



AD2500

Assembled on site.

Commercial multi-purpose dehydration machine that can be used to dry agricultural crops
Double end doors allow for semi-continuous process.

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	AD2500
kW	144
Trays	450
Tray Area (m ²)	216
Wet Product In (kg)	2500-3500*
Est. Dried Product Out (kg)	450-750*
Length (mm)	6000
Width (mm)	3000
Height (mm)	2800
*based on semi-continuous process	



- Structure:** Insulated structure, doors and ceiling: Polystyrene insulation sandwiched between white CHROMADEK® (0.6mm) faceplate both sides
- Airflow:** Galvanised cased axial fans with high-speed Class H 3 phase (380v) motors and aluminium impellor and blades
- Extract/inlet:** Auto extraction and inlet
- Heating panel:** 48 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 and humidity controller and sensors, digital timer
- Supplied with:** 9 Stainless steel trolleys, 450 high quality food grade drying trays, guide rails
Capacity: wet sliced fruit = 5 - 6kg per tray (single layer)