

REF



Cereal's
Cooler
RFZ-1

ZACCARIA

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Cereal's Cooler RFZ-1

The Zaccaria Cereal's Cooler, model RFZ-1, was developed to decrease the grains temperature, in a continuous and uniform system on the rice milling process, because, cooling the rice, during whitening an/or polishing, will provide better final quality of the products.

This equipment is highly recommended for parboiled rice, therefore, decreasing the rice temperature after whitening increases the subsequent processes efficiency, such as grading, color sorting and packaging, beyond avoiding the condensation in the conveyor systems and storage, e.g: bucket levator, screw conveyor, hoppers and silos.

High production capacity and low power consumption, but, overall, high efficiency and minors losses, are features that make this machine a solution for the business,

Model:

RFZ-1

Power /poles:

3 kw / II

4 hp / II

Capacity: brown rice inlet (kg/h)

6000

Approx. shipping volume (m³):

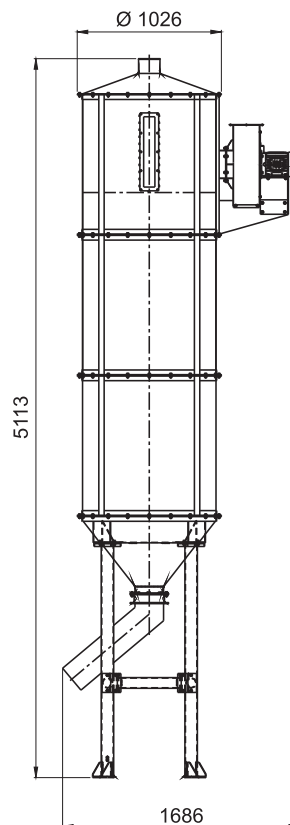
8

Approx. shipping weight (kg):

700

MAIN FEATURES

- Cylindrical body made by drilled plate zинced;
- Inlet and outlet central product guaranteeing an uniform interior flow;
- Discharge valve, that allows a regulation to keep the internal flow uniform;
- Connected fan;
- Attenuator of noise (optional).



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OUR EXPERIENCE MAKES THE DIFFERENCE

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- The recommended rice moisture for the best use is from 12 to 13 % (B. U.).
- For cooling the other cereals, please consult us.
- Equipment supplied originally with motor.

Indústrias Machina Zaccaria S/A reserves the right to change the information stated in this catalog, including the color and details of the machine, without previous notice.