RAVOZ®

RAVOZ, spol. s r.o.
Tovární 44, 779 00 Olomouc, Czech Republic
Phone: +420 585 561 250
E-mail: ravoz@ravoz.cz www.ravoz.cz

malt roaster

USE

The malt roaster is primarily designed for the production of caramel and coloring malts used in brewing industry. Roasted malt is utilized in other branches of food-processing industry such as bakeries, confectioneries and in production of food supplements and animal feedstuff. The roaster operates under various technological cycles in accordance with a selected roasting program and is used in malt plants as supplementary equipment for special malts production.

BASIC DESCRIPTION

The malt roaster is sophisticated equipment representing an essential unit of roasting technology line that starts with preparation and feeding of green or finished malt into the roaster and stops with cooling of and discharge of roasted malt. Optimal technology design and arrangement of the complete line are always tailored to individual requirements and conditions of individual customers.

Raw material, i.e. green or finished malt, is fed into the roaster through a slide feeding chute and dumped into the internal drum. The drum is designed to prevent burning of grain and ensures thorough mixing of the batch. The roasting process is completely computer-controlled from an adjacent touchscreen with visualization or from a remote control room.

Pneumatic and slide gate valves are operated by a control unit via pneumatic console mounted on the machine. Special natural gas burners (number and output depends on the roasting capacity) with are installed in the lower part of the roaster, inside of the heat-insulated shaft. A gearbox with a central fixed bearing of the drum is mounted to the back face of the roaster.

The roaster is heat-insulated with light-weight materials and fireclay bricks. As soon as a roasting cycle is completed, the pull-out front opens and hot malt is dumped into the cooler, the following segment of the roasting line. Waste gases are drawn off through two separate pipeline circuits one with forced draft and the other with natural one outside the roasting house.

Alternative heating source is the external combustion chamber from which the hot air flows directly under the drum. Roasting technology may be further equipped with flue-gas recuperation, aromatic compounds combustor, etc. Complete roasting technology is always engineered on individual basis.

BASIC PARAMETERS

The capacity of the roaster is quoted in kilograms of finished product per one roasting cycle. This value determines dimensions of the roaster, diameter and length of the drum, number and output of burners, driving power, size of bearings and pneumatic elements, etc. Roasters are designed for the capacity range from 100 kg to 1,500 kg per cycle.

MAIN FEATURES

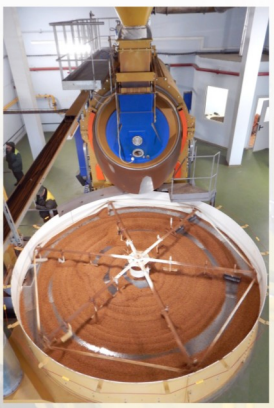
- Robust and reliable construction
- Comfortable and user-friendly operation and visualization
- Preset programs for numerous types of products
- Individual solutions for various capacities and site layouts

ACCESSORIES

The machine is normally supplied with a spare-parts set for two-year operation, detailed pictorial application and maintenance manuals included.

OTHER APPLICATION

The equipment can be also used for roasting materials other than barley malt (caramel or colour), such as rye, wheat, coffee etc.; the customer is however advised to consult this usage with the manufacturer.



PARAMETERS

(applies to the roaster with output 2,000 kg/cycle)

Roasting capacity per cycle	2,000 kg
Number of cycles in 24 hours	4 - 6 (depending on type of malt)
Annual output	3,500 - 4,000 tons (caramel malt)
Basic dimensions	5.9 x 2.8 x 3.9 m
Heating system output	approx. 1,050 kW
Total weight	approx. 20,000 kg
Installed input	approx. 50 kW (incl. fans)