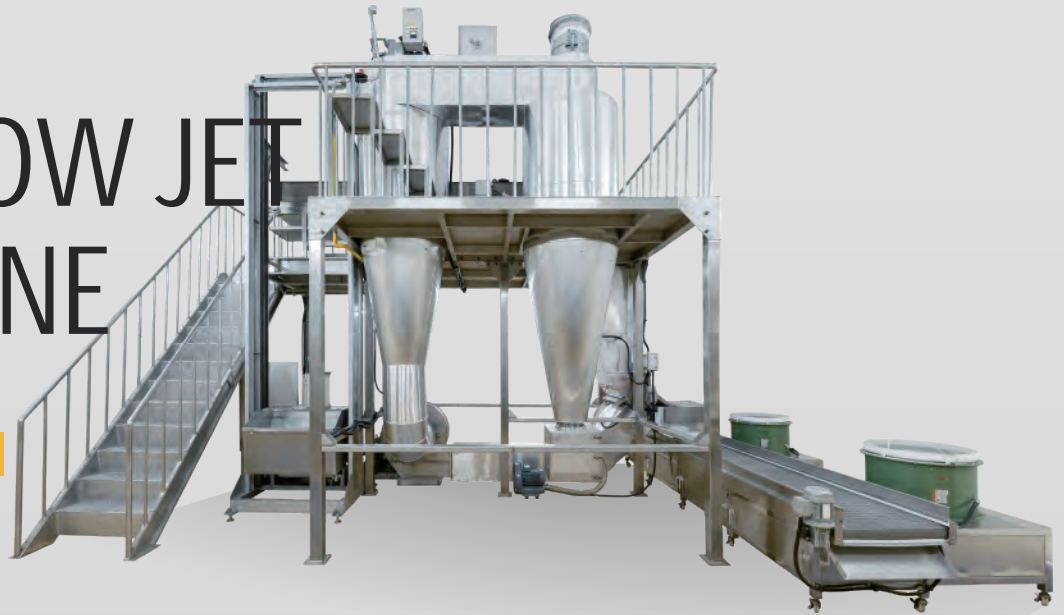




# AIR FLOW JET CYCLONE DRYER



The "air flow jet cyclone dryer" is mainly made by a burner, a blower, a drying chamber and a waste dust collection box design. The equipment has an arc-shaped vertical appearance, and its unique chamber design creates a vortex-like circulation of hot air within the drying chamber. This enables the dried objects to be fully turned, which helps the products to be heated evenly and achieve stable drying.

This dryer sustains circulation and reheating of hot air, with a high thermal energy recovery rate enhancing heating efficiency and resulting in significant fuel savings. Efficient hot air circulation aids in removing lighter waste materials to the dust collection box, addressing post-screening challenges. For added efficiency, the product discharge outlet can integrate with a cooling conveyor for rapid cooling and seamless progression into subsequent processes. The structural design, eliminating consumables, minimizes spare parts inventory needs, proving highly effective in reducing overall production costs.

Combined with a microwave, the dryer significantly reduces drying time, offering time and energy savings. This is particularly beneficial for finished products with high added value or significant economic worth.

## MACHINE FEATURE



Cyclonic Hot Air  
Circulation



Batch  
Production



No  
Consumable Parts



Save Manpower



Cooling  
Conveyor



Waste Dust  
Collection Box

## APPLICATION OF DRYER

**Food:** The dryers are commonly used for black pepper, coffee, beans, sunflower seeds, coated nuts, cocoa, almonds, seeds, coconuts, feed, peppers and spices. It can effectively and quickly remove moisture to extend the preservation period of products.

**Animal feed:** The dryers are commonly used for corn, soybean meal, fish meal, bran, forage, meat and bone meal, feather meal, blood meal, insect protein, linseed oil residue, rapeseed meal, and vegetable oil residue, etc. It can efficiently and quickly remove moisture, facilitating the subsequent utilization of raw materials.

## APPLICATION



Konjac rice



Peanut



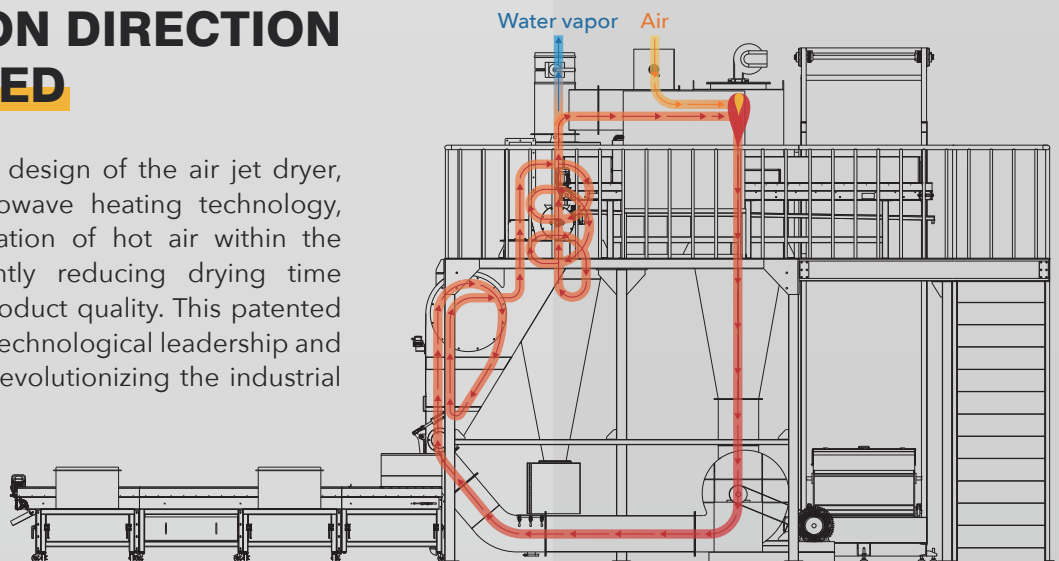
Insect protein



Soybean meal

## OPERATION DIRECTION & PATENTED

The vortex-inspired design of the air jet dryer, coupled with microwave heating technology, enables rapid agitation of hot air within the chamber, significantly reducing drying time while preserving product quality. This patented design establishes technological leadership and market exclusivity, revolutionizing the industrial drying sector.



## MECHANICAL SPECIFICATIONS

- Machine size: Customized capacity is acceptable.
- Cooling conveyor type: Axial blower, Fan.
- Energy: LNG, LPG.
- Drying time: Adjusted according to the characteristics of the product and the required level of drying.
- Drying temp: Recommended to be below 180°C.
- Blower speed: Up to a maximum of 60Hz.