

CONTENTS

Chapter 1	Introduction: Plant Layout: Mechanical-Handling Plant	1
2	Mechanical-Handling Plant (Cont.): Transfer of Fluids	40
3	Automatic Control: Automation	77
4	Preparation Plant-Fruit, Vegetables, and Meat	111
5	Particle Size Reduction: Disintegration Plant: Types of Disintegrators	142
6	Separation Plant: Size Separation: Separation by Shape and Colour: Separation of Foreign Particles: Dust Collectors	174
7	Separation Plant(Cont.): Separation of Solids from Liquid Suspensions: Solid-Liquid and Liquid-Liquid Separations	210
8	Evaporation Plant: Evaporation: Types of Evaporator: Ancillary Equipment: Operation and Main-tenance	247
9	Drying Plant: Indirect and Direct Driers: Freeze and Accelerated Freeze Driers	287
10	Drying Plant(Cont.): Pneumatic Driers: Fluid-bed Driers: Spray Drying	335