



AD750

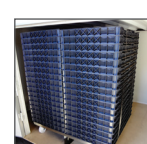
Pre-assembled at our workshop and easily transportable.
 Commercial multi-purpose dehydration machine that can be used to dry agricultural crops.

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	AD750
kW	54
Trays	144
Tray Area (m ²)	86.4
Wet Product In (kg)	750-850
Est. Dried Product Out (kg)	150-175
Length (mm)	3820
Width (mm)	2100
Height (mm)	1970
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 with high-speed Class H 3 phase (380v) motor and aluminium impellor and blades
- Extract/inlet:** Auto wet air extraction and inlet
- Heating panel:** 18 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 sensor, and digital timer
- Supplied with:** 4 Stainless steel trolleys, 144 high quality food grade drying trays, guide rails.
 Capacity: wet sliced fruit = 5 - 6kg per tray (single layer)