

Cod: 1106

Pasta dryer 200 kg



Description

The dryer is constructed of interlocking insulation panels to eliminate all internal and external thermal points. The panels are insulated with polyurethane injection and are PVC coated. The range of dryers produced by our company has developed internal geometries of the drying cells to allow air flows, temperature and humidity to be uniform, in order to achieve homogenous drying in all parts of the dryer. The cells are equipped with a two-way ventilation system, electric heating or hot water circuit, moisture extractors and air inlet valves. The entire drying cycle is controlled by humidity and temperature probes. The automatic drying system is equipped with a PLC that allows you to choose, via a touch screen display, the most suitable recipe for the pasta format you want to dry. This procedure allows an excellent final result guaranteed by the end-of-process check by means of residual humidity test and end-of-cycle stop. Three drying phases can be chosen; slow for the most demanding producers looking for a high quality product, fast to reduce costs and drying time, and finally a phase designed by the customer according to his own needs.

