AEROGLIDE®
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Machine Specifications

Chapter 2

Design Conditions

	Imperial	Metric
Product:	Distillers Grain	
Wet product into drier (Total) (lbs/hr) (kg/hr)	151,463 lbs/hr	68,702 kg/hr
Total wet product consists of:		
Wet cake	29,205 lbs/hr	13, 247 kg/hr
Syrup	37,305 lbs/hr	16,921 kg/hr
Dry Remix	84,953 lbs/hr	38,534 kg/hr
Moisture content of wet product (% wwb)	37 %	
Temperature of product into drier (°F) (°C)	179 °F	82 °C
Dry product out of drier (lbs/hr) (kg/hr)	21,071 lbs/hr	9,556 kg/hr
Moisture content of dry product (%)	10 %	
Temperature of product exiting drier (°F) (°C)	185 °F	85 °C
Dry bulb air temperature to drier (°F) (°C)	750 °F	399 °C
Wet bulb air temperature to drier (°F) (°C)	167 °F	75 °C

NOTE: This equipment is designed for and intended for use with the product(s) and process(es) defined above. If your operating requirements involve different product(s) or process parameters, it is strongly recommended that you contact Aeroglide for assistance prior to product and/or process changes.