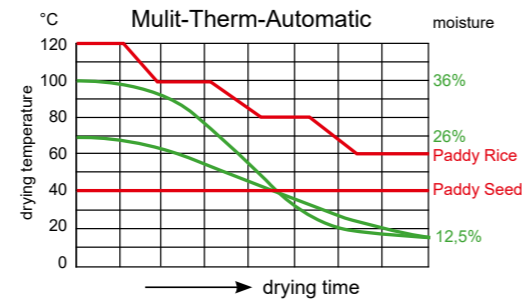


## Mobile circulating batch dryer for paddy / paddy-seed

The mobile circulating batch dryer type MUF is fed by means of the spacious feeding hopper and the powerful elevator. The space between the warm air duct and the outer case of the dryer is filled completely with the product. When the dryer is started, all drives such as elevator (circulating system), radial fan and burner start in locked sequence. The air heated by the air heater is forced into the internal warm air duct and flows through the product in the drying container. The built-in pressure-reducing roofs ensure uniform distribution of force. The discharge mechanism picks the product up in intervals and carries it through the elevator into the upper part of the drying container. This upper, non-ventilated area serves as resting and tempering zone ("dryeration"). The MUF 110 also has a tempering vessel in addition to a resting zone above the drying ducts; here, the warm product is stored and can rest without ventilation. The product is discharged from the bottom of the drying tank by the discharge rollers and transported upwards. The discharge rollers on the MUF 110 are split in length and run computer-controlled at different times. This guarantees a uniform mixing and distribution of the product into different zones.

The MULTI-THERM automatic system controls the temperature of the warm air. This system works at high warm air temperature at the beginning and switches in stages to a low temperature level for final drying. This procedure brings about a high energy efficiency and, at the same time, treats your product carefully. Having reached the desired final moisture (easy sampling), the dryer automatically switches to cooling. The product cools down to storage temperature and is discharged via the circular elevator.



Project: Bright Rice Co. Ltd.  
China, Shanghai  
Type: 3 x MUF 110

Year: 2017  
Product: paddy-seed  
Daily output: approx. 34 t/24h from 26 % to 14%

## Stationary drying plants AgroDry® for paddy rice / parboiled rice

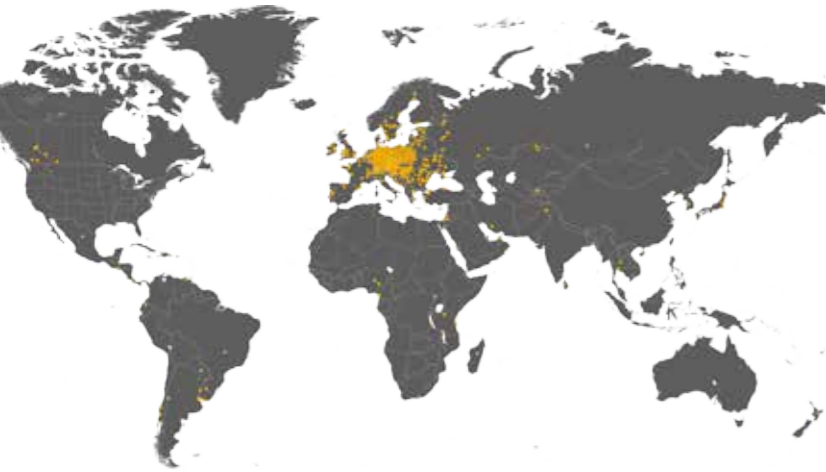


All information without engagement © stela laxhuber GmbH 02/2018 - www.wb-34.de



## Drying system - construction

42 million tonnes of grain per year – that's the amount dried with STELA drying systems throughout the world. It's an unbelievable number, the result of hard work over many years. All our expertise is focused on the complex field of drying technology. When you consider this quantity, you realise how important the energy efficiency of a system is. That's why development is a priority for STELA – for the benefit of our customers and the environment.



As one of the leading drying system manufacturers in the world, STELA offers drying solutions especially for Paddy Rice as well as Parboiled Paddy Rice.

extremely gentle drying solutions to avoid stress cracking and getting the maximum quality of dried product

STELAs' four-pass continuous flow drying system, consisting of continuous-mixed-flow dryers and three temper bins is the most effective way of drying Paddy and delivers a completely homogenous drying result after the drying process. Different adjustable hot air zones in each dryer column as well as automatic control system for online measuring of the water content of the product allows to react on deviating incoming moisture contents and guarantees highest available rice quality.

