

DEHUMIDIFICATION TUNNEL - CHILLER - TDR



TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS

The machine is suitable to quickly dry delicate leafy vegetables (i.e. baby leaf salad, basil) by means of dehumidified air, preserving product freshness and prolonging its shelf-life at the same time.

TECHNICAL SPECIFICATIONS

8500 Model

Approximate production range:

(variable according to product type and process settings)

Up to 1.000 kg/hr

Maximum overall dimensions:

8,500 x 2,400 x H 4,600 mm

Installed power: 53 kW

Tensione: 230/400 V – 50 Hz

5500 Model

Approximate production range:

(variable according to product type and process settings)

Up to 700 kg/hr

Maximum overall dimensions:

5,500 x 2,400 x H 4,300 mm

Installed power: 35 kW

Tensione: 230/400 V – 50 Hz



NOTE:

these data are referred to standard models and are subject to variations due to machine updates and/or specific client needs.

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MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Panelled and insulated structure consisting of a lower and an upper mono-block;
- Blue wired network conveyor for product transfer placed inside the lower mono-block and equipped with a 'Venturi' system or electric blower for an automatic cleaning;
- Condensation air dehumidifier positioned in the upper mono-block;
- Gas chiller positioned in the upper mono-block;
- Control panel with PLC and touch screen included;
- Safety devices in compliance with the EU regulations.

The transmission of different movements is obtained by means of electric motors.

NOTE: all machine components meant to be into contact with foodstuff are manufactured in compliance with current EU regulations on this subject.

OPERATING PRINCIPLE:

The product is automatically loaded on the product conveyor infeed section, which runs through the drying lower mono-block, consisting of a structure of carters with openable doors. The conveyor consists of a structure articulated on descending levels, fit to transfer product forward in leaps.

Directly connected to the lower tunnel – by means of specially provided pipes and mandatory ventilations – the upper one houses dehumidification units and refrigeration system. During the dehumidification phase a specially provided suction system, installed inside the upper mono-block which is made as well of a structure of carters with openable doors, removes residual water attached to the product in order to discharge it externally.

The product gets in contact with properly treated and directed upper air fluxes and finally getting out of the tunnel, dehumidified and frozen, to be led to the next process stage.



ADVANTAGES:

- A special refrigeration system allowing a uniform and product caring treatment, without any mechanical stress;
- Possibility to automatically pre-set a wide range of process recipes, from the control panel which is equipped with PLC and touch screen display, varying operative unit speed values, air flux temperatures etc., according to the product to be treated and required production;
- Reduced energy consumption thanks to mono-block insulation, that allows to contain thermal losses and increase machine efficiency;
- Pre-assembled mono-block construction requiring significantly reduced installation time;
- Continuous machine cycle, therefore suitable for high production cycles;
- Hygienic design: all surfaces meant to get in contact with the product are smooth and free of roughness or spacing in which organic matter could otherwise settle down;
- Easy access to inner components for cleaning and maintenance;
- Possibility of sizing and manufacturing configuration according to specific production needs.



RELATED MACHINES:
Modular dewatering system,
Vegetable washer.

NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

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