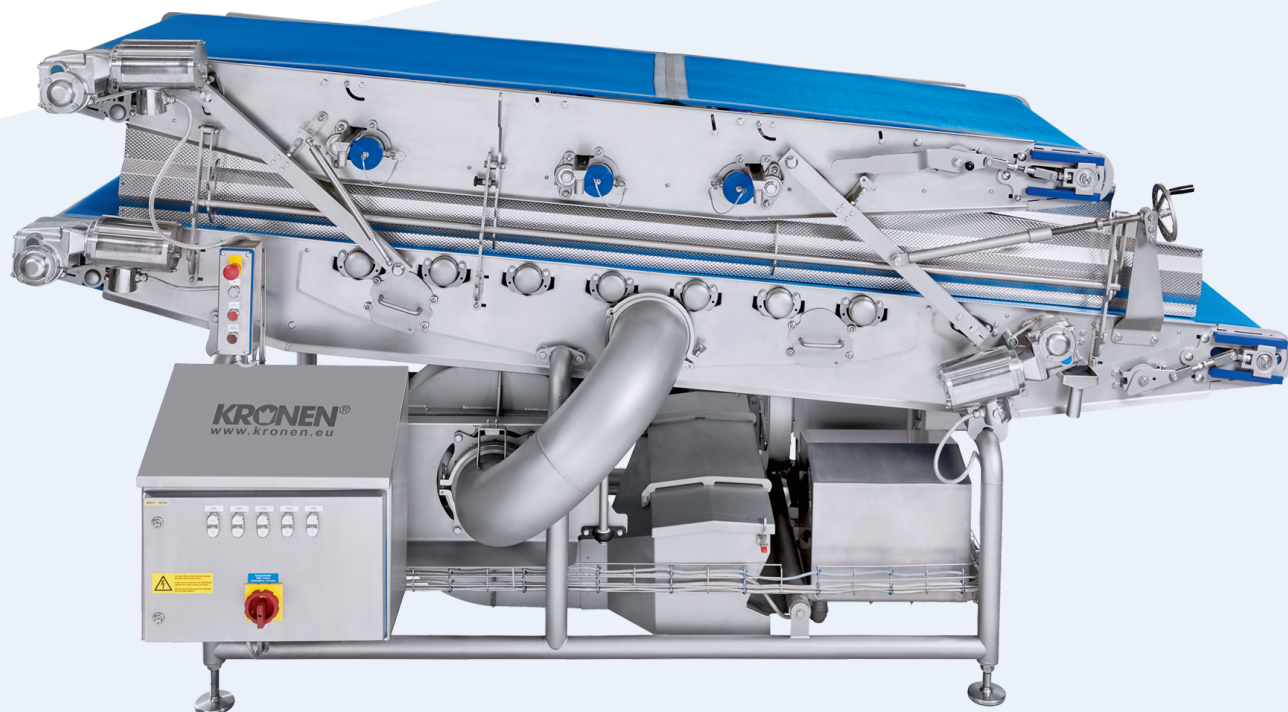


Drying

BDS 3000/800 belt dewatering system

Optimized for dewatering light, sensitive products: The system is integrated into a processing line after the washing process and combined with another belt dewatering system or a continuous centrifuge.

up to 300 kg (661 lb)/h Max. capacity



Your benefits

- ✓ Continuous dewatering: designed for large processing lines
- ✓ Gentle drying of light, sensitive products
- ✓ Combination of swirling and suction removes surface water particularly effectively

Product groups



Portrait

Ideal for light products: dewatering of up to 300 kg (661 lb) of lettuce or leafy green vegetables per hour

The BDS 3000/800 from KRONEN's partner company Hitec Food Systems is a dewatering system accommodated in a line after the washing process and prior to packaging. The system is particularly suitable for sensitive, light products such as baby leaf and teen leaf as well as lettuce and leafy green vegetables (cut).

The product falls from an infeed belt onto the product belt, where it is evenly distributed over the entire width of the belt by a knocking unit. It is conveyed between two belts and dried in diverse dewatering processes. The combination of suction with a suction fan and swirling the product with a blower removes the water adhering to the product particularly effectively. A noise reduction box reduces the noise level of the suction fans, and the air guiding inside the box separates water from the airflow in a controlled manner.

The machine achieves a product with a residual moisture of approximately 6 to 8 percent without



excessive mechanical stress. In general, the BDS 3000/800 is preceded by another preliminary dewatering step, for example with the **HFDS 5000/800** belt dewatering system or with a continuous centrifuge such as the **K650**.

Benefits



Powered conveyor belt at the top and bottom

The BDS 3000/800 consists of a conveyor belt with a second one positioned above it, each with a belt width of approximately 800 mm (31.5"). Air knives on the upper and lower belt ensure that the product can be blown off entirely on the discharge side. The upper belt can be lifted up and the side guides folded down, which makes cleaning easier. The open construction made of stainless steel and with easy access to the pipework also guarantees an optimal hygienic design.



Swirling and suction by means of blower units

Air is blown from below through the mesh grid belt by two blowers via appropriately positioned pipes. As a result, the product is repeatedly swirled up as it passes through the machine, and water is therefore removed from its surface. A suction fan with appropriate pipework extracts water at several points, both on the lower and upper conveyor belt. This effectively and gently removes the water that is blown off the surface of the leafy products.

Technical data

Electrical power	Power	20 kW (26.8 HP)
	Voltage	3~400 V N/PE
	Frequency	50 Hz
Dimensions	LxWxH	3590 x 1990 x 1760 mm (141.3 x 78.3 x 69.3")
	Weight	1250 kg (2755.8 lb)
	Infeed/placement height	1000 mm (39.4")
	Outfeed/delivery height	1000 mm (39.4")
Miscellaneous	Belt width	800 mm (31.5")

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.

