

Suspension Drier



Application:

Drying of ultrafine slurries without agglomeration
Drying and dispersing of:

- filter cakes
- vegetable protein e.g. wheat, soya, milk
- products for plastics industry
- modified cellulose

Features:

Dispersing and drying in one step
High efficiency by generation of micro whirls
Operation with hot air up to 400 °C
Vertical rotor with several stages
Various execution of rotor and machine lining available

Performance:

Water evaporation capacity from 10 kg/h up to 3.500 kg/h
Drive power 7,5 kW up to 400 kW