



IMPINGEMENT DRYER

The impingement dryer is a unique machine designed for roasting items like pellets, snacks, peanuts, peas, and seeds.

It works on the principle of High Temperature-Short Time (HTST). Hot air is impinged on the product perpendicularly at a uniform high velocity. This results in uniform drying or roasting.

The scientifically designed nozzles and exhaust systems ensure a perfect result with every batch.

Requires 7m x 1.5m space and has a connected thermal load of 200 kW

OEM PARTNER



Uniform Quality

Better control of temperature with PID controlled burner.



Easy to Maintain

Access doors make the make it easy to clean and maintain.



Energy Efficient

Unique planum design and insulated walls reduce energy usage.



Small Footprint

Obtain an output of 800kg/hour from 20sqm space.

Your ROI < 2 years



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