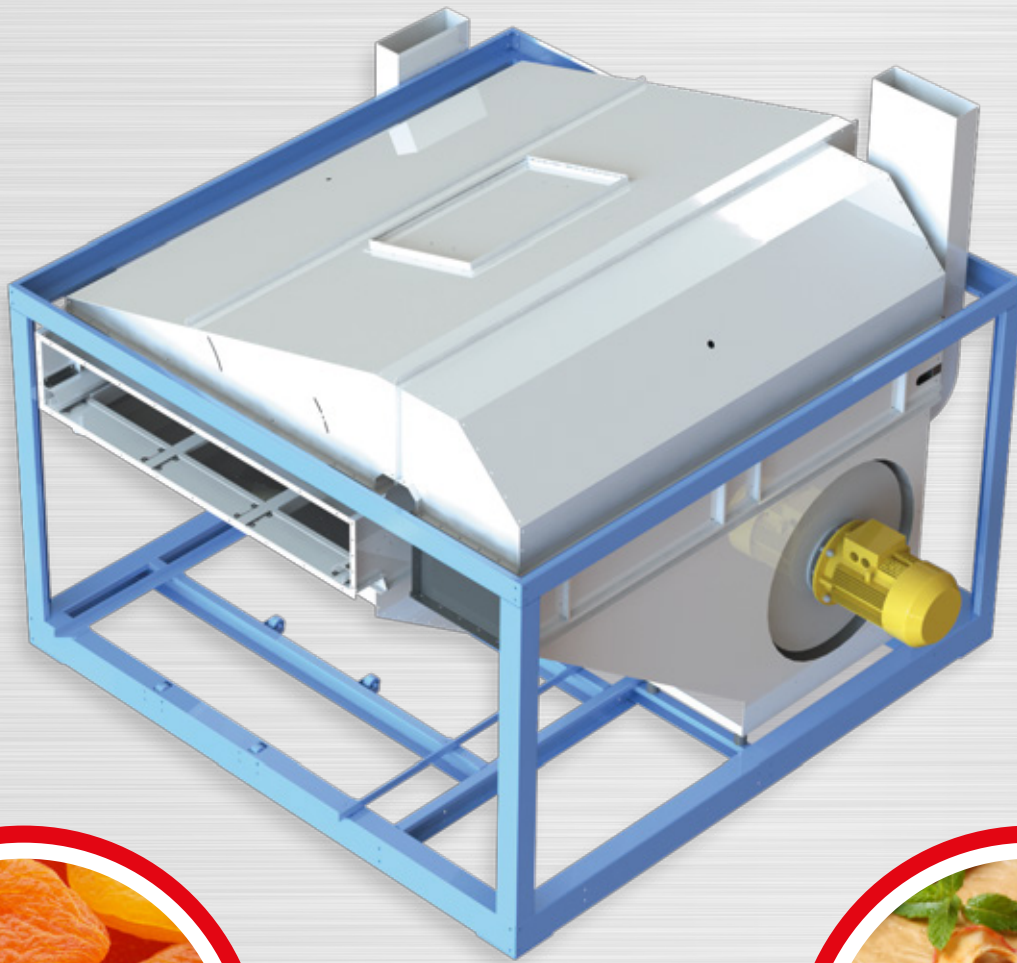


# Dehydration Systems for Fruits & Vegetables





**TAREND** is an innovative supplier of turn-key solutions for the sorting, dehydrating and packing of fresh fruits and vegetables. Company was founded in 1981 and expanded its product range by combining years of production experience with the existing perfectionist approach and high quality concept.

**TAREND** is the market leader in Turkey in sorting technology. Working together with many satisfied customers in Turkey, **TAREND** has also been doing considerable business in the Middle East, North Africa and European countries.

**TAREND's** strongest characteristic is emphasising on the R&D process with the objective of designing products for the future. Combining **TAREND's** superior engineering skills with unique designs makes life easy.

**TAREND** is a customer oriented company and customer satisfaction is top priority for the company. While providing the best solutions; we can still keep our prices at globally very competitive levels. **TAREND** has kept high quality and cost-effective production, service warranty and the customer satisfaction as its priorities since the establishment.



# Dehydration Systems



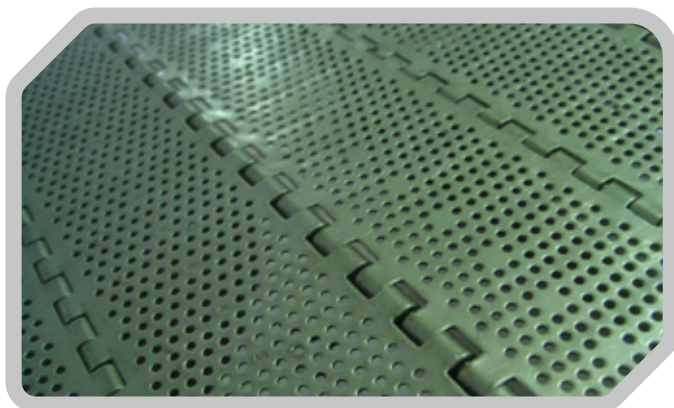
*TAREND Dehydration systems operate at low energy levels and reduce labor costs significantly.*

Growing demand for dried fruits 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 Dehydration systems allow its users to dry almost all kinds of fruits, vegetables and herbs such as apples, apricots, grapes, tomatoes, carrots, onions, persley and many others.

TAREND Dehydration systems are continuous, multistage and belt type dryers. Products are carried on a perforated stainless steel belt and dried with heated forced air.

This unique system prevents aflatoxin and bacteria existence which allows users to dry products in hygienic conditions.



**TAREND Dehydration systems are designed and manufactured based on below parameters.**

- Product type and size
- Required capacity for dried product (kg/hour)
- Inlet / outlet moisture level of the product
- Type of Energy source to be used

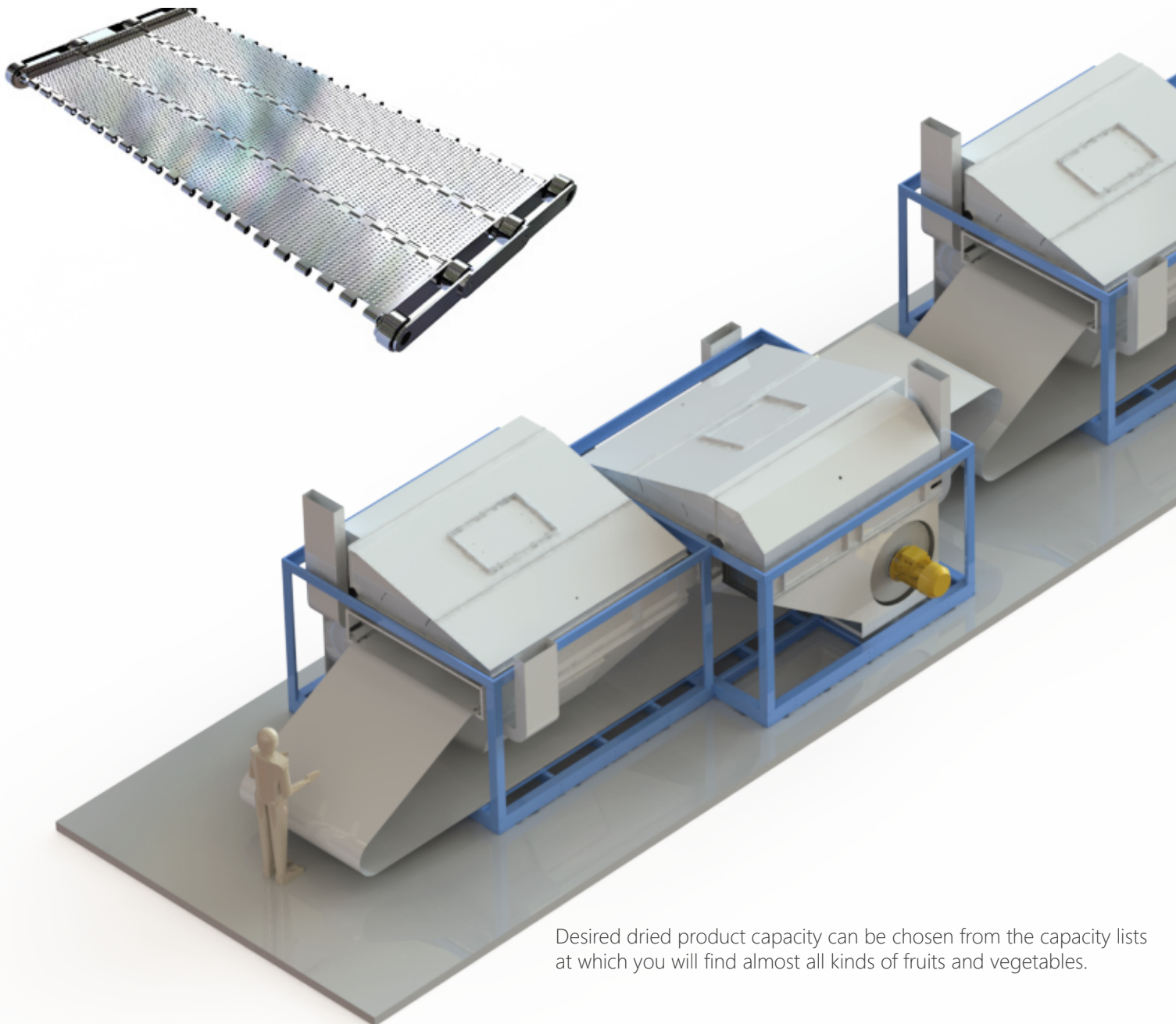
# Dehydration Systems

**TAREND Dehydration Systems** can be provided with single, double or triple drying stages. Each stage is composed of modular 2.5 meters long drying units. Number of drying units in each stage is set according to the desired output capacity (kg/hour). A single drying unit has 120.000 kcal/hour energy capacity. Since the system is composed of modular drying units, it is possible to add up to 10 drying units to a single stage to increase the capacity.

Stages are connected to each other with a connection belt. Products pass through outside atmosphere on connection belt which improves drying quality and throughput times.

Perforated stainless steel belt is used in TAREND Dehydration systems. Belt is supported by chains at both ends and by wheels in the middle. Wheel support allows the belt to carry heavy loads. Perforated structure of the belt helps the air to ventilate through the products and improves overall drying.

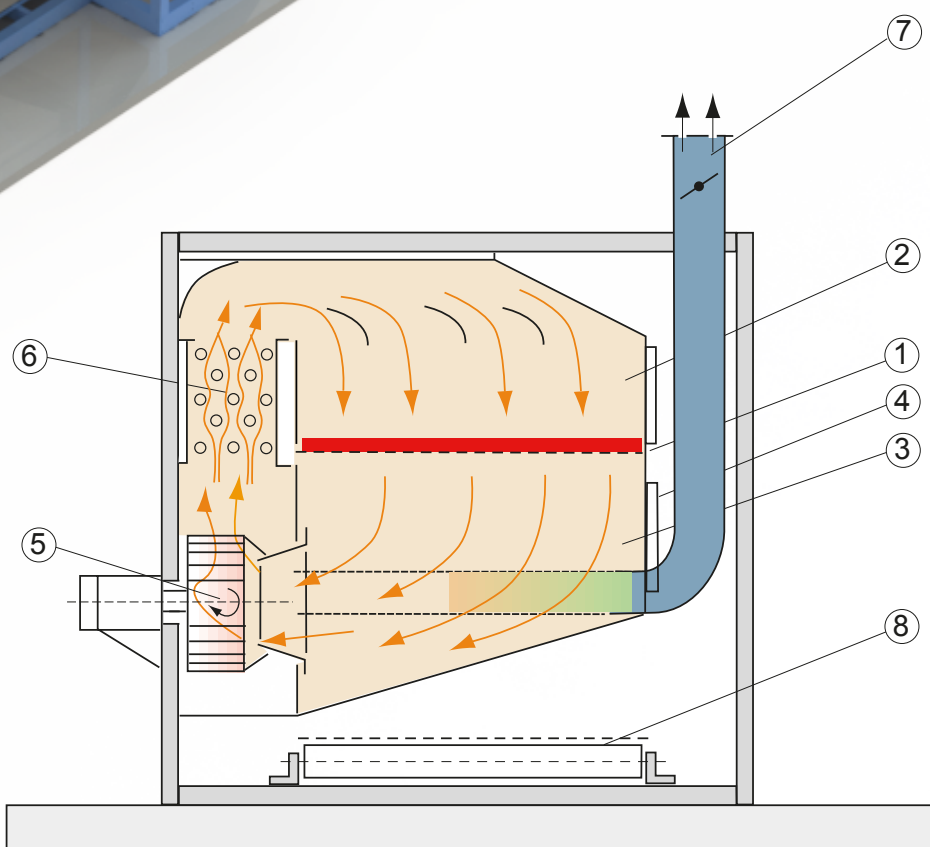
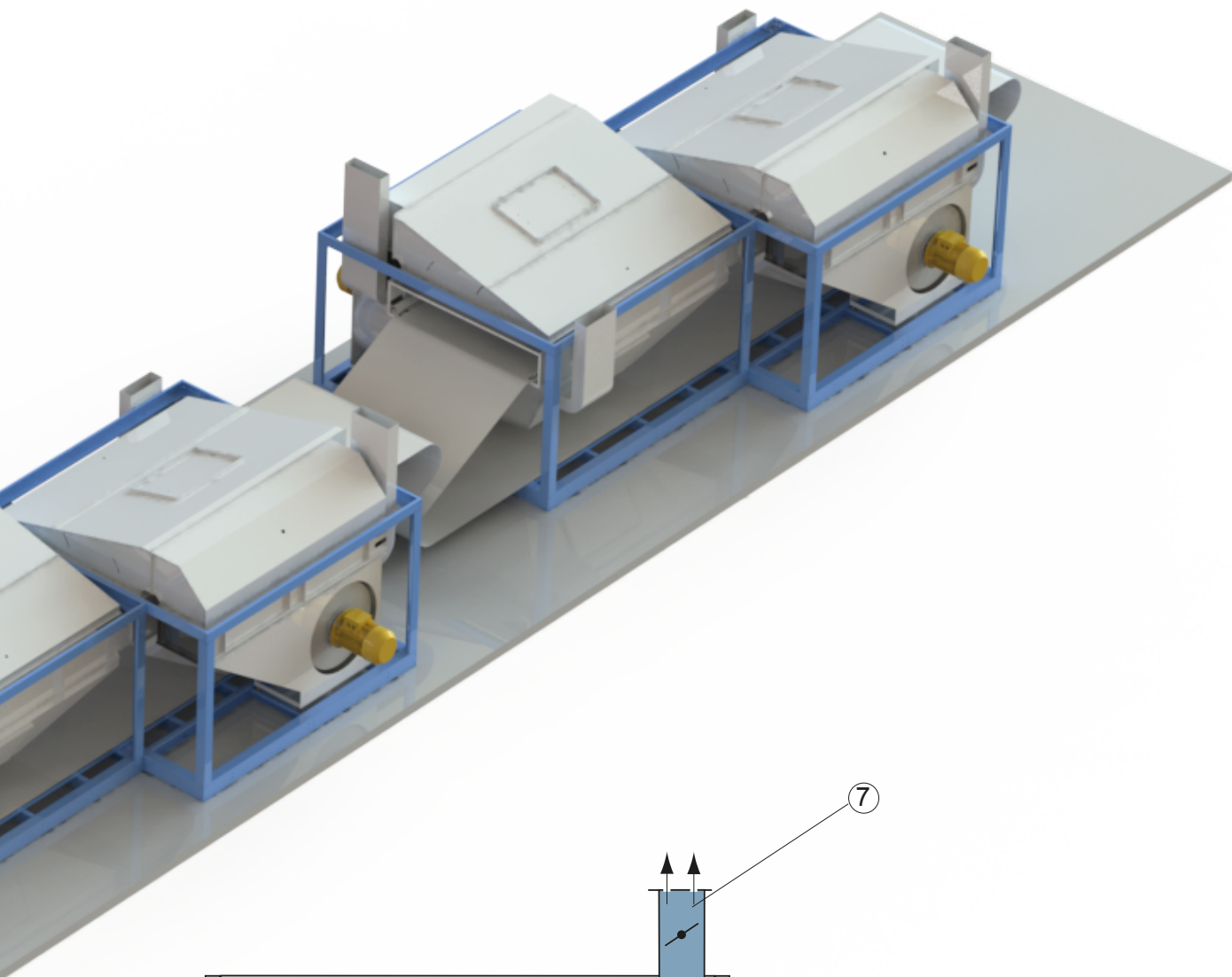
Automatic cleaning system which is placed on the return strand of the belt allows easy cleaning of the system.



Desired dried product capacity can be chosen from the capacity lists at which you will find almost all kinds of fruits and vegetables.

## Highlights

- ▶ Hygienic and clean manufacturing technology which prevents aflatoxin and bacteria existence
- ▶ High efficiency with low energy consumption
- ▶ Reduced labor cost
- ▶ Flexible design which allows to work with different energy sources



### Sectional View of a drying unit

1. Perforated Stainless Steel Belt
2. Upper air chamber
3. Lower air chamber
4. Cleaning door
5. Fan
6. Heat Exchanger
7. Exhaust Air
8. Belt Return Strand



# Dehydration Systems

## Raw Materials

All materials with direct contact to products are made of stainless steel to ensure hygiene of the system. We propose 3 options to our customers for the body of the drying units; stainless steel, galvanized steel and painted steel. While stainless steel body has the longest product life, painted steel body is the most cost effective solution.

## Control

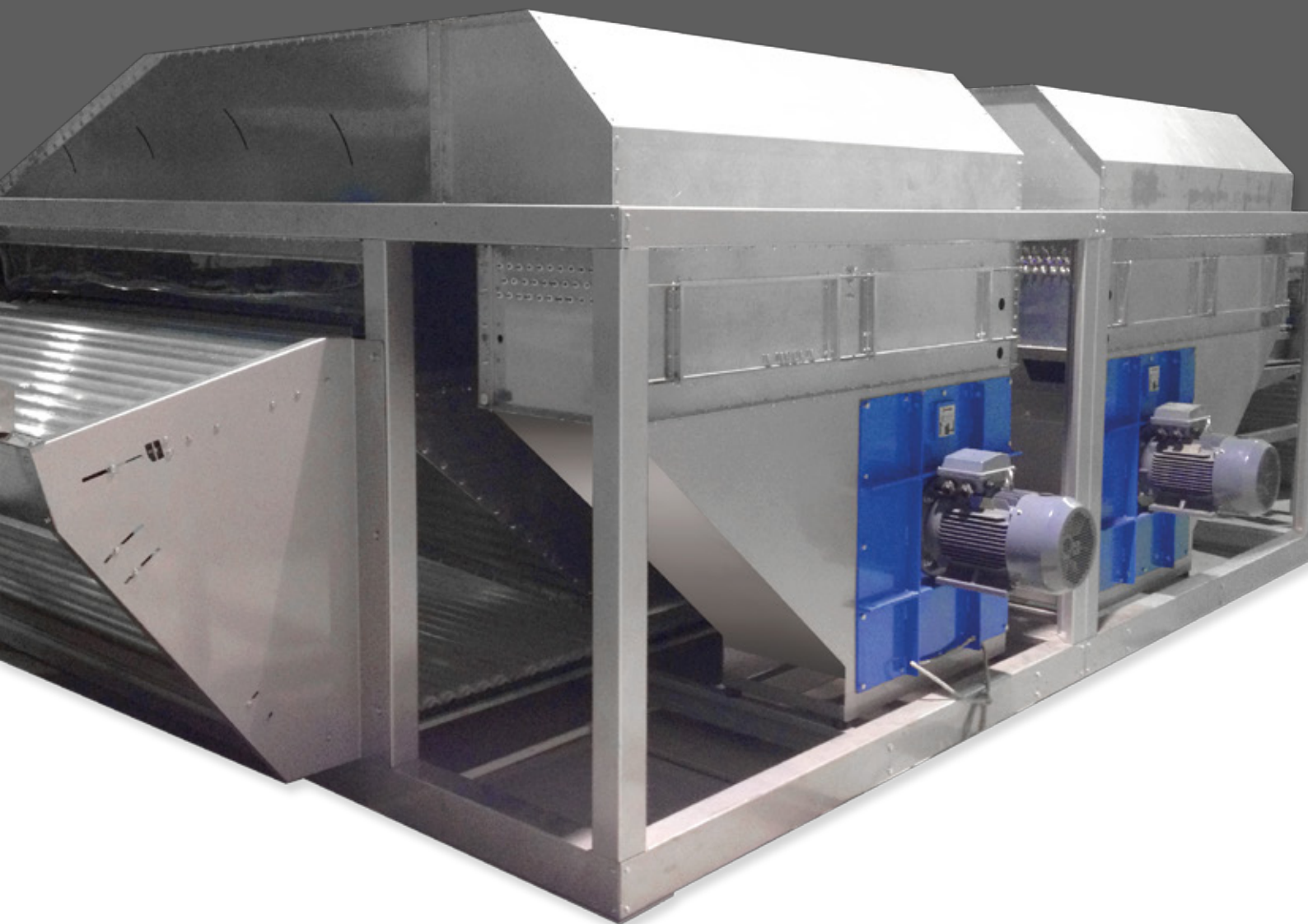
Each drying unit has a temperature sensor which allows to control the air temperature at each drying unit and it enables to achieve optimum time/temperature curves with each product.

## Energy Source

TAREND Deyhdration Systems can work with almost all kinds of energy sources such as LPG, diesel, coal, geothermal and many more. To minimize heat loss and fuel consumption, drying units are isolated with polyurethane sanwich panels. To enable the easy maintenance, a cleaning door is available on the panel of each drying unit.

## Cooling Unit

High temperature of the final products need a certain period of time for cooling before final packing process. Cooling unit at the end of the system speeds up cooling process and increase overall efficiency.



# Triple Stage Dryers Capacities

Product	Size	Inlet Moisture %	Outlet Moisture %	T 2-2-2		T 3-3-3		T 4-4-4		T 5-5-5		T 6-6-6		T 7-7-7		T 8-8-8		T 9-9-9		T 10-10-10		T 11-11-11		T 12-12-12			
				kg / hour	Inlet	Outlet	kg / hour	Inlet	Outlet	kg / hour	Inlet	Outlet	kg / hour	Inlet	Outlet	kg / hour	Inlet	Outlet	kg / hour	Inlet	Outlet	kg / hour	Inlet	Outlet	kg / hour	Inlet	Outlet
Apples				830	106	1245	159	1660	212	2075	265	2490	318	2905	371	3320	424	3735	477	4150	530	4565	583	4980	636		
Apples	O-ring (6 mm)	86	18	367	63	551	95	734	126	918	158	1101	189	1285	221	1468	252	1652	284	1835	315	2019	347	2202	378		
Apricots	Halved	35	21	820	673	1230	1010	1640	1346	2050	1683	2460	2019	2870	2356	3280	2692	3690	3029	4100	3365	4510	3702	4920	4038		
Apricots	Halved	82	23	313	73	470	110	626	146	783	183	939	219	1096	256	1252	292	1409	329	1565	365	1722	402	1878	438		
Beans	Cut (25 mm)	92	6	1308	111	1962	167	2616	222	3270	278	3924	333	4578	389	5232	444	5886	500	6540	555	7194	611	7848	666		
Cabbages	Cut (30 mm)	93	6	701	52	1052	78	1402	104	1753	130	2103	156	2454	182	2804	208	3155	234	3505	260	3856	286	4206	312		
Carrots	Diced (10 mm)	92	6	1365	116	2048	174	2730	232	3413	290	4095	348	4778	406	5460	464	6143	522	6825	580	7508	638	8190	696		
Cauliflowers	Cut (10 mm)	90	5	699	74	1049	111	1398	148	1748	185	2097	222	2447	259	2796	296	3146	333	3495	370	3845	407	4194	444		
Celery	Diced (10 mm)	95	6	706	38	1059	57	1412	76	1765	95	2118	114	2471	133	2824	152	3177	171	3530	190	3883	209	4236	228		
Chilli-Peppers	Cut (10 mm)	91	6	884	85	1326	128	1768	170	2210	213	2652	255	3094	298	3536	340	3978	383	4420	425	4862	468	5304	510		
Eggplants	Diced (10 mm)	95	6	1447	77	2171	116	2894	154	3618	193	4341	231	5065	270	5788	308	6512	347	7235	385	7959	424	8682	462		
Garlic	Cut (10 mm)	66	8	484	179	726	269	968	358	1210	448	1452	537	1694	627	1936	716	2178	806	2420	895	2662	985	2904	1074		
Grapes	Whole	80	17	600	145	900	218	1200	290	1500	363	1800	435	2100	508	2400	580	2700	653	3000	725	3300	798	3600	870		
Grapes	Whole	51	17	231	136	347	204	462	272	578	340	693	408	809	476	924	544	1040	612	1155	680	1271	748	1386	816		
Leeks	Cut (8 mm)	90	6	986	105	1479	158	1972	210	2465	263	2958	315	3451	368	3944	420	4437	473	4930	525	5423	578	5916	630		
Marrowrs	Sliced (3 mm)	94	6	930	55	1395	83	1860	110	2325	138	2790	165	3255	193	3720	220	4185	248	4650	275	5115	303	5580	330		
Onions	O-ring (4 mm)	83	6	688	124	1032	186	1376	248	1720	310	2064	372	2408	434	2752	496	3096	558	3440	620	3784	682	4128	744		
Orange Peel	Diced (7 mm)	91	6	1368	128	2052	192	2736	256	3420	320	4104	384	4788	448	5472	512	6156	576	6840	640	7524	704	8208	768		
Peaches	Diced (10 mm)	86	8	706	107	1059	161	1412	214	1765	268	2118	321	2471	375	2824	428	3177	482	3530	535	3883	589	4236	642		
Peppers	Diced (10 mm)	93	6	1248	93	1872	140	2496	186	3120	233	3744	279	4368	326	4992	372	5616	419	6240	465	6864	512	7488	558		
Parsley	Chopped	88	6	479	61	719	92	958	122	1198	153	1437	183	1677	214	1916	244	2156	275	2395	305	2635	336	2874	366		
Pineapples	Diced (10 mm)	82	24	1325	314	1988	471	2650	628	3313	785	3975	942	4638	1099	5300	1256	5963	1413	6625	1570	7288	1727	7950	1884		
Potatoes	Diced (10 mm)	80	6	1140	243	1710	365	2280	486	2850	608	3420	729	3990	851	4560	972	5130	1094	5700	1215	6270	1337	6840	1458		
Pumpkins	Diced (10 mm)	95	6	1231	66	1847	99	2462	132	3078	165	3693	198	4309	231	4924	264	5540	297	6155	330	6771	363	7386	396		
Red Beets	Diced (10 mm)	85	6	1140	182	1710	273	2280	364	2850	455	3420	546	3990	637	4560	728	5130	819	5700	910	6270	1001	6840	1092		
Spinaches	Cut (30 mm)	93	6	897	67	1346	101	1794	134	2243	168	2691	201	3140	235	3588	268	4037	302	4485	335	4934	369	5382	402		
Tomatoes	Diced (10 mm)	96	10	1028	46	1542	69	2056	92	2570	115	3084	138	3598	161	4112	184	4626	207	5140	230	5654	253	6168	276		

Above mentioned capacities refer to actual results obtained from industrial dryers. However capacities may change according to the quality and the variety of the raw product, to the initial and final humidity of the product, to the raw material preparation process, to the size of the product and to the climatic conditions.





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