



SUGAR TECHNOLOGY
INTERNATIONAL

Equipment

SUGAR DRYER / COOLER

KEY BENEFITS

- Suitable for raw, white and refined sugar applications
- Counter-current operation
- Reduced dryer length
- Low power consumption with one induced draft fan
- Simple process control and automation system for optimized performance
- Produces refined sugar with significantly reduced propensity for caking
- Air preheating (as required)
- Dust is eliminated as the entire system operates under a slight vacuum
- Existing co-current dryers can be modified to the STI design
- Up to 120 T/h design in a single unit (Raw Sugar)

