

MODEL NWT-200



- ✓ Dryer with refrigerant cycle and recovery of the scented moisture extracted from foods
- ✓ Minimum dehydration temperature of the air -25 +15 °c
- ✓ Loading capacity up to **220 kg** for solid foods, up to **120 kg** for cutted herbs
- ✓ External dimensions (wxdxh) mm 1500 x 1380 x 1850 .
- ✓ Loading compartment (wxdxh) mm 400 x 1200 x 1300
- ✓ May Contain no. 39 trays made of Alimentary Polypropylene mm 600 x 400 x 70 each

Liquids extraction capacity :
about 7 liter/h; about 170 liters after 24 hours

- ✓ Power Supply: 380 Vac three-phases 50 Hz 3P+N+E 32A
Installed Power 7,5 kW
Medium power consumption 4,9 kWh
- ✓ Over 70 % energy saving compared with traditional professional dryers
- ✓ PLC by Siemens with touch screen display included





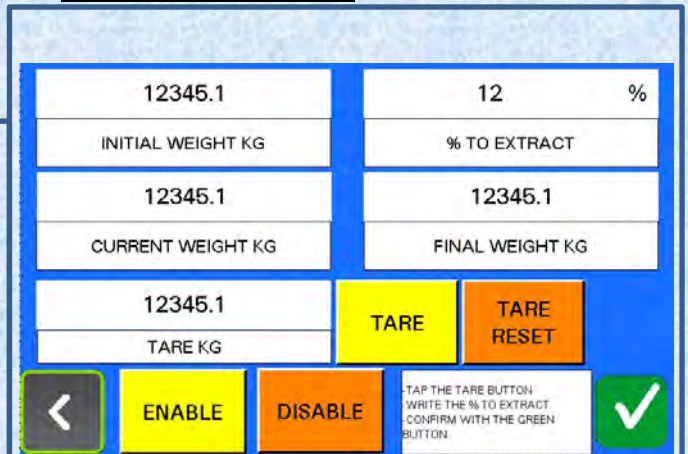
Compact, versatile, highly functional and very low consumption

- Ideal for small and medium-sized companies in the agri-food, fruit and vegetable, medicinal herbs, bio-cosmetics, phytotherapy and beekeeping sectors
- The PLC with touch screen monitor located on the front panel, allows you to adapt the processing of the product according to the customer's needs, equipped with various drying recipes that can be fully customized
- Energy savings greater than 70%, compared to traditional professional dryers
- Also very important are the liquids obtained from the dehumidification of food, whose noble fractions offer new and multiple opportunities for entry into new sectors.

INTEGRATED WEIGHING SYSTEM WITH DISPLAY (OPTIONAL)

Mod. 200/400/800

4/6 Integrated weighing load cells



Mod. 35/100

- Weighing system with 4/6 stainless steel load cells (6 cells on model 800)
- The system offers the advantage of being fully integrated and directly run through the weighing management display touch screen (or from the external display in the case of the dryers model NWT35 and model NWT100)
- The system offers easy management of the initial, current and final foods weight
- Upon reaching the desired weight loss percentage, the system automatically stop the drying process

PLC AND MONITOR TOUCH SCREEN SHNEIDER:

(Included for model NWT-200 – optional for model NWT100)

- ✓ Personalized drying recipes

English	
Fruit	
Process time HOURS	100
Fan modul. Delta T.	10
Drying 1 Input T. set	35
Drying 2 start delay	8
Drying 2 Input T. set	35
Process end Delta T.	-5
Delta T.Timeout MINUTES	600

NEW RECIPE

- ✓ Schneider multilanguage software for the management of the drying cycle



- ✓ Real time monitoring all the relevant drying parameters



**PREDISPOSITION TELESERVICE AND REMOTE TELECONTROL VIA
Smartphone and Tablet (PLC and TOUCH SCREEN DISPLAY only) :**



- ✓ Compatible with Android/ ios operating systems
- ✓ Remote Start/Stop of the drying cycle
- ✓ Remote Creation and Customization of the drying recipes
- ✓ Real-time monitoring of drying cycle parameters

In order to operate, the dryer must be connected to the wired (Lan) or wireless (Wi-fi) network

Compatible with dryers equipped with PLC and Touch Screen Monitor

INTEGRATED IONS SANIFICATION SYSTEM



✓ Completely safe for human beings, it does not produce substances or harmful particles

✓ Ionization system based on high energy ions generation capable of efficiently neutralizing volatile organic composites (VOC) and a wide range of pathogens, moulds, virus, acarus and bacteria

✓ Actively eliminates the smaller particles and the hazardous compound

✓ Destroys any odour present in the environment

✓ Consume less than an incandescent bulb

✓ **Bacteria:** *Escherichia coli* , *Legionella* , *Mycobacterium* , *Fecal streptococcus*

✓ **Virus** *Poliovirus type-1* , *Human rotavirus* , *Enteric virus*

✓ **Moulds** *Aspergillus niger* , *Penicillum* , *Cladosporium* , *Candida parapsilosis* ,
Candida tropicalis , *Botrytis cinerea*

✓ **Acarus** *Acarus siro* , *Tyrophagus casei* , *Tyrophagus putrescentiae*

TECHNICAL CHARACTERISTICS

- > Electrical supply: 220 V 50 Hz
- > Installed power: 2 Watt
- > Volume treated: up to 4 m³



TEST REPORT

Microbiological determinations for drying process

Material description: **DRIED STRAWBERRIES**

	PARAMETER	UNIT OF MEASURE	RESULT	TESTING METHOD
Not handled	Microorganism at 30°C	UFC/g	370	UNI EN ISO 4833:2004
Treatment 24 hours	Microorganism at 30°C	UFC/g	140	UNI EN ISO 4833:2004

Material description: **DRIED ZUCCHINI**

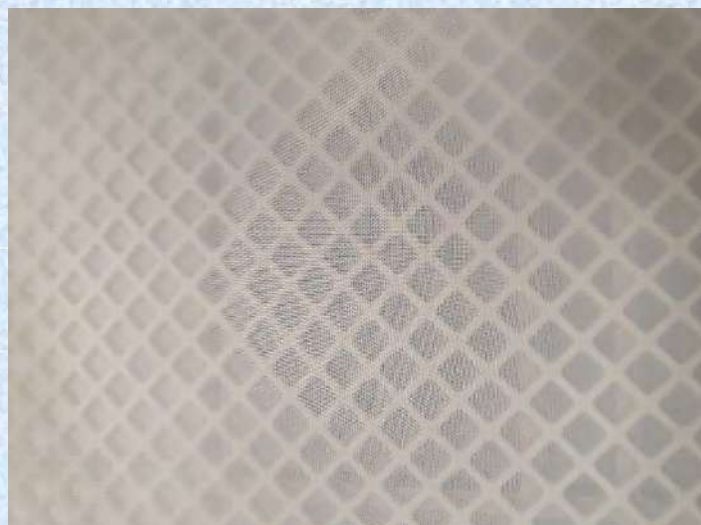
	PARAMETER	UNIT OF MEASURE	RESULT	TESTING METHOD
Not handled	Microorganism at 30°C	UFC/g	430	UNI EN ISO 4833:2004
Treatment 12 hours	Microorganism at 30°C	UFC/g	280	UNI EN ISO 4833:2004
Treatment 24 hours	Microorganism at 30°C	UFC/g	150	UNI EN ISO 4833:2004

MONOFILAMENT POLYESTER NET 54 MICRON

(for semi-liquid products, creams, flours)

- Total internal coverage of the net
- Edges held with cotton thread
- Necessary n. 1 net for each tray

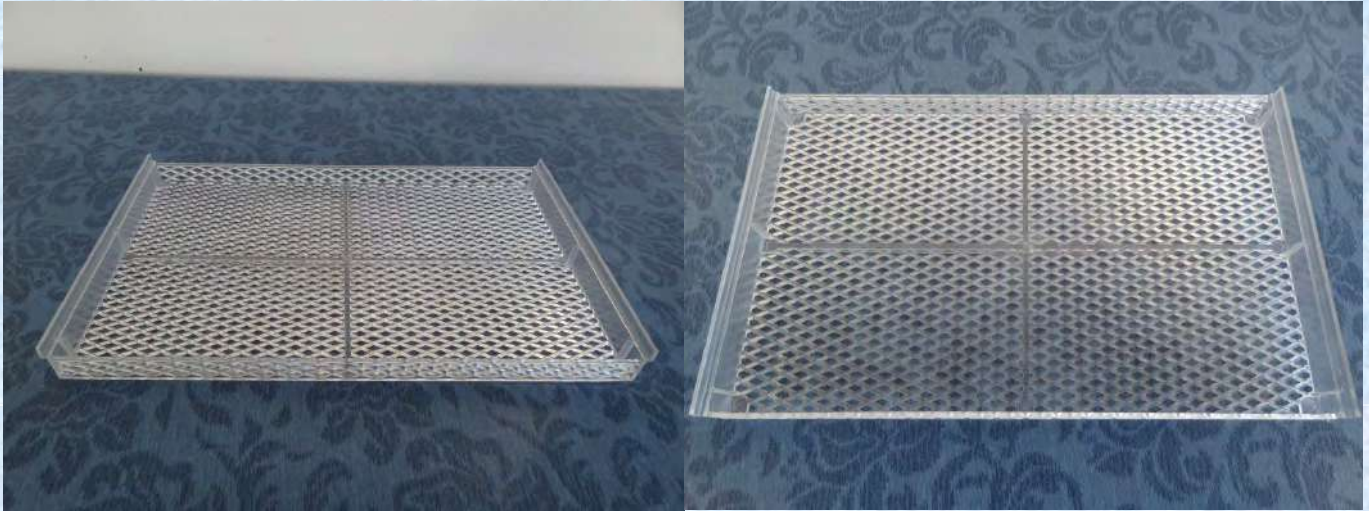
mm 675x475



TRAYS

per WT5 model:

Trays mm 290x180x18



for model NWT-35 and Above:

Trays mm 600x400x70



ALIMENTARY POLYPROPYLENE NET FOR TRAYS :

(to separate the layers of foods, avoiding any stick)

- for herbs in bulk and pollen recommended n. 1 net for each tray
- for cut solid foods recommended n. 5 nets for each tray

mm 280x170 for model NWT5

mm 565x365 for models NWT35 and above

