

# R★EVOLVE™ TILTING Pressure Filter Dryer









Unloading dried powder detail

All the demanding requirements of sterile processes have been met by the innovative and revolutionary OMCA'S R-EVOLVE™ TILTING PFD machine, which stands at the cutting edge of pressure filter drying technology.

This pressure filter dryer system represents a combination of technologies that allow the same machine to fulfill the following process steps:

- Feeding / Filtration
- Drying
- Cleaning CIP

- Inerting
- Plug valve product discharge
- Sanitation / Sterilization SIP

This revolving machine has been specially developed by OMCA to achieve outstanding performances and to solve successfully, most of the intrinsic problems of traditional pressure filter dryers.

Thanks to its revolutionary design, the machine has the possibility of virtually discharging the totality of the product, a rather important feature when using expensive product, and benefits from a 100% heating surface of the shell that allows for faster and uniform drying.

The clever configuration of the rotating blades allows for an efficient, but rather smooth, handling of the product avoiding all the mechanical stresses that in a standard configuration can, sometimes, damage the product crystals.

The machine can operate in full vacuum and pressure conditions. The mixer is designed for clockwise and anti-clockwise adjustable speed rotation as well as axial movement.

It features a special mechanical seal and shaft passage protected by PTFE bellows and a filter septum complete with a sintered filtering grid supported by a jacket heated flat plate, which is designed to favor easy draining and cleaning. The filter plate has FDA elastomer sealing gaskets. A wide selection of multi layers sintered filter discs and filter plates are available to suit all process requirements.

Thanks to the R-EVOLVE™ TILTING PFD unique machine's configuration, perfect cleaning and sanitation can be performed. There is no need for a dust filter thus simplifying the machine itself and reducing downtime and maintenance costs.

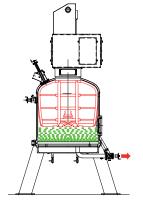
A clever bottom flat head opening system allows for efficient and fast cleaning at every production campaign change.

The machine is fully electrically driven. There are no hydraulics, which means reduction of downtime and maintenance costs and elimination of any risk of contamination by oil leakages.

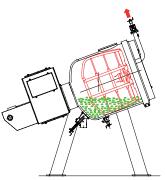
The R-EVOLVE™ TILTING PFD represents the ultimate solution for any kind of process, and it excels when working in the most demanding Sterile conditions.

Like all OMCA's machines, the R-EVOLVE™ TILTING PFD is manufactured and certified in conformity to the most stringent safety and quality assurance regulations. It certainly represents the state of the art and a huge leap forward in filter drying technology.

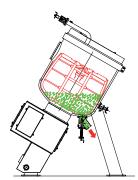
### R★EVOLVE™ TILTING PFD working positions



Filtration / Cake Washing

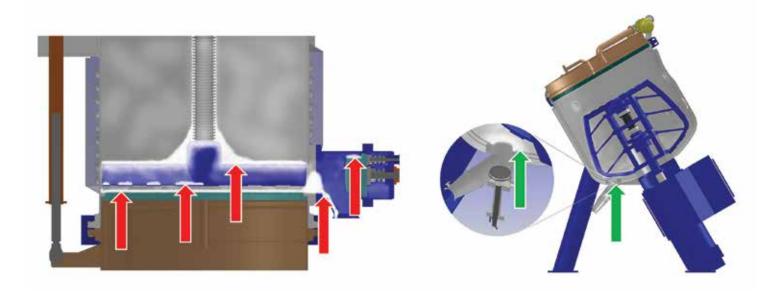


Pre Drying / Cake breaking / Drying



Dried Product Discharge

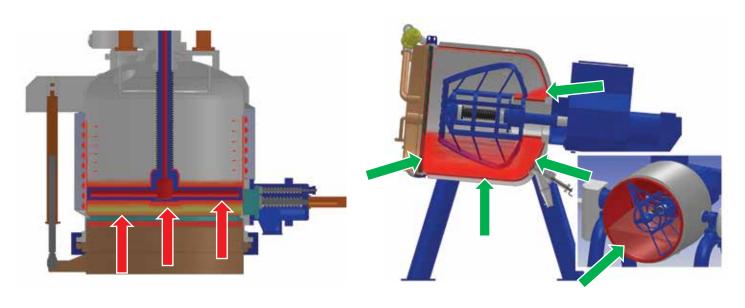
# Total product discharge



- Accumulated product which is not discharged
- Negligible amount of product which is not discharged

Much increased productivity

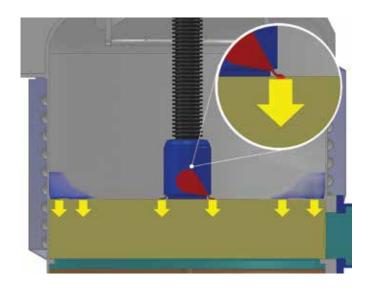
# Improved product drying

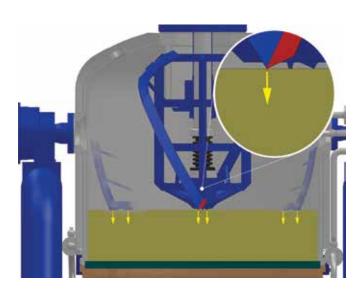


- Uneven surface heating = uneven product drying
- Even surface = even and faster product dryng

Faster and uniform drying of the product

## Improved product quality

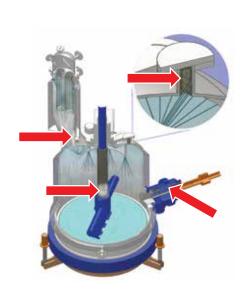


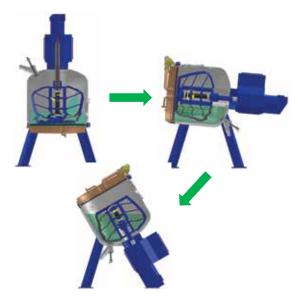


- High mechanical stress can damage the crystal
- Limited mechanical stress does not damage the crystal

### Improved quality of the crystal

# Perfect washing solution

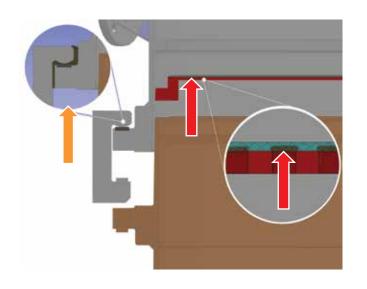


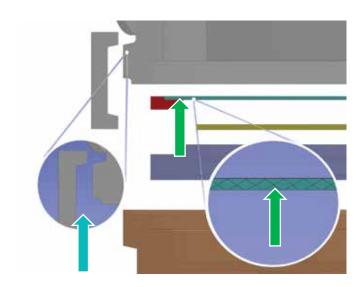


- Sprayball washing can not reach all surfaces
- "Immersion" type washing guarantees to reach 100% of all surfaces

No risk of batch cross contamination

### Improved cleanliness

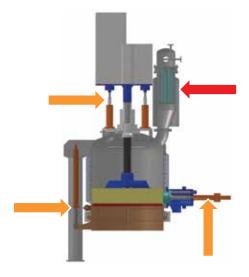




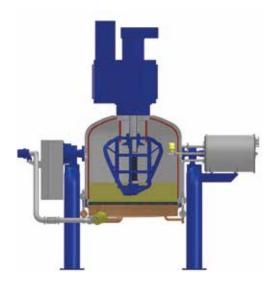
- Standard filter plates can't be inspected and cleaned
- Complex dismantling hiding dirty areas
- Thicker filter plate can easily be removed for inspection and cleaning
- Easy dismantling with no dirty areas

Faster and uniform drying of the product

### Reduced maintenance costs



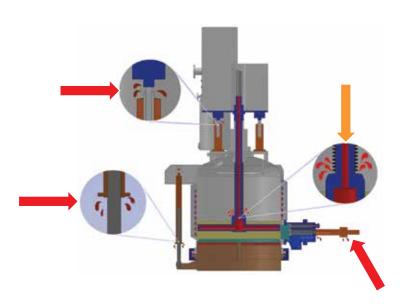
- Maintenance of dust filter (spares and time)
- Maintenance of hydraulic system and hydraulic plants



- No dust filter
- Maintenance free 100% electric drive

Increased productivity and low running costs

### Elimination of contamination risks

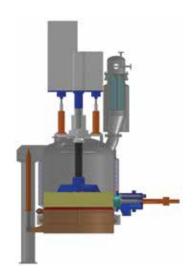


- Risk of oil leakages environment contamination
- Risk of heating fluid leakage product contamination

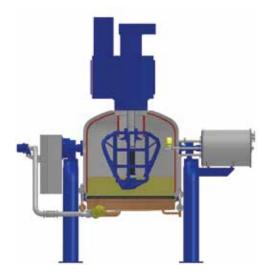
- Fully electric no hydraulics
- No fluids present in the machine

No contamination in environment or machine

# Sterile performance



- Machine full of nooks, crannies and dead spaces inside
- Inadequate washing and sterilizing performance
- At the limit of current sterile regulations



- streamlined machine inside and outside
- Perfect washing and sterilizing performance
- Exceeding current sterile regulations future ready

R★EVOLVE™ Tilting PFD the perfect machine for sterile

### **STERILINE**

Sterile process equipment must be manufactured to the highest standards and must be totally cleanable to remain free of any bacterial spores.

Thanks to their ability to resist external destructive agents, bacterial spores are the most resistant of all living organisms.

Omca Plants has been working, since 1960, on sterile equipment constantly improving the design and the manufacturing process in accordance to the latest and most important design codes, quality assurance procedures and cutting edge technology.

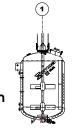
Our equipment has been designed and is manufactured specifically for Sterile processes that require the highest levels of cleanliness and sterilization targets and are specially developed to eliminate as much as possible product handling by the operators allowing for crystal sterile production in a closed environment thus reducing contamination risks.

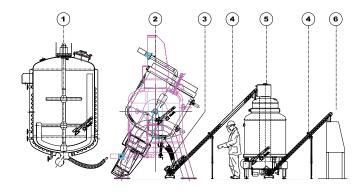
Omca's machines can satisfy the most stringent production requirements to guarantee the highest levels of product purity.



# Sterile unit layout

- 1) Dissolver/ Crystallizer
- 2) Filter dryer
- 3) Lump breaker
- 4) Screw conveyor or PTS system
- 5) Siever/homogenizer
- 6) Isolator





# "COMBI" Siever-Homogenizer





Homogenizer blade

The new COMBI system machine combines different technologies to allow for the same machine to fulfill the following process steps:

- Sanitation / Sterilization SIP
- Cleaning CIP
- Inerting
- Feeding / Sieving
- Homogenizing / Unloading

The advantages of the Combi system machine are: -continuous loading/homogenization and packing of the product within a closed environment with no downtime and no manual handling of the product.

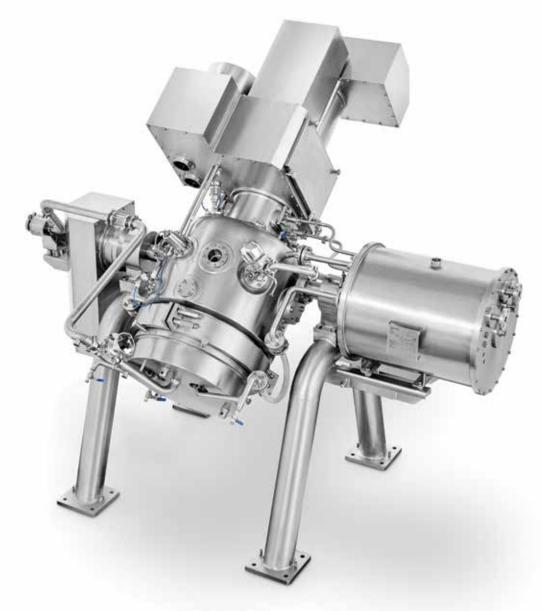
- Adjustable Variable speed of the sifter and homogenizer to suit the product characteristics allowing for the correct handling of the product guaranteeing good quality crystals and avoiding any overheating risks.
- Direct sampling connection

The Combi system machine is manufactured and certified in conformity to the most stringent safety and quality assurance regulations.



MMI detail

### R\*EVOLVE™ TILTING Pilot Unit for trials



A 650 R-EVOLVE<sup>TM</sup> TILTING PFD Pilot Unit is available for you to rent and try in your own factory. It is a trouble free "plug-in" type Unit that will be conveniently fitted on a SKID, which includes a Power Unit and a basic Control System to operate the machine.

- Material 316 L

- Gaskets FDA approved FEP with silicon inside

- Configuration Suitable for Sterile and non-Sterile work

- ATEX classification Internal and External zone II 2GD T4 135°CX

- Cake volume Ideally suited for trials from 10 to 66 litres of product

- Filter Septums available  $5-10-20-30\,\mu$  sintered mesh filters available

- Main dimensions of H: 3.325 mm L: 3.400 mm W: 2.720 (including

Skid space for rotation)

# R\*EVOLVE" TILTING Pressure Filter Dryer data sheet

	OMCA PLANTS R-EVOLVE™TILTING		PRESSURE FILTER DRYER Data	Data Sheet	MOX.	Č
Materiale di costruzione lato processo Process side manufacturing material	SS 304L		Tenuta meccanica <i>Mechanical seal</i>	□ Fluxed by liquid fluid □ Fluxed by nitrogen □ Other	l l l l l l l l l l l l l l l l l l l	
Materiali guamizioni Gasket materials	□ PTFE / O-Ring FEP (Internals Silicone) □ PTFE / O-Ring FEP (Internals Viton) □ PTFE / O-Ring Karlez	ilicone) (iton)	Finitura superficiale interna Internal surface finish	□ Mirror finish Ra < 0.3µm □ Mirror electropolished Ra < 0.3µm □ Mirror finish Ra < 0.6µm □ Mirror electropolished Ra < 0.6µm □ Other		
Protezione componenti elettrici Electric detalis protection	□ IP 55 □ IP 65 □ Ex proof □ AT-EX in-side		Finitura superficiale esterna External surface finish	□ Mirror finish Ra < 0.4μm □ Mirror finish Ra < 0.8μm □ Satinized Ra < 0.4μm □ Satinized Ra < 0.8μm		
	out-side	20 22 22	Setto filtrante sinterizzato Sintered Filter plate	5 pm multilayer 10 pm multilayer 20 pm multilayer 30 pm multilayer 40 pm multilayer		
	□ Zone 0 □ Zone 20 □ Zone 1 □ Zone 21 □ Zone 2 □ Zone 22	20 21 22		□ Other		1
Pressione operativa Operating pressure	Specificare : Please specify :	(Barg)	Temperatura operativa Operating temperature	Specificare : (°C) Please specify :		<b>\</b>
R-EVOLVE™ TILTING	R-EVOLVE™ TILTING Pressure Filter Dryer	Condizioni progetto	Sup. Spessore Apple Filtrante torta Pro	Approx. Agitatore / Stirrer	- Pe	Peso

	Peso			Weight	ı					Ą	1.900	2:300	2.900	3.700	7.500	8.000	9.000	11.500
		S								۵	1.400	1.400	1.650	2.000	2.320	2.400	2.400	2.400
		II dimension								ပ	2.420	2.750	3.300	3.600	4.700	4.750	4.750	4.990
		Ingombri / Overall dimensions								ω	2.780	3.000	3.500	4.200	4.970	2.080	5.150	5.550
		obul							∢	3.100	3.150	3.600	3.880	4.600	4.730	5.000	5.320	
	Agitatore / Stirrer		Traslazione	pala	-	Blade	translation			mm	100	200	320	400	400	400	450	450
	Agitatore		RPM								2.5 / 25	1.5 / 14.6	1.5 / 14.6	1.5 / 14.6	1.5 / 14.6	1.5 / 14.6	1.5 / 14.6	1.5 / 14.6
Approx.	Prodotto	finito	secco	Approx.	Finished	Dried	product	$(\delta = 0.4)$	Мах.	Kg **	2	25	06	180	250	300	400	540
Spessore	torta			Cake	Thickness					mm	100	200	320	400	400	400	450	450
:dnS	Filtrante			Filter	surface					m <sub>5</sub>	0.12	0.28	59'0	1.15	1.65	1.88	2.40	3.29
Condizioni	progetto	lato	processo		Process	side	design	conditions					3 & FV	Bar g		-10 / +143	ပ္	
r Dryer	יישנים ה	Diametro			Diametre					шш	450	029	920	1.250	1.500	1.600	1.800	2.100
D_EVO! VETWITH TING Droseling Filtor Dryor	coonic i ilic	Volume	Massimo torta	umida		Wet Cake	max. volume			Litri/Liters	15	99	250	200	200	800	1.140	1.550
	N-EVOLVE IILIING FI	Capacità	utile	Corpo	verticale	1.4.	Userui	Capacity Vertical body		Litri/Liters	80	160	200	1.100	2.200	2.500	3.150	4.300
		Tipo			Type						PFD 450	PFD 650	PFD 950	PFD 1.250	PFD 1.500	PFD 1.600	PFD 1.800	PFD 2.100

Tutte le misure indicate sono corrette al momento della stampa. Potrebbero subire variazioni senza preavviso
""Nata bene:
I valori indicati in labela relativi al quantitativo di prodotto finito sono basati sull'esperierza degli utilizzationi della macchina. Assumono pertanto un valore indicativo e potrebbero essere soggetti a variazioni anche significative in refazione al processo e al prodotto utilizzato.

DATA SHEET TIL 2.2.8

All measurements indicated are correct at the time of printing. They could be modified without further notice "note "note "note "note".

The finished product values outlined in the above table are based on the experience of users of this machine. The values are therefore purely indicative and might be subject to spoilficient variations depending on the product and its process. DISCLAMBET: the information provided in this publication is correct to the best of Ornza Plants Srf's present knowledge. No labelity for any errors, facts or opinions is accepted. Because of the many possible factors, which can affect the use of our products, customers must stalisty themselves as to the suitability and performance of the product for their application. No responsibility for any loss as a result of any person placing reliance on any material contained herein will be accepted.

