

## TECNOSERVICE'21 srl

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HF-229026 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	CODE	DESCRIPTION	PRICE/DELIVERY
	HF-229026	TRAYS (shelves) mm 400x395, digital control panel, temperature adjustable from 35 $^{\circ}$ to 70 $^{\circ}$ C, V.230 / 1,	<b>Delivery</b> from 4 to 9 days

## 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;
- $\circ~$  equipped with 10 400x395 mm stainless steel trays ;
- the trays are spaced evenly and are easy to remove and clean;
- $\circ~$  thanks to the transparent door it is possible to keep an eye on the drying process;
- digital control panel;
- $\circ$  temperature adjustable from 35  $^{\circ}$  C to 75  $^{\circ}$  C in 5  $^{\circ}$  increments ;
- timer adjustable up to 24 hours in 30 minute increments.

## CE mark

CE IIIdi K		
TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	1,00	
breadth (mm)	417	
depth (mm)	535	
height (mm)	430	



















