

BELT DRYER FOR PRODUCT DRYING

Imtech DryGenic helps the industry to produce better quality products in controlled temperature/humidity environment while minimizing utility usage and maximizing production rates.

Your partner

Imtech DryGenic dryers are designed for durability, sanitation and reliability and control temperature and humidity as required, delivering desired levels even with varying air inlet conditions.



Belt dryer

The Imtech DryGenic belt dryers offer many operational benefits:

- Custom made dryer
- Optimum time/drying curves for each product
- Continuous drying system
- Suitable for granular, fibrous, preformed, extruded wet materials.
- High energy efficient
- Use the floor space effectively
- Uniform and gentle drying
- Modular system, flexible and easy to ship and install.

Drying of products

The current demand of high-quality dehydrated products with properties with similar levels as found in the initial fresh product. In addition, the drying process should have a low production cost and a low environmental impact. The Imtech DryGenic belt dryers are used to dry all kinds of products like; biomass, sludge, wood, vegetables, fish, meat, and fruit products etc.

Besides the drying of food and agriculture products, the belt dryer can also be used for dehydration of various chemical and pharmaceutical products.

The dryer can be used for the drying of flaked, striped, noodle, cube and granule materials.

This Imtech DryGenic dryer has the characteristics of high efficiency and low energy.

The design and the selection of the dryer is decided by the wet and the dry product flow characteristics, lump / crust formation tendency and the thermal sensitivity.

The dryer capacity and size and performance depends on the available heat transfer area and the operating conditions for the specific product. The combination of temperature cycles and drying times can be adjusted accordingly as to control the final product's physical properties.

The belt conveyor of the dryer that loads drying material is based on single or multiple layers stainless steel belt. Because the air flows through the belt, the heat exchange is completely and evenly, production efficiency is high and the product quality is very good.

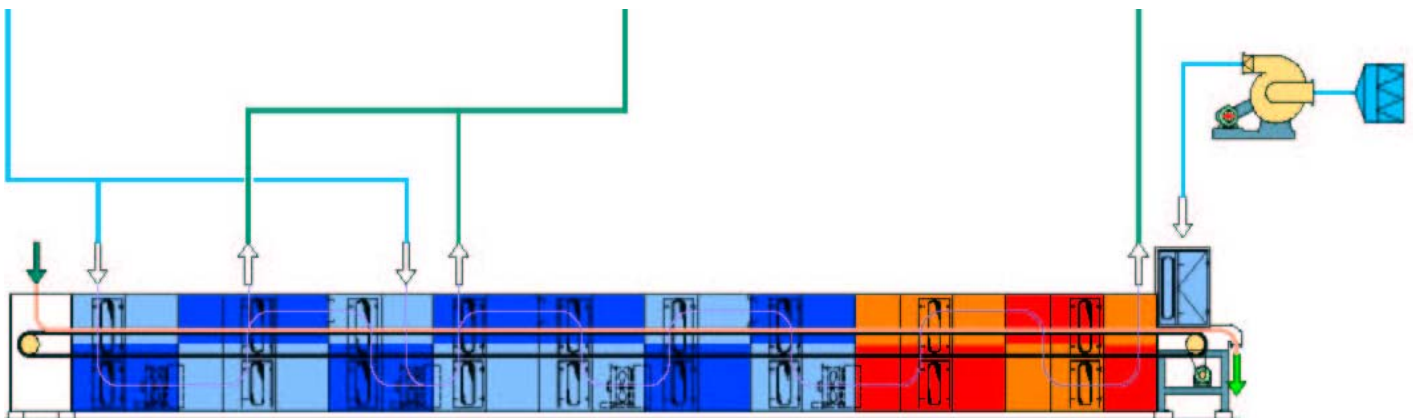


The inside of the drying tunnel

Products to be dried

Sludge, digistate, vegetables, herbs, fruits, potatoes, roots, gelatine, granule feed, pet food, mushrooms, monosodium glutamate, charcoal, organic pigment, synthetic rubber, propylene fiber, medicine, medical material, small wooden products, plastic products, carboxyl-methyl-cellulose etc.

Example of belt dryer with several zones



General descriptions

The raw material can be spread on the conveyor belt through suitable auxiliary mechanism such as distributor, vibrating belt, pulveriser or granulator.

The drying tunnel is divided into zones, each maintaining a different temperature.

Each zone unit is equipped with an air heating and circulation system and if necessary a damp exhaust system.

When the conveyor passes it, hot air passes through raw material from up to low or from low to up. In this way it makes raw material dry uniformly.

Depending on product the tunnel can be equipped with a cooling section and vibration device in outlet to decrease the final product temperature and make it convenient to package in time.

Naturally the Imtech DryGenic belt dryers are corrosion-resistant. We use various materials such as stainless steel and aluminium, depending on the properties of the product to be processed.

Before designing an installation, the product is tested in a laboratory according to a range of parameters, in order to identify the optimum product treatment.

This means that a product-specific solution can always be provided. In our laboratory, we can simulate processes with varying parameters and thus determine the best possible product processing. This is necessary for many processes to prevent damage to the product. Samples can be subjected to tests at temperatures from -30 up to 600°C . After carefully analysis of the results, each installation is custom designed and manufactured.

Our company can provide technical serves for consultation, equipment selection, research & design and engineering. Because each product has its own specific characteristics (size weight etc.), the installations are tailor-made to the situation.



Discharge side of the dryer



Control panel of the belt dryer

Imtech Ventilex

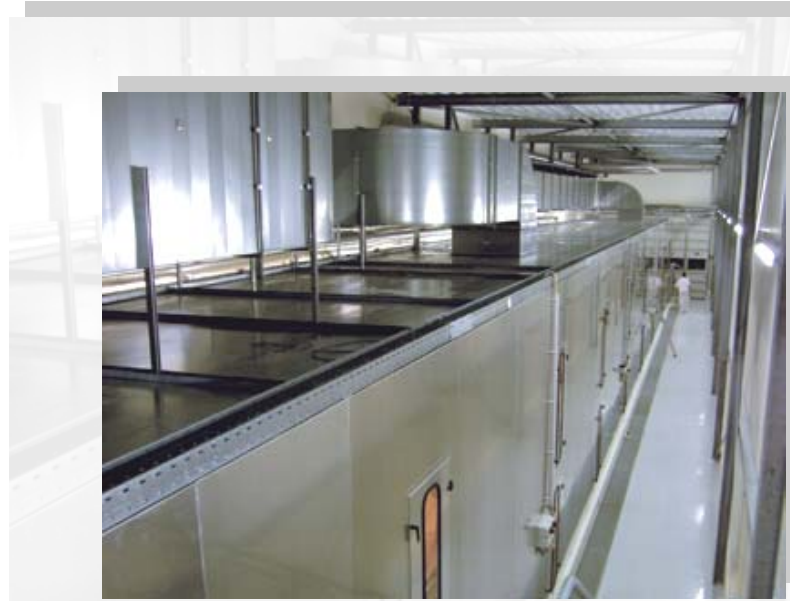
Imtech Ventilex manufactures the highest quality Fluid bed dryers/ coolers, Belt dryers, Dehumidifiers, Flash dryers, Jet-Bag air filtration and Steam sterilization equipment available.

Our equipment is custom designed to meet your highest production standards. Imtech Ventilex serves the Food, Dairy, Chemical, Pharmaceutical, and Aggregate markets worldwide.

Imtech Ventilex belt dryers and coolers are known worldwide for their high efficiency and low cost to operate. In addition to using the least amount of energy for drying in the industry and incorporating the latest advancements and PLC controls.

Ventilex equipment is robust and engineered for decades of 24/7 operation without major maintenance. With in-house engineering, manufacturing, and full installation and start up services.

We will take full process responsibility -- or provide just the equipment. The choice is always yours.



Belt dryer

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Fluidbed dryer for breadcrumb