



This bench mounted unit is designed for the rapid assessment of processes involving aqueous emulsions, solutions, suspensions and colloids.

The spray dryer can be used for the following applications in the food industry:

- Beverages
- Fish extracts
- Heat sensitive materials
- Milk and egg products
- Cereals
- Plant and vegetable extracts

DESCRIPTION

The all-glass construction and design of the spray assembly minimises any possible contamination and will produce a free-flowing, near-spherical powder. In the spray-drying process the product is introduced in liquid form and emerges as a dry, fine powder. Thermal shock is minimal.

The process may be used for powder coating (agglomeration) where the fine product is adhered together into small balls with the aid of filmogen.

Other processes where spray drying is found to be successful are micro-encapsulation and englobulation.

A fine jet of the liquid to be dried is brought into contact with a hot air stream. This evaporates the spray moisture and carries the solid particles into the cyclone separator. The solids are collected in a sample jar at the base of the cyclone and the exhaust vapour is directed to the outside atmosphere, or fume/dust extractor.



TECHNICAL DETAILS

The unit is supplied complete; ready for operation.

Materials of construction:

Cabinet: All steel, coated with hard chemical-resistant finish

Dryer components: Glass with gasket-free ground glass flanges

Control panel includes:

- Digital controller and display of inlet temperature
- Digital display of outlet temperature
- Rotary knob to control pump speed
- On/off switches for the blower, heater, and mains supply
- Pilot lights positioned in the panel indicate specific operations to be illustrated

Product flow rate: Variable up to 1,500 ml/hr

Air inlet temp range: Up to 200°C

Heater capacity: 3kW

Jet size: 0.5mm

REQUIREMENTS

Electrical supply:

FT30-MkIII-A: 220-240V / 1ph / 50Hz

FT30-MkIII-B: 120V / 1ph / 60Hz

FT30-MkIII-G: 220-240V / 1ph / 60Hz

Compressed air: 27 l/min @ 3 bar

OVERALL DIMENSIONS

Height: 1.10m

Width: 0.50m

Depth: 0.50m

SHIPPING SPECIFICATION

Volume: 1.20m³

Gross weight: 190kg

ORDERING SPECIFICATION

- Bench mounted spray dryer for processing aqueous emulsions, solutions, suspensions and colloids
- Downward co-current operation (a fine jet of the liquid is brought into contact with a hot air stream)
- Incorporates manual jet de-blocking device
- Product flow rate: 0-1,500 ml/hr
- Air inlet temperature: 200°C max
- Heater capacity: 3kW
- Drying air throughflow: 70 m³/hr (fixed)



*Excluding DMV range



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Head Office:
Armfield Limited
Bridge House, West Street,
Ringwood, Hampshire
BH24 1DY England

Telephone: +44 1425 478781
Fax: +44 1425 470916
E-mail: sales@armfield.co.uk

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U.S. Office:
Armfield Inc.
9 Trenton - Lakewood Road
Clarksburg NJ 08510
Tel/Fax: (609) 208-2800
E-mail: info@armfieldinc.com



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