



**TECNOSERVICE'21 srl**

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#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,5
<b>breadth (mm)</b>	345
<b>depth (mm)</b>	450
<b>height (mm)</b>	315

#### PROFESSIONAL DESCRIPTION

**DRYER with 7 TRAYS (shelves) of mm 375x300, for drying VEGETABLES, AROMATIC HERBS, MEAT, FISH, etc :**

- **polypropylene structure ;**
- **automatic fans distribute the hot air for a uniform result ;**
- equipped with **7 stainless steel trays of 375x300 mm** which **can hold up to 500 grams each ;**
- trays are equidistant and are easy to remove and clean;
- thanks to **the transparent door** it is possible to keep an eye on the drying process;
- equipped with **a transparent base** to collect the residue on the bottom.
- **digital display , temperature adjustable from 35 ° to 70 ° C ;**
- **timer settable up to 24 hours** at 30 minute intervals.

**CE mark**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>HF-229064</b>	DRYER for VEGETABLES with 7 STAINLESS STEEL TRAYS (shelves) mm 375x300, digital display, temperature adjustable from 35 ° to 70 ° C, V.230 / 1, Kw.0,5, dim.mm.345x450x315h	<b>€ 132,53</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

