



## CONTINUOUS DRYER mod. L10P7

Designed, built and used to dry fruit and vegetables (tomatoes, peppers, courgettes, mushrooms, apples, plums, peaches, fruit in general and other food products). The operating principle is simply based on the removal of moisture from the products through the forced circulation of hot dry air; it is an entirely natural process that maintains the food properties and organoleptic features unchanged. The machine includes an automatic washing system.

### *Construction Characteristics*

#### Continuous air treatment module

This module, consists of the following:

- electrical fans and filters at external air duct intakes;
- heat exchange batteries using hot water or steam;

This module is used to ensure forced hot air circulation around the product.

#### Continuous drying module

This module consists of continuous conveyors arranged on 7 layers resting on appropriate guiding rails and built in AISI 304 stainless steel frames and heat-resistant (at operating temperature max.85°C) micro-perforated modular thermoplastic belts suitable for direct contact with food and easy to wash. The special arrangement of the belts ensures the uniformity of the production.

#### Automatic washing system

This system consists of a washing basin (located in the lower part of the drier), lifting pump, closed coil for the circulation of heating fluid (steam/hot water) and perforated manifold for the distribution of washing water. Washing operations are controlled by a PLC and are carried out during production downtime. A sanitising agent can also be added.

Washing must be performed at least once every 3 working days.

#### *The module is fitted with:*

- drier lifting/feeding conveyor, with modular thermoplastic belt suitable for direct contact with food, including porters;
- ventilation system managed by inverter allowing to set the flows of the air;
- independent motor for each belt managed by inverter allowing to set drying time changing the speed of each belt;
- a series of side doors running along its entire length for cleaning, maintenance operations and checking during drying;
- heat exchanger unit feed by steam;
- modulating steam valve to modulate the temperatures;
- electrical control panel including PLC and interactive (Touch Screen) display for the management of operating parameters (time, temperature, possibility to create programs per type of product to be dried, constant consumption monitoring, washing, possibility to connect to the Internet, etc.);

- temperature probes;
- moisture probes;
- temperature probes of the washing system water.

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;
- intake and discharge ducts;

The machine, except some construction details, is built in AISI 304 stainless steel.

*Technical Characteristics*

Power installed	Kw	Approx.51
Electric power consumption	Kw	Approx.45
Thermic power in steam		
Nominal thermal power in steam (in case of external Temperature -10°C)	Kg/h	Approx.1200
Nominal thermal power in steam (in case of external Temperature -1°C)	Kg/h	Approx.1000
Nominal thermal power in steam (in case of external Temperature – 20°C)	Kg/h	Approx.700
Machine total width	mm	3000
Machine total length	mm	15000
Machine total height	mm	5000
Belt useful width	mm	1216
Belt useful length	mm	9800
Number of levels	nr	7