

DRYING CABINET MASZ 25



Gross price:
19 518 €

Net price:
15 868 €

Condensation drying of air and indirectly of foodstuffs (fruit, tea, mushrooms and such) is the most energy saving way of removing water from different materials. It works on the heat pump principle- by cooling on a steamer temperature below dew point is reached, due to which the surface of the steamer becomes wet with moisture from the air. The heat extracted from the air goes immediately back to the same air, with the help of electric energy needed for the operation of the compressor, 20-30% more heat is generated.

- suitable for drying various fruits (apple, plum, peach, etc.)
- adjustable temperature and humidity control
- automatic ventilation
- with stainless steel shelves

Specifications:

- Performance: 25 kg/cycle
- Electric demands: 0,6 kW, 230 V
- Drying temperature: 40-60°C
- Material: WNr. 1.4301, AISI 304 stainless steel
- Dimensions: 710x800x2000 mm
- Weight: 100 kg
- Number of trays: 11pcs
- Dimensions of trays: 570x570 mm
- Drying surface: ~3,6 m²
- IP65 certified electronics
- Continuous ventilation, consistent heat
- Insulation: 70 mm polyurethane
- Closed condensation circle, condensate drain

Suitable for fruits, vegetables, herbs, spices, pastes, mushrooms.

Very easy to clean. Requires minimal maintenance.