

TIGL - At the heart of the tea industry worldwide



T & I Global Ltd.

*** Control over Residence time
* SS Construction**



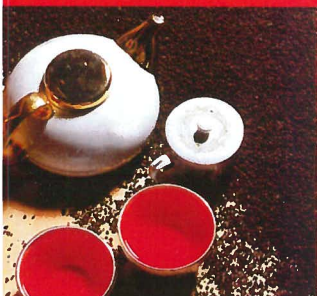
The Pinnacle of Tea Drying

Everest

The Latest in Vibro Fluid Bed Drying

TIGL's Everest : Especially Designed for Quality Teas

Backed by advanced R&D, T&I Global Limited (TIGL) introduces the ultimate in vibratory fluid bed technology - the Everest drier. The heart of the Everest transport system is the revolutionary and logical drive mechanism, which ensures that the tea moves in a first-in first-out series. Everest is the latest TIGL drier, designed to produce Orthodox & CTC teas with bright liquors and infusions, blacker appearances, better bloom and density.



Everest

The Pinnacle of Tea Drying

Salient Features & Advantages

- Unique Vibro-Drive Mechanism** - Ensures accurate adjustment of product drying time
- Vibratory Bed** - Pneumatic system provides uniform spring action across the bed
- Plenum Chamber** - The plenum chamber is aerodynamically designed, insulated and fabricated with steel
- Distributor Plates** - Unique distribution plates ensure better fluidisation and less fall through
- Hot Air Fan** - Aerofoil design ensures higher energy efficiency
- Dust Collection System** - Includes Multi-clone re-firing arrangement designed for eliminating side spillages and for greater hygiene, cleanliness & energy efficiency
- Centralised Operating Console**
- Efficient Inbuilt Ball Breaker & Full-width Feed Conveyor**
- Stainless Steel Contact Parts** - Ensures better hygiene durability
- Discharge Cooler** - For cooling dryer mouth tea (optional)
- Automatic Hood Pressure Control System** - For uniform fluidization (optional)
- Low fuel and power consumption and negligible maintenance costs**
- Wide Range** - Everest is available in 3 models with different, capacities & sizes
- Customised Models** : Everest can be adapted to meet specific needs.

Technical Specifications

	Unit	184 SFVD	244 SFBD	245 SFBD	305 SFBD	405 SFBD
Drying Chamber	m ²	6.5 (5.4 x 1.2)	9 (7.5 x 1.2)	11.10 (7.4 x 1.5)	13.5 (9 x 1.5)	18 (12 x 1.5)
Water Evaporation Capacity	kg/hr	500	700	850	1050	1340
Made Tea/hr						
at 70% dryer inlet moisture **	kg/hr	225	300	375	450	600
at 55% dryer inlet moisture **	kg/hr	425	575	650	850	1130
Inlet Temp. - Deg. in Centigrade						
1st Zone	°C			120 - 150		
2nd Zone	°C			100 - 130		
Power Requirement						
Drying System	HP *	27	32	33	41	50
Dust Collection System	HP *	15	20	22.5	27.5	37.5
Overall Dimension						
Length	m	10.3	12.5	12.5	14.2	17.4
Width	m	3.4	3.4	3.8	3.8	3.96
Height	m	4.6	4.6	4.6	4.6	4.6

** Depends upon drier inlet temperature, altitude, drying temperature and manufacturing method of the factory

* 5 HP more needed when operating indirect heater to meet extra pressure drop in the heater

Due to a continuous process of development the design and specifications are subject to change without notice

Ask for our other best selling Driers :

Tempest & Conquest - Combination Driers & Questea - ECP Drier!

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