

MODEL NWT-400



- ✓ Dryer with refrigerant cycle and recovery of the scented moisture extracted from foods
- Minimum dehydration temperature of the air -25 +15 °c
- ✓ Loading capacity (fresh food)
 - For solid foods: up to 800/1000 kg
 - For herbs : up to 400/ 500 kg
- ✓ External dimensions
 - Drying unit : (wxdxh) mm
1050x2120x2020
 - Loading compartment :(wxdxh) mm
2000x2080x1930
- ✓ Loading compartment internal dimensions: (wxdxh) mm 1840 x 1610 x 1470
- May Contain no. 156 trays made of Alimentary Polypropylene mm 600 x 400 x 70 each
- ✓ Liquids extraction capacity :
about 27 liter/h; about 620 liter after 24 hours
- ✓ Power Supply: 380 Vac three-phases 50 Hz 3P+N+E 32A
Installed Power 15,0 kW
Medium power consumption 9,8 kWh
- ✓ Over 70 % energy saving compared with traditional professional dryers
- ✓ PLC by Siemens with touch screen display included



- ✓ Stainless steel shelves and dividers for solid food in trays (optionals)



- ✓ Extractable stainless steel bottom grids for loading herbs in bulk (optionals)



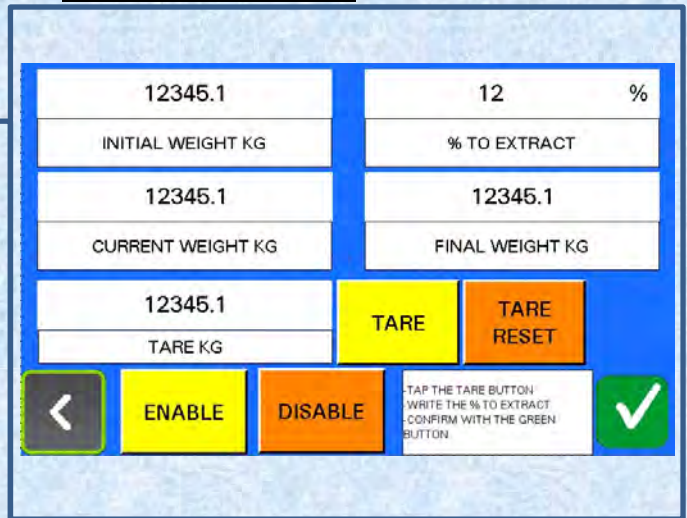
- ✓ Flexible tubes for the air flow
- ✓ Plugin connectors for temperature sensors



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 trough 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

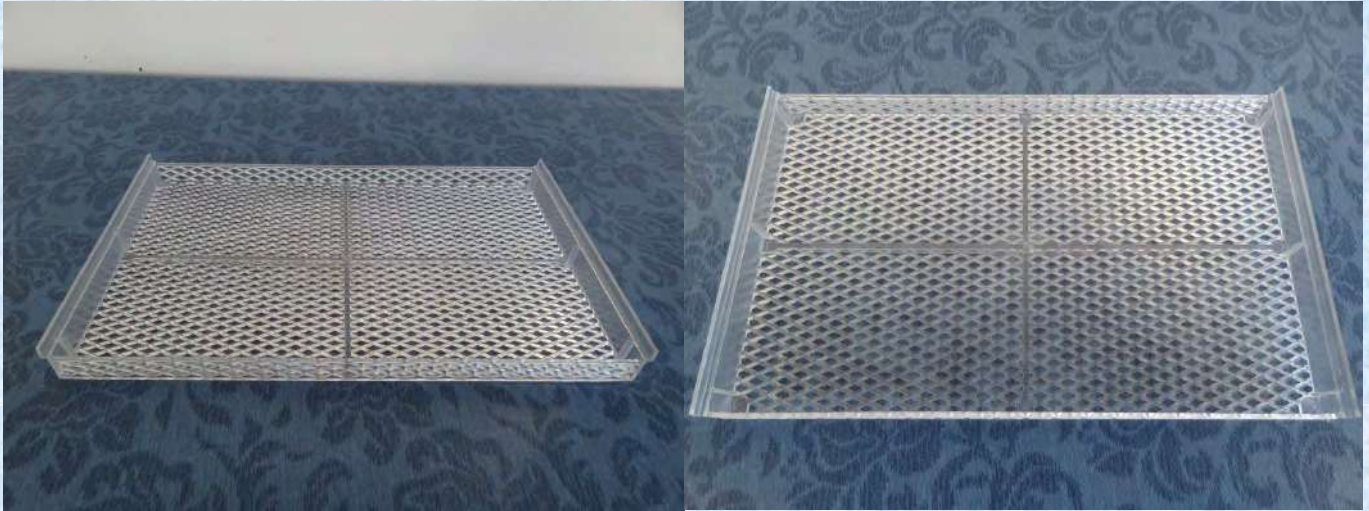
mm 675x475



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

