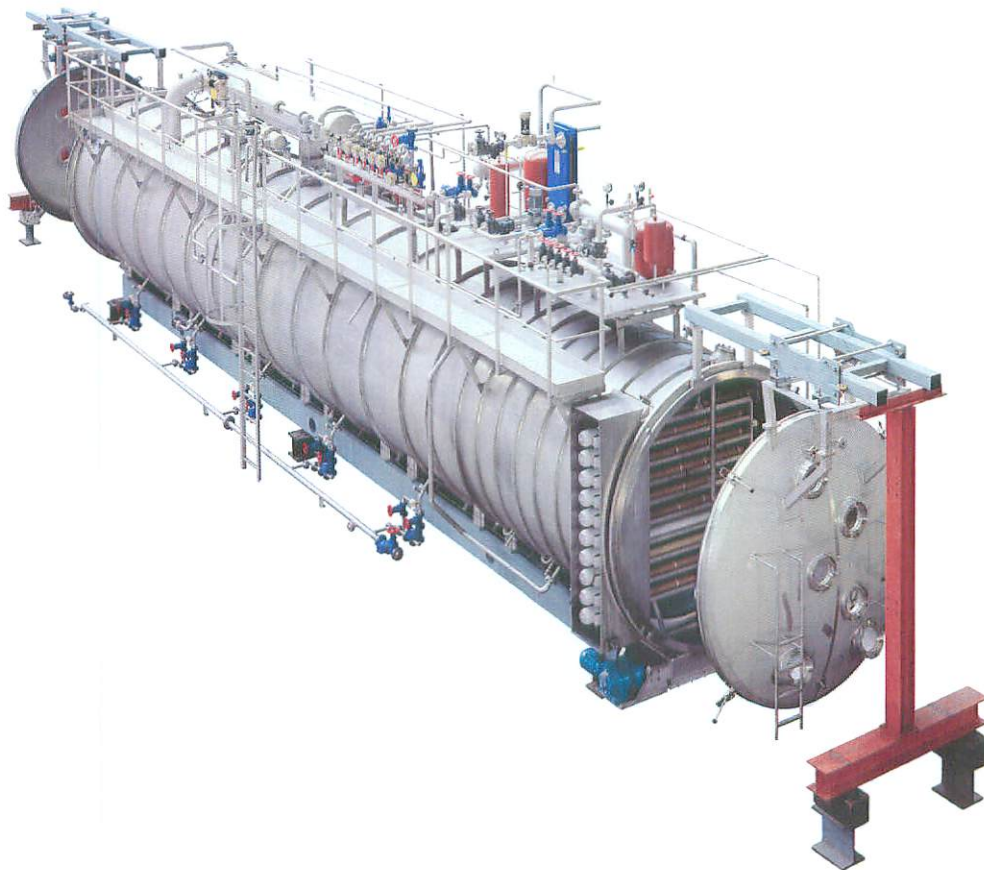
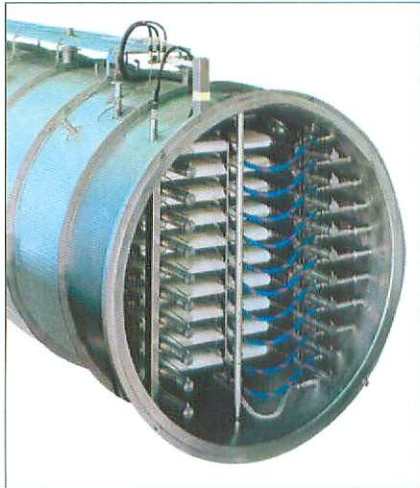


 **Bucher DryBand**



Vacuum belt dryer for continuous drying or freeze drying of malt, juice concentrates, pre-dried or frozen fruit, vegetable and meat pieces.

- Continuous and gentle product drying
- Minimal oxidation
- Adjustable temperature profile
- Low energy consumption
- Minimal flavour losses
- Product specific feeding and discharging systems
- Fully automated operation & cleaning



Application The belt dryer Bucher DryBand is designed for the continuous drying of liquid and free flowing powders and other heat sensitive products under vacuum. The Bucher DryBand has also successfully been used for freeze drying, applications i.e. coffee and meat pieces.

Design and functionality The Bucher DryBand is especially suitable for products passing a glutinous and/or highly viscous phase during the drying process and for products sensitive to mechanical stress.

Liquid products are uniformly distributed on the belts with swivel feeders. Free flowing powders, granules and products of larger sizes are conveyed into a hopper on top of vacuum belt dryer. By interval the product is fed into an intermediate chamber under vacuum from where the product will be loaded onto the top belt by a special rotary dosing system.

Liquid or pasty products will be conveyed through the dryer with in parallel operating belts. Solid products are transported back and forward through the dryer from the top to the bottom belt in order to extend the residence time.

The heating plates underneath the belts are installed in independent heated zones to permit constant or variable drying rates. This allows gentle continuous drying for maximum product quality. The last zone can be designed as a cooling zone if required.

At the end of the belt the dried product is cut to the desired size by a guillotine type breaker bar and a crushing device. The product is collected in an intermediate hopper from where it is discharged out of the vacuum into the atmospheric environment with alternating pressures. The removed vapours are recovered in a condenser. The vacuum is maintained usually by liquid ring pumps and single or multistage steam jets.

Technical data

Feeding rate	from 2 to 3'000 kg/h
Heating & cooling surface	from 0.2 to 220 m ²
Heating range	from 20 to 165 °C
El. installed power	from 2 to 30 kW

Bucher Procestech AG
 Murzlenstrasse 80
 CH-8166 Niederweningen
 Phone +41 44 857 23 00
 Fax +41 44 857 23 41
 info.ch@bucherdrytech.com

Products and Services

Proven technology for vacuum drying and freeze drying of malt, juice concentrates, pre-dried and frozen fruit, vegetable and meat pieces.

Products	Bucher DryCab: Vacuum drying cabinets
	Bucher DryBand: Vacuum belt dryers
	Bucher Zeodration: Zeolite water adsorbers
	Bucher DeBac: Debacterisation units

Others	Vacuum and condensing systems
	Evaporators and cleaning-in-place stations
	Process control systems

Services	Process development and engineering
	Installation and start-up
	Service and maintenance