



**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>	1,00
<b>breadth (mm)</b>	417
<b>depth (mm)</b>	535
<b>height (mm)</b>	430

#### PROFESSIONAL DESCRIPTION

**DRYER with 10 TRAYS (shelves) of 400x395 mm, for drying FRUIT, VEGETABLES, AROMATIC HERBS, MEAT, FISH, etc :**

- **stainless steel structure ;**
- **silent fans circulate the hot air** for a **uniformly dry result** without the need to rotate the trays;
- equipped with **10 400x395 mm stainless steel trays ;**
- the trays are spaced evenly and are easy to remove and clean;
- thanks to **the transparent door it** is possible to keep an eye on the drying process;
- **digital control panel ;**
- **temperature adjustable from 35 ° C to 75 ° C in 5 ° increments ;**
- **timer adjustable up to 24 hours** in 30 minute increments.

**CE mark**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>HF-229026</b>	DRYER for VEGETABLES with 10 STAINLESS STEEL TRAYS (shelves) mm 400x395, digital control panel, temperature adjustable from 35 ° to 70 ° C, V.230 / 1, Kw. 1.00, dim.mm.417x535x430h	<b>€ 258,46</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>











