

Food drying systems

The system consists of:

- Compressor unit
- Air cooled condenser
- Air dehumidifiers / coolers
- Air heaters
- Monitoring and control system



System Description:

With food drying system from Frostmark ehf. food manufacturers are secured with a uniform drying process for all type of raw materials.



The system can be delivered either built into standard containers or as a custom made multiple chamber system.

The drying process is based on a "heat pump" principle where the moisture is removed from the product by condensing the circulation air on the evaporator side of the compressor and then heated up on the condenser side, before circulating over the raw material.

In order to be able to obtain well controlled drying process and utilize the energy as well as possible, various parameters in each chamber / container can be preprogrammed by the process supervisor in order to plan the best drying cycles.

Each drying cabin is fitted with one air cooler for the dehumidification, and one air heater. These air coolers/heaters are controlled by modulating controllers to regulate the air temperature and the humidity.

All systems are built in a close co-operation with each client to ensure compatibility between required capacity and the product.

Advantages:

- Uniformed and controlled drying process
- Adjustable humidity of the drying air
- Adjustable chamber temperature
- Adjustable airflow in chamber
- Lower energy consumption compared to traditional methods
- Considerable reduction of environmental factors such as odor

