

Spray Dryer

It's widely used in foodstuff, pharmaceutical and chemical industrial, such as egg powder, amino acid product, protein, blood, food flavor, food ingredients, pectin, carrageenan, spirulina, herbal extraction, pigment, cocoa, mushroom, PAC, malt dextrin, collagen, juice, yeast, coffee, creamer, coconut, milk, gelatin, gum and acacia etc.

- Working Principle -

After filtering and heating, the hot fresh air enter into the air distributor at the top of drying chamber, distributed in spiral way uniformly from up to down. At the same time, the feeding liquid is pumped to the top atomizer, then be sprayed to extremely fine mist liquid drop. Through the short time of direct contact with hot air, the moisture evaporated at once, the solid remains to be powder. The dry powder will be discharged continuously from the bottom of drying tower and cyclone collector, the exhaust air will be discharged after cleaning.



- Technology data Specification -

Model	LPG 5	LPG 25	LPG 50	LPG 100	LPG 150	LPG 200-5000
Evaporate capacity (kg/h)	5	25	50	100	150	200-5000
Inlet air temperature	≤ 350°C					
Outlet air temperature	80-90°C					
Atomizer type	Compressed Air drive	Mechanical drive				
Rotary speed	25000	22000	21500	18000	18000	15000
Diameter of atomizer disc (mm)	50	120	120	120	150	180-500
Heating source	Electricity	Electricity/LPG/ Natural gas/ Oil/Steam	Electricity/LPG/ Natural gas/ Oil/Steam	Electricity/LPG/ Natural gas/ Oil/Steam	Electricity/LPG/ Natural gas/ Oil/Steam	Electricity/LPG/ Natural gas/ Oil/Steam
Electric-heating power (kw)	9	-	-	-	-	-
Dry powder yield (%)	≥ 95	≥ 95	≥ 95	≥ 95	≥ 95	≥ 95

*Above model just for reference, we can do according to client's URS *