Technical Specifications

Type
Temperature 9

Temperature Sensor Temperature Gauge

Burner Fuel

Suction Blower

Type of Nozzle Spray

Fluid Delivery

Chamber Dimensions

Diameter Length

Material of Construction

Evaporation Capacity

Co-current

Type KThermocouple

Delta DTB Series

High-pressure burner

LPG 3 hp

 $Single fluid\, system$

Plunger Pump

900 mm

1800 mm

SS 304

2-3 kg of water per hour



SPRAY DRYER

for more information, please write, fax, call, or email



DEPARTMENT OF SCIENCE AND TECHNOLOGY
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The **Spray Dryer** is one of the food processing equipment designed and fabricated to substitute imported equipment. Its use can help improve the performance and productivity of the country's micro, small, and medium enterprises (MSMEs) engaged in food processing.

What It Can Do:

- It dries food solutions, slurry, paste gel or suspension efficiently and rapidly.
- It offers better control of powder quality in terms of particle size and bulk density.
- It is the preferred method for drying thermallysensitive materials such as food and pharmaceutical products.

How It Works:

- > The liquid feed-stock is atomized. The droplets are made to come in contact with hot air inside the drying chamber.
- ➤ Heat allows moisture to evaporate from the droplets. Dry particles form at 120 180°C under high-volume airflow conditions.
- Powder that is discharged continuously from the drying chamber is collected in a cyclone-type dust collector.
- > A high-pressure LPG is used to directly heat the air in the system.

Uses/Applications:

The Spray Dryer technology may be best applied in the making of the following product lines:

Food milk powder, coffee, tea,

cereal, spices, flavorings, starch and starch derivatives, vitamins, enzymes, food

colorings

Pharmaceutical antibiotics, medical

ingredients, additives

Industrial paint pigments, ceramic

materials, catalyst supports,

microalgae





The "Design and Development of Process Equipment for Food Processing Firm" is a project implemented by the Metals Industry Research and Development Center (MIRDC) in cooperation with the Project Management Engineering Design Service Office (PMEDSO) and the Industrial Technology Development Institute (ITDI) in support of the High Impact Technology Solutions (HITS) Program of the Department of Science and Technology (DOST).



