

GRAIN DAMPENING SYSTEM

DAMPE



SWISCA AG
Wührestrasse 14
9050 Appenzell

+41 71 552 44 00
info@swisca.com
www.swisca.com

DAMPE

SWISCA's dampening system DAMPE is designed for uniform moistening of grain. It comprises the GRANO differential dosing scale, the DOSWA liquid measurement system, and the dampener.

Type	Throughput t/h	Dosing range DOSWA in l/h	Electrical power in kW	Waste water for CIP in Liter	Cleaning time in minutes
10	4 – 10	20 – 200	0.75	115 – 575	2 – 3
20	10 – 20	100 – 900	1.1	200 – 960	2 – 4
40	20 – 40	400 – 3600	3.0	270 – 1340	3 – 5

*All DAMPE types can be combined with all DOSWA types

The GRANO differential dosing scale is vital to the DAMPE system, serving as a precise mass flow meter to regulate product flow. The automatic liquid flow controller, DOSWA, accurately doses the necessary water. The system's continuous measurement and control of mass flow, moisture, temperature, and water addition through a multifunctional weighing system ensure a stable and efficient dampening process.

A standout feature of the DAMPE system is its exceptional energy efficiency. In addition to accurately calculating the required water quantity, the system uses a high-pressure mist to spray water onto the grain surface, ensuring uniform moistening without the need for a conditioning screw. This approach minimizes abrasion and breakage, even with high water addition rates of up to 7%. Beyond its gentle operation, this innovative method also reduces energy consumption, making it a cost-effective choice for flour mills.

DAMPE is manufactured entirely of stainless steel and features an access door for manual cleaning. For enhanced food safety, it also offers optional Cleaning-in-Place (CIP) technology.

