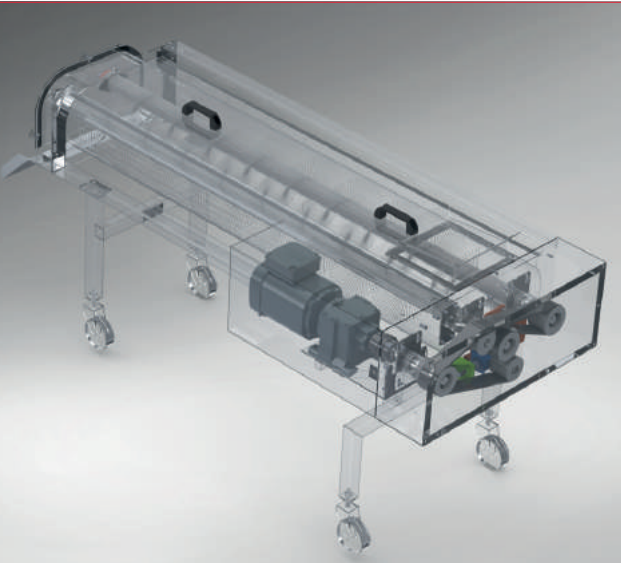




# BITURBINE

## CONTINUOUS COATING AND POWDERING



Flavouring



Sugaring/salting



Isolation effect



Continuous coating



Anti-caking



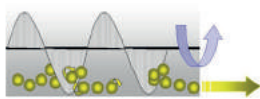
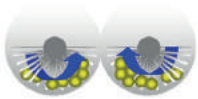
Decor

Compact unit, the Biturbine can easily fit your process lines with numerous peripherals :

- Sieve
- Vacuum recycling
- Mechanical or vibrating dosing
- Dedusting centralized unit
- Recharging hopper
- Thermo-regulation...

### HOW DOES IT WORKS

In a double body cylinder, a twin soft fiber screw or stainless steel screw are horizontally counter rotating on a certain length, to homogenize a contact between a core and a ingredient (powder or liquid).



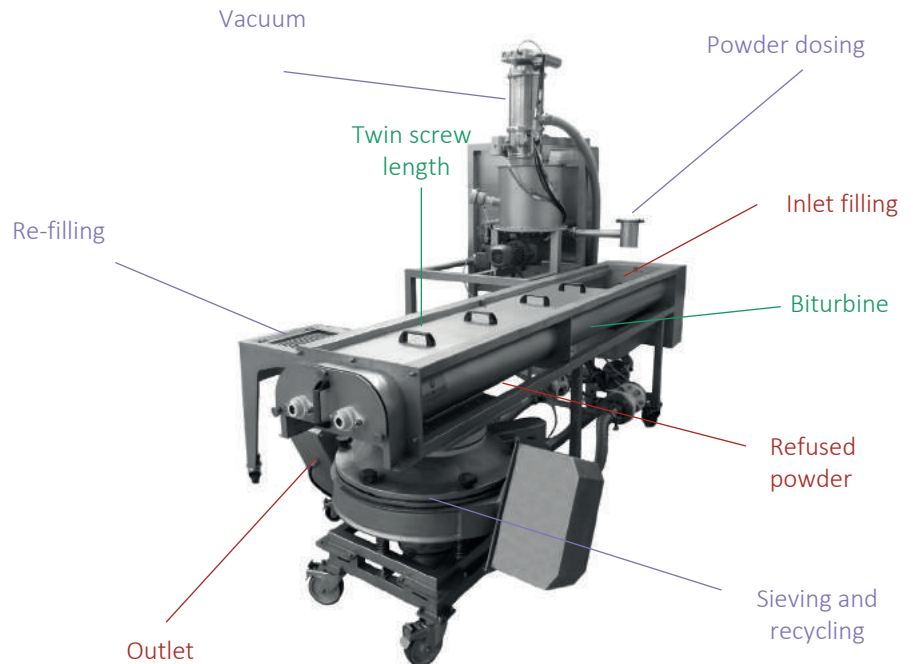
- Continuous horizontal coating
- Soft transfer

Speed rotation, contac time, screw pitch, diameter... sare some parameters to adapt to reach the goal for a powdering or coating target effect.

Some peripheral component as recycling and redosing can be added in option for complete process unit.

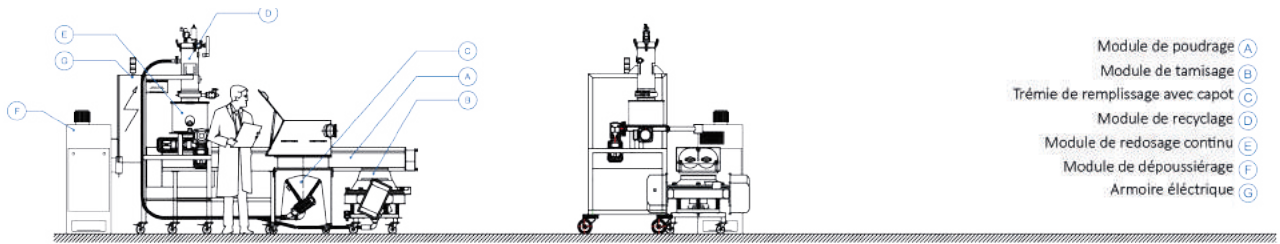
Main product is introduced in the system while powder is dosed with correct amount in first section. After a gentle rotating, flipping, and horizontal conveying movement, it with be fully covered.

The speed control and diameter can adapt to large range of outputs and reach a perfect coating target. The powder amount is controlled by the redosing line.



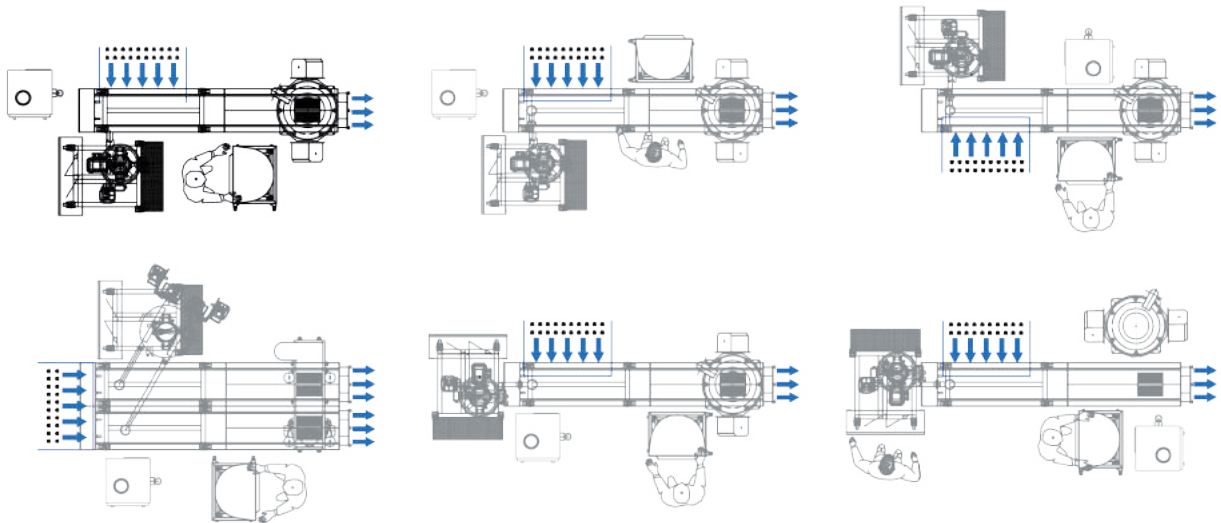


— POWDERING LINE



- Module de poudrage (A)
- Module de tamisage (B)
- Trémie de remplissage avec capot (C)
- Module de recyclage (D)
- Module de redosage continu (E)
- Module de dé poussiérage (F)
- Armoire électrique (G)

EXEMPLES DE DIFFERENTES CONFIGURATIONS



— COATING PROCESS BY SATURATION OR FINE REPARTITION DOSING

- CHEMICAL INDUSTRY
- Fertilizer coating with additives
- Resins anti-caking
- Plastics component extrusion anti-caking
- Seeds film recovering
- FOOD INDUSTRY
- Chocolate truffle coating
- Doughnuts sugaring
- Cooked jelly products coating
- Dry fruits salting
- Snacks and croutons flavouring
- Cheese anti-caking

