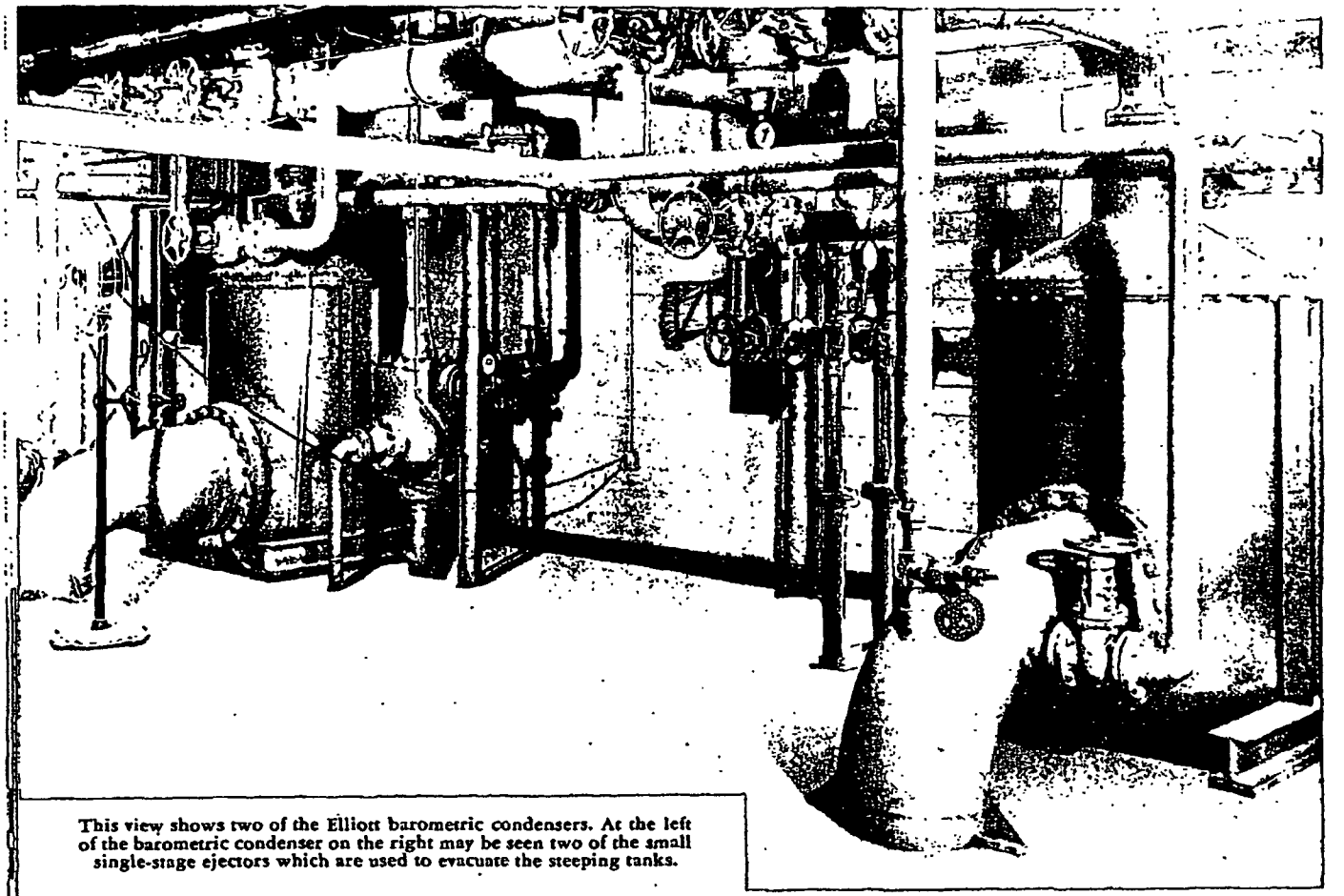
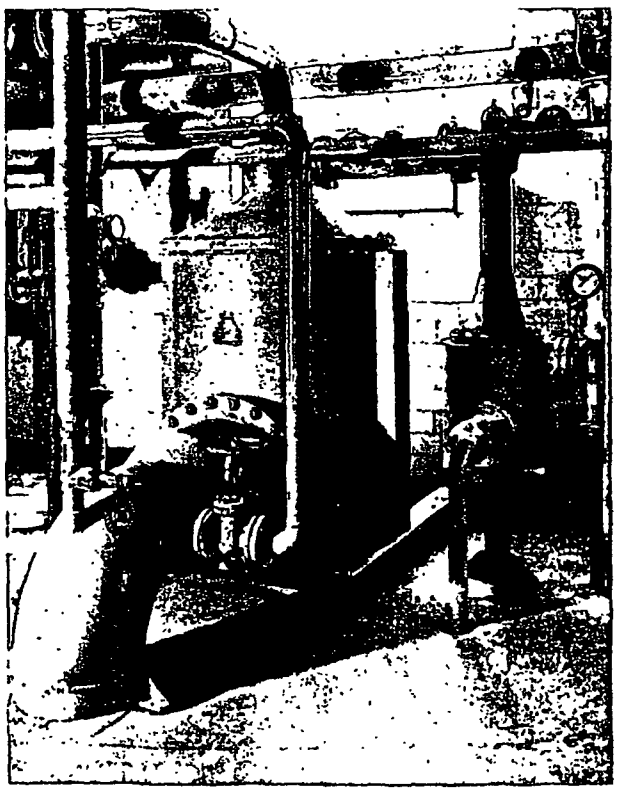


This view shows two of the Elliott barometric condensers. At the left of the barometric condenser on the right may be seen two of the small single-stage ejectors which are used to evacuate the steeping tanks.

carries with it into the grain a high percentage of the water-soluble vitamin complex ordinarily lost in usual milling methods. Following some ten minutes under this condition, the air and water are released. The wet rice is then dropped through a large valve in the bottom of the steeping tank to a rotating steamer immediately below. In the steamer the starches are gelatinized and flavor and minerals are heat-sealed into the grains. After some five minutes under a pressure of approximately 12 psig, the steam is released to atmosphere, and the vapor line from the steamer is switched to an Elliott barometric condenser and two-stage ejector. These establish a vacuum of 28 in. Hg referred, in some 25 to 28 minutes. After establishing this vacuum, steam is admitted to tubes inside the steamer to further dehydrate the rice. Approximately two to two-and-one-half hours are required to complete the process.

The rice is then dried and milled, including a polishing operation. The hard, highly polished surface achieved makes the grain impervious to weevil attack, a very desirable improvement.

Below—Close-up of one of the barometric condensers with the two-stage condensing ejector which serves it at the right. At left the two small single-stage ejectors may be seen.



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