

PLANET *SB Dryers*

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Applications

RTE breakfast cereals, nut roasting, petfoods, granola products, snack foods.

The range of Planet SB Dryers can be used for a wide application of food products, and can incorporate a variety of product dependant features.

All of Planet Dryers equipment is manufactured to the highest standard from stainless steel and to strict hygienic design, ensuring our customers' expectations are either met or exceeded.

Planet Dryers SB machines are modular in construction, aiding transportation and installation will allow future expansion to be completed with minimal downtime.

The drying chamber can be divided into a number of sections, each including an air heater to give precise temperature control, a circulating fan with fresh air inlet and exhaust to control airflow and optimise drying conditions.

The drying chamber can be divided into a number of drying sections each including an air heater and circulating fan together with fresh air inlet and exhaust, giving the ability to have counter-flow air systems with precise temperature control in each section.



Pickers

Some applications, such as coated products can present problems associated with product sticking and causing clumps and/or poor moisture control. To prevent this from occurring, turn over points and/or pickers can be incorporated into the design to agitate the product and ensure an even airflow through the bed.



Product Spreading

To ensure consistent high quality product and efficient operation, it is essential that an even spread of product is maintained throughout the full conveyor band.

This can be achieved in several ways.

A reciprocating rake spreader can be supplied either using a programmable servo motor drive with operator interface or a simple pneumatic

system. These are compact solutions for many applications including sticky coated products.

A Ramshorn spreader is ideal for a variety of products and has the ability to compress some products such as granola if required.

Planet Dryers Ltd also offer vibratory scarf edged conveyors and oscillating belt spreaders for free flowing products.



Bandwash

When coating is applied to product, it's inevitable that some will eventually be transferred to the conveyor belt itself. Non-stick coating or electro polishing improve performance but may not prove 100% effective on it's own. A band wash system can be incorporated whereby high pressure water is sprayed onto the belt surface to remove build up. If it is a requirement to use the wash during production an "air knife" can be utilised to dry the belt.



Granulators

A granulator can be incorporated at the discharge end of dryer conveyors to break up any clumps of product which may occur during the drying process.



Door Locking

To prevent access to the moving parts of the machine during normal processing, we incorporate a door interlock system, which prevents the doors from being opened until all of the moving parts inside have come to a complete stop.



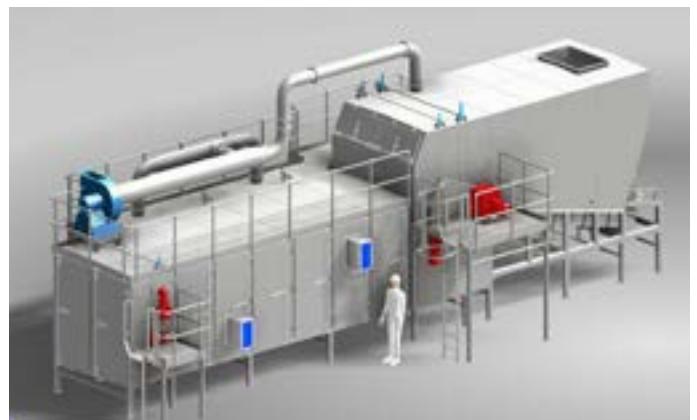
Tempering Sections

For flaked RTE breakfast cereal production Tempering sections are used to equalise the moisture in cooked corn grits to ensure even moisture distribution within each piece prior to flaking.



Apron Feeder

For even distribution of cooked corn grits we offer an apron feeder which can incorporate a drag back conveyor or chevron to ensure correct product feed into the Dryer.



'Planet Dryers Ltd is an established company who manufacture a wide range of Industrial Dryers and associated machinery suitable for a vast range of applications and industries worldwide'

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