



AD200

Pre-assembled at our workshop and easily transportable.
 Commercial multi-purpose dehydration machine that can be used to dry agricultural crops.

Most common crops are:

Banana, mango, peach, fig, apple, pineapple, tomato, berries, chillies, paprika, garlic, onion, cassava, herbs, spices, vegetables, flowers, nuts, curing of meat & fish.

Specifications

Model	AD200
kW	18
Trays	40
Tray Area (m ²)	21,6
Wet Product In (kg)	200-240
Est. Dried Product Out (kg)	60-100
Length (mm)	2320
Width (mm)	1010
Height (mm)	2162
Allow between 250mm – 400mm added to the length for the control panel.	



- Structure:** Insulated structure, doors and ceiling: Polystyrene insulation sandwiched between white CHROMADEK® (0.6mm) faceplate both sides
- Airflow:** Galvanised cased axial fan with high-speed Class H 3 phase (380v) motors and aluminium impellor and blades
- Heating:** 6 x 3kW Electric elements mounted to a treated mild steel bank
- Electrical panel:** Equipped with isolators, circuit breakers, fan contactors and overloads, heater contactors and relays, overheat safety thermostat, over/under voltage monitor, emergency stop, temperature controller and sensor, digital timer
- Supplied with:** 1 Stainless steel trolley, 40 high quality food grade drying trays, guide rail
 Capacity: wet sliced fruit = 5 - 6kg per tray (single layer)