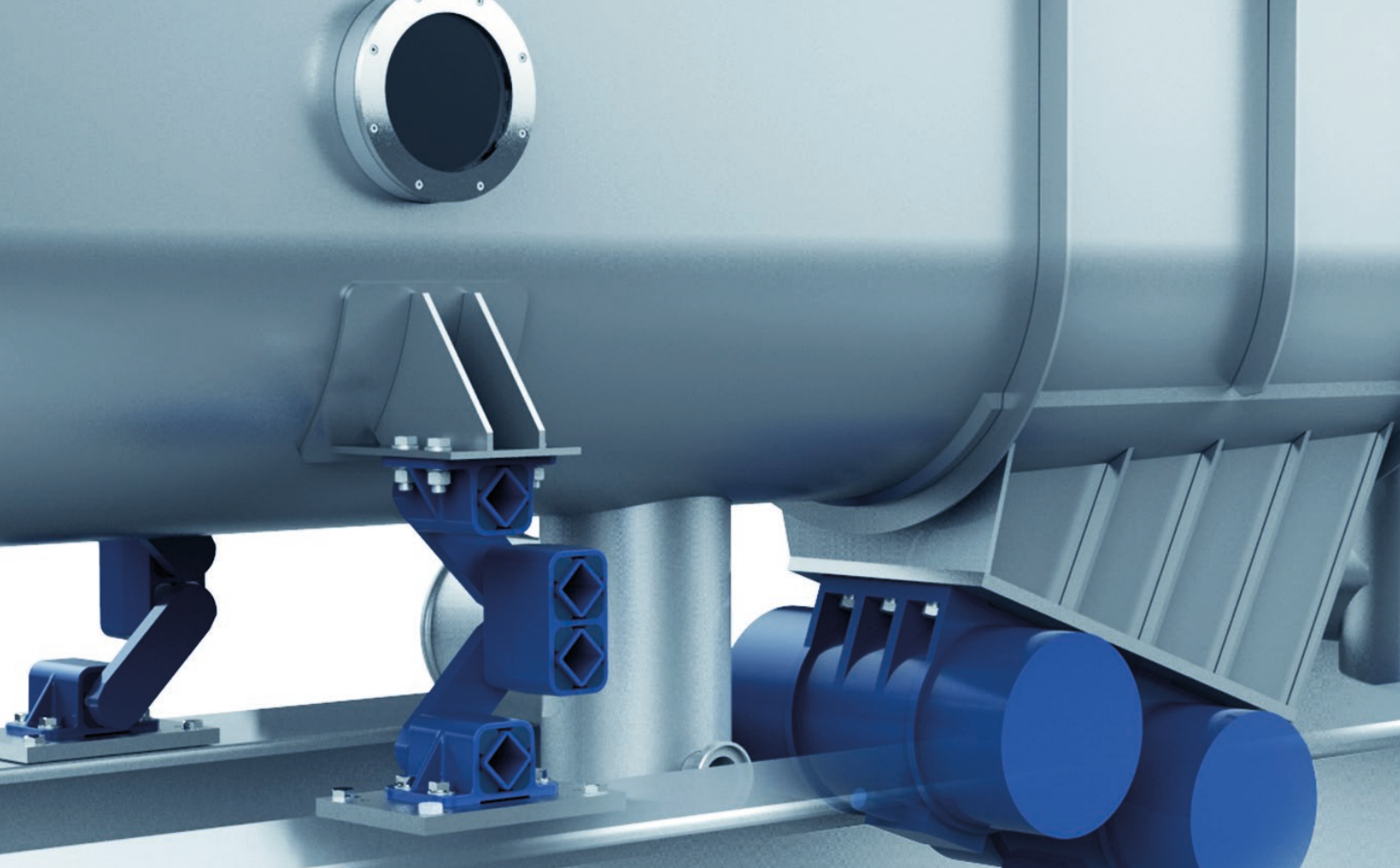




PERFECT DRYING FOR PREMIUM FOOD AND FEED INGREDIENTS

Fluidized bed drying and cooling for food and feed

ANDRITZ



No time left for downtimes or wrong decisions?
No matter whether you are in the amino acids,
fruit acids, feed, or food industry - we have
the expertise to close the gap between your
planning and being ready for operation - fast,
reliable, and accurate. We ensure your peace
of mind so that you can focus on the more
important things.



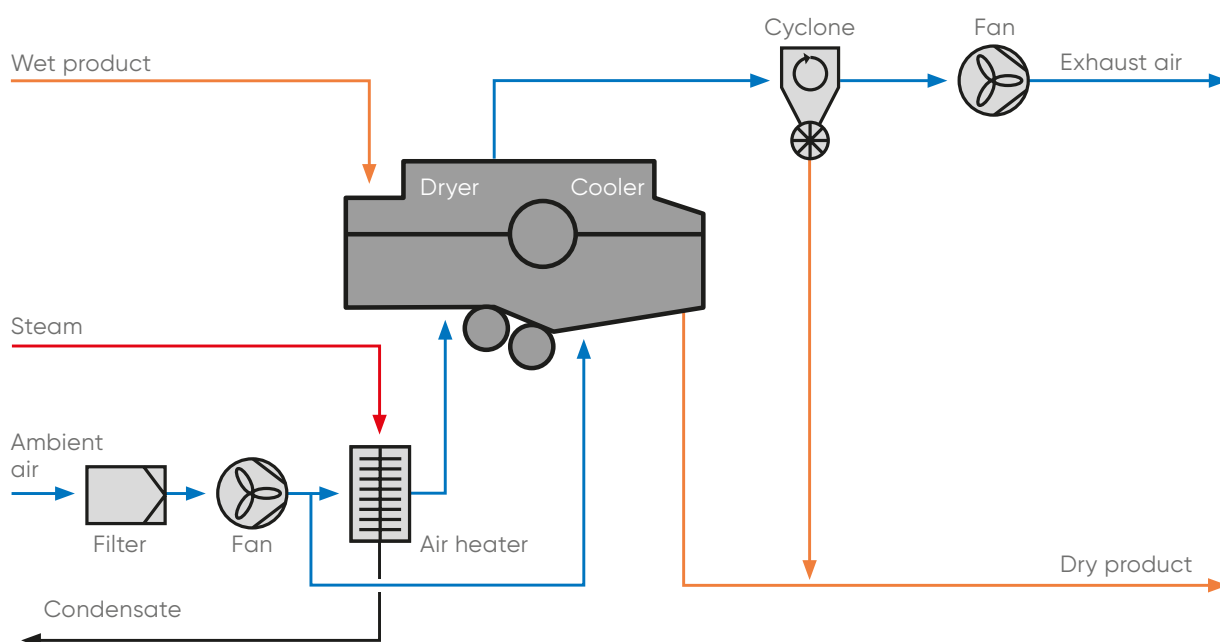
The optimum drying solution for your process

ANDRITZ was among the first to introduce fluidized bed technology for use in industrial drying. We have been focusing on development of tailored process solutions for our customers since the early 1960s.

With our experience and target-oriented development of process solutions in our pilot plants, we are able to provide you with the optimum solution for your process at any time. Increasing demands on the quality of the final product, such as color, aroma, flavor, handling and storage properties, but also the economy and safety of the production plant determine what is required in drying.

ANDRITZ provides all common types of fluidized beds. Our specialists choose the most appropriate drying process on the basis of the production process and your product's properties:

- Vibrating fluidized beds are used for products that are difficult to fluidize or have broad particle size distributions, as well as for fibrous and leafy products
- Stationary fluidized beds are used for products with good handling properties. There are almost no restrictions on size for these types of dryer. Fluidized beds with in-bed heat exchangers are used for high capacities and evaporation rates. ANDRITZ has set standards for this application. Efficient drying is possible with these systems, also at low heat exchanger temperatures
- Many feed materials derive as solutions, suspensions, or pasty materials. ANDRITZ spray granulation and agglomeration produces granules and agglomerates with individual product properties



Example for drying and cooling of food

Tailor-made systems to satisfy your needs

Ever since ancient times, drying has been a basic means of stabilizing foods. We already supplied the first fluidized bed dryers for milk powder and lactose since the 60s. Our references now comprise more than 1,500 drying installations, and we have experience from lab and pilot tests for more than 2,100 different materials.

DRYING OF BULK MATERIAL IN THE FLUIDIZED BED

For decades, our fluidized bed drying technology has been setting standards in the food, feed, and nutraceuticals sectors regarding the following:

- Low consumption of thermal and electrical energy
- Gentle drying at low temperature level
- Hygienic design
- Compact design
- Low maintenance effort
- Fully automatic operation
- High safety standard achieved with reasonable safety measures

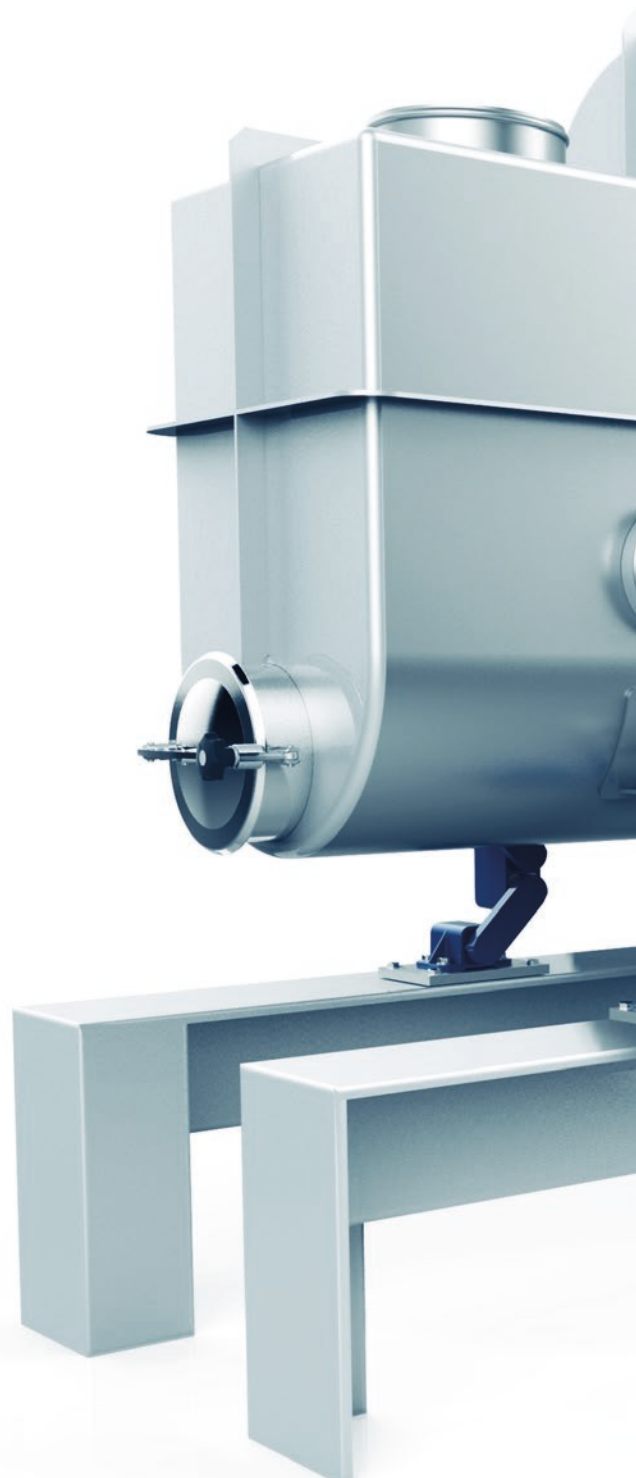
MAIN APPLICATIONS

- Amino acids and proteins
- Fruit acids
- Milk powder, lactose, casein
- Soy beans and other oil seeds
- Dextrose and sweeteners
- Potato granules
- DDGS and yeast

COMPLETE SYSTEMS

FOR THE FOLLOWING DRYER TYPES

- Vibrating fluidized bed dryer and cooler
- Stationary fluidized bed dryer and cooler (direct heating)
- Stationary fluidized bed dryer and cooler with in-bed heat exchangers
- Belt dryer and cooler



YOUR BENEFITS

- Tailor-made systems to meet your particular needs
- Maximum energy efficiency from optimized process configuration
- Customized product quality
- Low costs over the entire life cycle
- Extensive test facilities to resolve your specific drying challenge
- Market leader in fluidized beds with incorporated heat exchangers



Fluidized bed unit for food applications

Engineered for safety, food-grade by design

FOOD AND WORKPLACE SAFETY GUARANTEED

Organic materials often present a hazard for dust explosion or contamination. Whether classified according ATEX, EHEDGE, other international standards, or local regulations, a reasonable safety standard is decisive in the economy of the installation. Using of their long-term experience, our specialists chose the safety measures suitable for you: Pressure shock resistance, filtered inlet air, precise temperature control, explosion suppression systems, or complete, inertized drying systems.

LAB-SCALE AND PILOT TESTING

Our R&D center with its qualified personnel and integrated laboratory is at your disposal to develop your process or examine your specific tasks. It has capacities for development of components and processes, and for providing product samples (over 2,100 products already tested on lab and pilot scale).



Main services

Our services include development, planning, design, manufacturing, and delivery of single key-components or complete systems, as well as supervising their installation and commissioning.

The right solution for any separation challenge

PEACE OF MIND, COST EFFICIENCY, AND SUSTAINABILITY – ALL FROM ONE TRUSTED PARTNER.

Regardless of your industry – whether environmental, chemicals, mining and minerals, or food and beverage – efficient separation processes are essential for high product quality, reduced waste, and the responsible use of valuable resources. With our advanced technologies, comprehensive services, and smart automation and digitalization solutions, we deliver peace of mind today and lasting success for tomorrow – efficiently, responsibly, and with measurable impact. What's more, with us you also gain access to one of the world's largest OEM manufacturers for solid/liquid separation for well-known brands such as 3Sys Technologies, Bird, Dedert, Delkor Capital Equipment (Pty) Ltd., Escher Wyss dryers, Guinard Centrifugation, KHD Humboldt Wedag, Krauss-Maffei centrifuges, dryers, and filters, LENSER Filtration, Netzsch Filtration, REINEVELD centrifuges, Rittershaus and Blecher, Royal GMF Gouda, Sprout Bauer, and Vandenbroek.

SEPARATION EQUIPMENT AND SYSTEMS

- Decanter and filter centrifuges
- Filter presses
- Dryers
- Presses and screens
- Extractors
- Thickeners
- Evaporators and crystallizers
- Disc and drum filters
- Screening and filtration components
- Specialized thermal systems



FULL-SERVICE OFFERING

- OEM spare and wear parts
 - Maintenance and repairs
- Service agreements
 - Automation and digitalization
 - Machine and process optimization
 - Second-hand and rentals

AUTOMATION AND DIGITALIZATION SOLUTIONS

Site assessment and integration • Advanced process control and artificial intelligence • Simulation and training • Digital twin technology • Data analytics and prediction • Electrification, instrumentation and controls

Enabling the green transition

As a technology leader in a changing world, we strive to make a positive impact on our environment. We believe that what we do today can make a difference tomorrow and in the future. We drive change and enable our customers to achieve their sustainability goals and make the world greener with our sustainable solutions in decarbonization, circular economy, renewable energy, and environmental technologies. It all starts with your specific process requirements and ends with a system that gives you the best results – day in and day out, for decades to come.

ANDRITZ. FOR GROWTH THAT MATTERS.



A WORLD OF SEPARATION SOLUTIONS

ANDRITZ provides mechanical and thermal solid/liquid separation technologies, complemented by comprehensive services, automation, and digitalization solutions for the chemicals, environment, food and beverage, as well as mining and minerals industries. Our customized, innovative solutions focus on minimizing resource consumption and maximizing process efficiency, thus making a substantial contribution towards sustainable environmental protection. With over 150 years of experience and more than 2,700 separation specialists around the globe, we are a driving force in the evolution of separation solutions – enabling industries to meet tomorrow's demands responsibly. **ANDRITZ. FOR GROWTH THAT MATTERS.**

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