

# Fluid Bed Dryer-Cooler

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Vibrating fluid bed dryers and coolers are available with an optional air conditioning system that removes moisture from the inlet air to achieve required processing conditions in facilities with humid ambient air and in facilities affected by seasonal changes to the humidity of the ambient air. Combining a chilled water coil and heating coil, this air supply system cools the inlet air to the cooling zone and condenses the moisture. It then heats the dehumidified air to the desired temperature. Developed for drying and cooling hygroscopic products, the system is designed for processing sugar, salt, cocoa, agglomerated coffee, powdered milk and more. It is available custom-engineered and for retrofit on Company's drying and cooling systems in the field.

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**The Witte Company,** [www.witte.com](http://www.witte.com) [1]

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[1] <http://www.witte.com>