



Fruit dryer

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High quality, more professional, and reliable performance

Brief introduction:

Fruit is a kind of bound water, large oil-based materials, water is not easily to remove

According to this, we developed a complete equipment of dehydration drying equipment for beandregs (soybean curb residue)

Fruit was dehydrated through high pressure

Most of the water is lost in this way just in a minute

Then the beandregs enter into the fruit dryer

Fruit and the dry fresh hot air moving in the opposite direction under the effect of a special scraping wings (pusher plate) and dry-hot wind

This process is a little long, the temperature is relatively low and the material is running slowly

The fruit dryer is a downstream drying and the outlet temperature is only 40 degree Celsius

The whole drying process can fully use the thermal energy and the beandregs even heated so the toasted beandregs can have a good color, no burning material and low consumption

Mechanical structure and working principle:

Fruit dryer consists of the heat source, feeding machine, rotary drum, discharging machine, induced draft fan, discharge devices, and distribution cabinet

The wet material is put into the dryer after dehydration

The material can disperse evenly and contact fully with the hot air in the dryer through the stirring of the plate which is in the roller

Thus quicken the speed of drying, heat transferring and mass transferring

In the process of drying, the material can be sent out by the star unloading valve which is in the other end of the dryer under the action of the gradient plate and the hot mass

The technological and all equipments' parameter, structure of the production line are being careful analysis and verified by the experiment of drying the bean dregs, we fully take into account the large moisture content, high protein levels, big viscous and adopted a series of unique original technology to solve these problem to ensure a perfect drying results