

Fluidised Bed Drier/Cooler TKFB

for gentle drying and cooling of cereals, flakes and legumes

The SCHULE fluidised bed drier/cooler, which has been specially designed for the different requirements of the food industry, provides the following advantages:

- Uniform drying and/or cooling by fluidisation
- Constant product quality at economic drying
- Comprehensive setting options, ideal for customer-specific requirements
- Energy-efficient design
- Made of stainless steel

Whether cereals, flakes, or legumes, the SCHULE fluidised bed drier/cooler assures a simple product treatment in the most diverse areas of application.



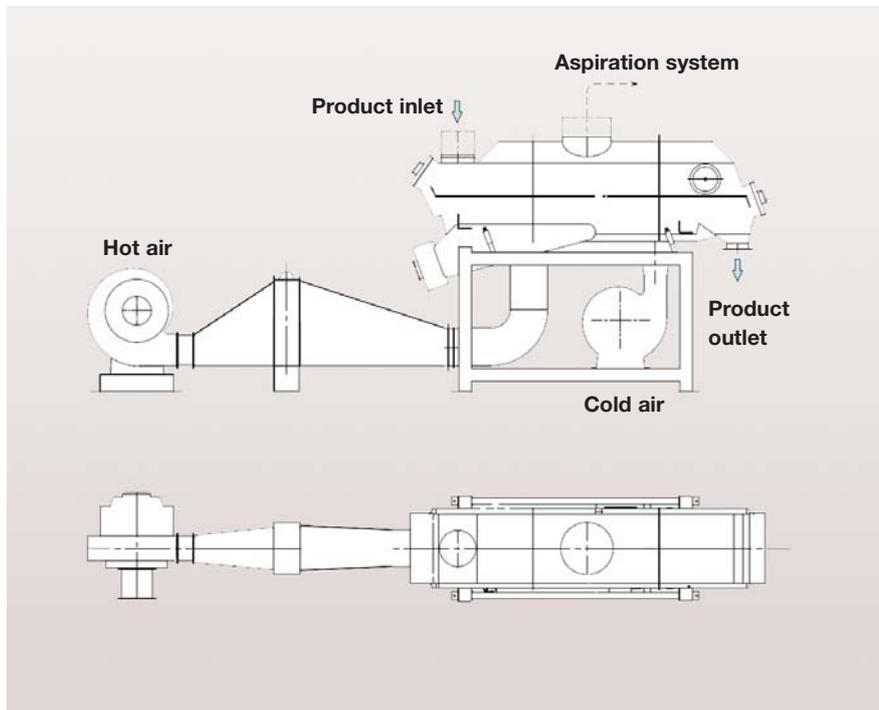
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Mode of operation:

The SCHULE fluidised bed drier/cooler can be used both to dry and cool various products.

By special devices and by fluidisation, the product to be dried or cooled is distributed evenly over the entire working width of the fluidised bed drier. Owing to specially designed air distribution plates, air flows meanwhile through the product from the bottom to the top drying or cooling it. The air is discharged uniformly from the fluidised bed drier via a hood. The constant vibration of the air distribution plate enables a gentle and uniform treatment of the product, thus preventing segregation and contamination of the drier.

The SCHULE fluidised bed drier is made of stainless steel and meets the high requirements of the food processing industry. An energy efficient operation and a consistently high product quality are ensured by the fluidisation and the possible combination of drying and cooling.



Technical data:

Type TKFB	Main drive	Weight
	kW	kg net
1500	0.6	1,100
3000	1.7	2,300
5000	2.0	3,000



F. H. SCHULE Mühlenbau GmbH

Dieselstraße 5-9
D - 21465 Reinbek / Hamburg
Phone: +49 (0)40 7 27 71 - 0
Fax: +49 (0)40 7 27 71 - 710

schule@amandus-kaahl-group.de

www.schulefood.de

