Bucher DryBand

Belt dryer for continuous vacuum or freeze drying of malt, drink or soup ingredients, pre-dried or frozen fruit, vegetable or meat pieces

- Continuous and gentle product drying
- Minimal oxidation
- Adjustable temperature profile
- Low energy consumption
- Minimal flavour losses
- Product specific feeding and discharging systems
- Fully automated operation & cleaning
**Application**  The belt dryer Bucher DryBand is designed for the continuous drying of liquid and free flowing powders and other heat sensitive products under vacuum. The Bucher DryBand has also successfully been used for freeze drying, applications i.e. coffee and meat pieces.

**Design and functionality**  The Bucher DryBand is especially suitable for products passing a glutinous and/or highly viscous phase during the drying process and for products sensitive to mechanical stress. Liquid products are uniformly distributed on the belts with swivel feeders. Free flowing powders, granules and products of larger sizes are conveyed into a hopper on top of vacuum belt dryer. By interval the product is fed into an intermediate chamber under vacuum from where the product will be loaded onto the top belt by a special rotary dosing system. Liquid or pasty products will be conveyed through the dryer with in parallel operating belts. Solid products are transported back and forward through the dryer from the top to the bottom belt in order to extend the residence time. The heating plates underneath the belts are installed in independent heated zones to permit constant or variable drying rates. This allows gentle continuous drying for maximum product quality. The last zone can be designed as a cooling zone if required. At the end of the belt the dried product is cut to the desired size by a guillotine type breaker bar and a crushing device. The product is collected in an intermediate hopper from where it is discharged out of the vacuum into the atmospheric environment with alternating pressures. The removed vapours are recovered in a condenser. The vacuum is maintained usually by liquid ring pumps and single or multistage steam jets.

**Technical data**
- **Feeding rate**: from 2 to 4,000 kg/h
- **Heating & cooling surface**: from 0.2 to 325 m²
- **Heating range**: from 20 to 180 °C
- **El. installed power**: from 2 to 40 kW
- **Vacuum range**: from 1 to 50 mbar

*Subject to change without notice*

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**Products and Services**
- Process technology for the fruit and vegetable juice, beer filtration, concentrate and puree production, for the production of milk powder, for the vacuum or freeze drying of malt, coffee and other extracts. Process technology for the dewatering of municipal and industrial sludge as well as industrial process waste water.
- **Products**: Hydraulic and pneumatic filter presses, fruit reception lines, mills, mash heaters, Membrane filtration equipment, ion exchangers, mazeration- and fermentation tanks, reverse osmosis plants, heating and cooling units, vacuum drying cabinets, vacuum belt drying plants, zeolite adsorbers
- **Services**: Process development and engineering, Assembly and start-up, Service and maintenance, NetService

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