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MADE IN ITALY

Food Processing Machinery



EASY Dry PG 135
MULTISTAGE BELT DRYER

PG 135 - Easy Dry

Multistage Belt Dryer

PG 135 - EASY Dry

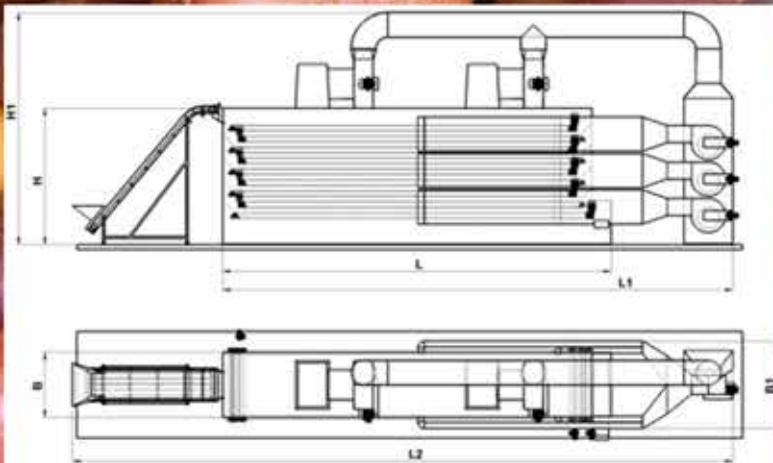
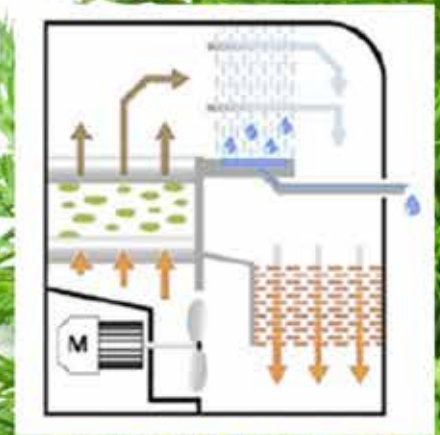
Multistage Belt Dryer with continuous return air condensing drying and individual zone drying control



MULTISTAGE BELT DRYER - EASY Dry PG 135

MULTISTAGE BELT DRYER EASY Dry PG 135 is a machinery completely realized in stainless steel and materials that are ideal and approved for use in food industry. Product is conveyed through drying process by belt conveyor(s). There is possibility to use both stainless steel wire mesh belt, as well as modular plastic belt realized in plastic material supporting up to 190 °C temperature. Through the drying process product is transferred between the belts (from the upper belt to the lower belt), providing continuous turning of the product and more uniform drying.

Complete process is conducted by PLC, if desired continuously by recirculated air, with possibility of air refreshment by ambient air. The most efficient products drying, and the best drying effect is obtained using continuously dried air (up to only few percents of the humidity in the air). Since drying efficiency of the air is dropping down drastically when air is coming to saturation of 50-60% of humidity, it is necessary to provide efficient air drying, in order to shorten drying time and provide products drying on lower temperatures



Efficient air drying is provided by condenser unit (working on 5-7 °C temperature), installed on the returned air flow. This condensing unit is providing possibility for continuous work with only recirculated air, what is particularly important in drying of easy oxidable products, eliminating necessity of introducing fresh air, with its (possibly) causing oxidation.

Of course, if desired, there is always possibility of introducing fresh air, through opposite flaps – fresh air inlets. After passing air drying section, “dewatered” air is again heated up to required temperature passing through heat exchanger. As previously mentioned, cooling unit condenser can be used practically as main heating source.

EASY Dry PG 135 relative capacity chart:

Type	Form	800x3000-8	1000x4000-8	1500x6000-8	2000x8000-8	2000x12000-12
Carrots	diced	120 kg/h	200 kg/h	400 kg/h	800 kg/h	1600 kg/h
Onion	Sliced, diced	150 kg/h	250 kg/h	500 kg/h	1000 kg/h	2000 kg/h
Potato	Sliced, diced	130 kg/h	210 kg/h	425 kg/h	850 kg/h	1700 kg/h
Parsnip	diced	140 kg/h	235 kg/h	470 kg/h	950 kg/h	1800 kg/h
Plums	whole	80 kg/h	130 kg/h	250 kg/h	500 kg/h	1000 kg/h
Apricots	halves	100 kg/h	150 kg/h	300 kg/h	600 kg/h	1200 kg/h
Chamomile	Flower	90 kg/h	140 kg/h	280 kg/h	550 kg/h	1100 kg/h
Pepermint	leaves	90 kg/h	140 kg/h	280 kg/h	550 kg/h	1100 kg/h
Celery	leaves	50 kg/h	70 kg/h	140 kg/h	280 kg/h	550 kg/h
Dill	leaves	25 kg/h	35 kg/h	70 kg/h	140 kg/h	275 kg/h
Tomato	Sliced, halved	110 kg/h	170 kg/h	350 kg/h	700 kg/h	1400 kg/h

Number of heat exchanger is determining number of drying zones, since in each zone is possible to control and set up different temperature, according to product characteristics and requirements ("multi stage drying").

Each section is also equipped with air filtering groups. Hot air is blown trough the product by powerfull fans, in predetermined multiple points, providing corresponding and uniform air flow distribution and uniform drying.

Indirect heating is carried out using steam, thermal oil or waste heat from an existing plant.



If complete condensing and cooling system is supplied by PIGO, it is possible to use heat produced by cooling unit condenser for heating dried air, and drastically reduced quantity of steam (or other heating source).

Extraction of dried product is executed by transversal belt. In order to obtain the best drying effect and close to 100% uniform drying of product, complete system is projected for quite thin layer of the product, only 3-5 cm.

EASY Dry PG 135 is equiped with partial COP (cleaning on place system), consisting of piping with sprayers, and water collecting basen, providing efficient washing or necessary areas after warking cycle

EASY Dry PG 135 Dryer technical chart

Model PG 135	Capac. (onion) Kg/h	Total Length	Working length	Tunnel length	Belt width	Dryer width	Total height	Belt No	Fan No	Heating kW.	Cooling kW.	El. kW installed
800x3000-8	150	7000	3000	4500	800	1300	3300	8	5	120	70	11
1000x4000-8	250	8500	4000	6000	1000	1500	3500	8	5	240	150	16
1500x6000-8	500	11500	6000	9000	1500	2000	4000	8	5	480	300	25
2000x8000-8	1000	14500	8000	12000	2000	3000	4500	8	5	960	600	35
2000x12000-12	2000	20500	12000	17000	2000	3000	5000	12	7	1900	1200	55



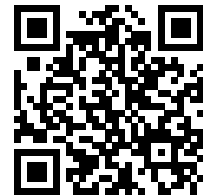
P i G o®

PIGO provides complete, turn-key freezing and processing solutions:

- Fluidized bed freezers
- Freeze Drying
- Multistage/Multibelt Dryers
- Spiral Freezers / Coolers / Pasteur
- Spiral Dryers
- Spiral Proofing
- Pitting systems
- Infused dried fruit plants
- Fresh-cut preservation systems
- Vegetables processing solutions
- Super Steam Flow Blancher / Cooker
- Complete processing lines for washing, separating, blanching, peeling, sorting, cutting and more.

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