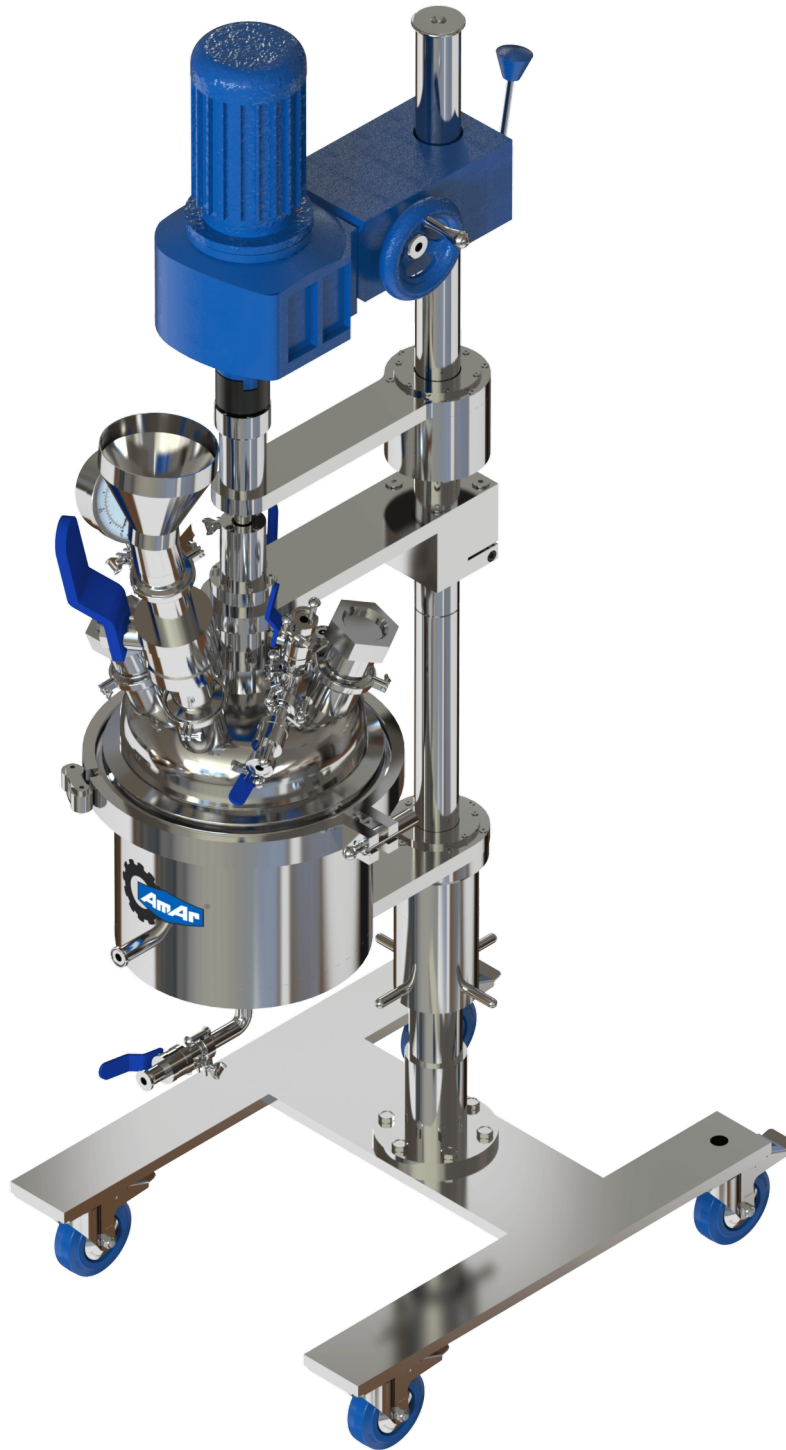


AGITATED NUTSCHE FILTER DRYER

Lab to pilot scale GMP models with motorized raising lowering



- **Volume:** 1 L to 100 L slurry volume
- **Filtration Area:** 0.005 m² to 0.2 m²
- **Design Pressure:** -1 to 4 bar
- **Design Temperature:** -20°C to 150°C
- **Materials:** SS316, Hastelloy C, Inconel, Titanium, etc.
- **Certifications:** PED / ASME U-Stamp, CE / CSA, Ex-proof / ATEX

Rotation

- High torque bidirectional motor
- RPM controller & current indicator

Agitator up & down

- Effortless manual / motorised up & down adjustment of agitator for drying

Agitator mechanical seal

- Vacuum and pressure rated

Agitator system

- Easily removable
- Adjustable height
- Provides smoothing & plowing in CW and CCW respectively

Jacketted vessel

- Heating / Cooling jacket for drying and cooling of cake

Standard nozzles

- Slurry inlet / CIP / N₂ Purging, Vent
- Light & sight glass
- Compound pressure gauge

Filter basket

- Easily removable basket for dry or wet cake collection

Vacuum / filtrate outlet nozzle

- To connect to vacuum pump through vacuum trap during contact & convective drying in parallel



STANDARD SPECIFICATIONS

Model*	Filter area	Slurry volume	Cake volume
ANFD 1	0.005 m ²	1 ltr	500 ml
ANFD 2	0.008 m ²	2 ltr	800 ml
ANFD 5	0.02 m ²	5 ltr	2 ltr
ANFD 10	0.05 m ²	10 ltr	5 ltr
ANFD 25	0.07 m ²	25 ltr	8 ltr
ANFD 50	0.13 m ²	50 ltr	18 ltr
ANFD 100	0.20 m ²	100 ltr	32 ltr

*Numeric value indicates slurry volume

APPLICATIONS

- Pharmaceutical Intermediates
- Food, flavors & fragrance industry
- Edible oil deodorization & deacidification
- Hazardous materials filtration
- Moisture removal & solvent recovery
- Precious metal & other catalyst recovery
- Fine & speciality chemicals
- Polymer devolatilization
- Microsphere separation & purification

OPTIONAL ACCESSORIES

- Mother liquor tank
- Condenser
- Thermostats
- Digital pressure indicator
- Gas pressure regulator