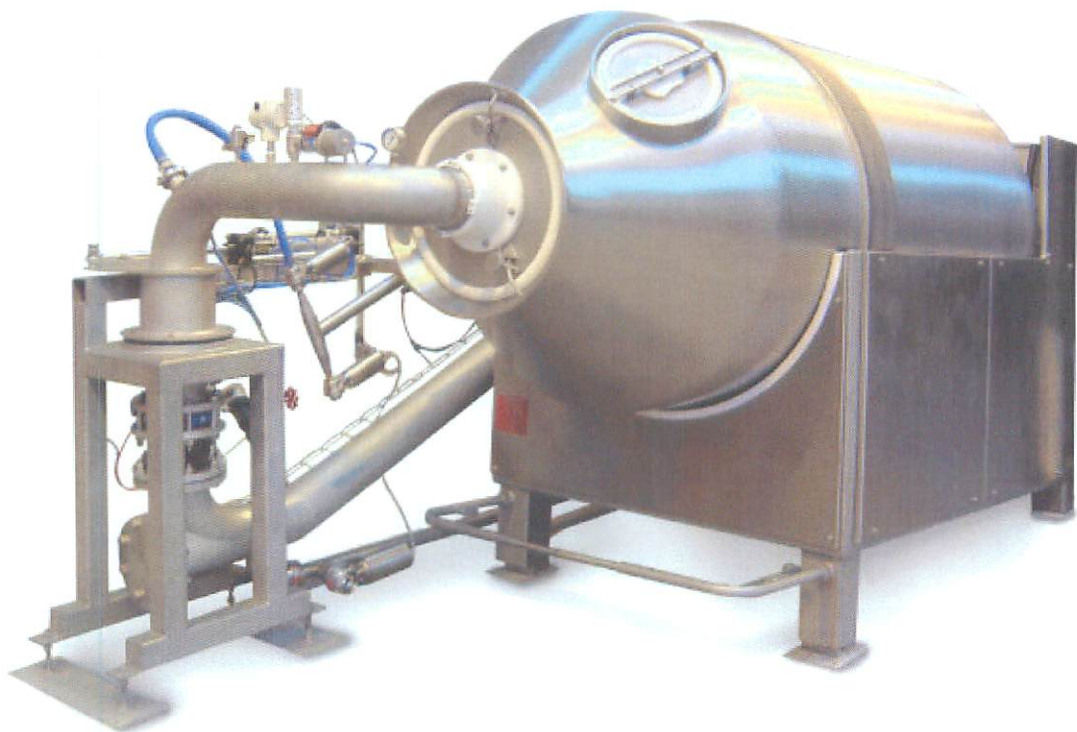
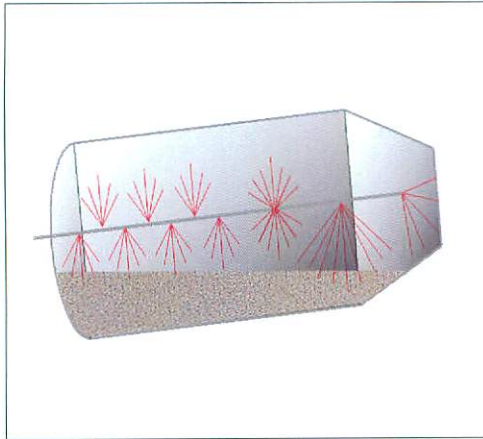


 **Bucher DeBac**



**Industrial debacterisation unit for fast treatment of spices, herbs and plants without chemicals or radiation.**

- Treatment with vacuum-degassing and saturated steam injection
- Gentle debacterisation for temperature sensitive products
- Constant product movement for homogenous treatment
- Accepted for organic products



**Application** DeBac is a gentle debacterisation unit for food products such as spices, herbs or plants. The products can be treated in different forms like powders, granulates or dices by using vacuum and steam. The low temperatures and the slow rotation movement allow a very gentle treatment of sensitive products.

**Design and functionality** The DeBac unit consists of a rotary tumbler, a vacuum unit, a heating system as well as an aseptic steam generator. The preheated tumbler is loaded with the product. The process chamber is evacuated, at the same time the product will be completely degasified. In a second production step the steam is injected into the rotating tumbler and homogeneously dispersed on the product. During this process stage the debacterisation of the product is completed, whereas the pressure in the tumbler is increased up to the saturated steam pressure corresponding to the specified temperature for the best product treatment.

In order to cool down the product quickly and to remove the humidity introduced by the steam injection, the tumbler is evacuated again to a low vacuum. Finally the dried product can be easily unloaded by the front door. The temperature settings depend on the required reduction of the germs. The total plate count of flora (e.g. coliforms, yeast, mould and salmonella) is reduced by a factor of  $10^3$ .

The DeBac unit can be equipped with a CIP - system (cleaning in place).

**Technical data**

Working volume            from 100 to 2'000 litres  
 El. installed power        from 10 to 40 kW

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**Products and Services**

Proven technology for vacuum drying and freeze drying of malt, juice concentrates, pre-dried and frozen fruit, vegetable and meat pieces.

**Products**            Bucher DryCab:        Vacuum drying cabinets  
                          Bucher DryBand:     Vacuum belt dryers  
                          Bucher Zeodration:   Zeolite water adsorbers  
                          Bucher DeBac:        Debacterisation units

**Others**                Vacuum and condensing systems  
                          Evaporators and cleaning-in-place stations  
                          Process control systems

**Services**             Process development and engineering  
                          Installation and start-up  
                          Service and maintenance