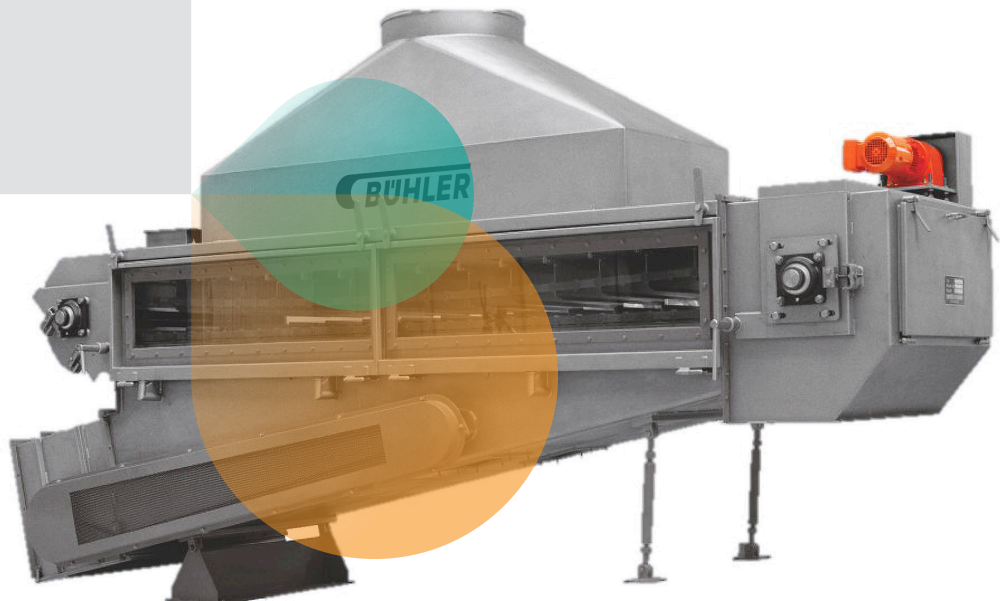


Fluid Bed Drying and Cooling **OTW**



Reliable, efficient, and uniform drying and cooling

Combining high fluid bed drying rates, with the precisely controlled process conditions of conveyor units, results in smaller, more efficient dryers and coolers.

With the OTW, high velocity air pulses along the chamber agitate the bed without the use of vibratory pans. For critical applications, optional motorized paddle conveyors ensure set retention times, eliminating inconsistently dried product.

Benefits

- Product uniformity is increased and power demand is reduced by with fluidization with pulsed air
- First-in/first-out product flow is ensured by the unique positive paddle conveyor, controlling precise drying times
- The OTW design simultaneously controls and maximizes the drying process through heat transfer and product mixing

Complete air systems with fans, along with steam or electric burners, and controls, help to optimize the OTW for specific plant locations and products. Energy recovery systems provide further efficiencies.

Food and feed safety

Product and dryer hygiene is built-in. Microbial growth normally associated with high moisture clumps is eliminated by the constant movement and uniform drying that results from fluidization. Full interior access, and visible product chambers make for easy and effective cleaning.

Digitalization

Continuous sensing and feedback loops, coupled with cloud based analytics optimize the drying process and mechanical operation of the OTW. Precise retention, as a critical control point, provides a step change in online recipe management.

Process

Process control and material handling optimize the drying without any thermal degradation or loss of nutritive components. Ideally suited for specialized ingredients, proteins, and high value products at maximum throughput.

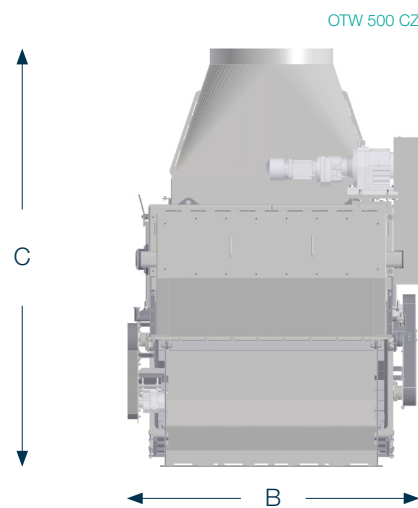
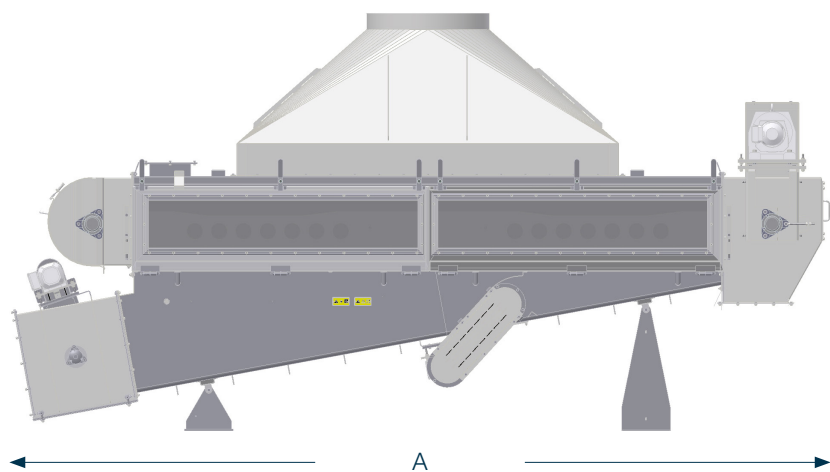
Fluid Bed Drying and Cooling.

OTW C (with cooler)

OTW CZ (with cooler and conveyor)

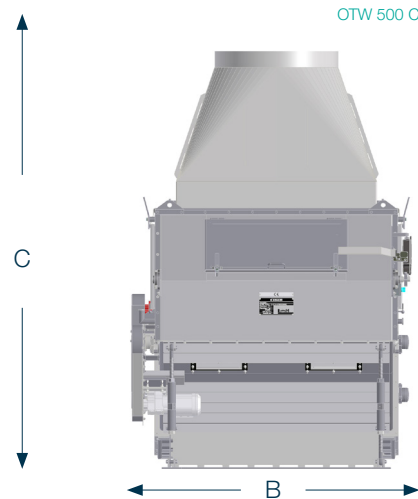
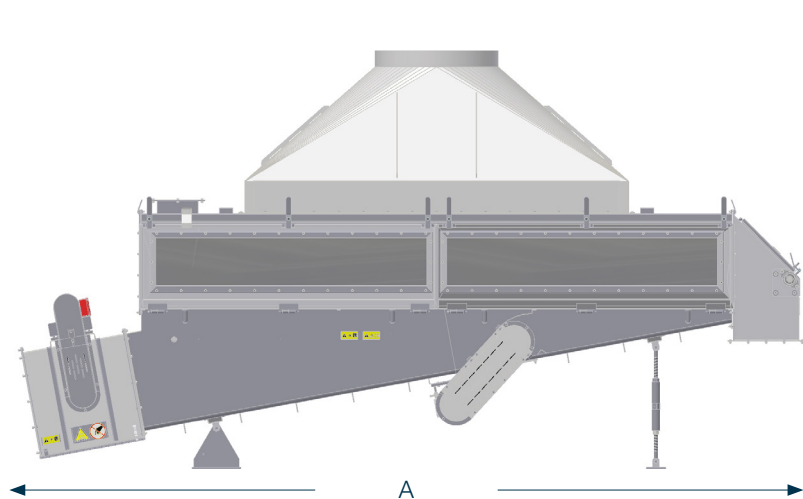
Ideal for:

- Cereals
- Grains
- Proteins
- Specialized ingredients
- Flours
- Pellets
- Flakes
- Extrusions
- Granules



Technical Dimensions

	A - Length (mm)	B - Width (mm)	C - Height (mm)
OTW 150 CZ	3,286	1,125	1,887
OTW 300 CZ	4,416	1,375	2,468
OTW 500 CZ	5,028	1,784	2,584
OTW 50 C	1,919	810	1,338
OTW 150 C	2,925	1,112	1,867
OTW 300 C	4,201	1,366	2,468
OTW 500 C	4,420	1,600	2,584



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