

Cabinet's tray



Electronic intuitive controller for programming of: time (24 hours every 30 min) and temperature (from 10°C to 50°C)
Has a humidity indicator

APPLICATIONS

Food and agricultural output.
Energy-saving. For drying soft fruits, mushrooms, chips, loose semi-finished products, granulates.

ADVANTAGES

1. High efficiency and high quality of the dried batch.
2. Easy control of the drying process.
3. Easy loading and unloading of the batch.
4. Low operating costs.

DRYING CABINET FOR FRUIT, VEGETABLES, MUSHROOMS, CHIPS, LOOSE SEMI-FINISHED PRODUCTS, GRANULATES

IZOTERMA PRODUKT

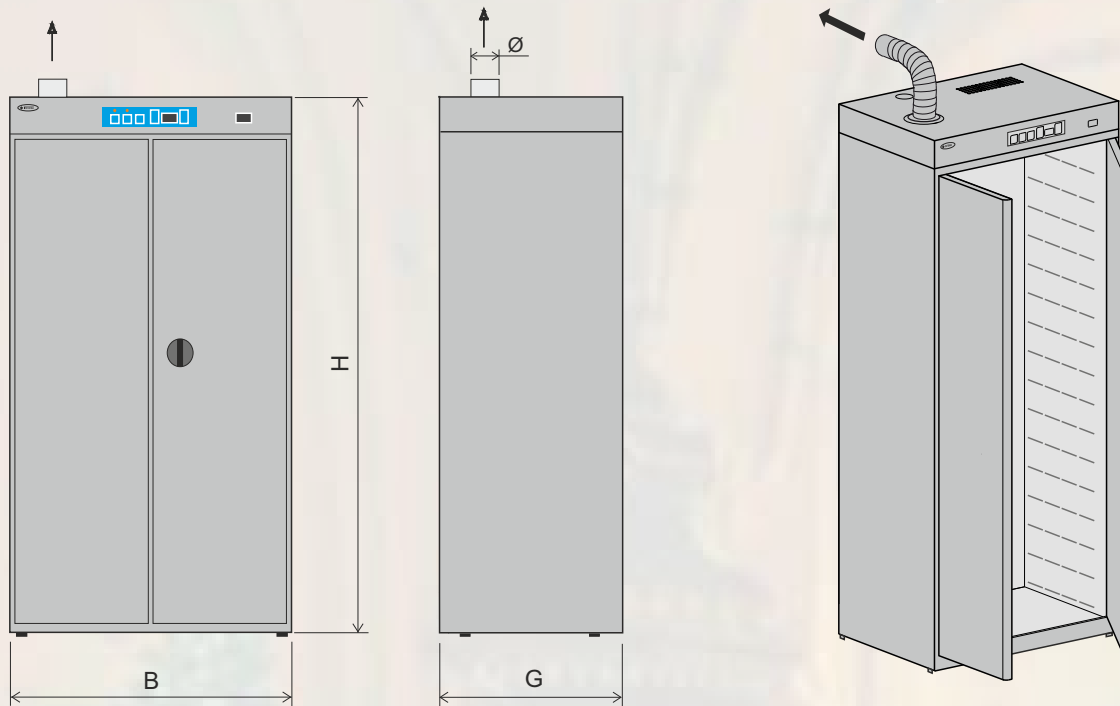


table no. 1

CABINETS FOR FOOD DRYING - type S													
No.	Type 230V, 50 Hz	Dimensions - mm				Power kW	Max. temp. in chamber °C	Fan		Static press. PA	V - m ³ chamber	Weight kg	
		B	G	H	Ø			Power - W	m ³ /h				
1.	S-100	1000	620	1825	100	1,5	50°C *	55	270	68	1,10	102	Hygienic Certificate, Certificate of Health Quality CE B

* optionally 60°C in a modified version

table no. 2

DATA OF CABIN MANUFACTURED BY ZPUG IZOTERMA										
No.	Type 230V, 50 Hz	Design of the dryer	Trays dimensions mm	No of trays pcs.	Capacity - liters		Surface - m ²		Weight of tray - kg	Temp. achieved in time °C/min.
					tray	15 pcs. trays	tray	15 pcs. tray		
1.	S-100	thermally insulated	40 x 800 x 540	15	17,3	260	0,43	6,5	2,6	50/25 ambient temp. 20°C

EQUIPMENT OF THE DRYING CABIN

Tray – stainless steel structure, perforated sheet (holes 10x10 mm), acid resistant, tray depth 40 mm. Extra payable.

DESIGN – cab design – self-supporting, made of sheet steel, double-walled filled with thermal insulation, galvanized; painted, welded; two-leaf doors with a lock. Internal equipment of the cabin – made of steel.

INSTALLATION – set the cabinet on an even surface, check the level on the ground, mount the spiro-pipe into the ventilation grille and then connect the cabinet to a 230V socket.

CERTIFICATE – CE B Hygienic Certificate, Declaration of Conformity, Certificate of Health Quality NIH in Warsaw.

STORAGE AND TRANSPORT – The cabinet must be transported in an upright position – (working position) on 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 not be moist, without the possibility of mechanical damage (during placement, uncontrolled movement, shock, tipping over, etc.). Apart from these, there are no specific recommendations regarding safe storage and transport.