



TECNOSERVICE'21 srl

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| CODE | DESCRIPTION | PRICE/DELIVERY |
|------------------|--|----------------------------------|
| HF-229033 | 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 | Delivery from 4 to 9 days |

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

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





