VetterTec Spray Dryers

VetterTec offers spray dryers based on 30 years of experience and 150 references worldwide in the food and chemical industries. The special know-how in the design of the atomizers provides high reliability and a sophisticated solution to give the particle characteristics for the desired application.

The VetterTec spray dryer is individually designed to meet the specific requirements of our customers. From pilot plants to industrial units: We provide a full range of spray drying units and services as

- precise engineering and manufacturing
- project management from kick-off to commissioning
- expertise in atomization & particle engineering
- plant and process optimization
- test centres for customer trials (particle design)
- retrofits for efficiency improvement
- CFD flow simulations (e.g. for troubleshooting)
- training and seminars

VetterTec’s experienced team of spray drying experts is always dedicated to developing the best solution for the specific needs, as e.g. dust free powder, agglomerated powder, etc. With the deep know-how in particle engineering our customers are always getting particles of the desired shape, size and density.

Advantages

- Controlled particle size, shape and density
- Rotary and nozzle atomizers
- Customized solution for each product
- Tuned retention time
- Integrated systems
- Many different designs

Special Features

- Internal fluid bed
- External fluid bed
- Air brooms
- Cleaning in place (CIP)
- Fluid bed agglomeration
- Product cooling systems
- Automatic control system
- ATEX requirements

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VetterTec is able to build spray dryers from pilot plant size to industrial units. Downstream the dryer can be equipped with fluid beds, coolers and agglomerators, to further condition the powder prior to the packaging unit.

Fields of Application

Chemical Industry:
- Metal powder
- Ceramics
- Dyestuff/Pigments
- Herbicides
- Silica
- Polymers
- Latex
- Urea-formaldehyde
- Tannins (natural/synthetic)

Proteins:
- Soya protein
- Fish protein
- Vegetable protein
- Biochemical protein
- Collagen/Gelatine
- Soluble wheat protein

Food Industry:
- Flavorings
- Fruit powder
- Enzymes
- Maltodextrin
- Modified starches
- Lysine
- Oligosaccharide
- Soup mixes
- Herb extracts
- Gum arabic
- Protein hydrolysates
- Soya products
- Fats

Alcohol/Ethanol Industry:
- Fodder yeast

Brewing Industry:
- Brewer’s yeast
- Yeast extract
- Yeast cells

VetterTec Rotary Atomizers and Nozzles

Atomization is provided by centrifugal wheels, rotary atomizers, pressure nozzles or twin-fluid nozzles. This range of systems allows the specific particle size requirements to be met for each application.

High-speed rotary atomizer, sanitary design
Centrifugal wheels
Rotary atomizer with special high-performance belt
Pressure nozzles