



FOOD TECHNOLOGY
NOORD-OOST NEDERLAND

FTNON Suction dryer

for salads, vegetables and fruit



Moisture has to be removed from salads, vegetables and fruit, for several reasons:

- *minimising the influence of water on shelf life*
- *reclaiming shelf life lengthening agents*
- *pre-drying before centrifuging or other drying processes*

To give salads, vegetables and fruit a longer shelf life, low moisture and a minimised product damage are necessary. Therefore FTNON has developed a suction dryer, which delivers the end products not only dryer but also in a more optimum condition. In case of particular products, the suction dryer is a good, compact and cheaper alternative for the centrifuge.

The installation is suitable for products like fruit, shredded Iceberg and various sorts of hard vegetables like soup mixes and stir fry mixes. It can be built for all possible capacities. The suction dryer consists of a PVC mesh wire belt. This mesh wire belt is step less adjustable in speed. Under the PVC mesh wire belt suction openings are mounted, which exhaust moisture from the product. The air flow is step less adjustable. The fans which create the air flow are built in a silent execution and are easy to clean.

In case of application of two belts or a knocker system the drying effect is further improved.

The suction dryer can be used as a stand alone, but can also be placed in line with washing systems.

- **suitable as a complete drying system for relatively hard products**
- **suitable for pre-drying fragile products**
- **suitable for reclaiming shelf life lengthening agents**
- **compact continuous system**

FTNON delivers tailor-made machines. Therefore capacity and dimensions will depend on your product and specific requirements. All our machines are constructed of stainless steel wherever possible and comply with the stringent, international standards in the field of safety and hygiene.

our experience your efficiency

