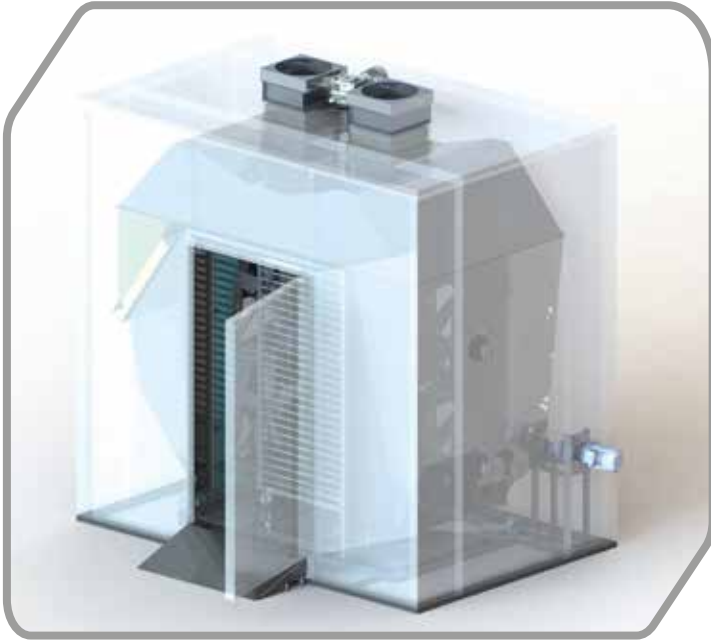




Growing demand for dried fruit and vegetables is increasing the need of using efficient drying systems. Tarend with its 30+ years experience is providing economic, hygienic and efficient solutions.



Tarend Batch Type Tray Dryers allow its users to dry almost all kinds of fruit, vegetables and herbs. For products that have strong flavour and odor such as onions, garlic, celery and mint, a separate dryer is recommended. Trays, trolleys, drying chamber and air channels are made of stainless steel to ensure hygiene of the system. Dryers are very well insulated to prevent heat loss.

The innovative trolley rotation system achieves the uniform air flow through the product, which ensures high quality final product with homogeneous moisture distribution.

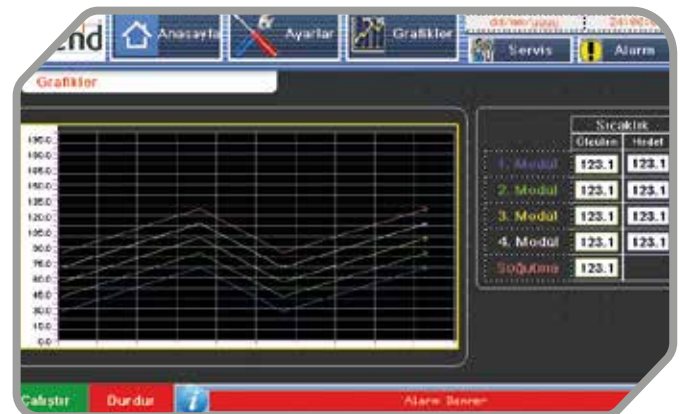
Weighing System

Weighing system weighs the product through the drying process and system calculates the amount of water must be evaporated in order to reach the adjusted final moisture content. When final moisture content is reached at the product, drying process automatically stops and cooling process starts. Cooling system is optional.

Easy To Operate

Products to be dried are placed on trays and fed into the dryer on trolleys. Preset parameters are selected for the specific product via touch screen operator panel and the drying process is started.

System ensures the accurate control of the temperature, humidity and air velocity inside the drying chamber. All time-varying parameters can be traced on the screen and can be transferred to the main server.



Advantages

- Easy to operate
- Accurate temperature, humidity and air velocity control
- Automatic moist air exhaust and fresh air intake
- Trolley rotation system to achieve uniform air flow
- Product moisture control via weighing system
- Capable to work with any kind of energy source



MODEL B4

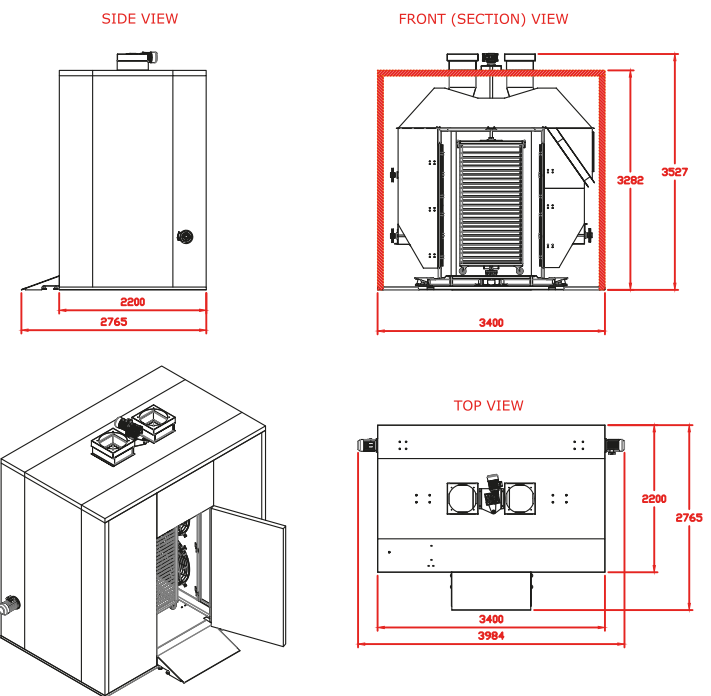
Capacity

Tarend Batch Type Tray Dryers have 12 models starting from model B1 with one-trolley, upto model B12 with twelve-trolley in the same cabinet. 26 trays can be placed into one trolley and each trolley has 200 kg. fresh input capacity.

Model	Fresh Input Capacity (kg./batch)	Heating Power (kcal/hour)	Electric Power (kW)
B1	200	50.000	7,5
B2	400	100.000	15
B3	600	150.000	22,5
B4	800	200.000	30
B5	1.000	250.000	37,5
B6	1.200	300.000	45
B7	1.400	350.000	52,5
B8	1.600	400.000	60
B9	1.800	450.000	67,5
B10	2.000	500.000	75
B11	2.200	550.000	82,5
B12	2.400	600.000	90

Options

- Cooling system
- Heat recovery system
- Dehumidifying system for the circulating air



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Address: ESTİM Sanayi Sitesi 2.Cadde No: 55 Kısıkköy-İzmir / TÜRKİYE

Phone: +90 232 257 56 47 Fax: +90 232 257 57 87

E-Mail: info@tarend.com Web: www.tarend.com