



SPRAY DRYER

The **spray dryer** is a lyophilization (drying) device used to drastically reduce moisture and then pulverize food products and not like: freeze-dried food products, freeze-dried and micro-encapsulated extracts, micro-encapsulated pharmaceuticals or galenic products. The wide range of spray dryers ranges from equicorrente to hot air to ultrasound and fluid bed. The process is performed in total automation with control of the process variables and the final size of the lyophilisate. The plant is complete with an output separation system, an air pre-treatment and a conveyance and product collection system.

The spray dryers are particularly suitable for the food industries that need freeze-drying of concentrated sugar solutions, or freeze-drying of plant extracts in general such as soy lecithin, for the creation of nutraucetide aromas, for fragrances and pulverized aromatic products, for microencapsulation of functional products such as food supplements and milk freeze-drying.