

GENTLE AND RELIABLE DRYING.

ENERGY-SAVING DRYING SOLUTIONS FOR  
YOUR FOODSTUFFS.

**AIRGENEX<sup>®</sup> food**



# BEST CARE OF YOUR PRODUCT.

- > Gentle drying at low temperature
- > High efficiency through the use of a heat pump system for removing air humidity
- > High quality drying results in short times
- > Energy and cost saving through high-tech combined air conditioning and air routeing
- > Drying in a closed system - no interchange with ambient air and, thus, no dependence from the climate
- > Positive results in terms of bioactivity, aromas and appearance
- > Temperature variable between 20 °C and 90 °C
- > Condensate available for further use

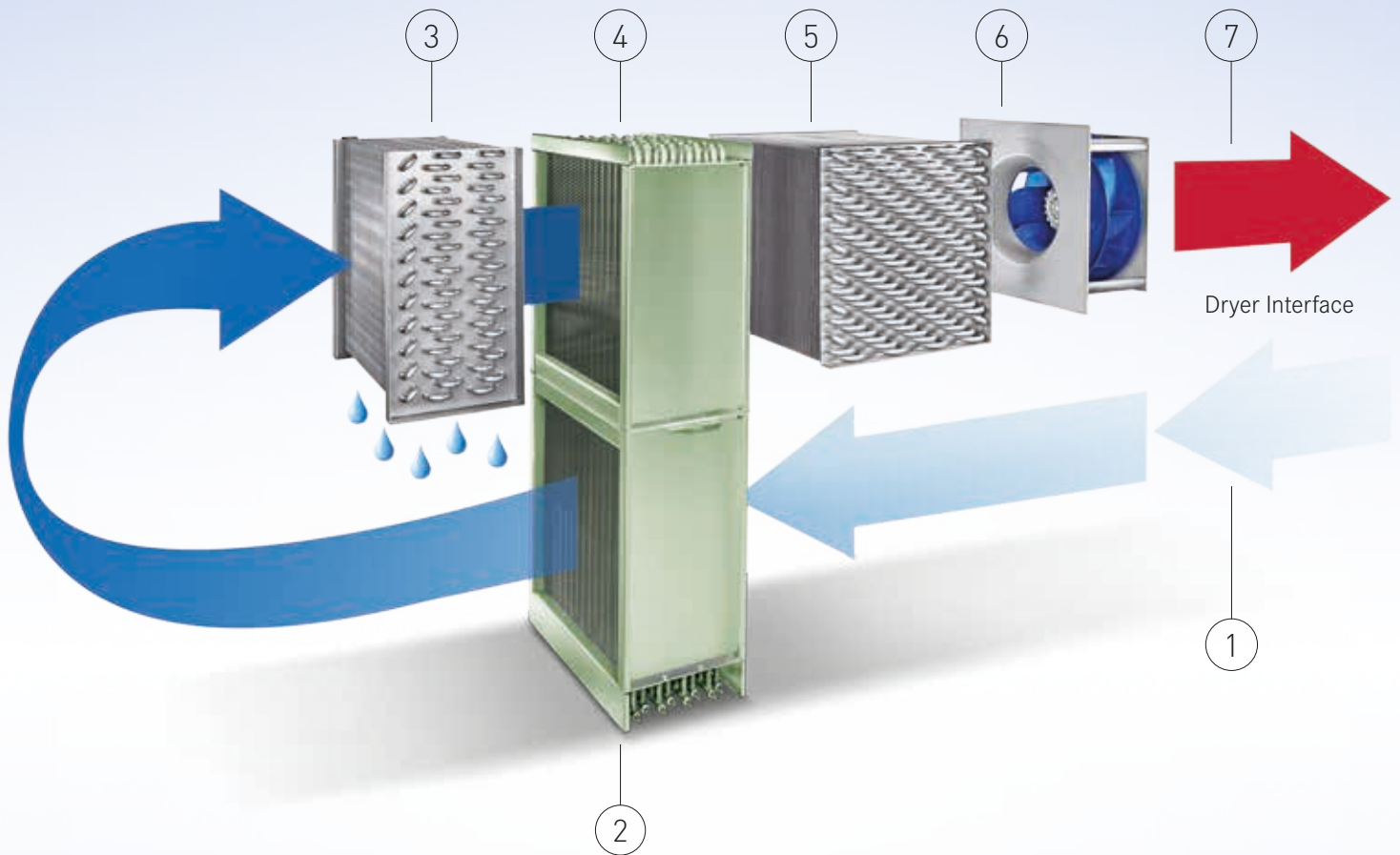
## TRIAL DRYING FOR BEST RESULTS.

HARTER has an in-house pilot plant station which offers a unique opportunity to test the drying response of your product. We will run a series of tests to determine the relevant drying parameters, such as temperature, time, humidity, air

speed and airflow. You are welcome to witness these tests and to see how efficient our condensation drying system is. Just contact us!



# HARTER AIRGENEX® food – THE PROCESS.



**HARTER's energy-saving drying systems can dry any foodstuff or feedstuff to the desired dry matter content in a gentle, fast and reliable way.**

- 1 AIRGENEX®food dehumidification module / drier interface - Humid air is extracted from the drying chamber and passed to the dehumidification module.
- 2 The **precooler**, which is also used as a preheater (4), with no energy input, is an **option**. Its profitability depends on the desired drying temperature.
- 3 The moisture precipitates on the air cooler fins, and the condensate water leaves the system through the condensate collector and the condensate drain.

- 4 The cooled, dehumidified air is preheated, with no energy input, **by the optional preheater** (2).
- 5 The air heater raises the air temperature to the level required for the process.
- 6 The process air fan provides the required air circulation between the AIRGENEX®food dehumidification module and the drying chamber.
- 7 The dried, unsaturated air is now returned to the drying chamber.

The loop is thus closed.



## CUSTOMISED DRYING SOLUTIONS.



We design bespoke drying systems for the specific requirements of your product and for perfect integration into your process. Our designs reflect all our know-how of and many years of experience with drying systems. You will obtain an all-inclusive solution of the desired size - from conventional cabinet driers to fully automated drying systems. Our drying systems always meet hygienic design requirements. Our heat pump based condensation dryers are suitable for any application, batch or continuous.

### **Combined Drying and Cooling**

With minor modification, our AIRGENEX® food system may also be used for cooling if desired or required by your process.



## DRYING EXAMPLES.

There is a very large variety of products which may be dried by our efficient and gentle drying process.

- > fruits and vegetables
- > cereals and nuts
- > herbs and grasses
- > pastas
- > meat products and sausages

Your product is not listed above? We are ready to meet any new challenge!





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