

Questionnaire - Drier / Flaker

Company Name Address : _____

 Telephone Number : _____
 Contact Person : _____

Equipment required for : Drying Cooling Water evaporation

Feed material Detail : _____

Equipment Type : Top Feed Bottom Feed
 Operation : Continuous Batch Wise(time -----hrs)
 Drier Working hours/Day 24 hr 16hr 8hr

Drier - Wet Cake Feed capacity _____ Kg / Ltr / Hr - or _____ (Kg / Ltr / batch)

Flaker - Molten liquid feed capacity _____ Kg / Ltr / Hr - or _____ (Kg / Ltr / batch)

Drier - Size of solids in feed in micron _____

Drier - Feed Moisture _____ %

Dried product's moisture level required _____ %

pH Value _____ Acidic Neutral Alkaline

Operation Temp _____ °C

Drying / Solidifying Temp for Flaker _____ °C

Bulk Density of Wet Cake _____

Bulk Density of Dry Cake _____

Desired Material of Construction : MS SS304 SS 316 SS 316L

Improvement required : _____

Existing Drier / Flaker name _____ capacity _____
 specification : _____

Remarks :

Address for communication : P.O.Box No.19, D-56, Shanmugananda, 2nd floor,
 MIDC, Behind London Pilsner, Nerul, Navi Mumbai 400 706
 Tel: 91 – 22 – 65167202 – 04, Fax : 022 – 27613871
 Email : sharpenn@vsnl.com, subra@bom3.vsnl.net.in
 Website : www.sharpenntechnologies.com