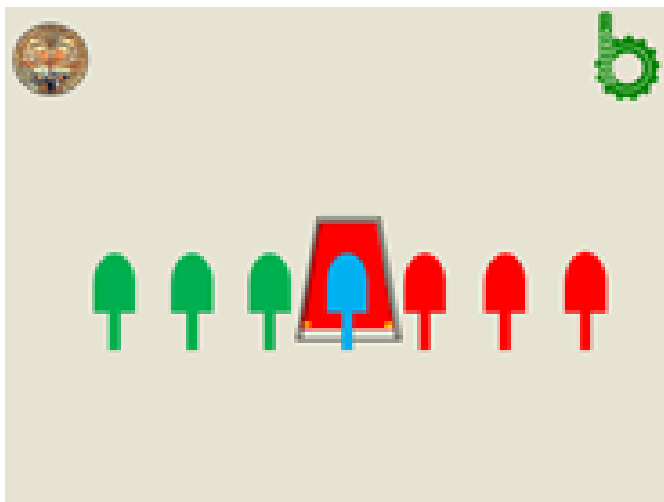


Thermal Traps

There can be two principal ways to join the products and the trap:

- The products can be conveyed through the trap.
- The trap can be conveyed and cover the product.



Innovation:

- A Thermal Trap (TT) is a partially enclosed space which contains cold or hot fluids which lose very little energy to the environment even though they are not hermetically closed. The trap opening enables conveying products in and out while losing very little energy. The products absorb the required energy while staying inside the trap a pre-planned time at a pre-set temperature, and leave the trap while taking with it almost only the absorbed energy.

Advantages:

- The proposed method and systems are used for energy-efficient thermal treatment of agricultural and other products. We call the apparatus that makes the thermal treatment efficient "A Thermal Trap".
- A thermal trap can use hot or/and cold fluids
- The potential field includes, but not only, plants dormancy release, sterilization of vast types of products (medical devices, drugs, food etc.), cooking and baking intermediate phases, etc.

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