

Fluidization Drier

Professional technological systems for the food and chemical industry



Application:

The fluidization drier is mainly intended for drying grain and loose materials in the food and chemical industry. In view of the great expansion of the material and its intense mixing in the fluid deposit, there are very good conditions for heat and mass exchange.

Advantages

Acid-resistant version. High thermal efficiency of the drying process obtained owing to the intense material mixing. Lack of mobile elements, the deposit moves as a fluid. Full automation of the process.

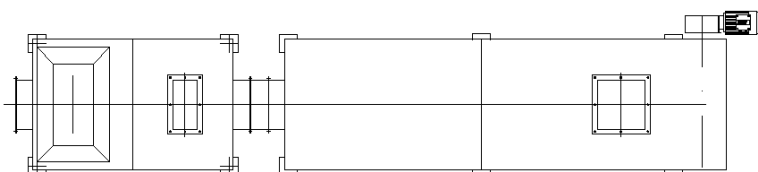
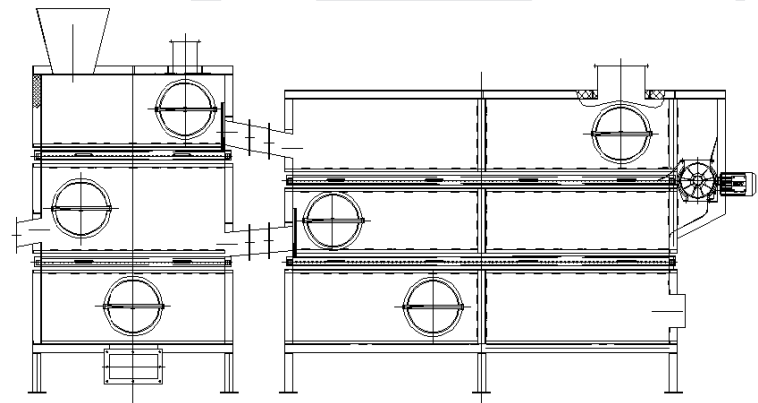
Description of the machine:

The drier consists of two chambers serially connected with each other by means of a duct. The chambers are divided into 3 sections separated by a canopy sieve. The upper sections are equipped with a viewing-glass, the bottom ones have an inspection manhole. The drier is equipped with connector pipes which connect the chambers with each other, hot and cold air supply connecting pipes as well as connector-pipes that enable the loading and reception of the raw material. The cell dosing machine enables the raw material from the upper section to be poured out into the bottom section in the large drier chamber.



Technical data:

Motor of the cell dosing machine..... – 0.37 kW



Offered devices can differ from presented on the photos.



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