

# Sugar Dryer-Cooler



in any  
language  
it means  
Link-Belt®  
Roto-Louvre®

**Zucker**  
TROCKNER-KUEHLER

**Azúcar**  
SECADOR-ESFRIADOR

**Sucre**  
SÉCHEUR-REFROIDISSEUR

**Azucar**  
SECADOR-ENFRIADOR

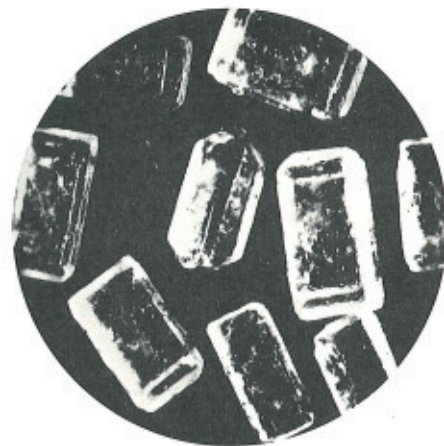
**Сахар**  
ОХЛАДИТЕЛЬ-СУШИЛКА

**SUGAR**  
DRYER-COOLER



FMC Corporation and its direct licensees are the only ones who can bring you the Link-Belt® Roto-Louvre® Dryer-Cooler.

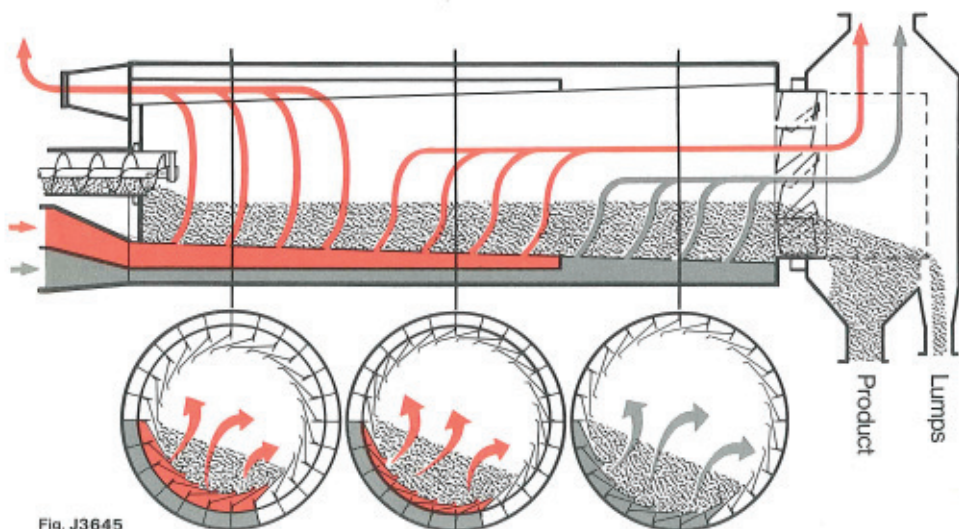
Sugar dried and cooled in this time-tested unit can look as brilliant as the crystals shown in the upper right photograph.



Microphotograph above shows brilliant, clear and smooth sugar crystals from Roto-Louvre Dryer.  
26235



Dull, scratched and dust-coated crystals shown here are from a conventional dryer.



### Roto-Louvre Dryer-Cooler.

Special insulated partitions in the air channels permit heated air and ambient cool air to enter simultaneously through a divided inlet connector.

Moisture-laden air is exhausted immediately while the remaining air is exhausted in the usual way.

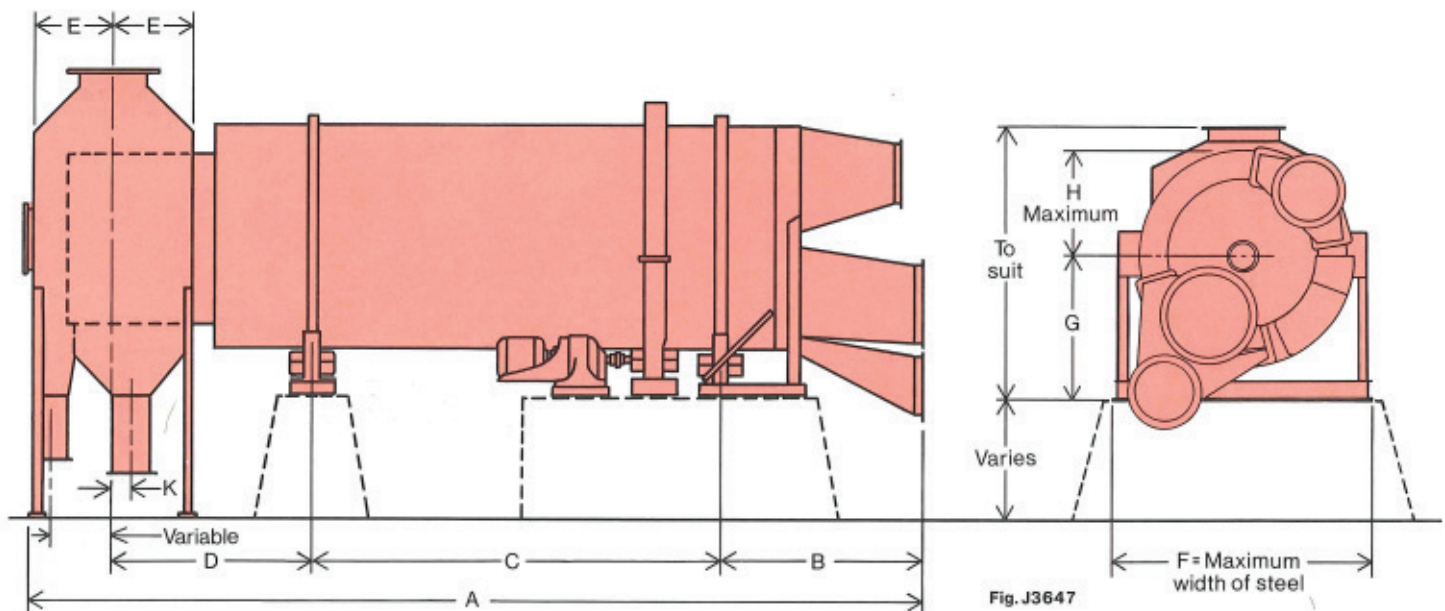
In almost every country where sugar is a major crop the Roto-Louvre® Dryer-Cooler has helped the mills to upgrade the final product.

**Features**

1. Gentle Handling
2. Precise Control
3. Highest Efficiency
4. Compact Size

**Benefits**

- A Premium Sugar
- No Charring or Caking
- Energy Saving
- Less Factory Space



Dryer-Cooler number	A	B	C	D	E	F	G	H	K	Max. cap., MTPH
	Feet and inches									
604-20-8	36-6	5-3	19-0	10-0	2-3	9-0	4-8	4-6	0-8	11
705-28-10	50-5	5-10	19-10	12-0	2-9	9-9	5-2	6-0	0-10	16
900-30-10	53-5	7-0	30-6	12-6	3-5	12-6	6-3	7-0	1-0	25
1003-32-12	57-9	6-10	34-10	12-5	3-8	14-0	7-0	7-6	1-3	32
1106-36-14	65-8	7-6	39-0	14-2	5-0	15-0	7-10	8-0	1-6	40

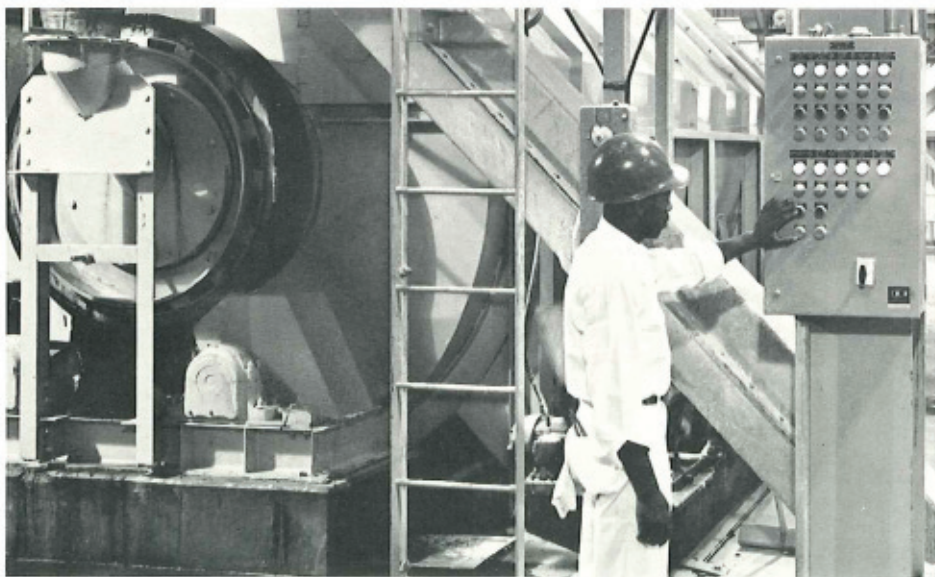
Have dimensions certified for installation purposes.



If your existing factory needs more cooling capacity, think of the Link-Belt® Roto-Fin® Cooler.

It can be added to your present operation thereby increasing the capacity of your dryers with a minimum of capital expenditure.

Consult FMC Engineers about your problem.



Roto-Fin Cooler reduces temperature of granulated sugar from 135° to 86° F or lower at a southwestern sugar refinery. 46065

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