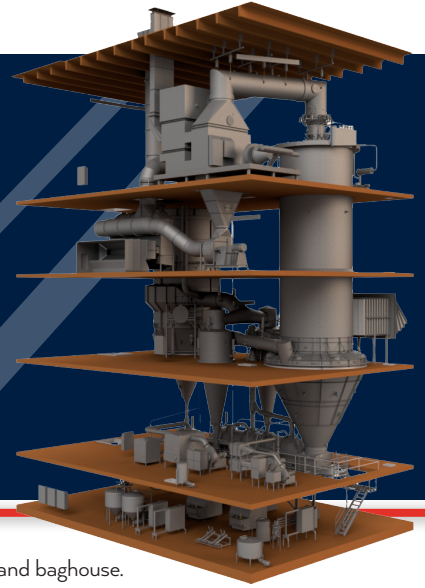
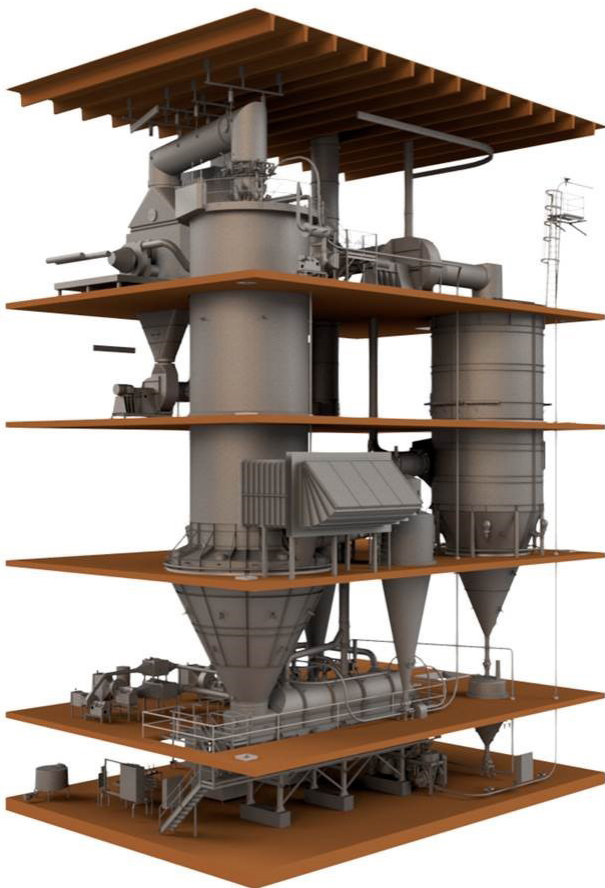


RELCO®'s Protein Drying System is customized to fit your product requirements including: WPC34-80, WPI, MPC80, MPI, Microparticulated WPC and Pro-cream.



The Protein Drying System is optimized with a vertical hot air distributor, vibrating well mixed and plug flow beds and baghouse. Other features can be added for specific customer requirements and include: multi fuel indirect fired heater, cyclones, baghouse fines retention bin, heat recovery, dual feed system, retractable cip nozzles, lecithination and spray nozzle cameras.



FEATURES & BENEFITS

- Vertical Air Distributor allows an even air distribution at the nozzle for a more efficient drying with less fan pressure drop
- Short nozzle lances for easy and safe operator handling
- Quick nozzle distance adjustability for agglomeration
- Fines Return System – nozzles for agglomeration, front of fluidbed, end of fluidbed
- Directional Fluidbed Screens, prevents short circuiting at startup and shutdown, allows for vigorous mixing for improved moisture control and better lecithination
- Baghouse Emissions Systems – identifies a leaking bag row

OPTIONAL DESIGN ENHANCEMENTS

- Dual feed nozzle set to operate dryer 24/7
- RELCO Humidity Monitoring and Control System – dryer optimization
- Fire deluge and Explosion Venting or Suppression Safety Systems
- Lecithin unit