

Dimensions Centrifuge Dryer	TZT 400	TZT 600	TZT 800	TZT 1000	TZT 1300
Max. filling weight (kg)	20	50	100	200	400
Minimum cake volume (l)	4	7	10	20	30
Maximum cake volume (l)	20	50	100	200	400
Drum Volume (l)	37	80	200	400	800
Filter area (m <sup>2</sup> )	0.37	0.55	1	1.5	2.4
Max. centrifugal effect (C)	700	600	600	600	600
Drum diameter (mm)	400	600	800	1000	1300
Length of the drum (mm)	300	300	400	500	600
Casing (diameter x length); (mm)	600x550	800x550	800x700	1300x830	1600x1050
Space requirement (L x W x H); (m)	3,2 x 1,4 x 1,7	3,4 x 1,6 x 1,9	3,9 x 1,8 x 2,4	4,0 x 1,8 x 2,5	4,1 x 2,2 x 2,8
Weight TZT (kg)	2900	3500	5500	6600	9500
Weight machine base plate (kg)	-	-	9500	11500	16000



## Centrifuge Dryer TZT-SD



3D Marketing und Design

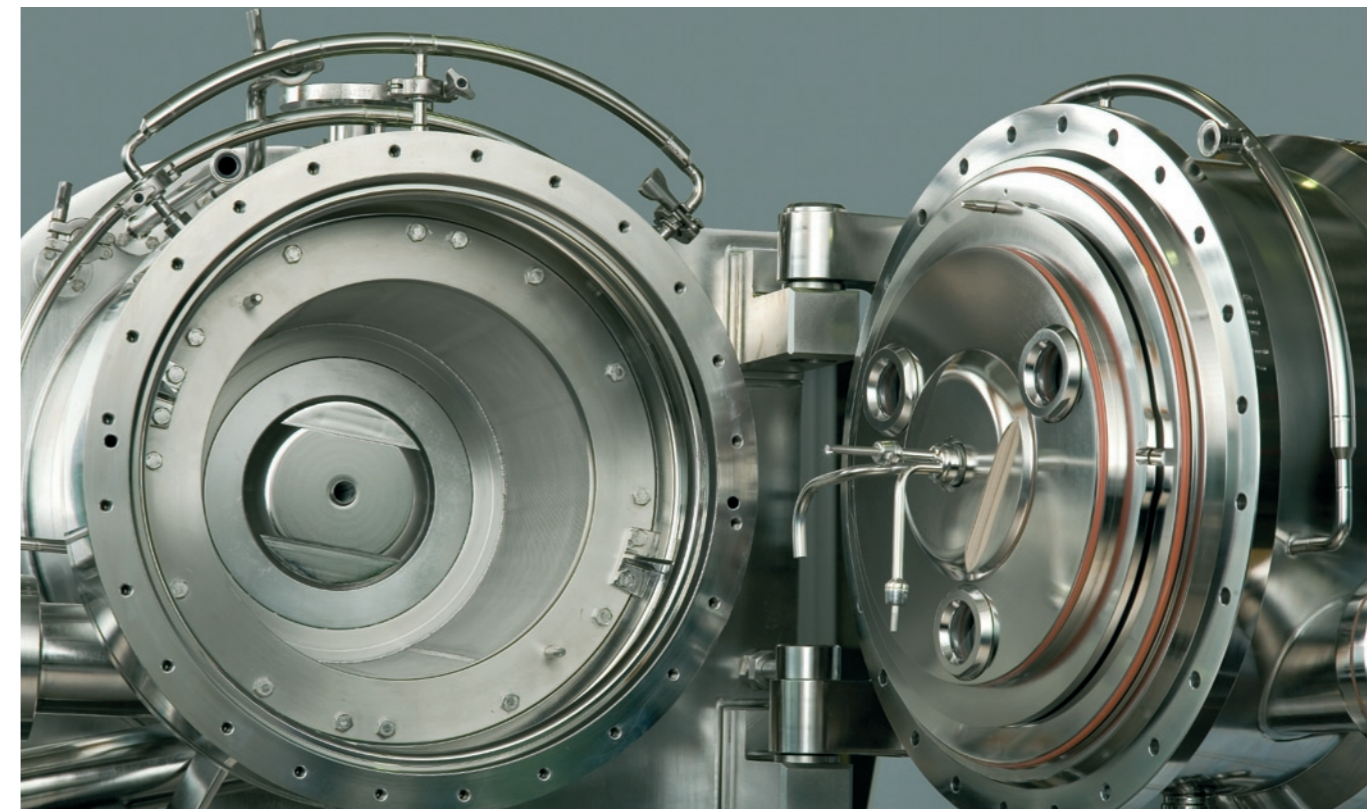
Subject to technical modifications

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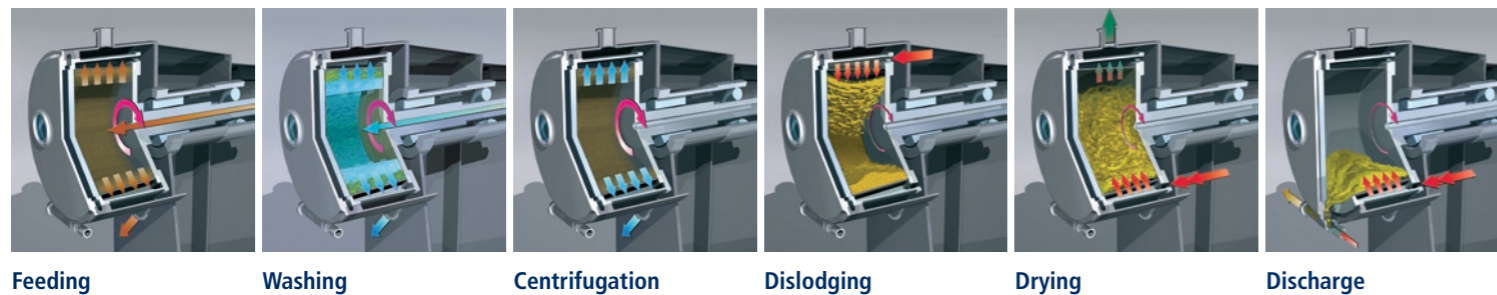
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## Centrifuge Drying

### An Innovative Solution

The FIMA Centrifuge Dryer TZT-SD facilitates the filtration, washing and drying of the most active and valuable pharmaceutical ingredients in a single process chamber.



The advantages you gain in your production by combining filtration and drying in one piece of equipment include:

- The highest possible containment levels are achieved
- No product transfer issues between the different phases of the filtration and drying process
- No product loss
- Efficient, effective post process cleaning of only one piece of equipment
- Small footprint
- No multi-storey installation requirements
- Total operator safety is assured
- No cross product contamination guaranteed
- Maximum yield even processing smallest batches of solids

### Processing Options

The new Centrifuge Dryer TZT-SD is unique in that it provides you with a variety of process techniques to enable you to isolate a wide variety of different products. Your options include:

<b>Feeding</b>	- Standard Feeding including various re-feed options - Feeding at lowest rpm including various re-feed options
<b>Washing</b>	- Fixed Bed Washing - Re-Slurry Washing - Washing at extremely low speeds to increase contact time
<b>Centrifugation</b>	- Standard Centrifugation - Pressure Added Centrifugation (PAC)
<b>Drying</b>	- Fixed-Bed Drying - Fluidised Bed Drying (in continuous-mode or in stop-and-go mode) - Vacuum Drying

## Pioneering Developments

### Innovative technology for your success



### Counter Impulse Technology – to increase porosity and permeability of your filter cake

The new Counter Impulse Technology offers you the unique possibility to increase the porosity of the filter cake by lifting the solids matter off the poro-plate by pulsing nitrogen into a closed chamber below the poro-plate.

The increased porosity of the filter cake offers you the following benefits:

- reduced cycle times as a consequence of increasing the permeability of the filter cake to liquids and drying gas
- more effective filtration and consequently reduced drying time
- more effective washing and consequently reduced consumption of washing solvent
- consumption of drying gas reduced by up to 50%
- the ability to process even the most compressible filter cakes
- the ability to process even the most difficult filtering products
- complete, contained and safe product discharge of any product



### PAT– Instrumentation for real-time monitoring to maximize the quality of your production process

The new generation of the centrifuge dryer TZT-SD allows you to monitor temperature and moisture of your product during processing. In addition you can take a product sample at any time and you can view into the process chamber using our advanced visualization systems.

