

Solutions for vacuum and freeze drying

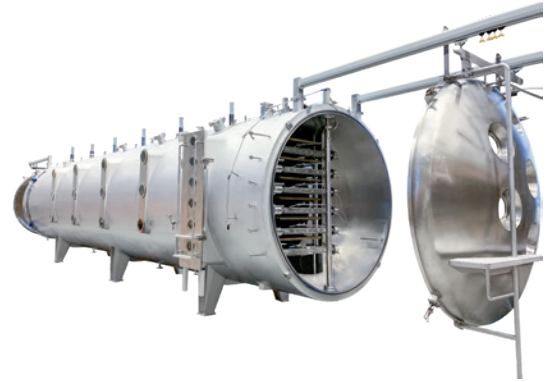


DryBand

Continuous vacuum and freeze drying

Belt dryer for continuous vacuum drying or freeze drying (lyophilisation) of food products

- Continuous and gentle drying
- No oxidation and minimal flavour losses
- Suitable for sticky, highly viscous and/or hygroscopic pastes as well as free flowing granular products
- Drying avoiding carriers for clean label promotion
- Low energy consumption
- Customised and high-performance equipment
- Fully automated operation and cleaning
- Closed system with hygienic design



QCF

Quasi-continuous freeze dryer

Efficient batch freeze drying (lyophilisation) through rapid product handling and optimised drying process

- Batch process with contact and radiant heating
- Fast tray transfer and batch changeover
- Customised and high performance equipment
- Suitable for pieces, granular products or powders
- No oxidation and minimal flavour losses
- Higher throughput compared to traditional processes
- Automated operation with process profile



DryCab

Cabinet for batch vacuum or freeze drying

Drying cabinet for efficient and flexible vacuum or freeze drying (lyophilisation) of heat sensitive products with frequent product changes

- For liquid products, pieces or powders
- No oxidation and minimal flavour losses
- Gentle drying of products
- Processing by batch, suitable also for small quantities
- Automated operation with process profile (variation of vacuum and heating/cooling temperature)



Zeolite Reactors

Specific adsorption of water preserves volatile aroma

Zeolite reactors for the gentle vacuum drying or freeze drying (lyophilisation) of products by mean of water adsorption

- Best aroma retention
- Flexibility of production
- Selective process
- Batch or continuous process



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