

REFRACTANCE WINDOW DRYER

Salient features

- Freeze-drying applications are limited by its cost. It may not be cost-effective for certain foods.
- Not all foods can be freeze dried, some may deteriorate when freeze dried; others may need pre-treatment to retain colour or flavour.
- Along with the water, other liquids may sublime, leading to spoilage of food or change in taste in some cases.
- Airtight and moisture-control storage is absolutely necessary to ensure that the food does not deteriorate. Even slight exposure to humidity can easily damage the quality of food.

Advantages

New drying techniques are emerging with respect to provide certain significant advantages in terms of one or more of the following:

- ✓ Energy consumption,
- ✓ Quality of products,
- ✓ Environmental impact,
- ✓ Cost of dehydration and productivity

Specifications

The overall dimension of the dryer was 200 x 70 x 157 cm.

- Mayler sheet of 250 μ
- Two electric heaters of 1.5 kW each
- Water circulating pump of 0.25 hp (240 V, three-phase)
- Screw feeder of variable feed rates, cooling chamber, stainless steel
- (SS306) roller to maintain the thickness of the product
- Scraper to remove a dried product from plastic sheet



Machine developed by

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Year

2019

Price / Unit

400000/-

More information

Status of commercialization / Patent / Publication

Technology transferred/licensed to:

Under Process