

Dryers are designed for drying of pasta (long and short), vegetables, fruits, berries, mushrooms, fruit jellies, marshmallows, products of the chemical and pharmaceutical industries, etc.

The dryer is built with insulated panels jointed together to eliminate all internal and external hot spots. The panels are insulated with polyurethane foam and PVC coated thickness of 80-120 mm.

The dryers are provided with :

- Trolleys with trays (size of trays 500x1200 mm).
- The complete cycle is controlled by humidity and temperature sensors.
- Heat is generated by heaters or hot water batteries.
- Bi-directional ventilation system.
- Humidity exhausters and air entrance valves.
- The automatic drying process is controlled by a PLC which allows to choose, by means of a touch screen display, the most suitable recipe for the pasta shape to dry.

This process permits to obtain the best final result guaranteed by a control at the end of the cycle by means of a test on residual moisture and stop at end cycle.

Heating of the dryer is carried out in 2 ways: electric (heating elements) or flue (heaters) .

When choosing a method of heating furnace you need to order energy installation (with wood, coal, oil or gas).

The power plant consists of:

- heat generator

Generator heat power plant running on wood that is unique solid fuel boiler long burning.

Generator heat power plant running on gas is a gas boiler.

- Battery heat
- Heat exchanger
- Automatic pump and valves

Model	SLK 1	SLK 2	SLK 3	SLK 4	SLK 6	SLK 8	SLK 10
Trolleys Quantity	1	2	3	4	6	8	10
Pasta Quantity, Kg	75-105	150-210	225-315	300-420	450-630	450-630	750-1050
Drying Time, H	6-10						
Power, Kw	7	9,8	12,6	15,1	21	25	28,6
Dryer Dimensions, Mm	800x2000x2400	1400x2000x2400	2000x2000x2400	2600x2000x2400	3800x2000x2400	5000x2000x2400	6200x2000x2400

