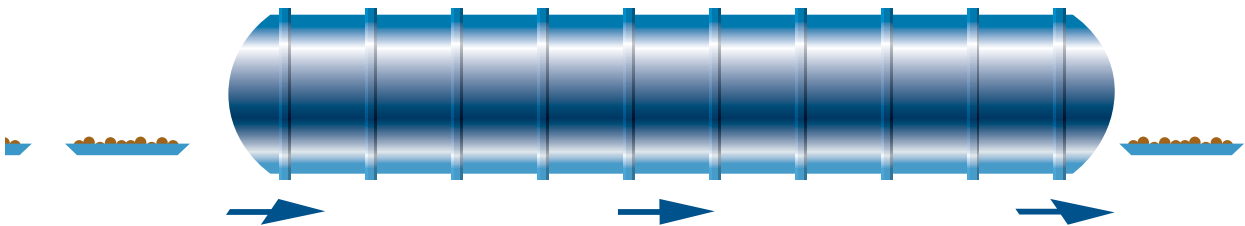
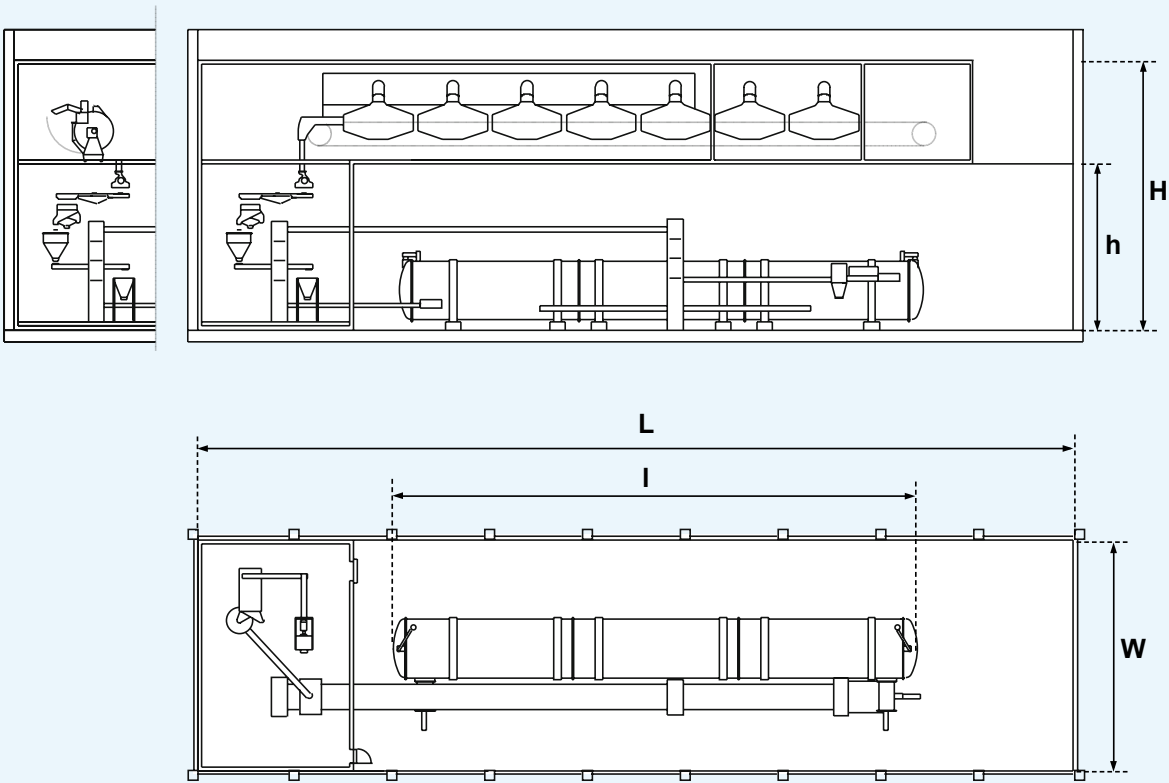


System

Dimensions

I (m)

Type CONRAD™	200	300	400	500	600	2x500	2x60
H (m)	14	14	14	14	14	14	14
h (m)	8	8.5	9	9	9	9	9
L (m)	35	40	40	45	50	45	50
	13	17.5	22.5	27	31.5	27	31.5
W (m)	12.5	12.5	12.5	12.5	12.5	23	23



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