



HAARSLEV™

Processing Technology

**DISC
DRYER**

Product brochure



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DISC DRYER



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FOR CONTINUOUS DRYING OF
DE-FATTED FISH, ANIMAL OR
POULTRY BY-PRODUCTS.

A Haarslev Disc Dryer is the ideal solution for removing as much water as possible, as gently as possible, from coarser fish, animal or poultry by-products with a low fat content.



APPLICABLE FOR:

Haarslev disc dryers are ideal for drying products that include:

- Defatted animal by-products such as meat and bone
- Defatted fish by-products
- Hydrolyzed feathers
- Mechanically dewatered blood

Designed to use steam pressures of up to 10 bar, these dryers have become the solution of choice for coarser inputs featuring lower fat levels, because they make use of the natural fatty content in the material.

These sturdy, reliable units are built around a rotor consisting of a central shaft fitted with multiple steam-heated discs. These apply indirect heat over a very large area, in a compact design that quickly and effectively removes the evaporated water vapor. This means as much heat as possible gets transferred to the material in the dryer.

The dried material is discharged at the bottom, using a screw conveyor fitted with variable-speed drive. This can be adjusted independently of the dryer itself, providing maximum flexibility. Vacuum drying configurations are also available to provide exceptional end-product quality.

BENEFITS

- Relatively large heating surface provides exceptional evaporation in a compact design
- Good control of load level inside the dryer, making sure the rotating discs transfer heat as efficiently as possible
- Effective heat transfer because condensate is removed quickly
- Full control of drying processes enables you to boost yield and product quality
- Exceptional reliability and long service life thanks to cool-running, oil-lubricated bearings

**RELATIVELY HOMOGENOUS,
GRANULAR FISH, ANIMAL OR
POULTRY BY-PRODUCTS WITH
A LOW FAT CONTENT**

Full-length vapor dome reduces carry-over and separates solids from the evaporated water vapor

Scraper bars prevent material accumulating between the discs

Steam-heated, double-wall discs (featuring fewer exposed welds than any other design)

Removable covers provide easy inspection, cleaning and adjustment

Paddles on the edges of the discs agitate the material and move it through the dryer towards the discharge outlet

Material dried by direct contact with these discs, which are welded onto a rotating shaft

Discharge screw conveyor fitted with variable-speed drive ensures positive discharge

**DRIED FISH OR ANIMAL
PROTEIN MATERIAL,
READY FOR COOLING
AND MILLING**

TYPE	HEATING SURFACE (m ²)	STEAM JACKET (m ²)	POWER* (kW)	DIMENSIONS			
				Length (L) (mm)	Width (W) (mm)	Height (H) (mm)	Weight** (t)
1228	60	8	30	7,750	2,050	2,600	22
1242	90	12	45	9,700	2,050	2,600	26
1537	110	13	45	9,050	2,200	3,200	30
1542	125	14	45	9,750	2,200	3,200	31
1551	150	19	55	11,100	2,200	3,200	37
1850	215	24	75	11,100	2,560	3,500	52
2050	260	26	75	11,300	2,800	3,650	59
2064	320	34	90	13,250	2,800	3,650	68
2264	375	37	110	14,000	3,000	3,850	79
2550	400	31	110	12,200	3,300	4,150	84
2564	515	40	132	14,150	3,300	4,150	99
2578	595	49	160	16,150	3,300	4,150	120
2864	650	47	160	14,150	3,600	4,500	116
2878	730	58	200	16,150	3,600	4,500	135

*Depending on application

**Based on 10 mm. discs and without vacuum

We reserve the right to alter the specifications at any time without prior notice.



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PROCESS IS POTENTIAL

HEAD OFFICE

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