

Innovations for Raw Almond Processors

Simply the best

For over 50 years, Key Technology has been designing and manufacturing innovative, practical equipment for the food processing industry. In that time, nothing has redefined food processing as much as factory automation.

We understand that your customer and consumer demand the highest quality, safe raw almonds...unscratched, unchipped, and unbroken.

Key can help you meet your customer's high standards with its process systems, conveyors, and optical sorters.



Turbo-Flo® Pasteurization System for Almonds

Key's Turbo-Flo® uses steam in an innovative way to give you no-nonsense pasteurization without changing your product quality. It has an efficient product-to-steam ratio that reduces pasteurization times and retains the fresh quality of your almonds. Skins are not removed, nuts are crunchy.

The Turbo-Flo Pasteurization System includes these components in a range of sizes to fit your capacity:

- Iso-Flo® Infeed Shaker
- Turbo-Flo Steam Pasteurizer, complete with boiler
- Dryer/Cooler
- Installation assistance, startup, and training

Turbo-Flo pasteurization is proven in the tomato and plum/prune industries, and Key Technology is proven in thousands of food processing applications around the world.

TURBO-FLO® KEY

The Turbo-Flo uses a patented process to efficiently apply steam to hasten the pasteurization process, with minimum impact on the almond, then applies cooling and drying to bring the almond back to equilibrium.



Gentle Conveying

Fed by Key's proven Iso-Flo shaker, the pasteurization process starts with even flow of almonds to the steam chamber. Iso-Flo successfully transmits virtually all vibratory forces into the unit's bed - not into its frame, the floor, or the rest of the plant. The results are longer conveyor life, reduced installation costs, and quiet, energy-efficient operation.

For More Information, Contact:

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Increased Efficiency

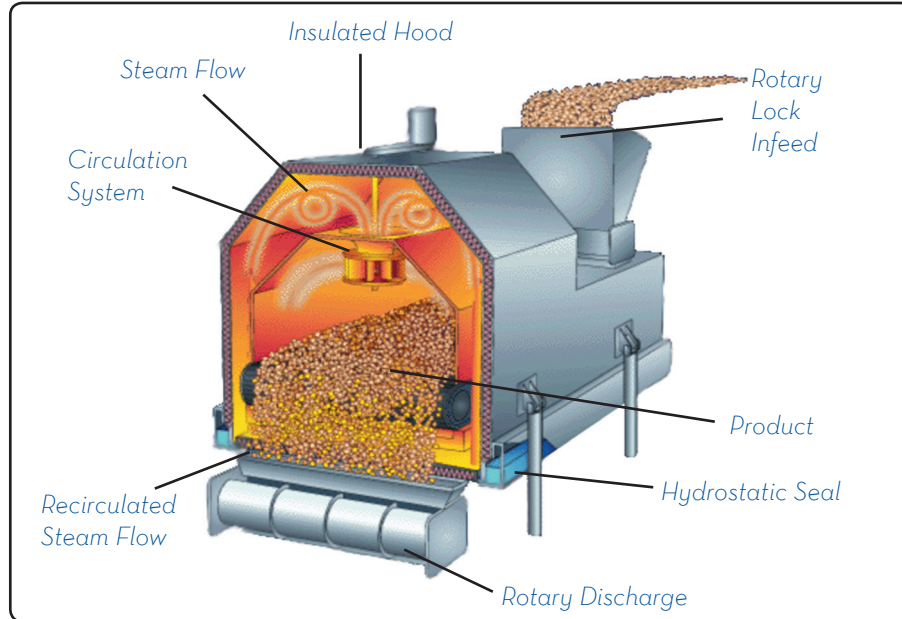
- Greatly reduced pasteurization times compared to hot air
- Hydrostatic water seal eliminates evaporation, the major cause of efficiency loss
- Full 360° insulated steam chamber retains heat better
- Efficient heat transfer increases output, yet uses 40% less floor space than conventional steam systems
- Less wastewater than conventional steam systems

Superior Sanitation

- Hydraulic lifts extend hood 30 inches (762 mm) for easy interior cleaning
- Product guides engineered into the hood simplify cleaning of belt and guides
- Optional clean-in-place systems simplify cleaning and ensure sanitation



TURBO-FLO



Versatility

- Two infeed and three discharge options
- Modular sections provide flexibility for your requirements
- Side chain-driven stainless steel belts in 4-ft (1,219 mm) and 6-ft (1,829 mm) widths
- Wide range of operating speeds allows for pasteurization, blanching, and cooking applications

Set Yourself Apart

With Turbo-Flo pasteurizing your product, your customers will know they can count on you for consistent high quality - and you'll be able to count on Turbo-Flo to deliver that quality efficiently. You can't do better than Turbo-Flo.

**National Industrial Competitiveness Through Energy, Environment, and Economics Program (sponsored by the U.S. Department of Energy and the U.S. Environmental Protection Agency)*