

Saurin

SC-40/60/80



SPRAY DRYER FOR THE FOOD AND FLAVOUR INDUSTRY

The **Saurin Spray Dryers** have been developed based on years of experience in the industry dealing with food dehydration. These have been designed to meet the increased customer expectation at an affordable price.

Features:

- Fully Automatic Operation
- Designed to meet your requirements
- Pre-tested in our Factory
- All Stainless Steel construction
- Datalogging Facility
- Stand alone unit

Benefits:

- Specially designed for Flavours and Heat Sensitive Products
- Treats the product gently
- Monash University designed PLC Control System
- Skid Mounted unit - Plug and Play
- Datalogging for food safety compliance



Technical Specifications

Parameter	SC-40	SC-60	SC-80
Typical moisture in powder	3%		
Dryer powder production rate	15 - 30 Kg/hr	40 - 60 Kg/hr	70 - 100 Kg/hr
Evaporation Rate at 250°C / 90°C	20 Kg/hr	45 Kg/hr	80 Kg/hr
Evaporation Rate at 200°C / 80°C	16 Kg/hr	36 Kg/hr	64 Kg/hr
Ambient (design) temperature	21°C		
Dryer inlet temperature	150°C - 250°C		
Air humidity (design)	0.01 Kg/kg dry air		
Heater Size	36 KW	60 KW	120 KW
Power Characteristics	415V, 3ph, 50Hz		
Approx. Running Load (Spray Dryer)	50 KW	65 KW	125 KW

Main Components:

- PLC Controlled Feed Pump integrated to the Dryer
- Cyclone Collection System
- Electric Heater
- Air Filtration System
- Heater Controls
- Saurin Twin Fluid Nozzle that produces hollow cone spray

Options Available:

- Pharmaceutical Grade Dryer in SS 316 and controls compliant 21 CFR Part 11
- Baghouse
- Gas or Steam Heating
- Fluid Bed Dryer
- Scrubber



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