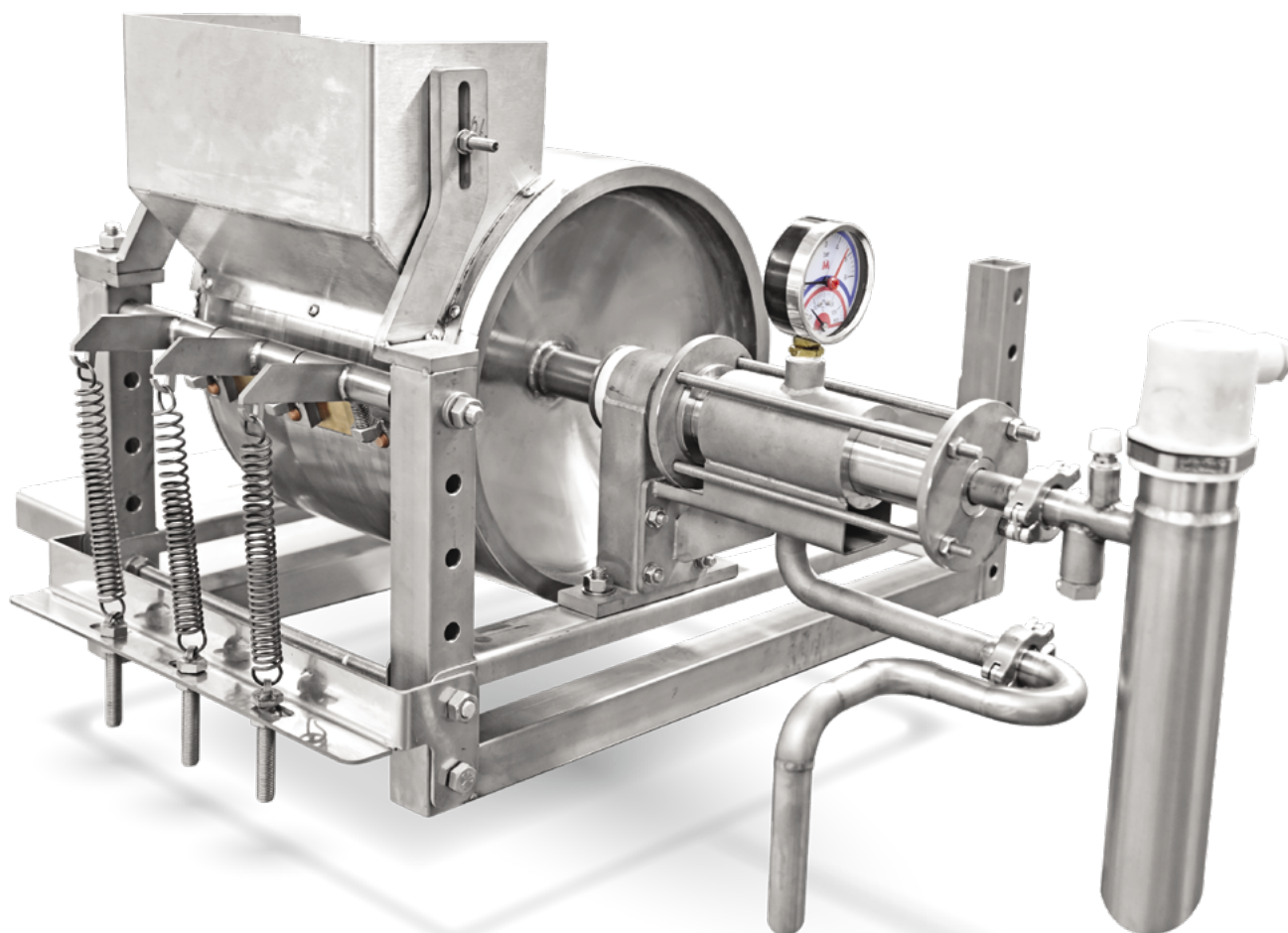


drum dryer for drying and crystallization

Models: RD 1

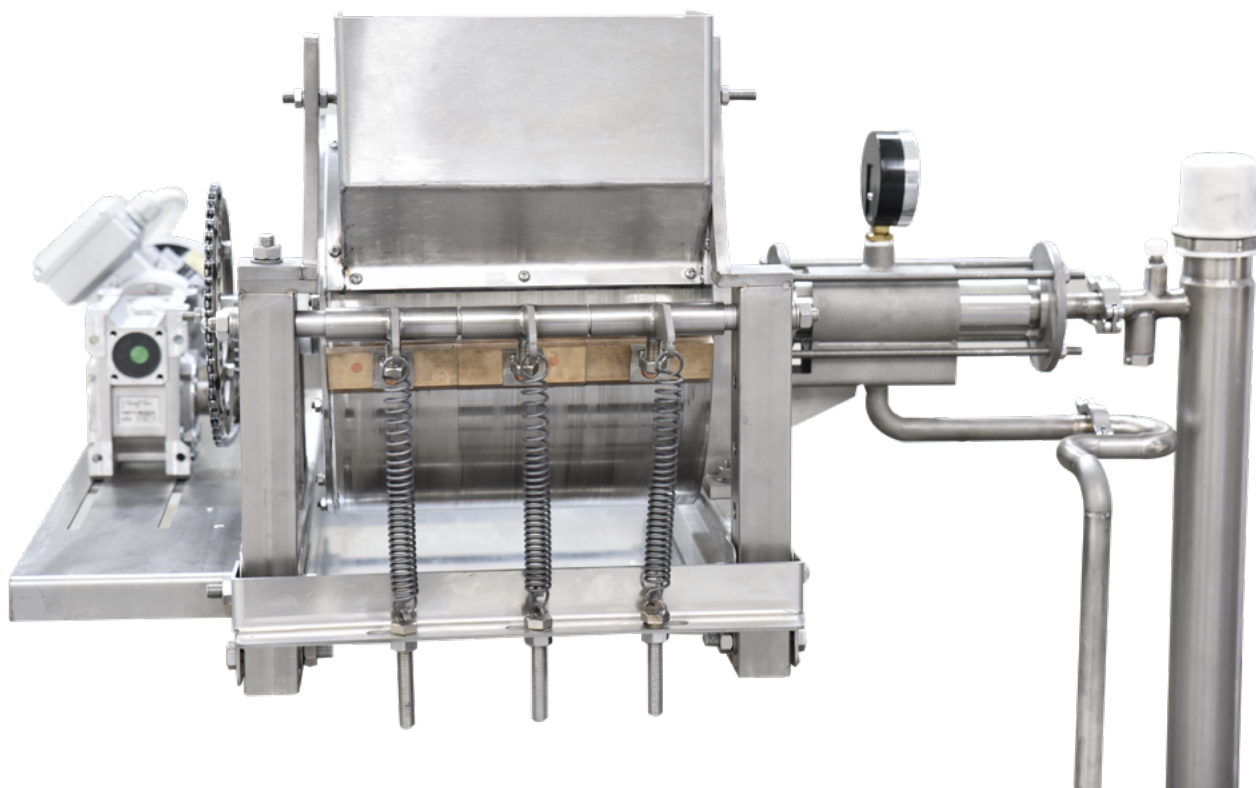


Atmospheric tumble dryers are designed for the manufacturing of dry products from liquid suspensions. The drying and crystallization machine is a device used for drying milk, yeast or other products. The drum is heated by a duplicator. It is possible to adjust the thickness of the dried layer with a knife. A scraper at the end of the drum, scrapes the product down.

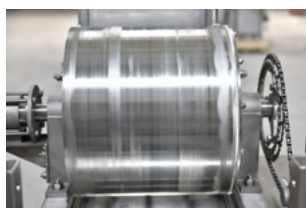


drum dryer for drying and crystallization

Models: RD 1



The contact time of the material with the hot drum is short. Therefore, processing conditions, such as film thickness and drum temperature, are strictly controlled.



Drying devices are used in chemical, pharmaceutical and food industry. The liquid materials are completely dried during contact with the cylindrical surface in less than one rotation of the drum.



HOW IT WORKS

The principle of functionality is following - the liquid to be dried is fed into a rotating drum heated from the inside of the steam, adhering to the thin film, active moisture removal is removed from the thin film, then the dry product is removed by means of fixed blades.

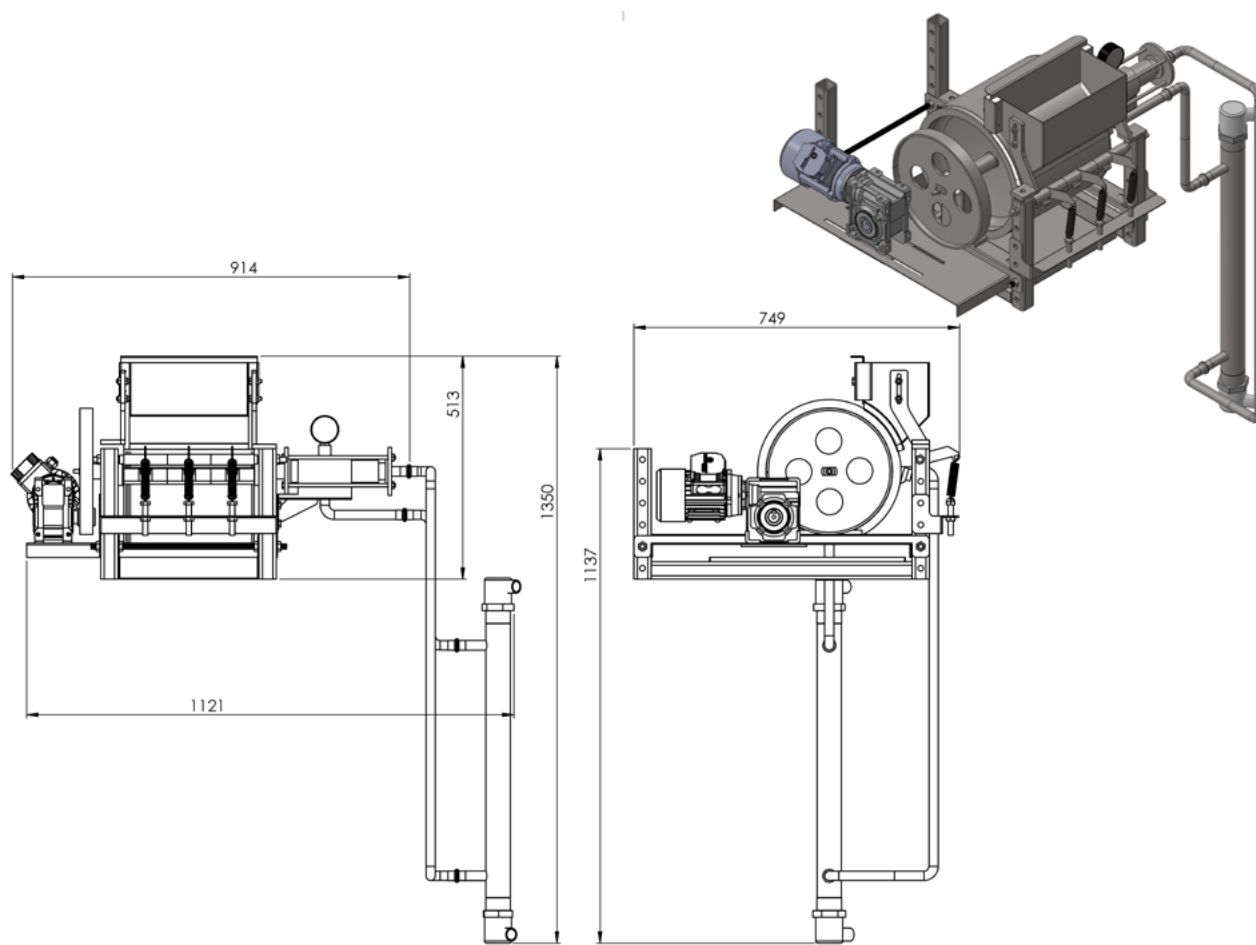
The main tool of one shaft Normit RD 1 drier is a drum with internal steam heating and turning in the opposite direction. The direction of rotation is determined by the type of product being processed. The drum knife removes the dry parts of the product which subsequently fall into the hopper (not included). The device is made of stainless steel AISI 304.

Optional equipment

- filter
- storage tank
- mill
- liquid product dosing system
- extractor
- magnetic separator

drum dryer for drying and crystallization

Models: RD 1



BENEFITS

- The drying process is carried out continuously to obtain a high quality product
- The whole product is constantly exposed to even heat.
- A short drying time that effectively allows heat-sensitive products to dry
- Roller drum have an efficient and effective design that allows simultaneous execution of two processes - evaporation and drying.
- Drying in a tumble dryer is a more efficient and cost-effective solution compared to other drying methods
- The drying process is carried out only on the outside of the drum so that the product can be dried "to the last drop"
- Simple setup and management.
- Simplicity and convenience for cleaning and maintenance.
- The device is compact

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