

DATA SHEET

CABINET FOR FOOD DRYING TYPE S-100



**Dryer for fruit, vegetables,
mushrooms, crisps, loose
intermediate products, granulates**

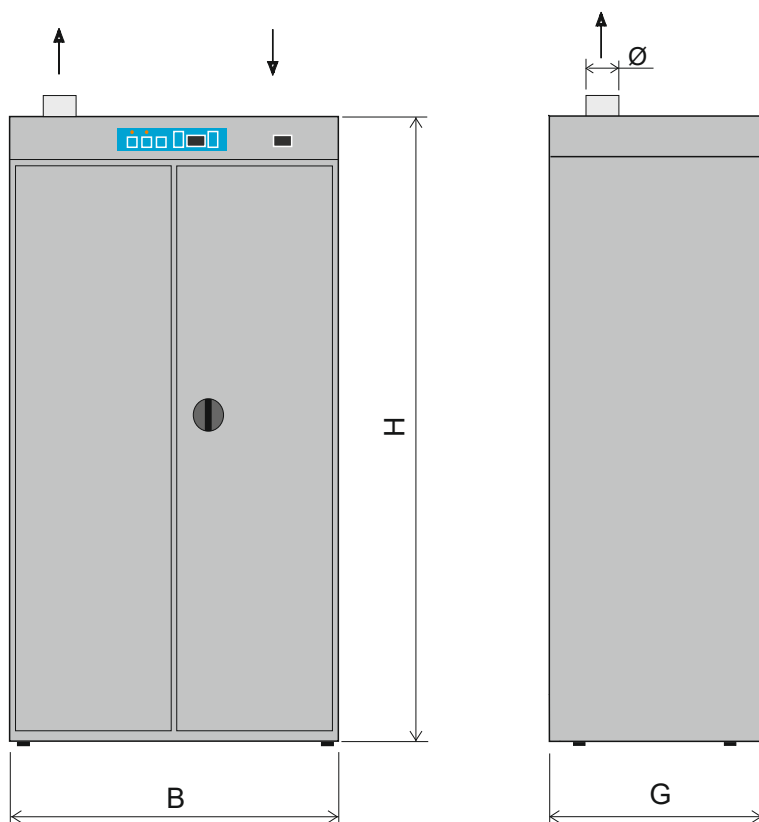
- Features thermally insulated walls
- All odours released outside via ventilation system
- Multifunctionality, high quality, safety
- Innovative solution of air circulation in the cabinet
- Excellent drying performance, low operating costs



APPLICATIONS

Agri-food processing

A modern device designed specifically for the outlined function, incorporating a zinc-coated steel structure, double-walled, filled with thermal insulation, electrostatically painted – color RAL 7035, structure. Leveling feet, retractable power cord, L = 2.3 m long. Patent lock. The cabinet has an intuitive electronic controller with adjustable drying time and temperature, ventilation function and a humidity indicator. Overload protection against fire and against uncontrolled temperature rise. The inside of the cabinet feature a side airflow duct and guides for a maximum of 15 trays.



SPECIFICATION		
Type	S-100	
Dimensions [mm]	B	1000
	G	620
	H	1825
	Ø	100
Power supply voltage [V]	230	
Heating power [kW]	1,5	
Fan power [W]	55	
Fan air flow [m ³ /h]	270	
Fan static pressure [PA]	68	
Chamber volume [m ³]	0,86	
Max drying time [hour]	24	
Max drying temperature [°C]	50	
Tray dimensions [mm]	40 x 540 x 800	
Max number of trays [pcs.]	15	
Number of doors [pcs.]	2	
Weight [kg]	102	



IZOTERMA - BZ 2
Electronic intuitive controller
for programming of time and temperature,
humidity indicator

OPERATING EQUIPMENT

Tray made of perforated stainless steel, (perforations 10x10 mm), tray depth 40 mm.

INSTALLATION

Operation recommended in a dry room with a temperature above 15 °C. The cabinet should be connected to a ventilation duct. Power supply from 230 V mains.

DRYING PROCESS

The load should be evenly distributed on the trays in such a way that it does not block the air flow over each tray. The hot air circulates around the load, then it moves to the top of the chamber. Part of the air is directed to the outside, drawing moisture from the cabinet to the ventilation duct, and the rest is recirculated. The turbulent air flow in the cabinet ensures that the drying process is precise and relatively short (therefore economical)

SERVICE

Hassle-free warranty and post-warranty service of the manufacturer.

CERTIFICATES

CE, B, hygienic certificate, declaration of conformity, Certificate of Health Quality NIH in Warsaw. Product admitted to trade.

STORAGE AND TRANSPORT

The cabinet must be transported in an upright position – (working position) on a Euro pallet, without high-stacking of cabinets. It should be noted that both the transport and storage of the product is to be performed in a safe manner, and the area of storage should be dry, without the possibility of mechanical damage (during placement, uncontrolled movement, shock, tipping over, etc.).