SPIRAJOULE® ELECTRICALLY HEATED SCREW CONVEYOR



The Spirajoule® technology is an exclusive and patented process for thermal treatment. It is designed with a worm screw conveyor electrically heated by a low voltage current. The technology is a simple and economical process with the accurate and efficient operation offering the heat treatment up to 750°C for a variety of bulk products.













18 35 150

Patents Years of experience Operating units

SIMPLE

A unique combination of most fundamental and well-established inventions: the hollow shaft screw conveyor and a resistance heating.

INDUSTRIALLY PROVEN

Technology established since over 20 years and successfully proven in many industrial applications worldwide in various fields of applications from Food to Waste management going through Feed, Cosmectics and Chemicals.

FLEXIBLE

Equipment allowing precise and flexible change of operating conditions within any range from 50 to 750 degree Celsius.

ACCURATE AND RELIABLE

Electrically-powered, precisely controlled and monitored process that ensures continuous, stable and independent conditions of treatment.

POWERED BY ELECTRICITY

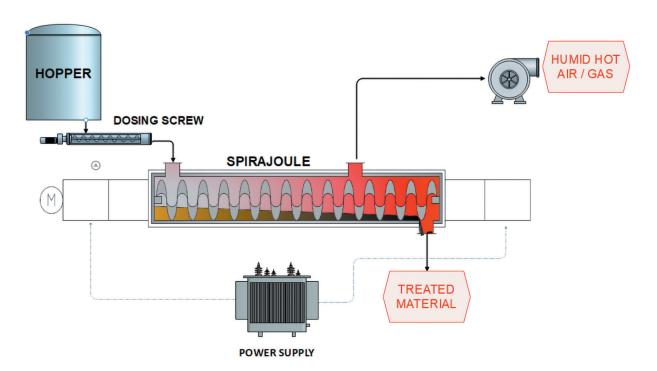
Fossil-free technology





INDUSTRIAL

AND PROVEN TECHNOLOGY



Simple = Easy to use technology

Performance = Energy efficiency by kilo of treated feedstock

Innovative = Dozens of possible applications through this electrified screw conveyor

Robust = Strong manufacturing with high quality material that are lasting for years

Adaptable = Any kind of non-ferrous and dry material could be treated in this system

Joule = Joule effect, name of the thermal reaction happening when electricity is travelling through a conductive material

Optimized = A heating management optimized by 30 years of return of experience

Useful = Continuous concept, capable of running 24/7

Low Maintenance = Low rotation speeds imply low stress on mechanical parts

Electrical = Fossil-free technology

DECLINATIONS

IN VARIOUS APPLICATIONS



SPJ-UNIT SERIES

Heating

Low temperature drying
Thermization
Enzymatic deactivation
Bitterness removal
Calcination



SPJ-FOOD PROCESSING SERIES

Pasteurisation
Steam sterilization
Toasting
Roasting



SPJ-HIGH TEMPERATURE SERIES

Chemical reaction
Carbonisation
Torrefaction
Pyrolysis



