

Trabatto is essential for pre-dry fresh, pasteurised and filled past, snacks and other products. The products are separated, maintain their original shape and are dried thanks to movement, ventilation and heating. Then the product placed in a dryer for final drying.

It is composed as follows:

- the vibrating trays from heat-resistant wood and polymer nett
- stainless steel frame with removable panels, for easier inspection
- independent drive system composed of a two eccentric-cam shaft; adjustable speed
- forced air ventilation system composed of driven blowers
- heating system composed of high-temperature electrical heaters
- electrical cabinet for function control, equipped with a display and humidity control features, in compliance with the international standards in force
- Three-phase V220-380 Hz 50 power supply. Special voltage ratings available upon request.

model	TR100	TR200	TR300	TR500	TR700
Capacity, kg/h	100	200	300	500	700
Trays	3	5	5	5	5
Power, kW	8	10	12	15	17
Dimensions, mm	2500x700x1000	300x700x1000	3000x1000x1000	4000x1000x1500	4000x1000x2000
Weight, kg	200	250	300	600	800

Installation example trabatto:

