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SLOW COOLER

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RESELLER





Agro-industry



SLOW COOLER

Zanin F.Ili has been designing and building coolers for all types of dryers for over 40 years. This cooling process increases the efficiency and production of the dryer whilst reducing fuel consumption by 30% compared to traditional dryers. The post-drying process relies on the exploitation of the energy contained within the grain (in the form of heat), and through tempering the remaining moisture is removed without the need for fuel.

Slow cooling helps avoid split product caused by thermic shock (abrupt change in temperature), and leaves stored product healthy and with a stable moisture level.

OPERATION:

In the circular slow cooler the product enters by gravity into a cylindrical container. Once loaded it follows the discharge process of the dryer (equal quantities enter and exit), constantly regulated by a system of sensors. As it descends the grain is invested by a counter-current of cold air, from the bottom upwards. Total discharge across the entire surface is fundamental to obtaining homogeneity of the exiting product. The quantity of grain discharged is predetermined and regulated by a pneumatic extractor, subsequently the product is collected in multiple hoppers and channelled to a discharge conveyor.



MODEL	DIAMETER [m]
RLC 4 / 120	4,55
RLC 4 / 165	4,55
RLC 6 / 230	6,37
RLC 6 / 320	6,37
RLC 6 / 420	6,37
RLC 9 / 380	9,1
RLC 9 / 480	9,1
RLC 9 / 580	9,1
RLC 9 / 770	9,1

9.1

Supplied data have a tolerance of +/- and have been calculated under the following conditions: - ready and cleaned seeds, dried by 24h - Dryer supplied with natural gas Please consult in every case technical scheme.

RLC 9 / 965



LESS

- Fuel consumption
- Energy consumption
- Split product

MORE

- Protein value
- Specific weight
- Healthy product
- Excellent preservation in storage - Great for product with high humidity 30 - 35%. Removes 3-4% RH without
- fuel - Great for product with low humidity
- 20-25%. Stabilizes and cools the product slowly
- 01 Example of installation
- 02 Example of installation 03 - Example of installation
- 04 Insulation
- 05 Pneumatic control panel
- 06 Floor Ventilation
- 07 Pneumatic extraction group











HEIGHT [m]	CAPACITY [m ³]
10	121
13	162
13	227
16	322
19	418
13	382
14,5	480
16	577
19	772
22	967

N.B.

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