



## Nr.1 CONTINUOUS DRYER \* mod. L840P3

Designed, built and used to dry fruit and vegetables. The operating principle is simply based on the removal of moisture from the product through the forced circulation of hot dry air; it is an entirely natural process. The machine includes an automatic washing system.

### *Construction Characteristics*

#### Continuous air treatment module

This module consists of the following:

- Fans for renewal air;
- Heat recovery unit;
- Moisture and temperature probes;

#### Continuous drying module

This module consists of:

- heat exchange batteries using hot water, steam or electric heating resistors;
- continuous conveyors arranged on 3 layers resting on appropriate guiding rails and built in AISI 304 stainless steel frames and heat-resistant (max.80°C) 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.
- Air conveying fans used to provide a forced circulation of hot dry air around the product;
- Moisture and temperature probes;

#### Automatic washing system

This module consists of:

- lifting pump;
- Self-cleaning Filter;
- Heat exchanger for the circulation of heating fluid (steam/hot water) to heat water;
- temperature probes for washing water;
- perforated manifold for the distribution of washing water;
- Washing operations are controlled by a PLC and are carried out during production downtime, with the addition of a sanitising agent;

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

*The module is fitted with:*

- drier lifting/feeding conveyor, with modular thermoplastic belt suitable for direct contact with food, including profiles;
- ventilation system managed by inverter, in order to set the flows of the air;
- independent motor for each conveyor belt, managed by inverter, which allows to modify the drying time changing the speed of the belts;
- steam modulating valve for modulate the temperatures;
- a series of side opening doors for cleaning and maintenance operations and product check during the drying cycle;

- electrical control panel including PLC and interactive (Touch Screen) display for the management of operating parameters (time, temperature, possibility to create programs each type of product to be dried, constant consumption monitoring, washing system, remote assistance, etc.);

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;
- anything else not expressly included in this offer.

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

#### Technical Characteristics

Power installed of the motorisation	Kw/h	Approx. 28
Nominal thermal power *The heat source of the machine is steam, however the consumption value is mentioned in kw/h, which it correspond to 500 kg/h of steam, the steam must be provided at the connection point of the machine at least at 4 BAR of pressure and at 135-140°C of temperature. These parameters must be ensured by the purchaser in order to achieve an operating temperature of 85°C	Kw/h	Approx. 348*
Machine total length	mm	Approx.12500
Belt useful lenght	mm	Approx.8400
Machine total width	mm	Approx. 2200
Belt useful width	mm	1216
Total height	mm	Approx. 3500
Numbers of layers	Nr	3