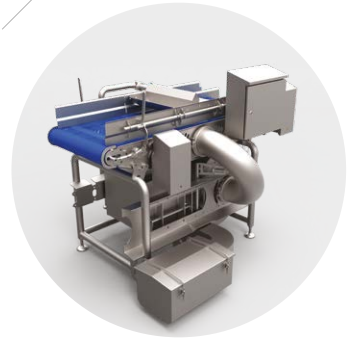
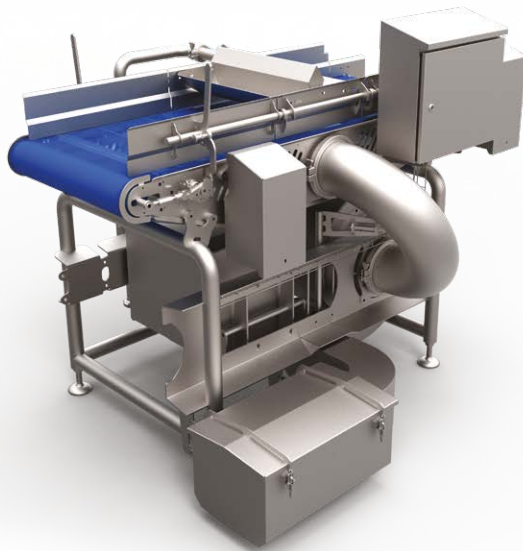


foodlife FLOWDRY 1500



DETAILS

The **foodlife** FlowDry system can be used for de-watering & drying of fruits and hard vegetables, salad and baby leaf. While keeping the product in optimal condition.

The purpose of the **foodlife** FlowDry system is to remove excessive free moisture from the products. The product is transported over a wire mesh belt. Depending on the product 1000, 2000, or 3000mu.

Knocking section:

The product drops on the infeed and moves to the knocking section for the purpose of dividing and dewatering. The belt is knocked with a knocking bar removing a large amount of moisture before entering the flowdry section.

FlowDry section:

An air knife is placed above the suction section to provide the product with an extra air flow pointed to the mesh belt. The air knife can be tilted slightly for adjusting the blow direction. The suction plate prevents the product from blowing

away and causes air to flow past the sides of the air baffle. This airflow moves over the product and removes any free moisture whereby the remaining water is transported out by the suction module.

The **foodlife** FlowDry system is built upon a stainless steel open frame. Round materials are used where possible in the Foodlife Flowdry system. The system can be characterized as a hygienic and "easy to clean" stainless steel construction.

The outfeed is equipped with an air knife to remove any remaining product from the belt.

The air from the suction blower is guided through a noise reduction box which captures moisture and reduces the noise. Every box must be opened before cleaning with quick release latches. The box has removable air baffles from foodgrade plastics and is easy to clean.



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future of food processing

designed and made in Holland 

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