



STATIC DRYER

mod. ES3

Designed, built and used to naturally dry fruit and vegetables (tomatoes, cherry tomatoes, aubergines, courgettes, apples, pears, fruit in general, mushrooms, herbs and other food products).

The operating principle is based on the removal of moisture from the products through the forced circulation of hot air; it is an entirely natural process that maintains the food properties and organoleptic features unchanged.

The products are manually loaded onto food PP (polypropylene) perforated trays installed on AISI 304 stainless steel moving carts.

The air is appropriately channeled to vertically hit the trays filled with the products to be dried, which should be carefully arranged in order to ensure the correct circulation of air and therefore achieve even drying.

Manufacturer's Information

The machine operates non-continuously; this type of operation results in uneven drying, which can be quantified as 70%/90% of the final product.

CONSTRUCTION CHARACTERISTICS

Air treatment model

Aero thermal group consisting of water or steam heat exchange batteries, helical electrical fans and suction air intake filters. It is used to supply circulating hot air around the product to be dried.

Drying module

It consists of 3 AISI 304 stainless steel carts and 60 food PP (polypropylene) grid stackable trays for each cart. Trays measures: 600x600x50mm

The module is fitted with:

- electrical control panel including PLC and interactive (Touch Screen) display for the management of operating parameters (time, temperature, possibility to create programmes per type of product to be dried, washing, possibility to connect to the Internet, etc.);
- temperature probes;
- moisture probes;

The machine does not include:

- steam and/or hot water generator;
- piping for machine connection to your systems;
- power supply to the machine control panel;
- air intake and discharge ducts;
- anything else not expressly included in this offer.

Built in AISI 304 stainless steel, except for some components.