



Starch Drying &  
Cooling Equipment

[www.simon-dryers.co.uk](http://www.simon-dryers.co.uk)



Specialists in  
Confectionery  
Drying technology

stand up and be coated...

The Simon Tubular Dryer and Cooler are ideally suited for the application of re-processing moulding starch after use. It provides a continuous process producing the starch for reuse at the right temperature in a relatively short time. The process is more economical than batch drying, saving both in energy cost and in quantity of starch required for re-circulation.

The Tubular Dryer consists of a steam heated tube bundle, which rotates within a stationary casing. The material is picked up by a series of lifters located around the tube bundle and is dropped over the heating tubes whilst being conveyed along the length of the machine. The tubereel is rotated by a shaft mounted geared motor unit and runs in split roller bearings, enabling ease of maintenance. Proprietary rotary joints are provided at each end of the machine to enable steam inlet and condensate collection.

The Tubular Dryer is an indirect contact dryer, relying on dry, saturated steam as its heating medium. This means that the machines do not require a heated air flow to dry the starch, as with other types of dryer, resulting in a minimal creation of dust.



Air is still needed to remove the moisture evaporated, but even with large tonnages the air flow required is very small and is easily coped with using a simple reverse jet bag filter.

The moulding starch used in Gum and Jelly manufacturing needs not only the correct moisture content, but also the correct temperature. The Tubular Dryer is normally supplied together with a Tubular Cooler. The design of the cooler is almost identical, but uses water as a coolant instead of steam. The two machines are usually located together and the dryer can be mounted on top of the cooler, if required, with a simple chute to feed the dried starch into the cooler.







The Tubular Dryer uses steam as the heating medium and returns the condensed steam back to the boiler. This is a very efficient method of heating when compared to dryers using hot air, where the warm exhaust air is vented to atmosphere with no energy recovery.

The Tubular Dryer uses a small amount of sweep air to take away the moisture and consequently dust filtration units are small. Dryers using hot air need large dust filters as the volumes of air are much greater.

The Tubular Dryer is inherently safer than air heated dryers as there are lower volumes of dust laden air that have associated explosion hazards.

## Benefits

- Continuous production
- Energy efficient
- Minimises dust explosion hazard
- Smaller dust filters
- Simple maintenance
- Proven reliability

## Scope of Supply

- Dryer
- Cooler
- Dust filter
- Exhaust air fan
- Controls
- Feed and discharge conveyors
- After sales service

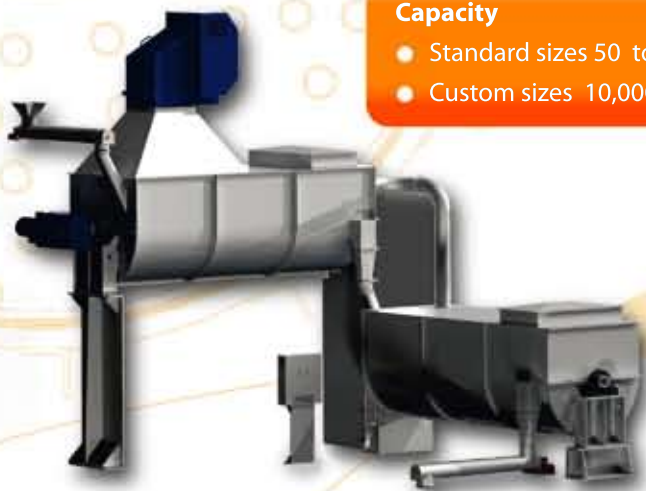
## Capacity

- Standard sizes 50 to 10,000 kg/h
- Custom sizes 10,000 to 20,000 kg/h

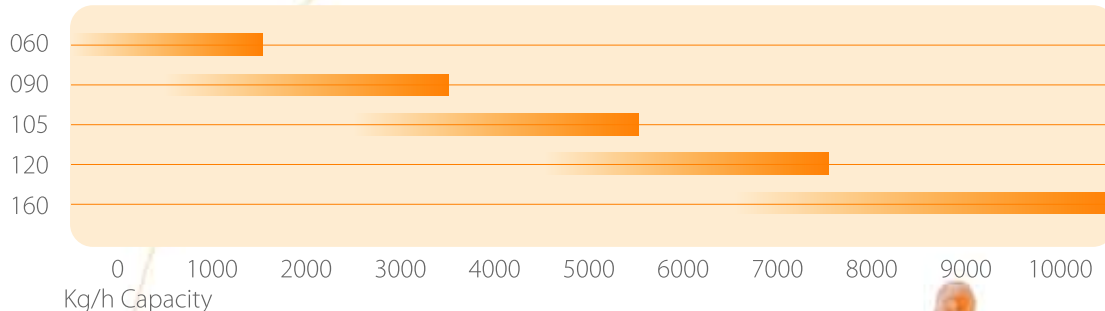
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R. Simon Tubular units are used all over the world.



## Standard Models





With over 100 years' experience behind us, our ability to design and build the dryer most suited to your requirements is second to none. We supply major UK and overseas confectionery companies.



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