

CONTINUOUS BELT DRYER FOR FOOD PRODUCTS

Malik Engineers, Vasai manufacture Continuous Belt Drier for removing moisture or water from various Food products. Many Extruded food products, snacks have excess moisture when they are produced through Extrusion, especially when they have high input moisture during processing on Extruder. Though some amount of moisture gets removed through flashing and evaporation during Extrusion, the product still has excess moisture, typically 20-25% excess moisture inside the product. This excess moisture must be removed from the product before packing or further processing, as high moisture can promote easy mould growth in the food product.

The Continuous Belt Drier can be adapted in the Extrusion line for continuous removal of the excess moisture from the food product. The Extruder produces the wet extrudate which is shifted to the Drier through suitable Conveyor (Mechanical or Pneumatic). The Drier has the mechanism to spread the material evenly as a layer on the moving meshed belts running below in 3, 5 or 7 layers over pulleys driven through a common variable speed drive AC Geared drive. The wet material falls at top on one side and dried product will emerge at opposite end from bottom or lowest belt. Hot air is provided either through Steam Radiator supplied with steam from a Boiler or Gas Burner and Electric Heating can also be provided for hot air, as per requirement. The hot air is played from bottom inside the Drier through several ducts and forces its way through bed of material moving over the belts. The moist air is removed from suitable Exhaust fans. The air temperature is precisely controlled with aid of PID controller and thermocouple sensor arrangement. The material bed thickness depends on the speed of belts which can be controlled by frequency panel provided. Interior contact parts are made out of Stainless steel for hygiene, while the belts are of food grade PET. The Drier is properly insulated from all sides to reduce the heat losses from inside to outside. The overall efficiency is very high.

It is mainly employed to remove excess moisture from Extruded products such as pasta items, vermicelli, pellets, fish, horse and dog feeds, Soy nugget, etc. Capacity offered is from 20 kg to 200 kg/hour of water removal from product.

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