

VACUUM BELT DRYER



INDUSTRIAL FOOD PROCESSING

VACUUM BELT DRYER	VBD40-4	VBD60-6	VBD80-6	VBD100-6	VBD120-7	VBD160-8	VBD200-10
Heat exchange area (m²)	40	60	80	100	120	160	200
Belt layers	4	6	6	6	7	8	10
Water evaporation @ 10 mbar (kg/h)	48	72	96	120	144	192	240
Average power consumption (kW/h)	22	24	27	29	35	37	48
Average steam consumption (kg/h)	50	75	100	125	150	200	250
Cooling water consumption (m³/h)	6	9	12	15	17	23	28
Length (m)	9.8	10.8	13.4	16.0	16.0	17.2	17.2
Width (m)	1.7	2.2	2.2	2.2	2.2	2.8	2.8
Height (m)	2.7	3.6	3.6	3.6	3.6	4.1	4.1









OPTIMIZE YOUR PRODUCT QUALITY



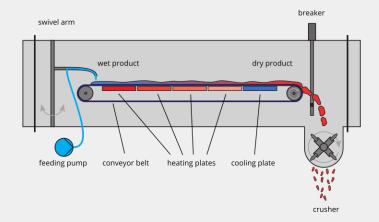
FAST AND GENTLE DRYING

for malt, chocolate, fruit concentrates, vegetable concentrates, meat extracts, spices, milk products, coffee extract, lactic acid bacteria, enzymes, herb extracts, aroma and specials like <u>pure</u> fruit concentrates, soya, pure coconut sugar, different kinds of sugar, etc.



BENEFITS

- gentle drying by reducing the boiling point
- continuous, automated process
- fast drying
- low product temperature
- low loss of aroma
- controllable bulk density
- no oxidation of the product
- controllable Maillard reaction
- very good water solubility of end products
- very good instant product properties
- possibility of solvent recovery



PROCESS

The process starts with mixing the liquid or pasty product in the <code>hegatec</code> Feeding Vessel. The feeding pump ensures a uniform distribution on the conveyor belt inside the dryer. The housing of the <code>hegatec</code> Vacuum Belt Dryer is under vacuum. The operating vacuum is precisely controlled by the <code>hegatec</code> Vacuum System. After feeding the product on parallel operating conveyor belts, it is conveyed through different heating zones and a final cooling zone. The integrated <code>hegatec</code> Inline Granulator mills the final product. The required dry matter of the final product can be regulated by adjustable parameters such as feeding volume, conveying