

Horizontal Flash Drying Oven (24)

The Flash Drying Oven is designed to minimise floor area and also to maintain low consumption costs. This is carried out with a specifically tried and tested method of using a modulated burner and louvers on the inside to direct the heated air to both sides of the plates, and to keep this air constantly in circulation.

The flames are automatically regulated to maintain the set point

entered by the operator. The air is re-circulated internally using 2 (two) fans, with a rating of 4Kw each, and by using RIELLO or similar type burners generating 140,000 Kcal/h each. The air arriving at the exit point of the oven is inhaled by the first fan, pushed through the combustion chamber and then directed onto the plates at the entrance of the oven. After that, the airflow is inhaled by the second fan into the second combustion chamber and exhaled towards the exit point of the oven where it is recovered by the first fan.

Before it is introduced in the first combustion chamber, some of the air volume is expelled by means of a manually operated damper valve. The plates are transported on a stainless steel conveyor chain, operated by a 1.1Kw motor. At the exit point of the oven, the plates return to a vertical position to facilitate their handling by the operator. The exit section is controlled by its own independent 0.5Kw motor. The speed of the conveyor can be adjusted at will by the operator and paired to the speed of the pasting machine.

The control of the oven comes from the use of the separated action of the modulating burners, working upon the temperature of the air. This is measured in the drying zones giving as a result a gradual drying of the plate.





THE CONSORTIUM BATTERY EQUIPMENT

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