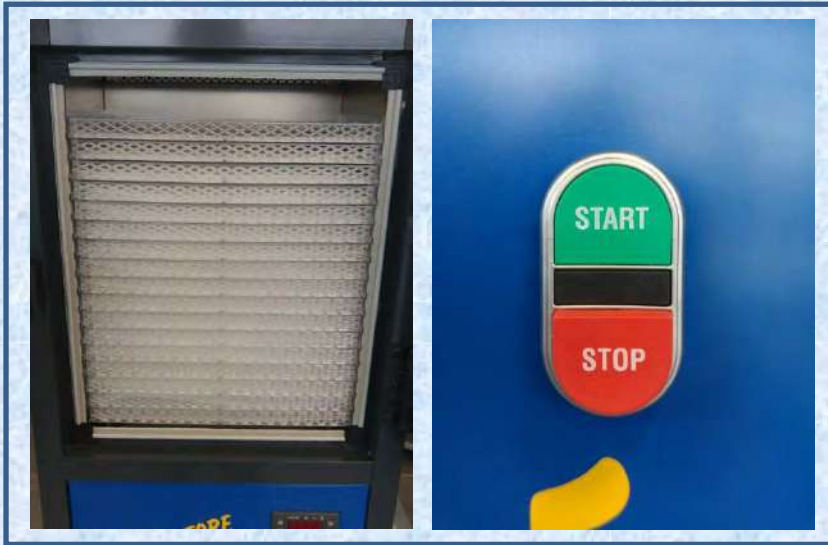


MODEL NWT-5



- ✓ Dryer with refrigerant cycle and recovery of the scented moisture extracted from foods
- ✓ Minimum dehydration temperature of the air -20 +15 °c
- ✓ Loading capacity (fresh food)
 - For solid foods: up to 5 kg
 - For cutted herbs: up to 2 kg
- ✓ External dimensions (wxdxh) mm
420 x 670 x 780 .
- ✓ Loading compartment (wxdxh) mm
300 x 180 x 340 .
- ✓ May Contain no. 17 trays made of Alimentary Polypropylene mm 290 x 180 x 15 each
- ✓ Liquids extraction capacity :
about 0,2 liter/h; about 4 liters after 24 hours
- ✓ Power Supply: 230 Vac single-phase, 50 Hz
2P 16A CEE 7/7 Schuko /2P+E 16A standard S11
Installed Power: 0,4 kW
Medium power consumption 0,3 kWh
- ✓ Over 70 % energy saving compared with traditional professional dryers



✓ Easy to Use

✓ Extremely Quiet

Compact, versatile, highly functional and very low consumption

- Ideal for small businesses, suitable for home use, valid laboratory test tool.
- For agri-food, fruit and vegetable companies and herbalists dealing with diversified and / or niche products.
- Also ideal for small beekeeping activities and therefore for pollen dehydration.
- 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.
- These liquids are used also in the production of fruit juices, baby food, cosmetics and pharmaceutical products.

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**

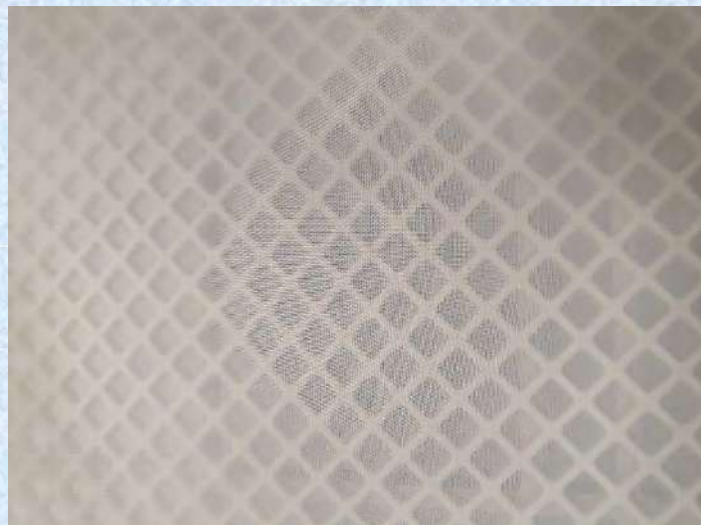
	PARAMETER	UNIT OF MEASURE	RESULT	TESTING METHOD
Not handled	Microorganism at 30°C	UFC/g	430	UNI EN ISO 4833:2004
Treatment 12 hours	Microorganism at 30°C	UFC/g	280	UNI EN ISO 4833:2004
Treatment 24 hours	Microorganism at 30°C	UFC/g	150	UNI EN ISO 4833:2004

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

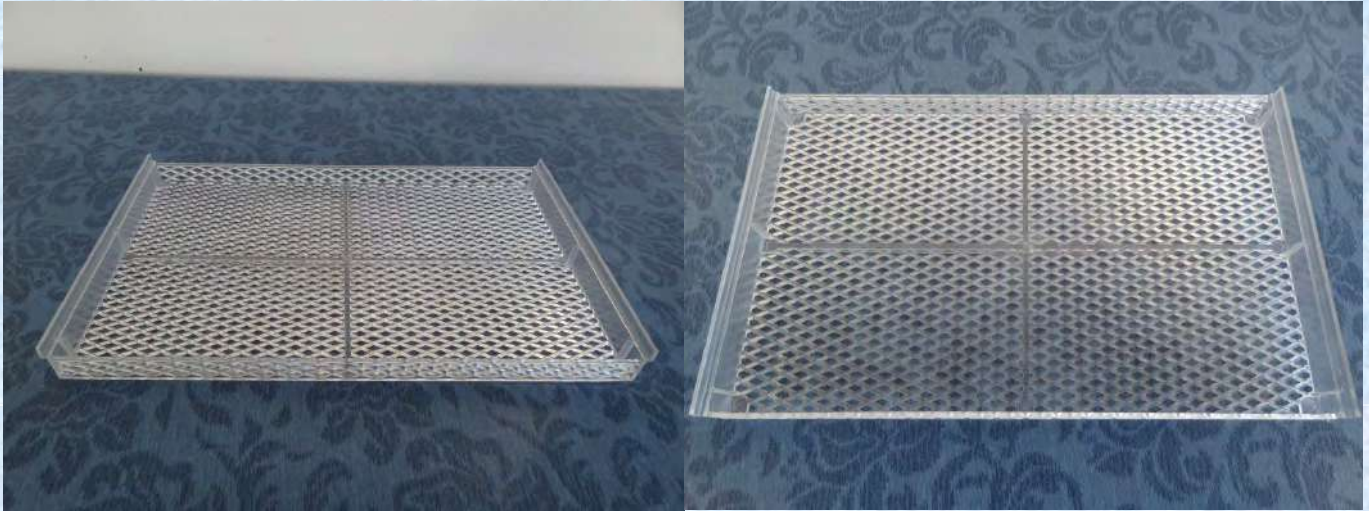
mm 675x475



TRAYS

per WT5 model:

Trays mm 290x180x18



for model NWT-35 and Above:

Trays mm 600x400x70



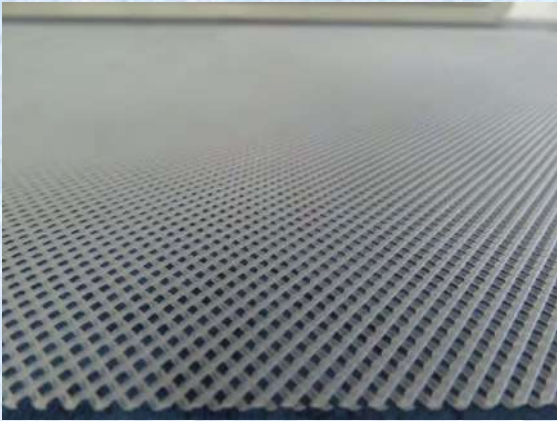
ALIMENTARY POLYPROPYLENE NET FOR TRAYS :

(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



ROOF OPENING DOOR FOR BULK LOADING:
AVAILABLE FOR MODELS NWT5 AND NWT35

