



**TECNOSERVICE'21 srl**

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CODE	DESCRIPTION	PRICE/DELIVERY
<b>HF-229033</b>	DRIER for FRUITS and VEGETABLES with 6 STAINLESS STEEL TRAYS (shelves) of mm 327x330, digital control panel, temperature adjustable from 35 ° C to 70 ° C, V.230 / 1, Kw.0,65, dim.mm.340x450x311h	<b>€ 148,60</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>

#### PROFESSIONAL DESCRIPTION

**DRYER with 6 TRAYS (shelves) of mm 327x330, to dry 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 **6 327x330 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**

#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,65
<b>breadth (mm)</b>	340
<b>depth (mm)</b>	450
<b>height (mm)</b>	311





