



foodlife COOLDRY



DETAILS

The **foodlife** CoolDry is a modular system which dries and cools the product to the desired moisture percentage and temperature as a follow up to the SDS process.

The CoolDry consists of a central mesh conveyor belt. This machine consists of 2 individually controllable units. Each unit consists of a cold exchanger, a heat exchanger, two fans, and a leak plate. Each unit has its own doors which can be opened and closed individually.

The heat- and cold exchangers have coated fins and are easily accessible for cleaning. Each exchanger has its own water drain which is sloped and accessible for cleaning from the outside. Regulator valves and temperature sensors are mounted on each module.

The CoolDry has 2 systems for heating and cooling, with a central input for hot and cold liquids. These channels are controlled from the central control unit. These are fed from a central input of hot and cold liquids provided by the client or installed from the factory.

The product will enter the CoolDry when it exits the SDS. It will be transported through the machine via the mesh conveyor belt. Warm air (between 20°C and 30°C) will be blown past the product, this conditions the product and causes any leftover moisture to evaporate.

The CoolDry also provides the possibility for cooling the product. The air is cooled and de-moisturized and this cool dry air is blown past the product. This cools the product and removes the last unwanted moisture.

Moisture percentage entering the CoolDry should not go higher than 5%. The requested dryness can be set from 0 - 3%

The CoolDry can be delivered as a complete unit with Heat and cold installed on the machine. The heat is generated by a heatpump and delivers the cold and heat.

The extra energy to generate the cold energy can be used to heat up external water for cleaning or heating purpose. This reduces the energy cost.



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future of food processing

designed and made in Holland 

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