



flavourtech
NATURALLY

SPINNING CONE COLUMN SCC100

A New Generation

The Spinning Cone Column (SCC) was developed by Flavourtech almost 40 years ago and since then has become the number one choice when it comes to natural flavour capture. It is so highly regarded that it is considered the “Gold Standard” in aroma recovery in the Flavour, Tea and Coffee industries.

Until recently the application has been limited to high volume applications with the two SCC models having nominal capacities of 1,000L/hr and 10,000L/hr.

In response to customer demand, this has now changed. A smaller, compact model has been developed, the SCC100. This system retains all the benefits of the larger spinning cone systems and can be used for R&D or the processing of high value, low volume materials.

This exciting new development will assist existing users with the optimisation of aroma profiles and operating parameters for their larger, commercial units. It will also facilitate the creation of new markets for flavours recovered from small volumes of extremely high value products, like exotic fruit and botanical extracts.



Flavourtech has now delivered with the New SCC100

The SCC100 has been designed to fit within a laboratory or pilot plant. It is manufactured on a compact skid with lockable castors and includes heat exchangers, control panel, condenser and pumps.

The Spinning Cone Column

The SCC is a uniquely efficient counter-current liquid-gas contacting device, i.e. a distillation or stripping column. The SCC is unique in its use of gentle mechanical forces to enhance inter-phase contact.

The SCC100 can be used to quickly, efficiently and cost-effectively collect and concentrate aroma compounds from:

- ◆ Coffee and Tea extracts
- ◆ Fruit & Vegetable juices
- ◆ Evaporator Condensate
- ◆ Reconcentrate 1st pass aroma

Further details regarding the operating principle of the SCC may be found at flavourtech.com



flavourtech
NATURALLY

SPINNING CONE COLUMN SCC100

A New Generation

Specifications and requirements

Nominal feed flow range: 25 to 115 L/h

Product feed temperature: 20°C

Product discharge temperature: 40°C

Control panel: On-skid

Control voltage: 12V

Steam: 3 Bar(g)

Electricity: 380 to 460V (3-phase)

Chilled water: 2 to 3 Bar @ 2°C

Instrument air: 6 to 7 Bar(g)

Dimensions: 800 x 1692 x 2169 mm (WxDxH)

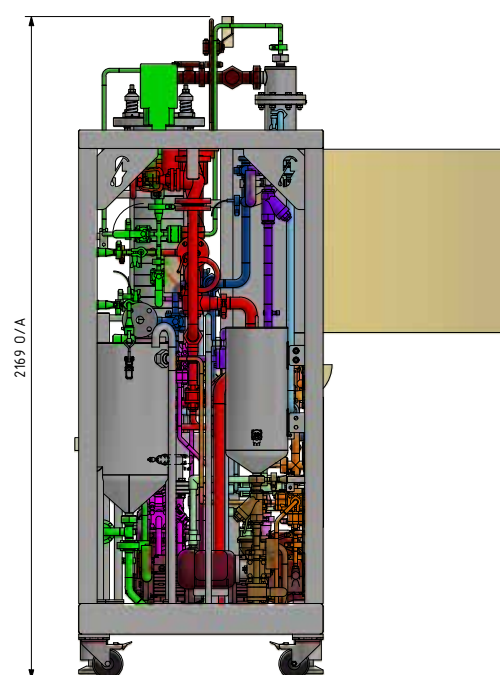
CIP cleaning: Manual addition of CIP chemical to CIP recirculation tank

Automation: Level 3 control system designed for semi-automatic operation

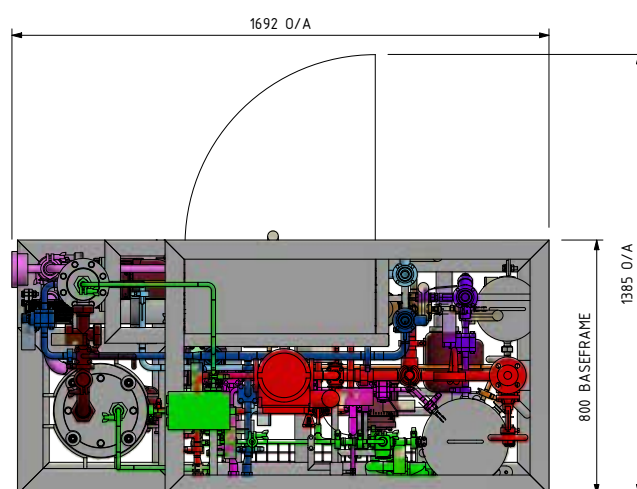
Includes a PLC with graphical operator interface for:

- automation of control loops (feed flow, feed temperature, treated water to steam generator)
- process interlocks on automatic controls
- start/stop of motors
- real time trending of key process variables
- graphical process mimic
- comprehensive alarm functions

Flow path selection is manual (i.e. isolation valves are hand-operated).



SIDE VIEW



TOP VIEW

Flavourtech is an Australian based company specialising in innovative process technologies including the:

- Centritherm® Evaporator
- Spinning Cone Column
- Integrated Extraction System
- Rotating Disc Column

The information in this bulletin is the property of Flavourtech Pty. Ltd. ACN 003 812 226 and must not be reproduced without written permission. Flavourtech, Centritherm® and the Flavourtech "F" symbol are registered trademarks of Flavourtech Pty Ltd or its subsidiaries in the U.S. and in other countries.



Contact details are continually updated at flavourtech.com