Pulse-fluid dryer
Professional technological systems for the food and chemical industry

Application:
The pulse-fluid dryer is intended mainly for drying delicate food products, sensitive to mechanical damaging of the shape of the dried material, and intended for further thermal processing (particularly fruit, vegetables, flakes).

Advantages:
The dried product is fit for further drying, for instance in microwave or belt dryers. Easy dehydration. The application of automatic control facilitates its operation. Intensive heat exchange conditions, The possibility of the application of a heat recuperator.

Description of the machine:
The dryer consists of a drying chamber, a sieve division, air inlet and outlet channels. The inflow of the raw material is possible owing to the dosing device. The outflow of the finished product takes place after the completion of the drying cycle from the opposite end of the drying chamber. In order to intensify the drying process, the air is blown in a pulsating manner, which causes excitation of the dried product layer.

Technical data:
Additionally, the dryer consists of an air intake with a filter, heaters, exhaust fans, as well as the steam supply and condensate discharge system.

Technical-technological parameters:
- the amount of evaporated water 300-800 kg/h - depending on the product
- capacity - depending on the product type and air humidity
- steam consumption - max. 2 t/h - depending on the product type

* Each time, the dryer is adapted to the specific needs of the customer. The scope of the delivery may be extended by control, automation and/or loading and reception devices, depending on the agreements reached with the Ordering Party.