
FOOD INGREDIENTS IN FOCUS. DYNAMIC DRYING OF SENSITIVE PRODUCTS.



AVA
DRYNAMIX

The food and life science sector often uses sensitive products of natural origin. They combine properties that significantly influence the function, appearance, consistency or taste of the end product. This means that industrial drying processes not only have to be fast, but also gentle.

With the Dynamic Drying Technology, AVA offers a process for the quality-preserving drying of food and intermediate food products. Thanks to the dynamic process and defined process control, an efficient drying result with minimal product stress is achieved.

CUSTOMIZING
TURBULENT
ACTION

A BHS Company

AVA DYNAMIC DRYING. EFFICIENT AND GENTLE TREATMENT OF FOOD.

The AVA Dynamic Drying Technology is a method to effectively and gently dry food. Each product undergoes an individual drying program, while it is kept in a homogenizing motion. All particles are heated evenly, there is no “hot spot”. This achieves maximum drying performance with minimal heat load on the individual particles.

Short drying times

The heated double jacket transfers thermal energy into the product. The rotating agitator constantly moves the particles and distributes the heat evenly to the entire product. The attached vacuum and condensing unit reduces the pressure inside the vessel and draws the vapors away. That allows drying at low temperatures.

Quick batch changes

AVA food dryers are equipped with large inspection openings and allow the operator full access to the dryer interior. In conjunction with the integrated WIP nozzles, control and cleaning processes are so quick and easy to carry out. Easy-to-use valves for feeding and discharging ensure a simple batch change.

Test Center

Tests on expert level need to be conducted prior to designing the dryers in order to optimize our client’s production processes. Using sophisticated scale-up, the dryer is optimally adapted to the individual application. The tests are carried out by an experienced team of AVA process engineers at the test centers in Germany and India.

Reproducible Results

AVA dryers are pre-installed and can be easily put into operation. The process parameters for each individual product are stored in the dryer’s software. They can be retrieved via an easy-to-use control unit with touch screen. The accurate control of the drying parameters ensures permanently reproducible results.

Contact us now!

Your contact

Ulrich Vielhaber
Sales Manager

Phone +49 1512 6462102
u.vielhaber@ava-huep.de
www.ava-huep.com



AVA process technology for dynamic drying

Your benefits
at a glance.

- Reduces the batch time with short drying times and fast product changes
- Preserves product properties through application-specific drying programs
- Available in vertical and horizontal design, from laboratory scale to production size
- Meets EHEDG, GMP, FDA requirements

Perfect performance:

Efficient and gentle drying process with reproducible results.