

Disc Dryer



Sensitar Disc Dryer is the ideal solution for removing as much water as possible, as gently as possible, from coarser fish, animal or poultry by-products with a low fat content.

Application:

Sensitar disc dryers are ideal for drying products that include:

1. Defatted animal by-products such as meat and bone
2. Defatted fish by-products
3. Hydrolyzed feathers
4. Mechanically dewatered blood



Type	Heating surface(m ²)	Power(kw)	Shipping data (mm)			
			Length	Width	Hight	Weight
1228	60	30	7750	2050	2600	22
1242	90	45	9700	2050	2600	26
1537	110	45	9050	2200	3200	30
1542	130	45	9750	2200	3200	31
1551	150	55	11100	2200	3200	37
1850	215	75	11100	2560	3500	52
2050	260	75	11300	2800	3650	59
2064	320	90	13250	2800	3650	68
2264	375	110	14000	3000	3850	79
2550	400	110	12200	3300	4150	84
2564	515	132	14150	3300	4150	99
2578	595	160	16150	3300	4150	120
2864	650	160	14150	3600	4500	116
2878	730	200	16150	3600	4500	135