



Rollers drying tunnel



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The rollers drying tunnel dries the fruit after washing or waxing, with an optimal use of energy. The fruit, after the previous treatment, is transported through the tunnel and placed in the roller valleys. The design of the entry chute allows to feed the fruit in two layers (depending on the type of fruit) increasing the capacity considerably.

It is composed of a rollers conveyor, stainless steel railings, wet brushes rollers cleaning system and drying dome with hot air generator, gas or diesel burner, fans, temperature control thermostat and pipes for gases evacuation.

FEATURES & BENEFITS

- On top of the machine there is a hot air generator which is the source of heat for drying. The burner is mounted on a combustion chamber, the gases of which are passed through a heat exchanger.
- The operation principle for this machine is to pass a stream of hot air through the fruit during the fruit passing through the tunnel.
- Highest quality standards to ensure long durability.



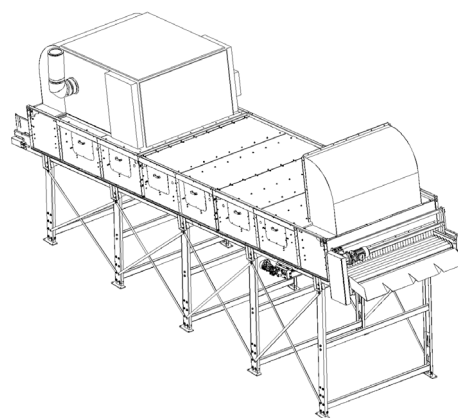
Horizontal drying tunnels at a citrus packhouse

KEY SPECIFICATIONS

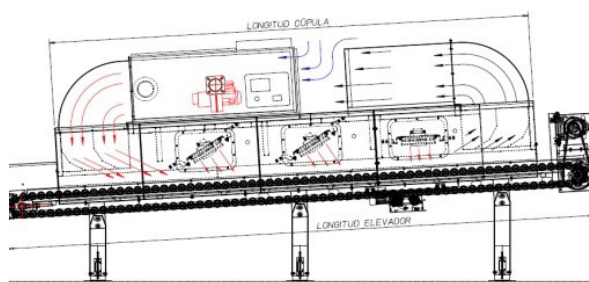
- Designed to comply with the Machine Directive of the European Union (CE) 2006/42/CE
- Maximum capacity. Depending on the width and length. Consult.
- Standard widths (mm):
1000 / 1200 / 1500 / 1700 / 2000
- Standard lengths (mm):
7000 / 8000 / 9000
Other lengths, consult.
- Options:
Gas or diesel
Roller cleaning system by wet brushes or scrapers

TECHNICAL INFORMATION

- Power: 3 phases - 400 V - 50 Hz
- Power consumption: consult.
- Air consumption: 16 litres/min



3D scheme for rollers drying tunnel



Hot air distribution, through dome and fans