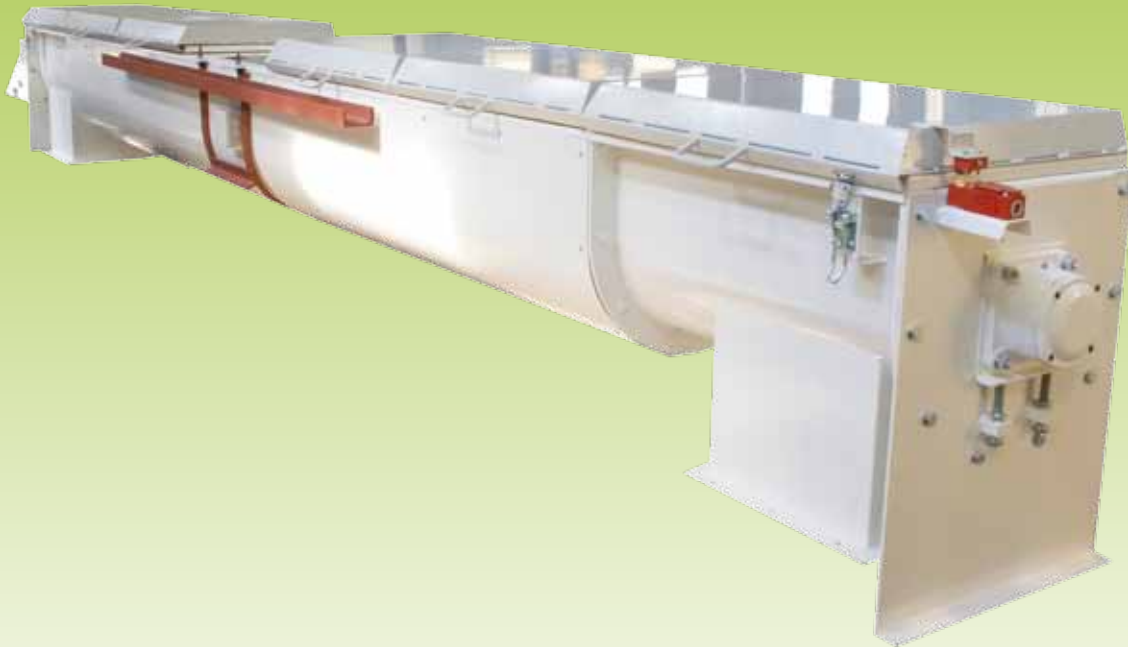


# Fat coaters and Enzymers



As the name shows, it is used to coat agglomerated products with a liquified material.

In the feed industry, for example it is used to coat pellets with fat or sugar material in order to improve the nutritive value and favour the appetite.

The grease incorporated into the mixture gives good results, but the percentage is limited according to formulas (3.5% on average, 8% on an Alfafa base ration), as it decreases the quality of pellets; consequently the excess must be coated.



# Fat coaters and Enzymers

## Features and options

### Features

- Specific feeder for accurate and optimised product distribution.
- Solid material introduced under in the form of a curtain.
- Spraying nozzles according to different types of liquids for accurate flowrates.
- Mixing tools ensuring a perfect particles distribution and movements.

- Mixing ribbon ensuring a better coating.
- Trough or tubular design
- Heating and insulation of trough

### Option

- 2 product outlets and dual-rotation direction

## The spraying



Spraying chamber

The spraying is usually done on cold pellets (up to about 8%), the percentage varies according to the dimension of pellets and mixture ingredients.

The inconvenience of spraying on hot pellets ensuring a temperature uniformity is a limited penetration due to the moisture level in the product.

Spraying on cold pellets followed by heating and further cooling ensures a maximum penetration (the grease being solidified before being completely absorbed), but this technique is much more costly



Enzymer / fat coater



Enzymer / fat coater

Type	Capacity	Diameter mm	Overall sizing (mm)			Installed power kW
	t/h		Length	Width	Height	
10	10	300	4950	500	1560	3
20	20	400	4950	550	1665	4
40 - 400	40	400	4950	550	1665	5.5
40 - 500	40	500	4950	655	1765	5.5
60-400	60	400	5060	755	1930	7.5
60-600	60	600	5060	755	1930	7.5