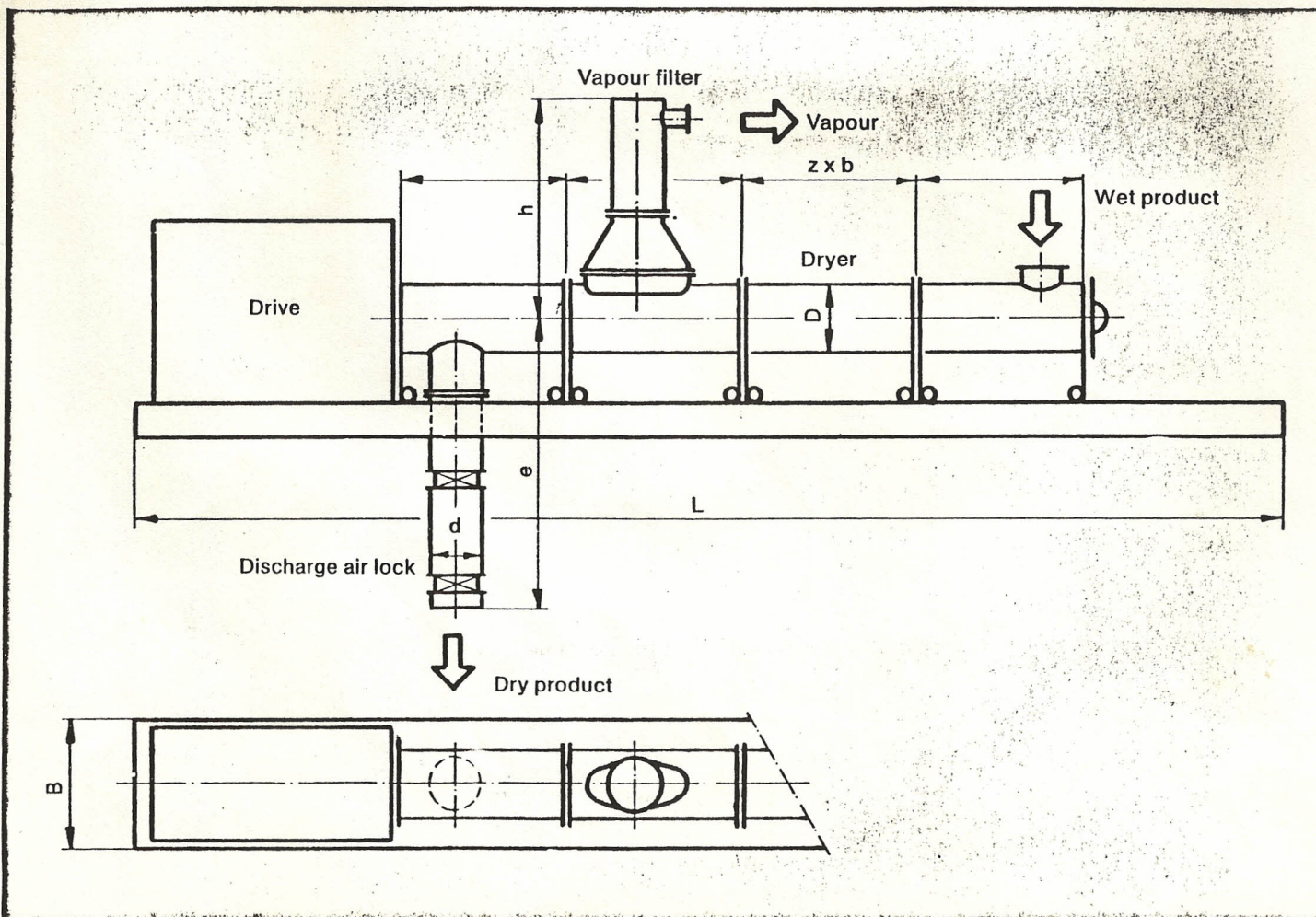


Range of models/dimensions

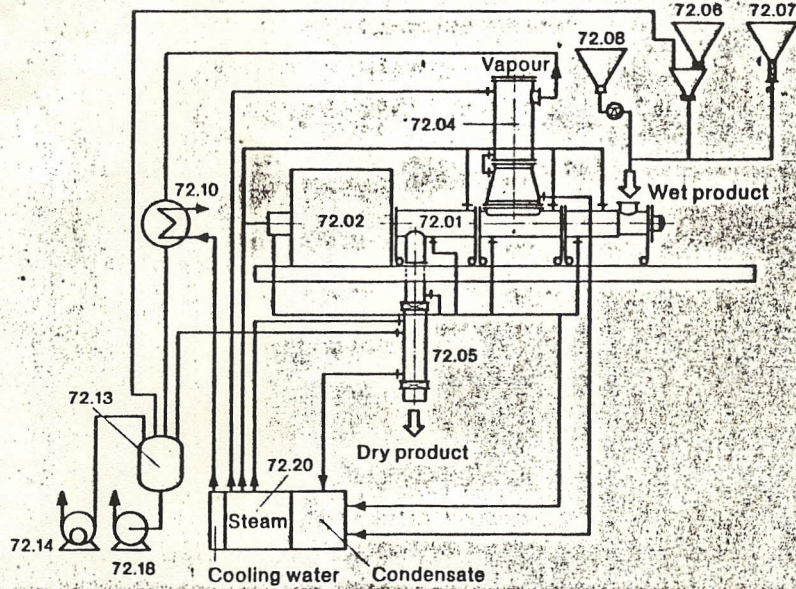
Model Available.



CONTIVAC Type	V 300-2	V 300-3	V 450-2	V 450-4	V 600-2	V 600-4	V 800-3	V 800-5
Volume (litres)	100	150	240	480	625	1250	1750	2900
Heating surface area (m ²)	4	6,5	7	14,5	13	27	33	57
L (m)	6,5	7,5	6,5	9,0	8,5	11,5	11,5	15,0
B (mm)	800	800	1000	1000	1250	1250	1500	1500
z x b (mm)	2 x 1200	3 x 1200	2 x 1200	4 x 1200	2 x 1680	4 x 1680	3 x 1760	5 x 1760
h (mm)	2500	2500	2800	3400	3700	4300	4800	4800
e (mm)	2500	2500	2900	2900	3300	3300	3600	3600
D (mm)	300	300	450	450	600	600	800	800
d (mm)	300	300	300	300	400	400	400	400

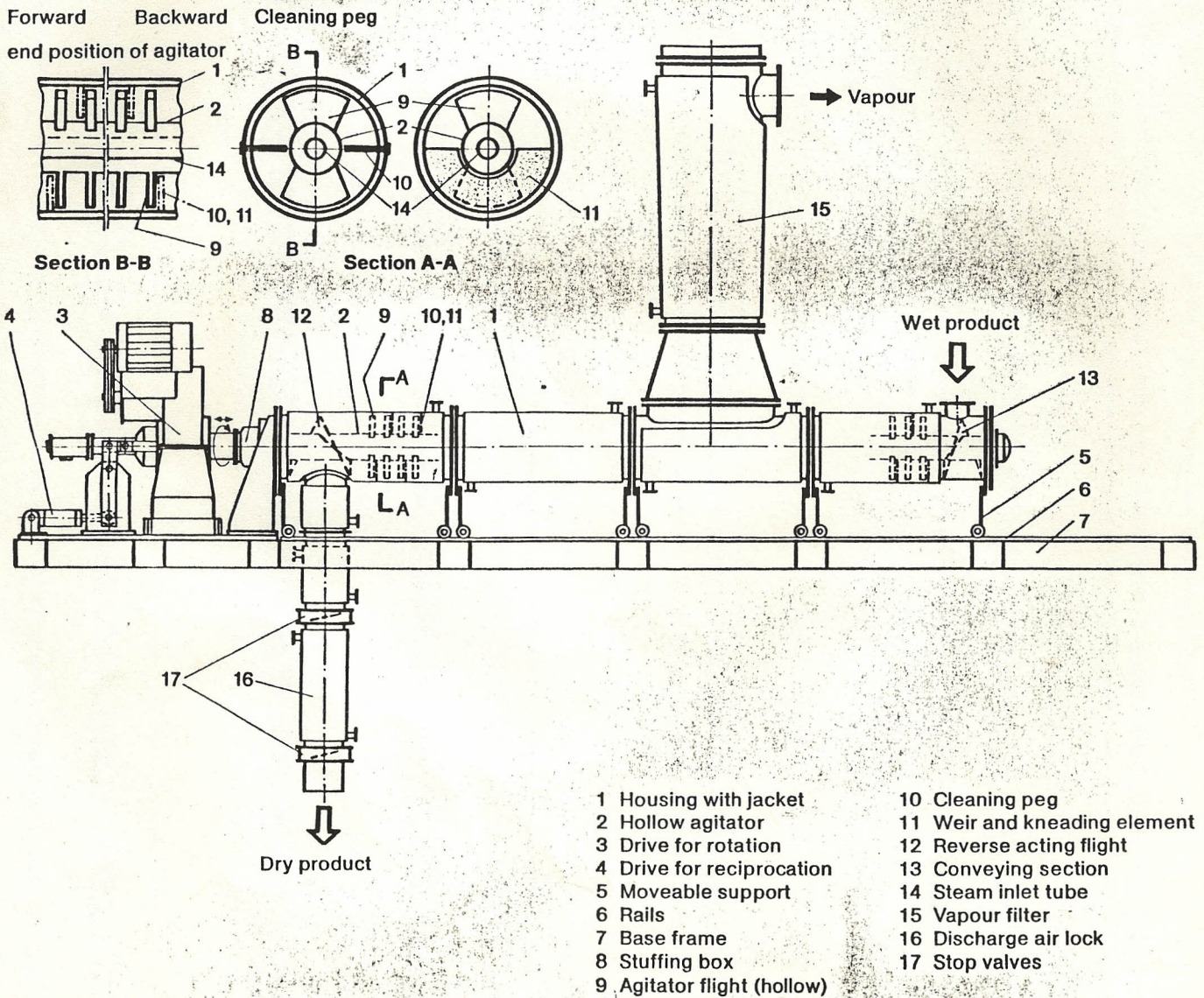


Process Diagram



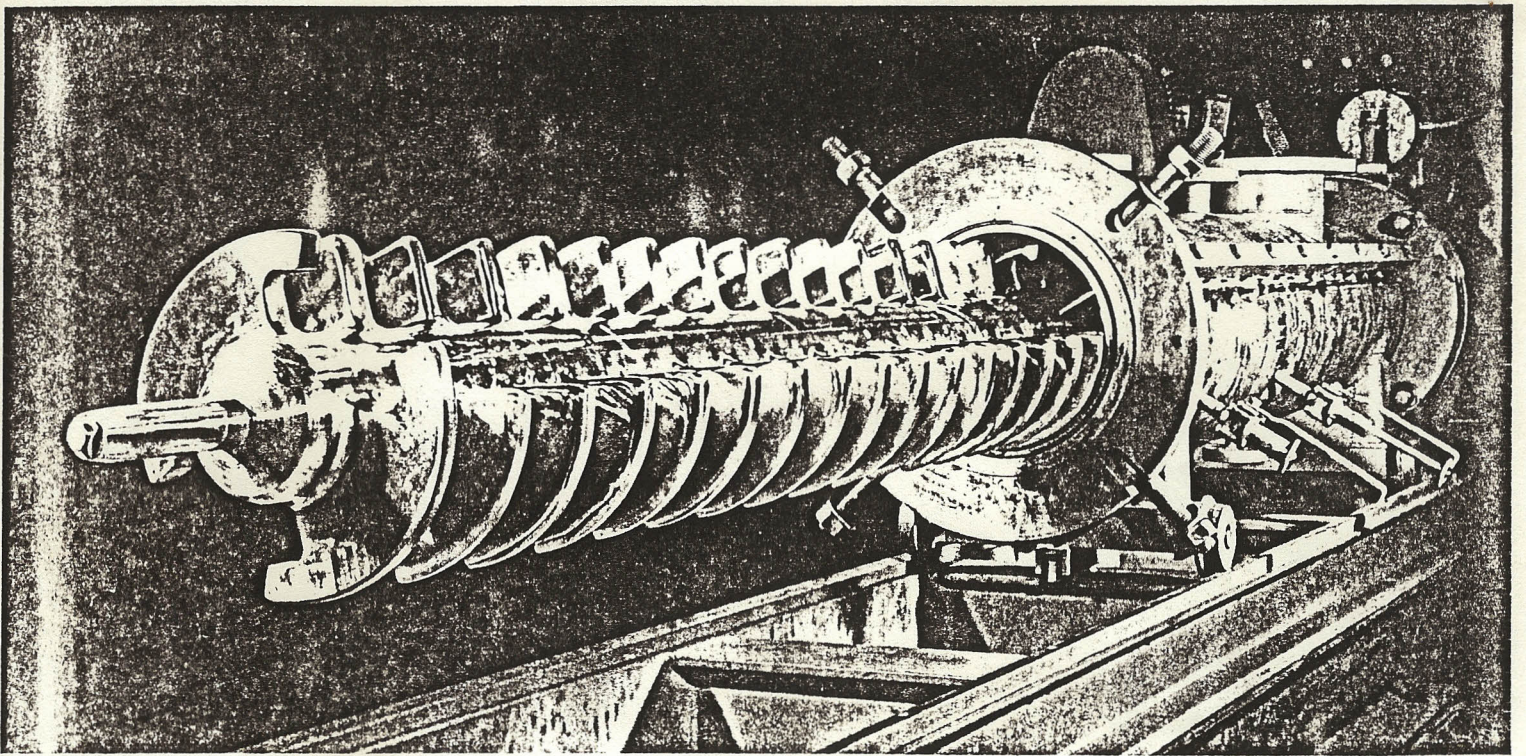
- 72.01 Dryer
- 72.02 Drive
- 72.04 Vapour filter
- 72.05 Discharge air lock
- 72.06 Feeding equipment for free flowing products (Double hopper system)
- 72.07 Feeding equipment for pasty products (Paste hopper with forced feeding screw)
- 72.08 Feeding equipment for pumpable products (Paste hopper with monopump)
- 72.10 Condenser
- 72.13 Condensate receiver
- 72.14 Vacuum pump
- 72.18 Condensate pump
- 72.20 Utility control unit

2

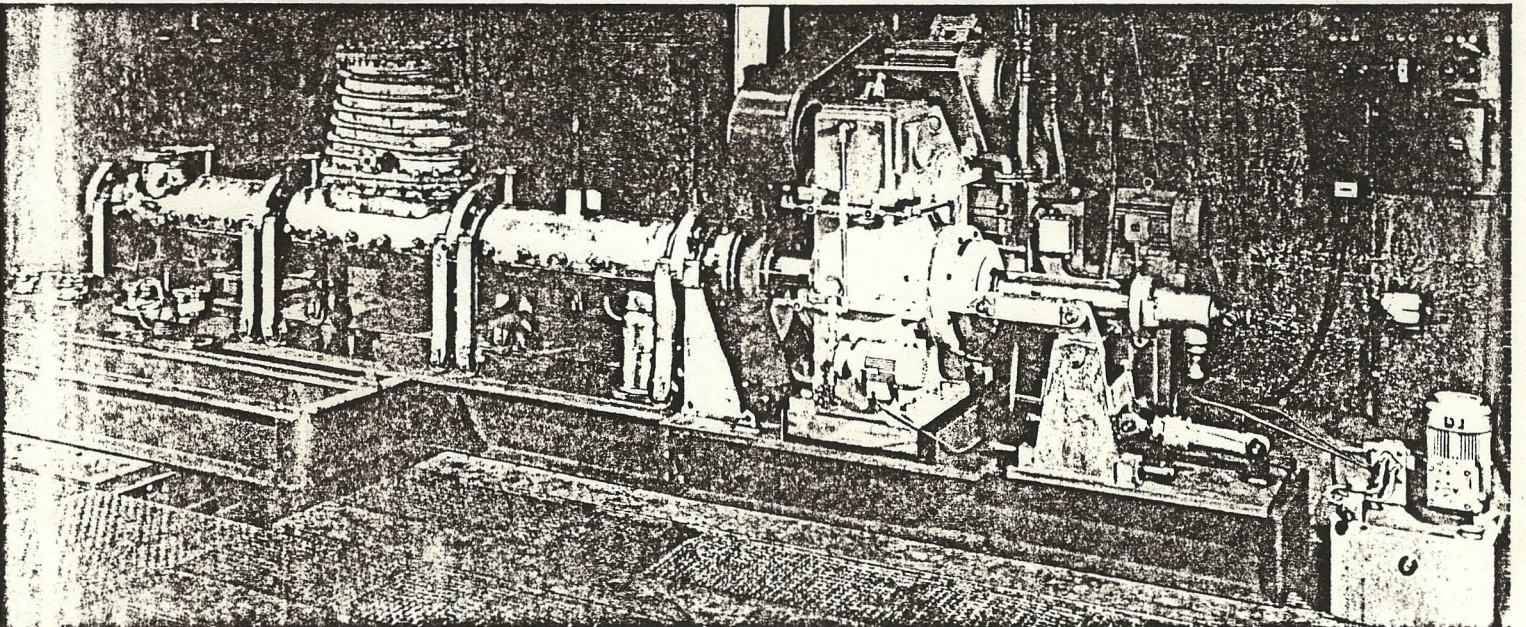


- 1 Housing with jacket
- 2 Hollow agitator
- 3 Drive for rotation
- 4 Drive for reciprocation
- 5 Moveable support
- 6 Rails
- 7 Base frame
- 8 Stuffing box
- 9 Agitator flight (hollow)
- 10 Cleaning peg
- 11 Weir and kneading element
- 12 Reverse acting flight
- 13 Conveying section
- 14 Steam inlet tube
- 15 Vapour filter
- 16 Discharge air lock
- 17 Stop valves

1



CONTIVAC dryer Type V300-3 with housing removed



CONTIVAC dryer Type V300-3