



# COOLING SOLUTION.



## FOODSAFETY-RC

## ONE MACHINE FOR ALL PRODUCTS



Suitable for Sensitive Products



Coating Path Optionally



Continuous Process

Every natural product needs a cooling step after thermal treatment and before packaging or warehousing. The **FoodSafety-Rotary Cooler** has been designed for food applications with very high requirements for food safety and hygiene. The FS-RC can be used for cooling of food ingredients like spices, herbs, seeds, teas, vegetables, fruits, nuts, coffee and cereals.

The operating principle of the FS-RC is a drum with a spiral inside. The material is gently mixed in the drum and conveyed from the inlet to the outlet. Even sensitive products such as nuts, seeds and grains can be treated. This continuous working process guarantees first-in/first-out of the material and exchanges the surface of the product many times. While being mixed and conveyed, the product is cooled down by ambient or chilled air, depending on process requirements and product. The hot and humid air is brought out by an exhaust ventilation. Furthermore, the drum can be cooled for high temperature products like roasted nuts.

Another huge advantage is the easy cleaning of the FS-RC, which reduces the cleaning downtime dramatically.

Another option is a coating modul inside the FS-RC, which allows the coating of the product with flavors, oil, salt, sugar, and many more.



\* Cooling solution: FS-RC, blower with heat exchanger, conveyor belts and cyclone

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**KREYENBORG** is a leading provider of solutions in the field of bulk material handling. Over 60 years ago we developed the first solutions for the food industry. Nowadays, the job of food safety is the focus of our business.