

Belt dryer for food products

Professional technological systems for the food and chemical industries



Application

The belt dryer for food products is designed for continuous drying of products found in the food industry.

It can be used, among others for drying vegetables, fruits, mushrooms, crisps, flakes etc.

Construction of the dryer and its process guarantee low consumption of energy.

Description

Dryer consists of drying modules, the initial module and the final module. Raw material intake is located at the top of the initial module, and the raw material is transported using a dosing device. Outfall of the end product is located in the bottom part of the final module. Each module is equipped with an air heater and a circulation fan.

In order to intensify the drying process, a reversed direction of air to product has been applied (in one module bottom-to-top, top-to-bottom in the next one.) In the dryer construction narrow fine chambers, which by creating closed channels, enforce perpendicular flow of hot air through the product deposit.

Dried goods are transported with a moving sieve, mounted bilaterally on chains. Chain rollers move along the runners.

Drier consists additionally of air takers with a filter, heaters, fans, pressure system for washing the net, carrying system, and system channeling the condensate out.

Technical specifications*

Key components of the dryer are:

- Product dosing system,
- Air heating system,
- Belt drying system,
- Product collection system,
- Air exhaust system.

* Technological parameters, device configuration and construction is individually adjusted to the needs of a customer



Offered devices can differ from the ones presented in the picture.



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