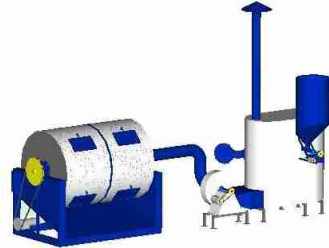
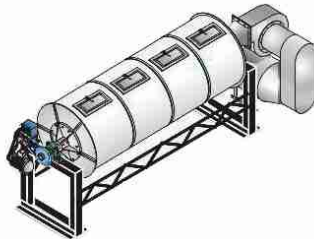
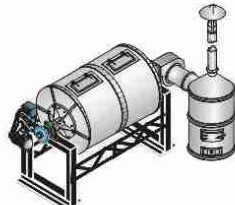
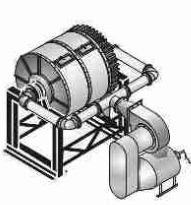


Batch Rotary Dryer (Guardiola)



Application

Desa Café S.A. has developed a line of batch rotary dryers (Guardiola type), capable of carrying out the final drying of coffee in a fast and efficient way. While rotating at low speeds (1.5—2.0 RPM), these dryers produce a batch with uniform moisture content using internal partitions and lifters that keep the coffee in constant movement. The external simple ductwork and internal distribution ducts have been designed to reduce the space required as well as air pressure losses due to friction. The dryer is provided with antifriction bearings which result in smooth, uniform rotation. Additionally, the machine is equipped with upper loading hoppers that permit a quick load reduce the working cycle (loading-drying-unloading) to 22-28 hours, depending on the conditions of the coffee and the air flow rate and temperature. Conveniently located walkways and ladders provide easy access to all parts requiring periodic maintenance.

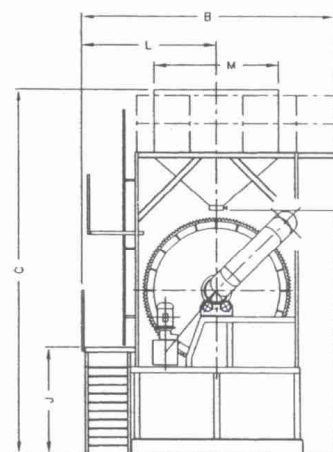
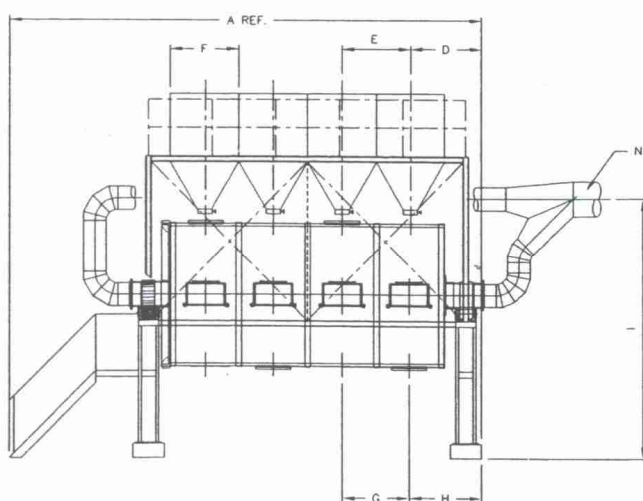
Operation

Loading of the grain takes place from the upper hoppers, through a series of opening located along the dryer. Once loaded, the dryer rotates slowly while drying air is introduced on both sides of the central duct. After passing through the grains, the air is discharged from the dryer through the perforations in the cylinder. Several samplers let the operator monitor the moisture content of the grain, and determine the right point at which the process should be stopped.

Batch Rotary Dryer



MODEL	VOLUME CYLINDER (m ³)	FANEGAS WET PARCHMENT	QQ WET PARCHMENT	KG WET PARCHMENT	MOTOR (HP)	VENTILATOR (m ³ /hr)
SC-7.5	1.25	7.5	15	680	1.0	1.500
SC-15	2.5	15	30	1.360	1.5	3.000
SC-30	5.0	30	60	2.720	2	6.000
SC-45	7.5	45	90	4.080	3	9.000
SC-60	10.0	60	120	5.440	3	12.000
SC-90	12.0	90	180	8.160	5	18.000
SC-120	20.0	120	240	10.880	5	24.000



Dimensions in mm

MODELO	A	B	C	D	E	F	G	H	I	J	K	L	M	ØN
SC120	8352	4490	6428	1265	1217	1217	1192	1290	4586	1870	4310	2390	2200	610
SC060	7670	3265	5520	785	1205	1210	1205	785	3000	1500	3700	1777	1790	400

- (1) Café oro (despergaminado)\Dry green coffee (hulled).
- (2) No incluye ventilador\Does not include drying air fan.
- (3) Aire de secado a 65 C\Air at 65 C.
- (4) Incluye cuerpo principal, bases y tolvas de carga\Includes main body, supports and loading hoppers.

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