TRAY DRYER

RU 107

Description:

Convection dryers are often used for drying solids in food technology. The tray drying unit can be used to investigate and demonstrate the process of convection drying of granular solids. Removable plates are available for placing the solid where they are placed further in a drying channel. The plates containing the solid to be dried are exposed to an air flow in the channel. The air flow heats the solid and also removes any moisture released. Air velocity can be adjusted by the speed of a fan. An adjustable heater allows the heating of the air. The transparent door in the drying channel allows the drying process to be observed. A digital balance can be used to follow the changes in weight of the solid due to evaporation or vaporization of moisture during operation. The air temperature and the relative humidity of the air are measured and digitally displayed by a single combined temperature and humidity sensor before and after the air flow passes over the solid. A further sensor measures the air velocity. The well-structured instructional material sets out the fundamentals and provides a step-by-step guide through the experiments.

Specifications:

- Fan for producing inlet air to the system
- Three rows of heating element
- Main channel
- Trays of dryer
- Thermo meter (wet and dry bulb) before and after trays
- Anemometer
- Electrical control panel with displays and switches
- Wheeled Carbon steel structure
- Installation and training video included
- Instructions manual included
- 10-year warranty

Note: Direct contact with the sales department is required to confirm the last updated technical specifications and pictures

Applications:

1. Investigating the performance of tray dryer
2. Observing the effect of the Different parameters such as temperature in drying process

Required For Operation:

- 3-Phase 25 A Electricity
- Desirable Temperature (°C): 10-30
- Relative Humidity: 15% - 80%

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Dimensions (L*W*H) mm:1920x 700 x 1750