



PLANET *Snack Dryers*

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Applications; Snack, Cereals

Planet Dryers offer a variety of airflow systems resulting in an excellent drying performance with a uniformly dried product and cost effective operation.

The drying process uses an even circulation of heated air through a bed of material as it is carried through the dryer chamber on a conveyor band.

Our range of conveyor band dryers are specifically designed to suit the application and take into account the industry's requirements for hygiene, accessibility and efficiency.

The range of band dryers include: single pass, single pass / multi-stage and multi-pass units.

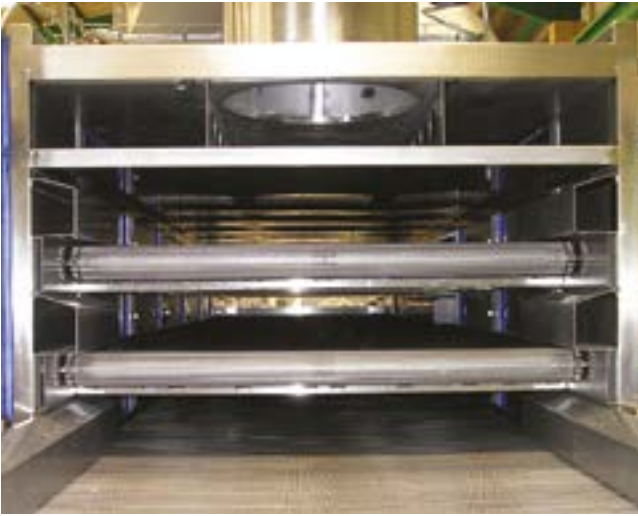
Planet Dryers are of modular design to reduce installation time and transport costs.

Custom built to suit a variety of throughputs and applications. These machines can be with integral cooling sections or with a stand alone cooling conveyor.

Features include: stainless steel construction, full access doors all around the drying section, a range of belts options , upwards/downwards airflow, fully insulated panels and doors, even air distribution, variable speed conveyor drives and air re-circulation.

Designed and built to the highest levels of sanitation with wash down drains in the floor of the units and full access doors for cleaning and maintenance. Band wash systems are available if required for pre-coated products.





Construction

Planet Dryers are constructed from pre-fabricated and insulated panels strengthened with the use of rigid box sections. Manufactured in Grade 304 stainless steel as standard. They can be fully washed internally as drainage is provided if required in the base of the units.

Heating Systems

Gas

Both direct and indirect systems are available and can use all types of commercially available fuel gas.

Electric

Heater banks can be supplied to replace the standard gas burner and range in power to suit the application.

Steam and Oil

Are also available as options.

Conveyors

A variety of belt types are available to suit different applications. Side chain driven woven mesh, woven mesh with integral side guides and slatted band options.

A food quality self lubrication system is provided.

Variable speed conveyor drives are designed to provide a wide range of retention times and bed depth.

Airflow

Process air is recycled to ensure no air loss into the factory. The waste air exhaust duct is positioned after the process fan and before the burner. The moisture-laden air removal is positively controlled to recycle the maximum amount of air through the heater thus ensuring the Dryer achieves maximum efficiency.

Accessibility

Planet dryers are designed to give full access to all areas of the chamber. This is achieved by full length doors along both sides of the unit. Access doors are also positioned above and below the infeed and discharge conveyors, together with access points in the air ducts.

Bearings and Motors

All bearing and motors are mounted externally to protect them from heat and fines, making them readily accessible for maintenance.

Product Spreading

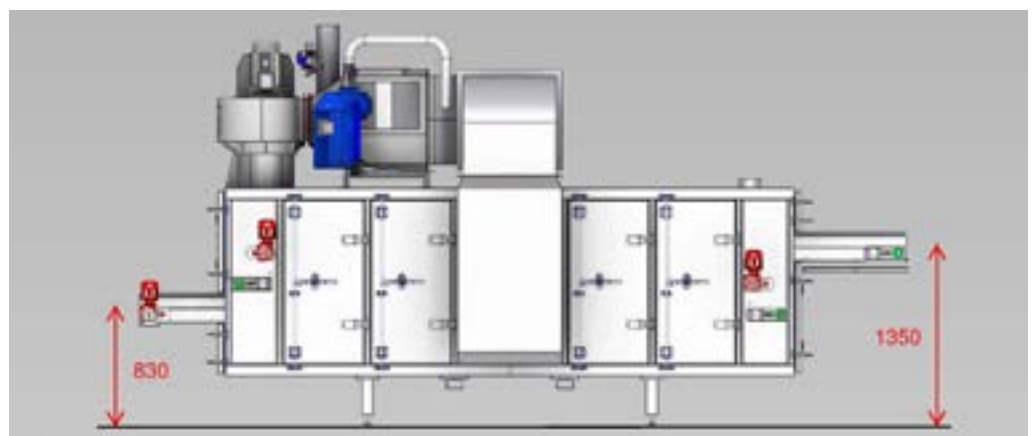
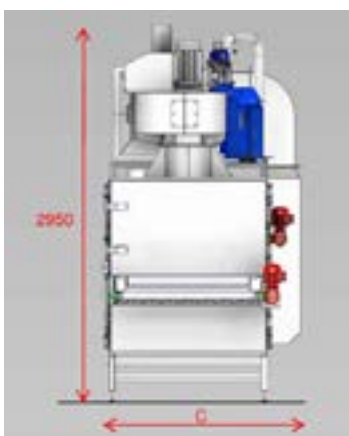
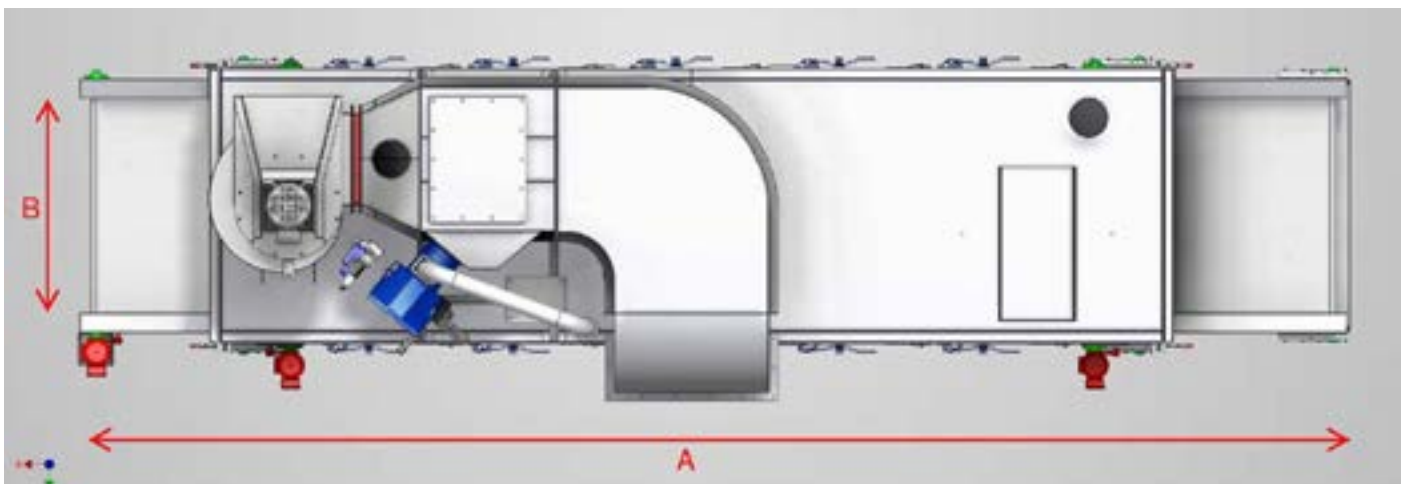
To ensure consistent drying, products should be evenly spread across the conveyor. Planet supply a range of options including, reciprocating belt conveyors, rake types, vibrating spreaders and simple wiper plates.



TECHNICAL *Specification*

Model No.	Approx. Weight		Burner Capacity		Electric Power
300	3000kg		750,000Btu/hr(220kW)		10kW
500	3250kg		750,000 Btu/hr (220kW)		10kW
1000	4500kg		1,000,000 Btu/hr (352kW)		14kW
Model No.	A	B	C	Nominal Capacity (expanded snacks 38 grams/litre)	Effective Area (triple pass design)
300	6650	900	1426	300 kg/hr	11.5 M ²
500	6650	1200	1730	500 kg/hr	15.8 M ²
1000	8250	1500	2030	1000 kg/hr	26.8 M ²

CAD drawing of Planet Conveyor 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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