



On the cover: Vibro-Bed fluid-bed processor has an 84-inch diameter with a second fluidizing deck, allowing food manufacturers to double the cooling and drying capacity for powders, granules, or pellets. Unit's combined processing capabilities increase efficiency without taking up more floor space. Unit's circular air-lift quick-clean design is inherently more rigid than rectangular units, uses smaller gyratory motors, and has only one air inlet and outlet, improving operating cost, energy use, and cleaning time. Courtesy of Kason, Millburn, NJ, 973-467-8140 (www.kason.com).

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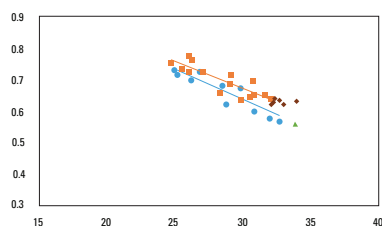
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