

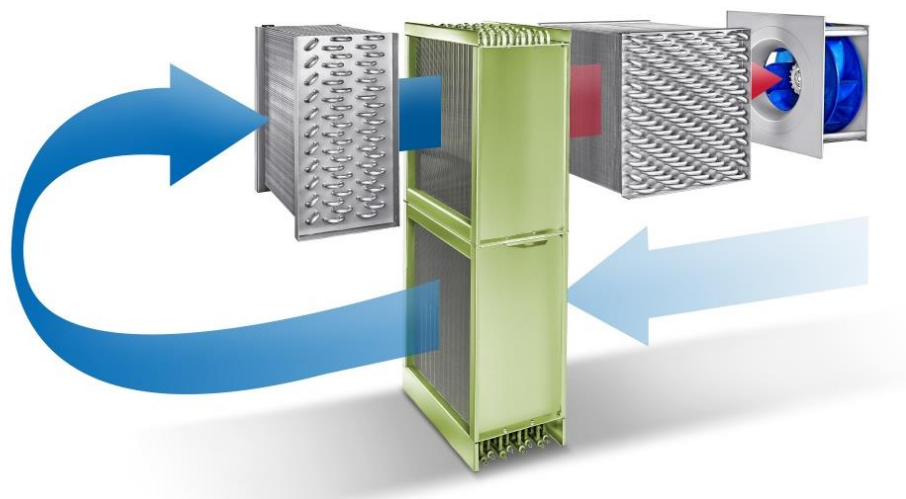


Airgenex  
6.000 für  
approx. 30l/h



Airgenex  
40.000 für  
approx. 180l/h

# AIRGENEX<sup>®</sup>food THE PROCESS



DEHUMIDIFICATION TECHNOLOGY

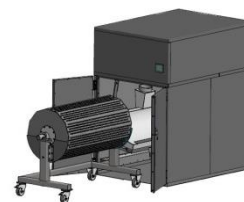
INTERFACE  
WITH DRYING  
CHAMBER



CHAMBER  
SYSTEM



CONTAINER  
SYSTEM



BARREL  
SYSTEM

# TRAY CHAMBER

AIRGENEX®food  
DEHUMIDIFICATION  
MODULE

CHAMBER FOR PALLETS;  
CARTS OR BASKETS

MODULARLY EXPANDABLE



# Multifunctional tray cart

Tray troughs for drying and sprouting

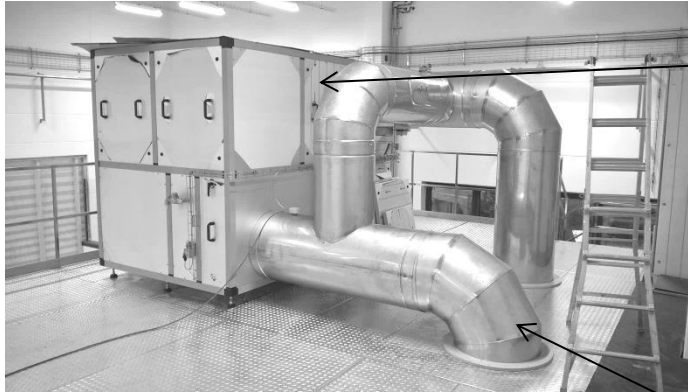


# TRAY CHAMBER SOLUTIONS

AIRGENEX® food  
DEHUMIDIFICATION  
MODULE



# CONTAINER SOLUTIONS



AIRGENEX®food  
DEHUMIDIFICATION  
MODULE



AIR CHANNEL SYSTEM FOR  
FEEDING OF DEHYDRATED  
AIR INTO THE CHAMBERS

CHAMBERS FOR DRYING  
CONTAINERS



# CONTAINER SOLUTIONS

AIRGENEX® food  
DEHUMIDIFICATION  
MODULE



CHAMBERS FOR DRYING  
CONTAINERS

# CONTAINER SOLUTIONS

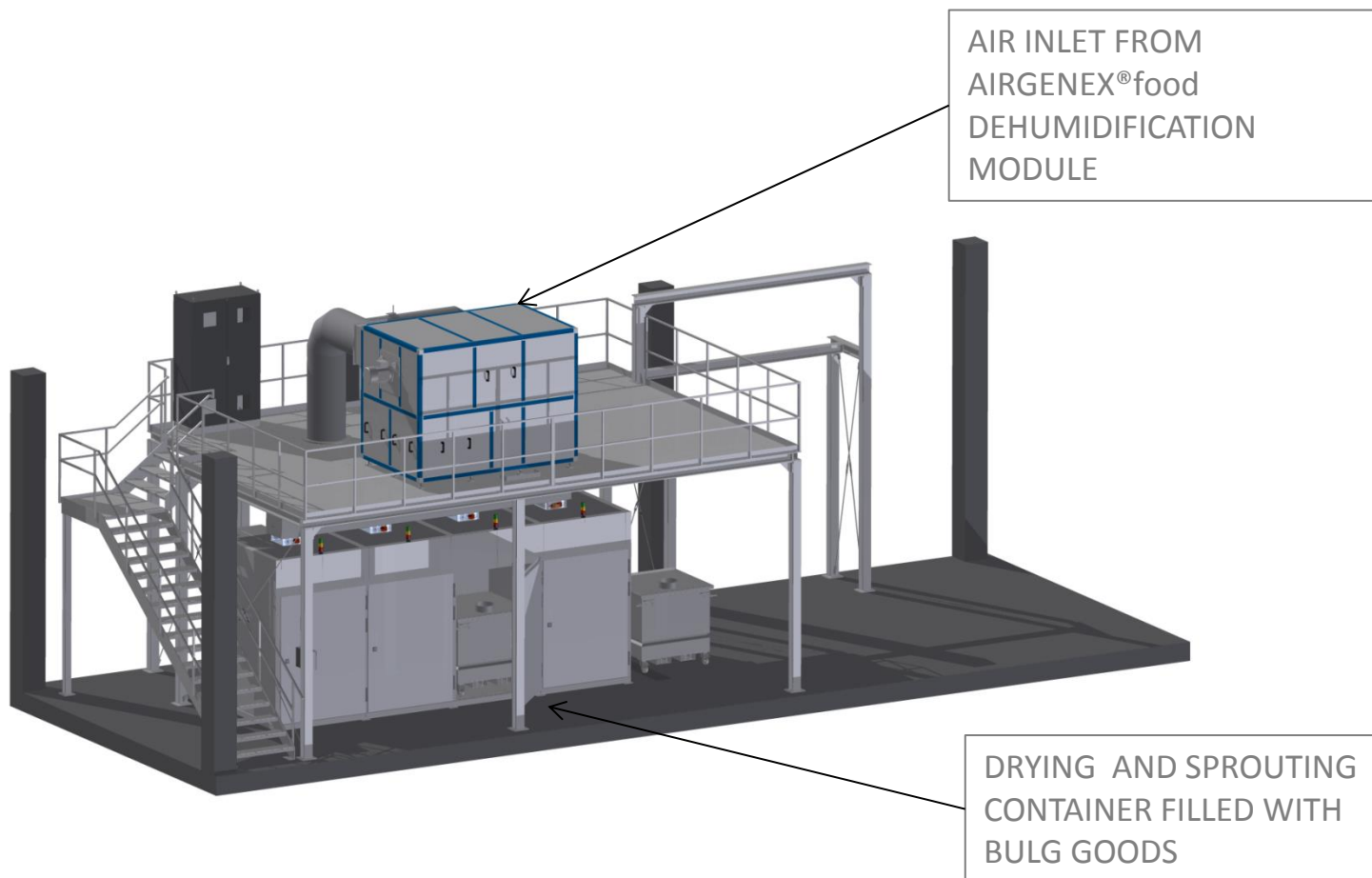


AIR INLET FROM  
AIRGENEX® food  
DEHUMIDIFICATION  
MODULE

DRYING AND SPROUTING  
CONTAINER FILLED WITH  
BULG GOODS



# CONTAINER SOLUTIONS



# CONTAINER SOLUTIONS

## COMPACT DEVICE



AIRGENEX®food  
DEHUMIDIFICATION  
MODULE

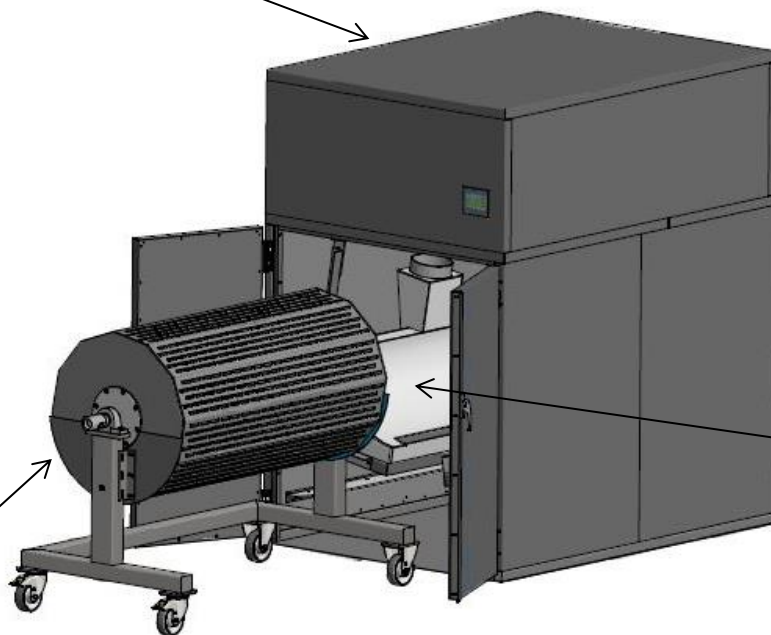
PERFORATED SHEET FOR  
HOMOGENOUS AIR FLOW

DRYING AND SPROUTING  
CONTAINER FILLED WITH  
BULG GOODS

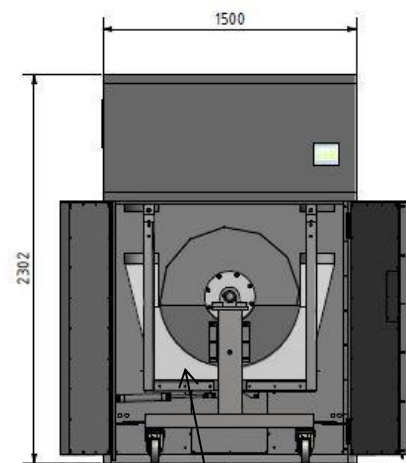
CHAMBER FOR DRYING  
CONTAINER

# NEW DEVELOPEMENT: BARREL DRYING FOR FOODSTUFFS

AIRGENEX®food DEHUMIDIFICATION  
TECHNOLOGY



DRYING AND SPROUTING BARREL FILLED  
WITH BULG GOODS



SPECIAL SEALING SYSTEM  
FOR FORCED AIR  
ROUTEING

# NEW DEVELOPEMENT: BARREL DRYING FOR FOODSTUFFS



DRYING AND SPROUTING BARREL FILLED  
WITH BULG GOODS

AIRGENEX® food DEHUMIDIFICATION  
TECHNOLOGY

# NEW DEVELOPEMENT: BARREL DRYING FOR FOODSTUFFS



DRYING AND SPROUTING BARREL FILLED  
WITH BULG GOODS



# CONDENSATION DRYING AIRGENEX<sup>®</sup>food – BENEFITS FOR THE OPERATOR

- GENTLE DRYING AT LOW TEMPERATURE  
(RANGE POSSIBLE FROM 20 – 90°C)
- ENERGY AND COST SAVING THROUGH HIGH EFFICIENCY OF THE HEAT PUMP SYSTEM  
(APPROX. 0,6 – 0,7 kW/l WATER ENERGY CONSUMPTION)
- DRYING IN A CLOSED SYSTEM  
NO FRESH AND NO WASTE AIR → INDEPENDENT FROM THE CLIMATE
- POSITIVE RESULTS IN TERMS OF BIOACTIVITY, FLAVOUR AND APPEARANCE  
GOOD TASTE, GOOD SMELL, GOOD LOOK
- CONDENSATE AVAILABLE FOR FURTHER USE  
CONTAINS FLAVOUR OR COLOUR
- BUILT ACCORDING TO HYGIENIC DESIGN
- COMBINED DRYING AND COOLING IS POSSIBLE WITH MINOR MODIFICATION

# REFERENCES

