



## Solis Feed Dryer

**Maximized production  
through hygienic design.**

The Solis feed dryer delivers maximum production with the benefits of hygienic design.

### Maximized production.

The Solis features a dual plenum airflow that ensures a uniform moisture content at the dryer exit. The multi-pass design reduces floor space requirements, and gentle treatment throughout the drying process means a higher quality product and a higher yield at the discharge end.

### Cleaner process, safer product.

Addressing the increased focus on food safety regulations and requirements, the Solis takes advantage of state-of-the-art hygienic design at every opportunity. The dryer is constructed from 300 series stainless steel, providing a food safe environment throughout the drying process. An open channel frame, sloped surfaces, and a slab floor reduce the ability for fines to collect and harbor bacterial growth. This minimizes cleaning downtime and maximizes production. Optionally, the cooler can be separated from the dryer to guard against the bacterial problems associated with condensation and fines build up.

### Focus on energy efficiency.

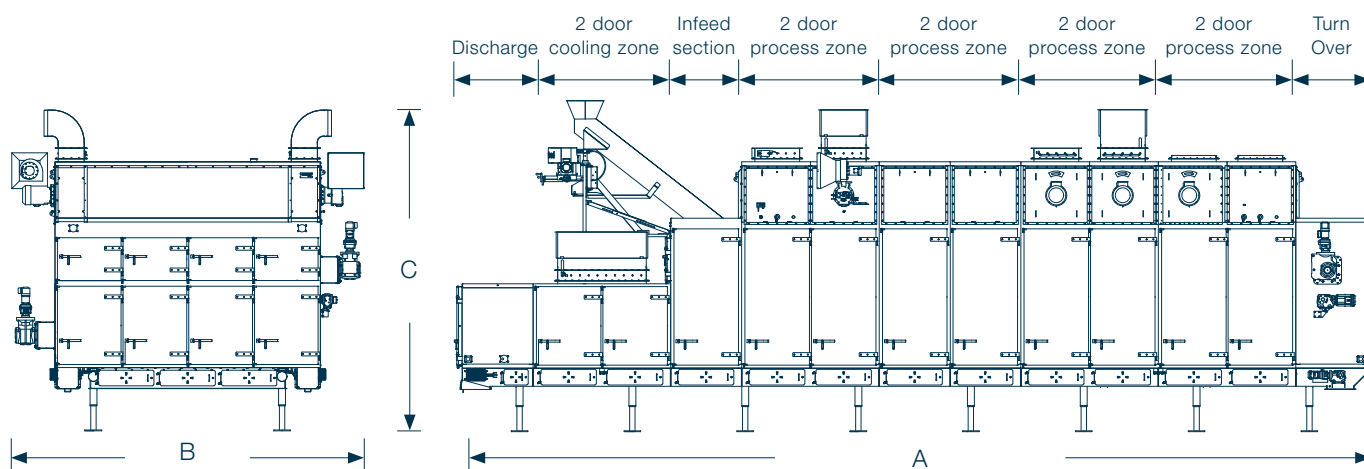
From airflow design, to carefully chosen components and the latest in dryer controls, the Solis makes efficient use of energy. The unique dual plenum airflow design provides a consistent and even exposure of heated air to the product, and the superior insulation of the dryer keeps the heated air inside, with very little thermal loss. Direct drive fans and drives use less energy than traditional pulley style components, and require less maintenance. Dryer controls manage all aspects of the drying operation, reducing energy waste and improving overall production.

#### Customer benefits:

- Unequaled product uniformity
- Clean, safe operation
- Energy efficient
- Reduced cleaning downtime
- Modular construction for quick, easy installation

# Solis

## Dryer for Feed Products



Example P4G1C configuration showing a 2-pass dryer with 4 process heat zones and 1 cooling zone (partial cooling).

## Technical Dimensions

	P3	P4	P5	P6	P7
<b>Aqua Capacity</b> (kg/hr discharge rate)					
gas heat	4,500	6,000	7,500	9,000	11,000
steam heat	4,000	5,000	6,500	8,000	9,500
<b>Pet food Capacity</b> (kg/hr discharge rate)					
gas heat	5,000	7,000	9,000	11,000	13,000
steam heat	4,500	6,000	7,500	9,000	11,000
<b>Process zones</b>	3	4	5	6	7
<b>A - Length</b>	11977	14264	16327	18614	20677
<b>B - Width</b>	5399	5399	5399	5399	5399
<b>C - Height</b>	4795	4795	4795	4795	4795

Typical configurations. Actual application will determine final configuration.

Pet food capacities are estimates for premium kibble with typical fat content and a typical infeed moisture level of 24% and final exit moisture level of 8%. Variations in formulation may impact rates. Please contact us to discuss your specific application.

### Bühler Aeroglide

100 Aeroglide Dr., Cary, NC USA T +1 919 851 2000  
buhlergroup.com/drying F +1 919 851 6029

