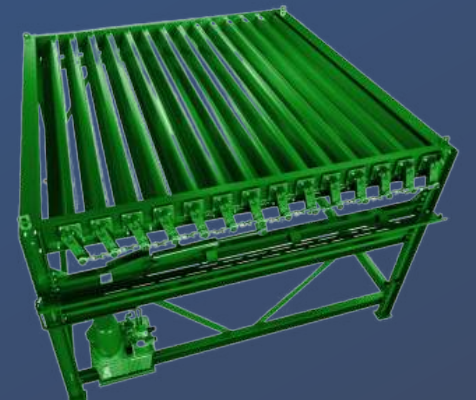
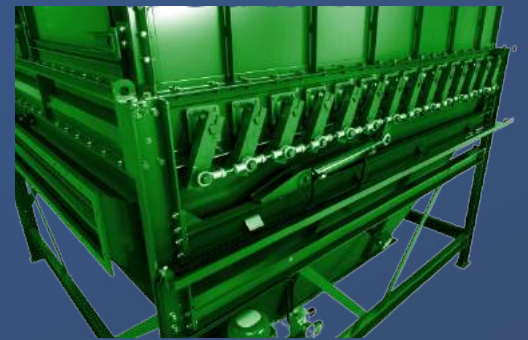


Servoday Group Presents

COUNTER FLOW COOLER

SERVODAY Counter Flow Coolers are used for cooling pellets and extrudates to near ambient temperature. The coolers are available in 8 sizes with capacities up to 30 t/h.



PELLET

MEAL

FLAKES

GRANULES

CAKE

COLLETS

SERVODAY Counter Flow Cooling is the most efficient process for granular products and meal. The air flows in the opposite direction to the product which means that the product is gradually cooled on its way from pellet-mill to discharge hopper. The air is gradually warmed on its way from air inlet to cooler exhaust, thus preventing pellet damage due to a temperature shock.

Servoday Group
Call 9427210483 - 9427210484
Email: info@servoday.com
www.servoday.com
www.woodpellet.in

COUNTER FLOW COOLER

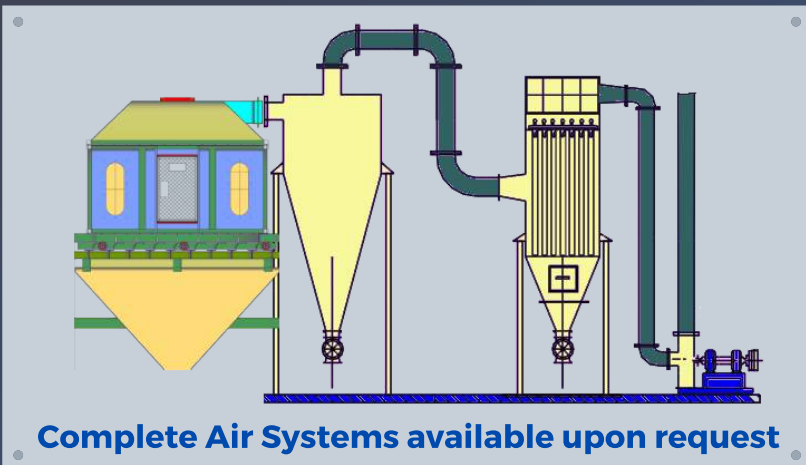


Available in
Stainless
Steel
and
Mild Steel
Construction

PELLET - MEAL - FLAKES - GRANULES - CAKE - COLLETS



SERVODAY Counter Flow technology is suitable for drying and cooling of any granular products that requires the highest standards of sanitation. Drying and cooling of breakfast cereals, snack foods, coffee beans, cocoa, chocolate, bread crumbs, couscous, fruits, vegetables, nuts, pellets, meal, flakes, granules, cake and collets can be achieved with lowest need for cleaning and fastest cleaning times. Energy savings of 20-70% are achievable when replacing belt dryers, fluid bed dryers or tumbling dryers. The gravity flow principle leads to much lower maintenance costs and almost uninterrupted up-time.



**DRYER - CHIPPER - SHREDDER - HAMMER MILL
PELLET MILL - FEEDER - CONDITIONER - SILO**

TYPE	COOLING AREA	CAPACITY*
IRM 14/14	2.0 M3	4.0 TPH
IRM 14/19	2.7 M3	6.0 TPH
IRM 19/19	3.6 M3	8.0 TPH
IRM 19/24	4.5 M3	12.0 TPH
IRM 24/24	5.7 M3	16.0 TPH
IRM 24/28	6.8 M3	20.0 TPH
IRM 28/28	8.2 M3	25.0 TPH
IRM 28/38	11.0 M3	30.0 TPH

*CAPACITY BASED ON 4MM GRANULES WITH DENSITY 600 KG/M3

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