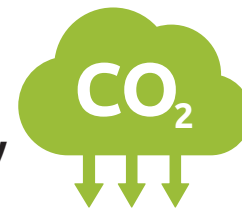




DRYING, DEHYDRATING, ROASTING

Solutions for the Food and Pet Food industry



Individual solutions

These are only examples of products

Herbs & Spices



Parsley



Chilli



Basil

Fruits



Apples



Grapes



Blueberries

Snacks, Nuts, Cereals



Snacks



Almonds



Cereals

Vegetables



Mushrooms



Carrots



Onions

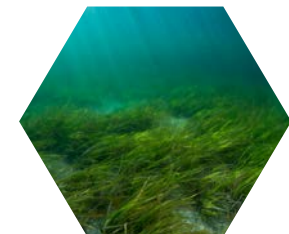
Pet Food & other



Dog Food



Extrudates



Seaweed

Dryers from stela - tailor-made to your requirements

Every product is unique when it comes to drying. That is why a stela dryer is always adapted to your needs. The experience of over 100 years of company history and a flexible design enable us to offer you the optimal dryer solution.

Characteristic features:



Individualisation and adjustability - for best drying results

— Each dryer is individually designed in terms of size, ventilation intensity/direction, zoning, number of belts and many other aspects. In operation, our food dryers can be precisely adjusted to the product characteristics and thus guarantee gentle drying. This way you do not compromise on taste, aroma and colour.



Hygiene

— stela food dryers are optimised for easy cleaning. The well thought-out design leaves no room for soiling. All relevant surfaces are made of stainless steel and are easy to clean.



Reliability

— Dryers from stela have proven their durability and reliability for decades. Sophisticated technology helps you avoid downtimes. However, in case of a problem, our service team will be there to support you.



Energy efficiency

— In times of rising energy prices, stela supports you with innovative concepts to increase efficiency. These concepts include the use of waste heat, recirculating air drying, and heat recovery technology RecuDry®.



Research and development

— To get to know the properties of your product, stela has extensive laboratory equipment. This makes it possible to test the drying behaviour in advance, helping you to achieve the desired results.

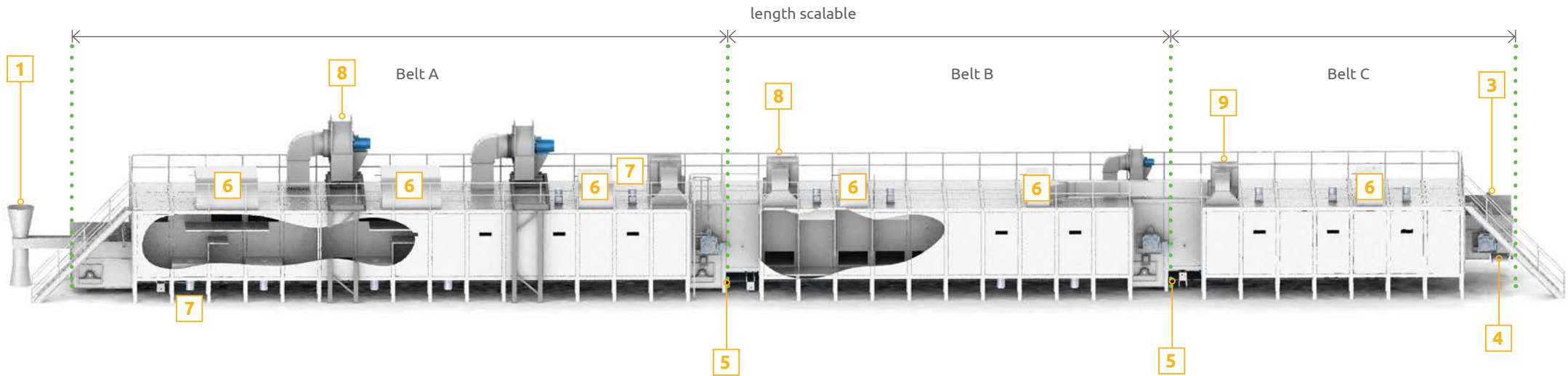


Reduce CO₂ footprint

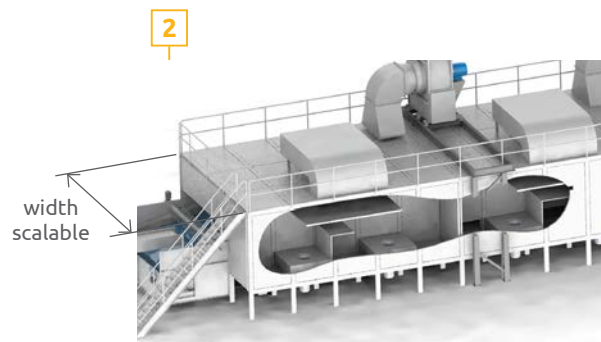
— Reduce your carbon footprint by using sustainable energy sources such as heat pumps. With a stela dryer this is easily possible.

Dryer design

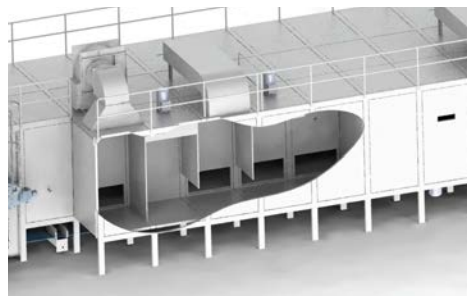
Stage-dryer: modular and adaptable design



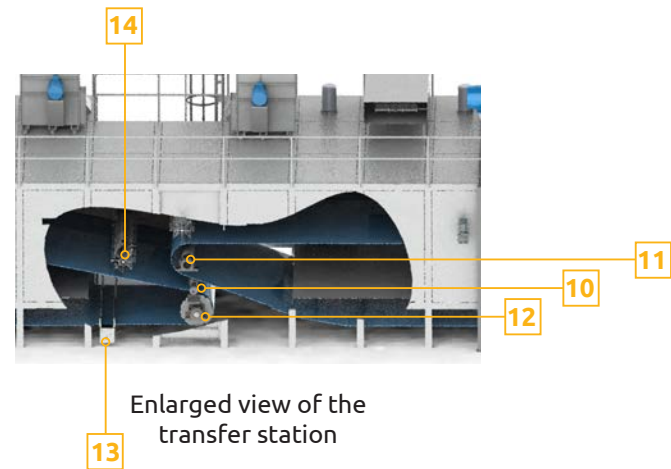
- 1 = Swivel belt | 2 = Levelling roller | 3 = Product discharge station | 4 = Discharge conveyor belt | 5 = Transfer station | 6 = Fresh air and gas burner | 7 = Recirculation fans | 8 = Exhaust fans | 9 = Fan heat recovery | 10 = Cleaning brush | 11 = Drive roller | 12 = Deflection roller | 13 = Belt cleaning (wet) | 14 = Lump breaker



TopDown chamber
Air direction through the belt from top to bottom



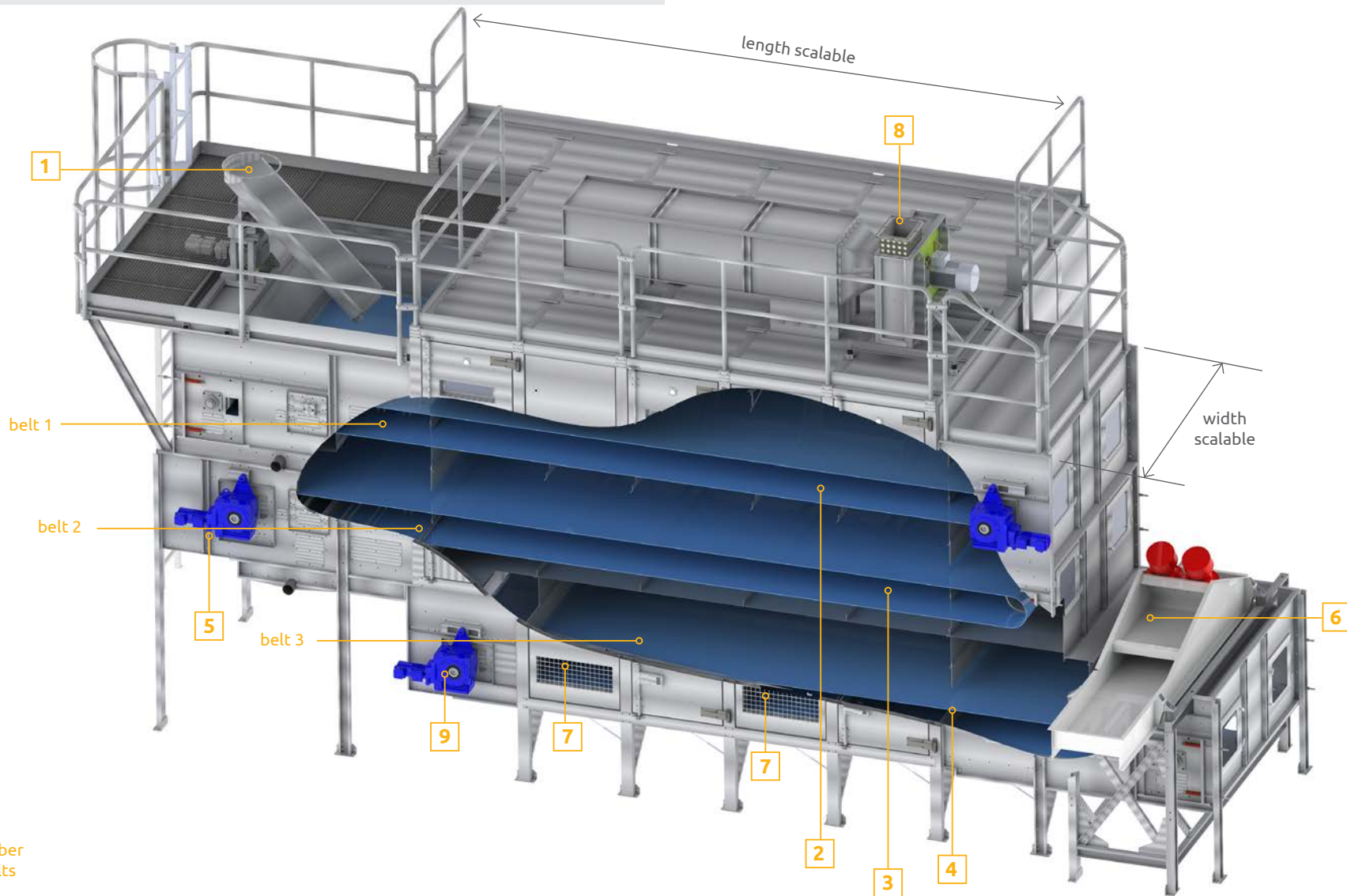
BottomUp chamber
Air direction through the belt from bottom to top



Enlarged view of the transfer station

Dryer design

Layer-dryer: modular and adaptable design



* variable number of process belts

1 = Swivel chute | 2 = Drying belt A - drying | 3 = Drying belt B - drying | 4 = Drying belt C - cooling | 5 = Product discharge: Warm dry-product
6 = External supply for cooling operation | 7 = Cooling air intake | 8 = Exhaust fan | 9 = Product discharge: Cooled dry-product

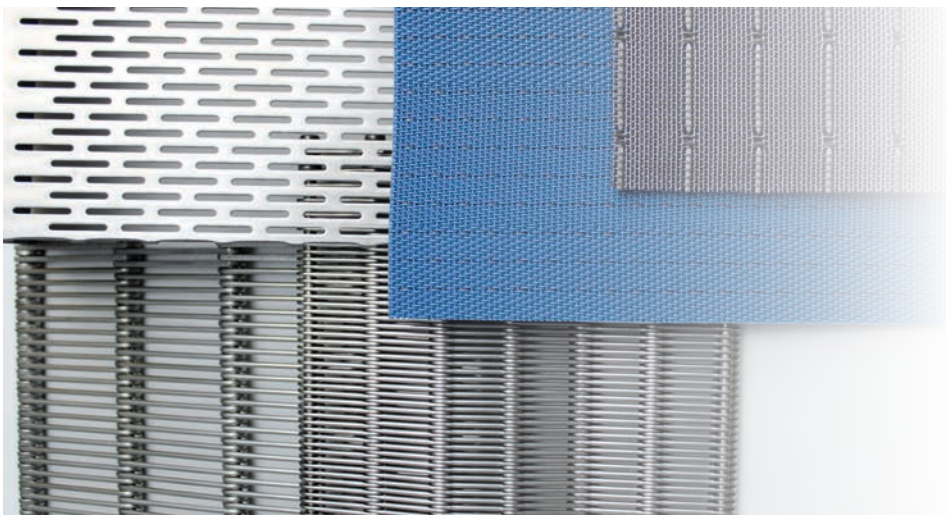
Technical details

Possible heat sources



- heat pump
- direct air heaters: gas cone burner/gas surface burner
- indirect air heaters: gas, oil, biomass
- heat exchanger: water, steam, thermal oil
- boiler: gas, oil, biomass
- waste heat from: ORC, SRC, CHP, various industrial processes

Conveyor belts according to customer-specific application



- cam and light cam fabric tape
- polyester web belt
- plate belt
- eye link belt

Everything from a single source - Made in Germany

Everything from a single source

From the first concept to the finished dryer, all competences are united at one location.

Specialisation in drying technology

stela has specialised in the complex field of drying technology in order to deliver the optimal solution for your project.

Head start through innovation

State-of-the-art technology and efficient manufacturing processes are the basis of stela's sustainable growth.

Research and development

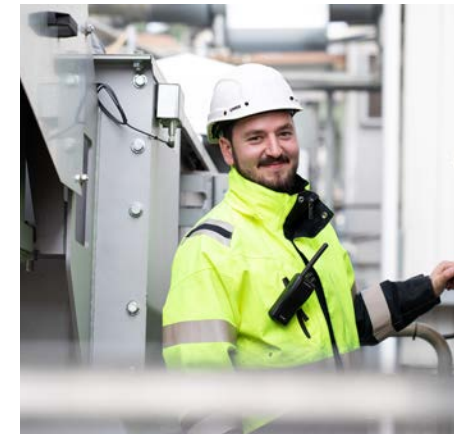
In its in-house R&D lab, stela examines specific product properties for your project and thus determines individual drying curves.

Always at your side

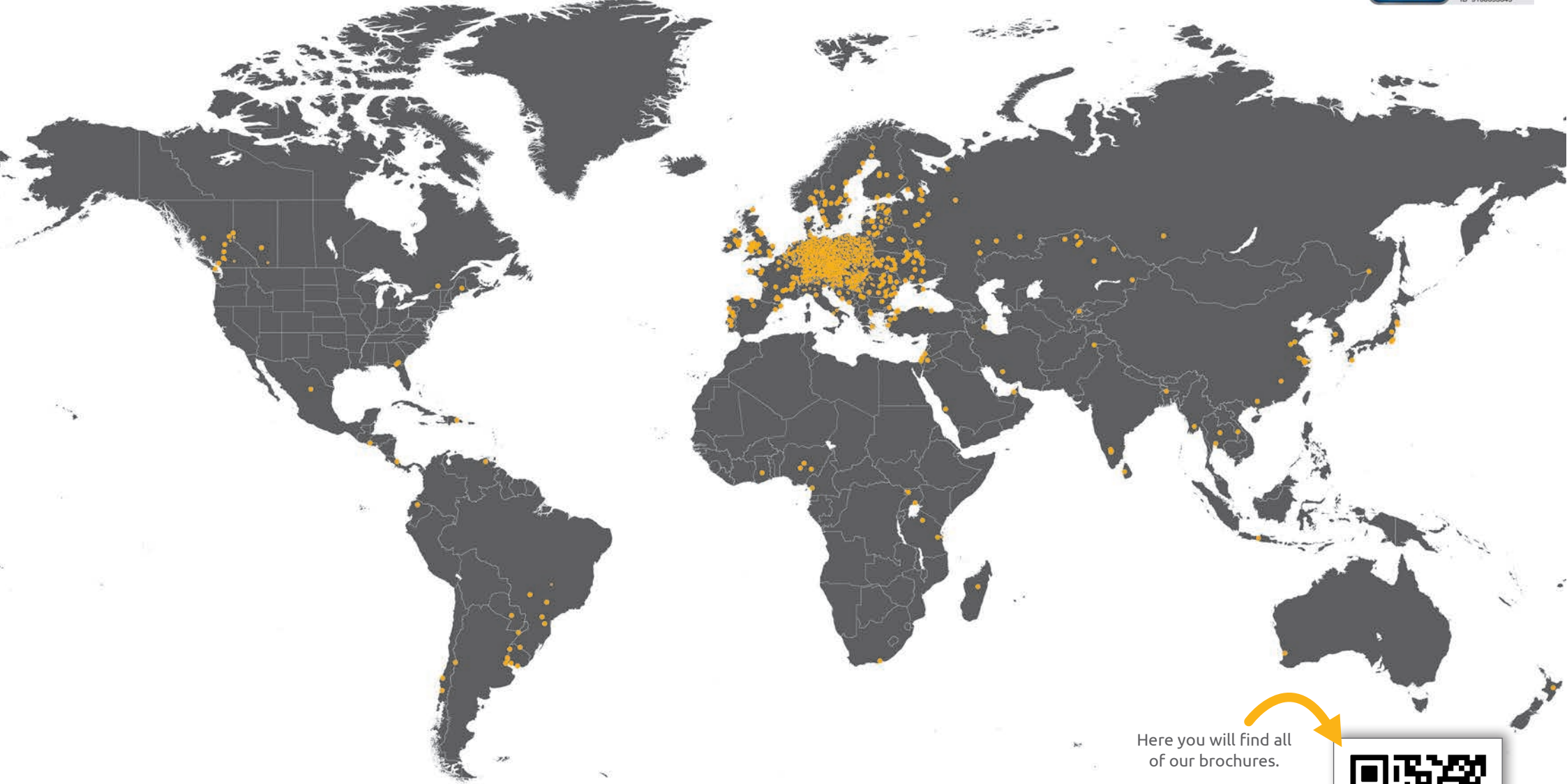
From project idea and installation to commissioning and after sales services, the stela team is always at your side.

In-house production

Our high degree of in-house production of over 90% gives us full control over quality, time and costs. So you can rely on every single part of a stela dryer. At the same time, this allows us to guarantee a fast supply of spare parts.



stela worldwide



Here you will find all
of our brochures.

