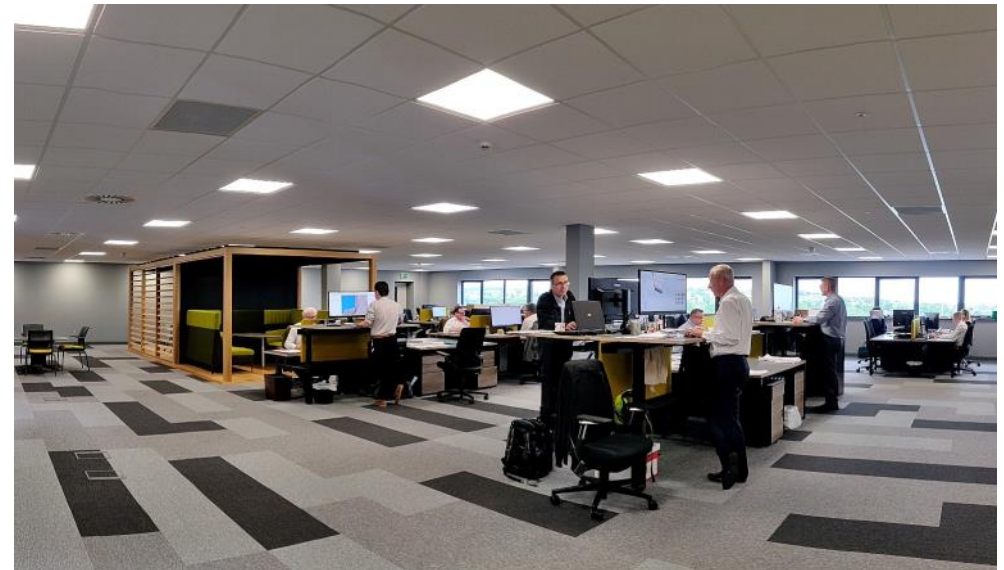




High Quality
Thermal Process Equipment

WHO WE ARE



WHO WE ARE

Established in 1990, Tek-Dry Systems are a leading global supplier of high quality, bespoke, thermal process equipment. Our extensive portfolio comprises both food and industrial thermal process equipment, from dryers, toasters & coolers, through to ancillary products such as industrial washers, impregnators and re-humidification lines.

Our teams of expert engineering and design personnel act as industry consultants and process partners — trusted by the world's leading brands for over 30 years.



Our products have long set the standard for quality and performance, and are all designed and built in house in the UK.

We offer solutions for a wide range of products including :-

- Cereals
- Pre-Form
- Snacks
- Leather Fibre
- Pet Food
- French fries
- Polyurethane Foam
- Latex Foam
- Collagen Casing
- Kevlar web



WHO WE ARE



We have recently moved into new, modern premises, with the aim of extending our reach and enhancing our reputation. Our new premises now include in house manufacturing capabilities for laser cutting, punching and folding. By bringing more of our manufacturing in house, we have a closer



collaboration between drawing office and shop floor, providing the means to monitor fabrication techniques, and immediately implement design improvements.

We still call on the best fabrication engineers in our area to complement our abilities, ensuring we utilise the most up to date and cutting edge technologies available today.



WHO WE ARE



Amada LC 3015 F1 NT Laser Cutting System



Amada FO MII 4222 NT Laser Cutting System



Amada EMZ 3610 NT Turret Punch c/w Auto Loader

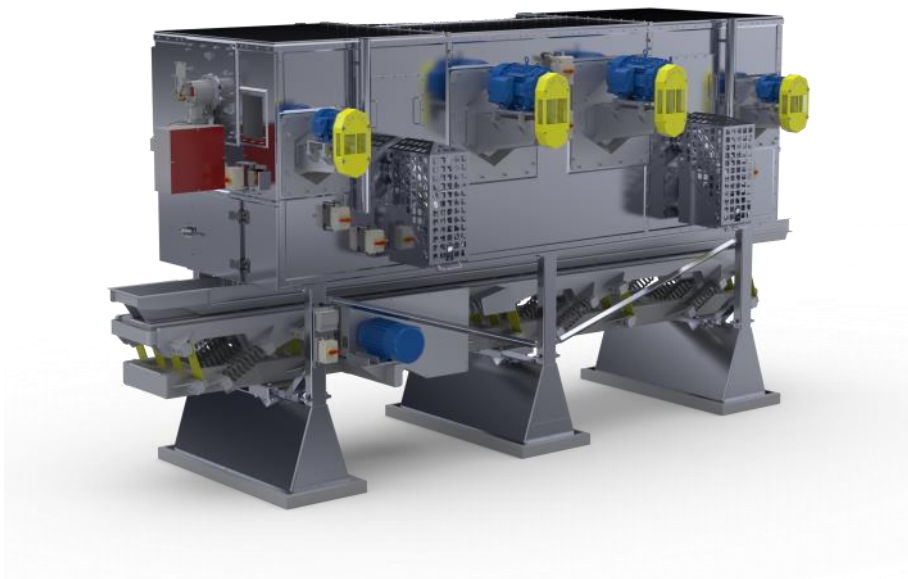


Amada HFE M2 1003 & 1704 Press Brakes

WHAT WE DO

All work undertaken by Tek-Dry is bespoke, allowing us to work closely with you, the customer. We have a wealth of experience in a wide variety of applications, some of which are listed in this brochure.

We use the latest 3D design and simulation software to ensure our equipment is at the pinnacle of equipment available today.



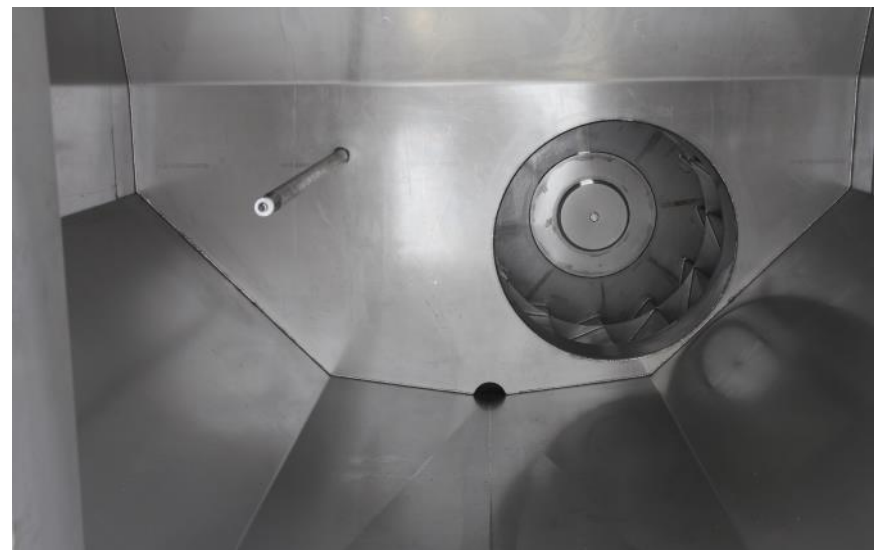
Our cereal toasters can utilise both gas and/or electric heating, and have been developed with integrated dust separation technology to minimise internal dust build up.

Lower operating temperatures in our dryers improve energy use, and produce products with uniform colour, moisture and texture. Our equipment has exceptional internal access for cleaning, reducing downtime and improving efficiency.

Cereal Dryers, Toasters & Coolers

Tek-Dry Systems cereal dryers, toasters & coolers produce top quality cereals including rice, corn, extruded and coated products. Our equipment is installed into some of the worlds largest and most well known producers.

Our single pass suction dryers minimise fines generation, and coupled with high moisture removal per m² of dryer, have a substantially reduced footprint.



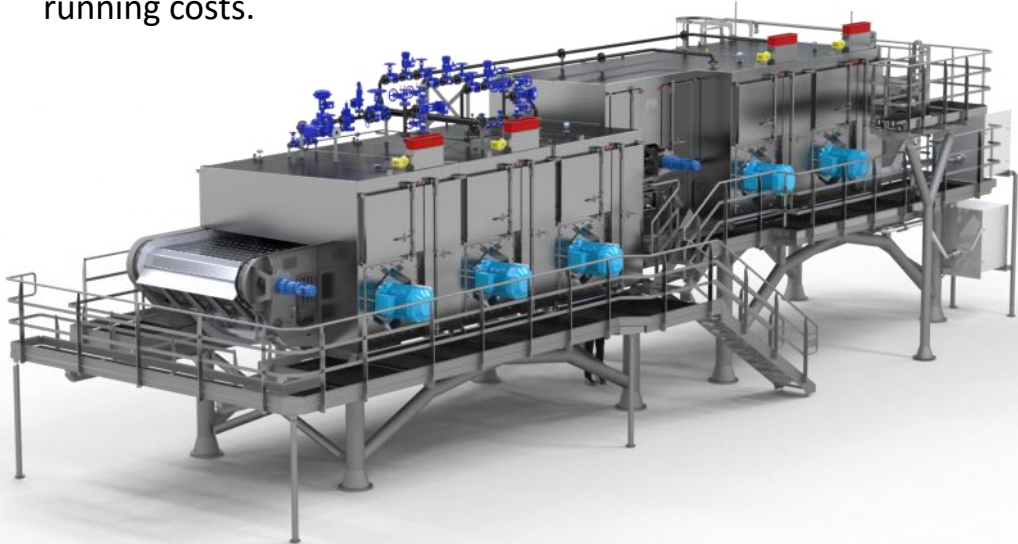




WHAT WE DO

French Fry Dryers

Tek-Dry Systems French Fry dryers are specified by some of the worlds largest producers. Our high performance dryers utilise a hygienic, single pass design and substantially reduced footprint. Our equipment has exceptional internal access, and together with a pre-installed rinse in place system, are easy to clean and low maintenance. Whilst many of our dryers use steam as the heat medium, our newest generation of dryer can also utilise hot water. This allows our customers to supply the dryer with hot water heated using recovered energy from a fryer exhaust for example, significantly reducing the dryer running costs.



Preform Dryers & Coolers

Tek-Dry Systems preform dryers & coolers are used by some of the worlds largest producers for efficient surface water removal and cooling prior to further processing. All our dryers and coolers utilise a single pass design, and incorporate the same hygienic design philosophies from their larger brothers.

Principal benefits:

- High moisture removal per m² of dryer.
- Uniform moisture profile.
- Lower Operating Temperatures.
- Exceptional internal access for cleaning.
- Low maintenance.



WHAT WE DO

Collagen Casing Equipment

Tek-Dry Systems produce high quality collagen casing equipment for both drying and re-humidification.

Free Standing Dryer & 'RH' Systems

Our latest generation free standing Clearpass dryers accommodate up to 10 horizontal dryer passes and 3 horizontal 'RH' passes in a vertical arrangement using our unique air flotation header.

All passes are accessible from ground level and by incorporating a pillarless door system we have dramatically improved the user experience by removing any obstacles to dryer re-threading.

Our free standing dryers are a modular design allowing for varying process lengths and efficient installations.

Conversion Kits

We can supply and install custom made dryer and 'RH' conversion kits to upgrade existing systems, improving both product quality and line speed.



WHAT WE DO



Principal Benefits:

- Small footprint.
- Twin stream processing and heat medium options.
- Reduced fire risks.
- Low fines generation.
- Exceptional internal access for cleaning.
- Extended periods between cleaning.
- Low maintenance.

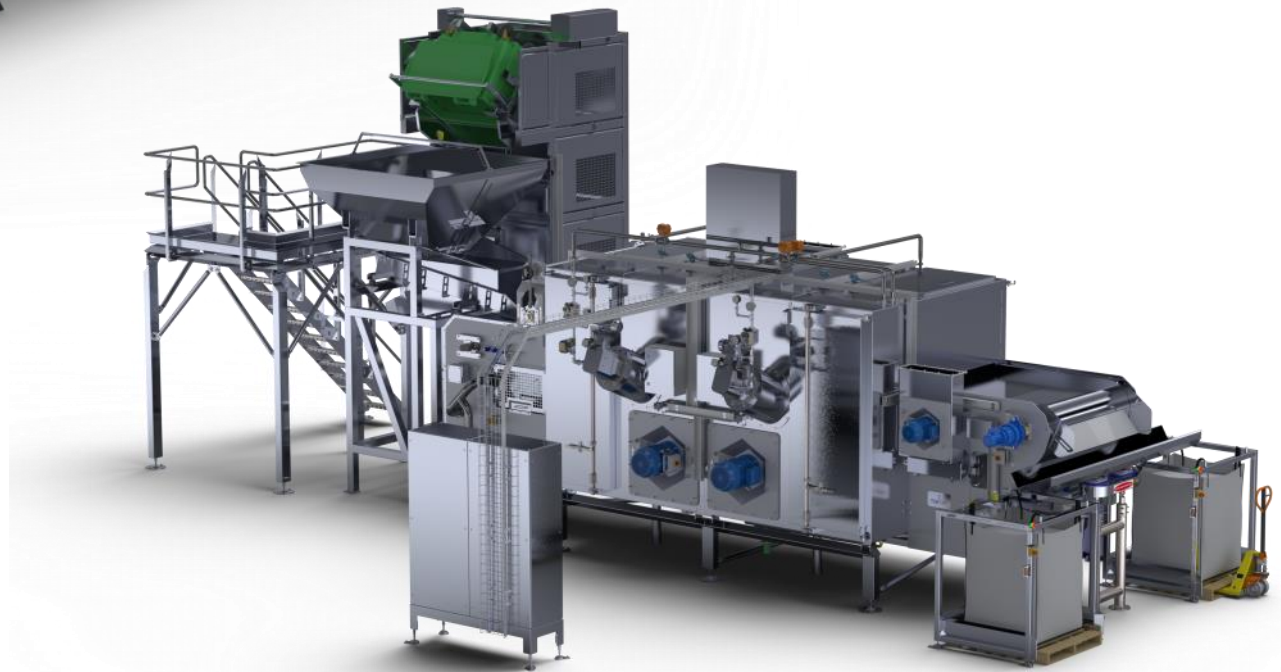
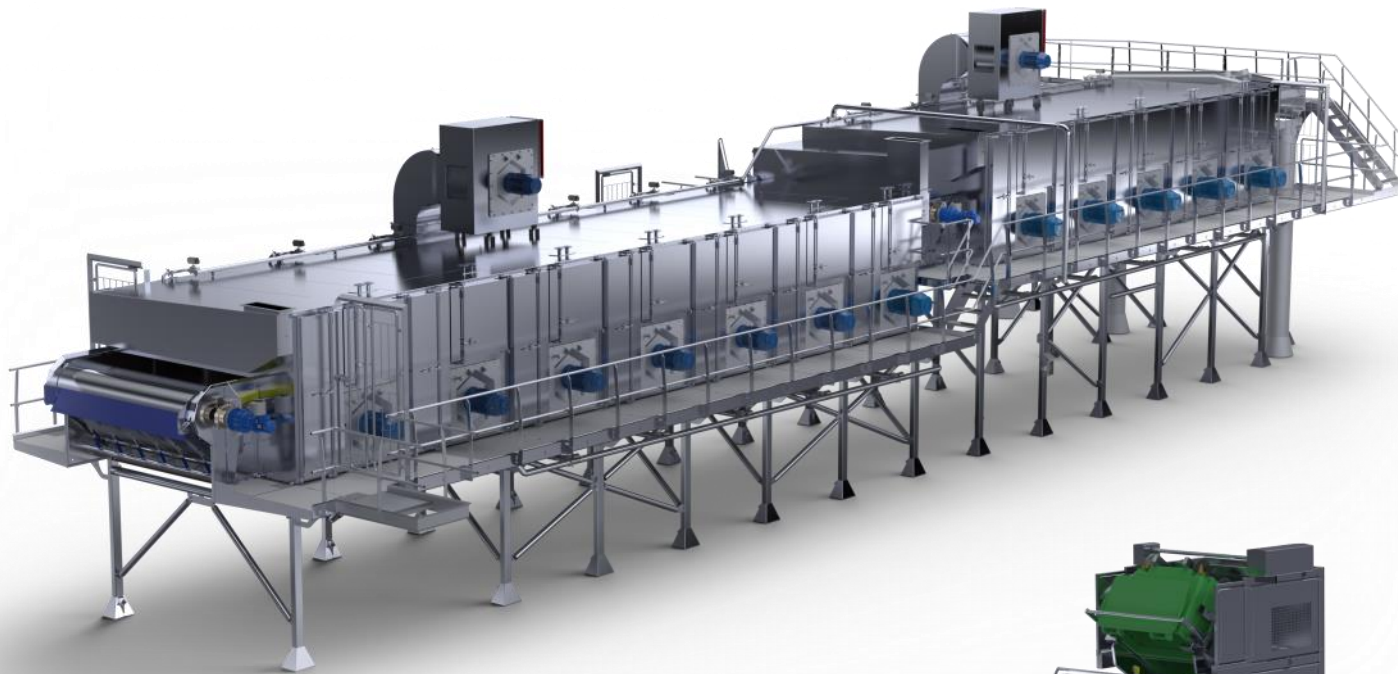
Snack Dryers

Tek-Dry Systems snack dryers produce a wide range of high quality snacks. Products include croutons, expanded snacks, and bread based products. High evaporation rates and close moisture control are important features of our dryers & ovens. Single pass conveyors minimise product agitation and fines generation.



Various heat medium options are available, one of which is our unique semi-indirect gas fired technology, designed to minimise fire risks and eliminate 'black specks' in the product stream.

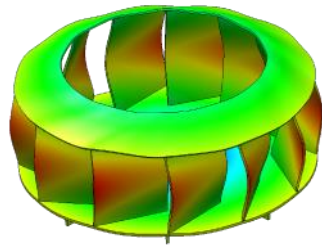




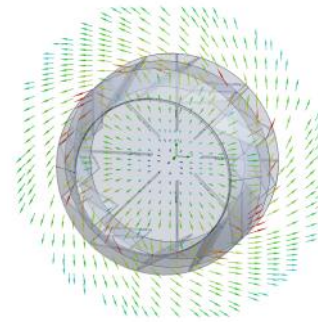
HOW WE DO IT

Design

Solidworks 3D design and simulation software has been the cornerstone of our design process for many years. The move away from traditional 2D CAD enabled us to improve design and manufacturing techniques, analyse component stress, simulate airflow and more greatly understand the thermal conditions within our equipment. Removing the cost premiums associated with prototype development we are able to produce more efficient, higher quality equipment.



Structural Analysis of a Fan Impeller



Flow Simulation of a Fan Impeller

Process Development

Years of experience in thermal and air flow applications have provided us with the know how to meet your specific processing needs. We place great importance on both product and process research before a specification can be created. Test work can be performed at our in house test facilities, or on site using our portable test unit. We always work closely with you, the customer, to analyse your product characteristics. The resulting data is fed into our process model before being passed onto the design team for development into a complete, tailor made solution.



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Winner-Manufacturing Excellence Category