

BELT DRYER

To optimize the crispiness, texture, fat uptake and color of the finished French fry, the blanched strips are dried in the belt dryer before frying step.

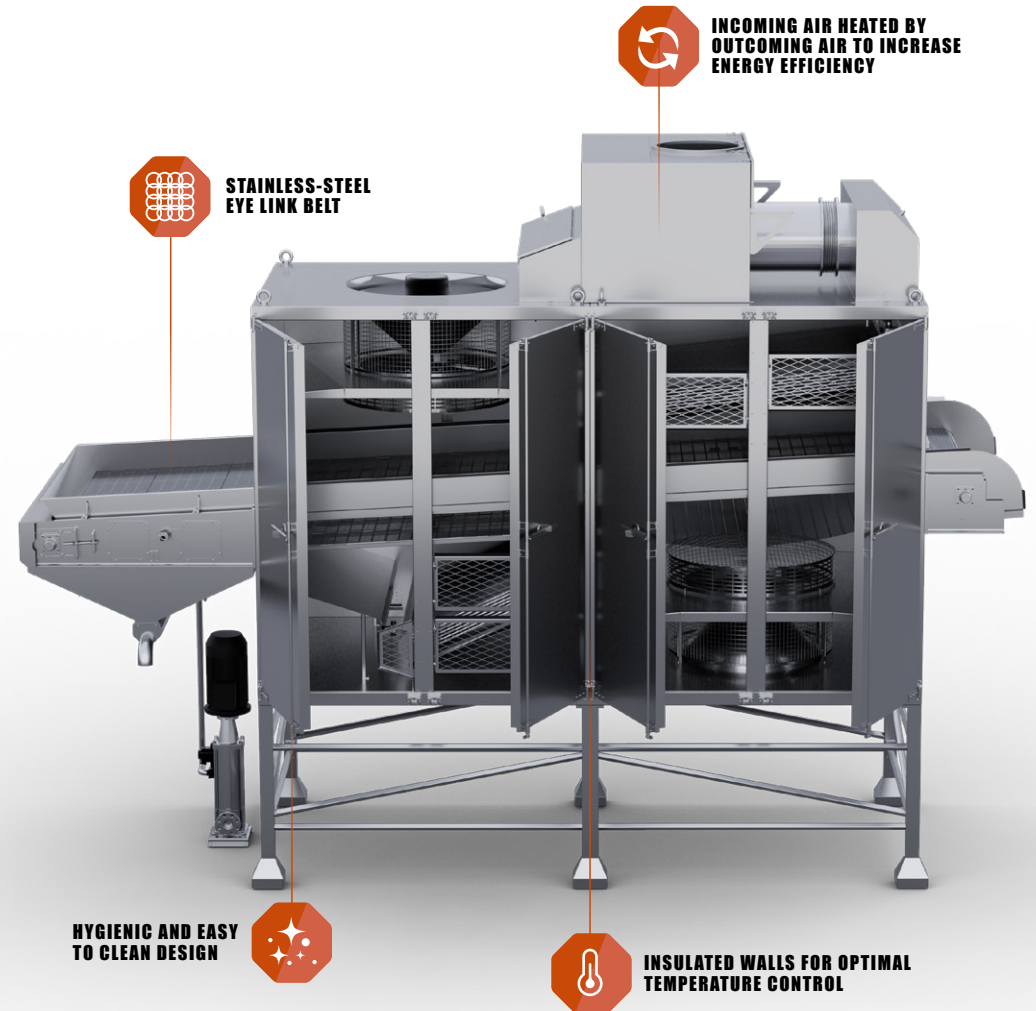
The belt dryer has a unique air flow system, where the individual modules can be arranged to guide the air in either a counter flow direction or with the product flow, depending on location in the fully assembled dryer. The air is coming over the full width of the product bed, creating a pressure chamber in each zone to ensure that all the strips are evenly dried from left to right. The air temperature and humidity in each zone can be controlled, to achieve the optimum product quality.

The belt dryer has a modular design, which allows us to tailor make each dryer to a specific product requirement and capacity.

Each module has two zones; each zone has a heating coil and centrifugal fan. The heating coils is driven with either steam or hot water. The effective width of the dryer is from 1 500 to 4 000 mm.

To reduce energy the incoming air in each module is pre heated via the out-going air. The specially designed heat exchanger arrangement is placed on the roof of the module. The belt design is a stainless eye-link type which limits the number of points of contact between the product and the belt. The walls made if stainless steel are insulated.

Each module has two doors that are fully opened for easy access and cleaning. Each belt has a cleaning system, high pressure water spraysystem. The floor is sloped for easy drainage.



**STAINLESS-STEEL
EYE LINK BELT**

**INCOMING AIR HEATED BY
OUTCOMING AIR TO INCREASE
ENERGY EFFICIENCY**

**HYGIENIC AND EASY
TO CLEAN DESIGN**

**INSULATED WALLS FOR OPTIMAL
TEMPERATURE CONTROL**

BELT DRYER ADVANTAGES

Incoming air heated by outgoing air to increase energy efficiency

Stainless-steel eye link belt

Insulated walls for optimal temperature control

Hygienic and easy to clean design

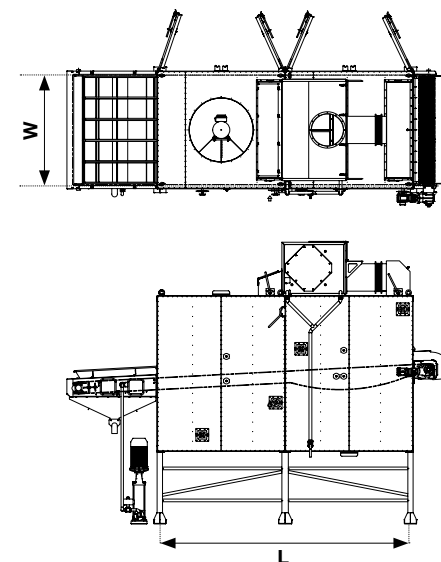
FRONT/SIDE



FRONT



BELT DRYER	LENGTH BELT L (mm)	WIDTH W (mm)	EVAPORATED WATER KG/HOUR (approx.)	BELT DRYER	LENGTH BELT L (mm)	WIDTH W (mm)	EVAPORATED WATER KG/HOUR (approx.)
DB1120	4800	2000	550	DB2120	9600	2000	1100
DB1125	4800	2500	700	DB2125	9600	2500	1450
DB1130	4800	3000	850	DB2130	9600	3000	1700
DB1135	4800	3500	1000	DB2135	9600	3500	2000
DB1140	4800	4000	1150	DB2140	9600	4000	2300



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