



The OLTREMARE cashew kernel continuous dryer consists of one or more standard modules, each with a capacity of 250 Kg/h, assembled in series to attain the desired drying capacity.

The single module has the dimensions of the drying room: 1,9 x 5,5 m, for total 11 m² and it consists of a kernel feeding hopper over a slotted belt allowing a hot air blast coming from the bottom of the dryer. The air is conveyed from the outside by an electric fan. Electric fans are also used to supply hot air conveyed through the product to be dried upstream the direction of the belt motion. An heat exchanger is used to heat the air until it reaches the process temperature.

The parameters on which are based the choices of the regulation system are:

- ⇒ air temperature
- ⇒ air speed
- ⇒ product residence time inside the dryer

The regulation devices are:

- ⇒ thermal exchanger temperature regulation device
- ⇒ adjustment of air inlet and outlet into the drying room
- ⇒ feeding hopper shutter regulation.

An aspirator is placed on the dryer upper hood to ease the hot air flux. In case a cooling system is used, a hot air recycling device is also foreseen from the cooler to the first module of the dryer, which can be used as a pre-heater.

The dryer is supplied with slotted belt cleaning device to keep the mesh system constantly open and ease the air flux.

FUNCTIONING DATA

- ⇒ Drying time: 120-135 min., with kernels having a moisture content of about 10%
 - ⇒ Cooling time: 60-70 min.
 - ⇒ Drying temperature: 80-90 °C.
 - ⇒ Installed power (excluded hot air production system): 30 kW
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CONTINUOUS DRYER FOR CASHEW KERNELS

OLTREMARE SRL

Via dell'Industria, 17-19 Zona Ind. Bargellino - 40012 Calderara di Reno (BO) Italy

☎ +39 051 29 88 311 - ☎ +39 051 29 88 333

mail: info@oltremare.biz - olcashew@oltremare.biz

web: www.oltremare.biz