

# Starch, fibre and protein drying -Zeta Dryer

### Superior choice for several applications

SiccaDania provides the optimal drying solution for highviscous products - The Zeta Dryer. This dryer is designed to dry proteins, fibres and paste-like chemical products.

The Zeta Dryer has the capacity to dry high viscous plant fibres, plant proteins and animal protein products, as well as mixtures of various food matrices. This combined with the fact that this dryer is more compact than our previous dryers, provides our customers with the best quality and a cost-effective solution for their production.

The Zeta dryer is a superior choice and will in some instances be more cost effective and energy efficient compared to the equipment the Zeta is replacing.



#### **Applications**

The Zeta Dryer developed for native starch, derivatives and various down-stream products; we can provide the entire operation for a range of starch types - including.

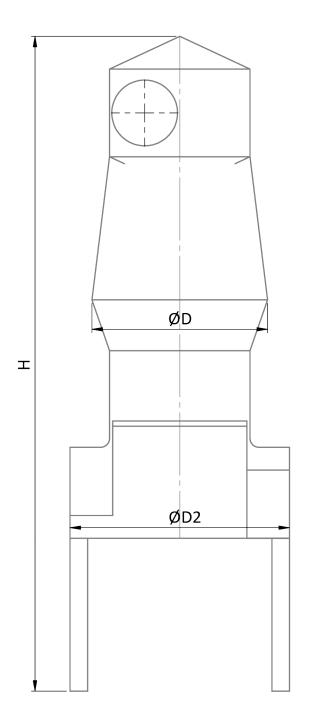
- Potato
- · Cassava
- · Broad beans
- Legumes
- · Pea



## Equipment

# STANDARD EQUIPMENT Feed vat Agitator Double Feed screw Air ducts Spinner rotor (disintegrator) G4 and F7 air inlet filter Pressure, exhaust and cooling fan, stainless steel Direct or indirect heater (gas) Drying chamber Air distributor Powder trap Powder separation equipment (High efficiency cyclone and/or bag filter) Cooling cyclone Fire & Explosion safety equipment Fully automatic program

OPTIONS							
Agitator in feed vat							
Winter coil							
HEPA filter H13							
Dehumidifier							
Bigbag system							
On-line NIR sensor							
WIP (with water)							



#### Technical data

Model	1000*	1120*	1250*	1400*	1600*	1800*	2000*	2240*	2500*	2800*	3150*
Installation dimensions [mm]	H: 2900 ØD2: 1300	H: 3200 ØD2: 1400	H: 3500 ØD2: 1600	H: 3900 ØD2: 1700	H: 4400 ØD2: 2000	H: 4900 ØD2: 2200	H: 5400 ØD2: 2500	H: 6000 ØD2: 2800	H: 6600 ØD2: 3100	H: 7300 ØD2: 3400	H: 8100 ØD2: 3900
Water evap.	541	679	846	1061	1385	1753	2165	2715	3382	4243	5370

<sup>\*</sup>ØD - diameter of the chamber [mm]

<sup>\*\*</sup> The water evaporation capacity is based on certain inlet/outlet temperatures and product type