



Fruit Dryer Drying Machine WSHG-1/2/4/6/8



Industrial Dry Fruit Machine Fruit And Vegetable Drying Machine adopts the automatic temperature and humidity control system, the internal drying system, and the manual adjustment function, is make use of the heat absorbed from outside air and then transfer the improved temperature of charmber to the materials. Fruit drying machine, also known as heat pump drying machine. It is based on the inverse Carnot Principle, which get the energy from the environment air and transfer it four times of heat to the drying room to dry materials high efficiently and only time of energy consumption.

Description:

1. Our Industrial Food Pasta Drying Machine for Noodle or Universal Food Dehydrator, is equipped with noise-canceling & heat-stable axial flow fan and automatic temperature control system, its enclosed circulatory system design increases the drying oven thermal efficiency from traditional 3-7% to 35-45% at present, and the highest heat efficiency can be up to 70%.
2. It is widely used in food, chemical, medical field for drying materials such as vegetables, fruits like apples, pineapple, pawpaw, coconut, mango, banana, spice, sea cucumber, seaweeds, beef jerky, fish, herbs, onions, gingers, chili, pepper, cabbage, carrot, tea leaves, also Chinese herbal pieces, dissolved medicines, etc.

Main features of fruit drying machine:

1. Adopts high quality stainless steel, clean and healthy.
2. There are two devices on both side of the inside wall of machine, which can make the speed of wind uniform, then the materials can be drying more quickly.
3. Heating source: electricity, steam, far infrared of steam and electricity.
4. There is a heat insulation layer inside the machine, it can make the drying effect much better.
5. Automatic control system and computer control system for your choice.

6. The heating sources are optional, you can use steam or electricity.
7. Hot air circulation drying system, which can dry food faster.
8. Temperature control which can set different hot air temperature according to different food.

Technical Parameters:

Model	Number of Trolley	Number of Plate	Motor	Area of the plates	Productivity (fresh)	Dimension
						(m)
WSHG-1	1	24	9kw	5.76m ²	50kg/batch	1.55*0.8*2.2
WSHG-2	2	48	15kw	11.52m ²	100kg/batch	2.1*1.1*2.3
WSHG-4	4	96	30kw	23.04m ²	200kg/batch	2.1*2*2.3
WSHG-6	6	144	45kw	34.56m ²	300kg/batch	2.6*2.1*2.3
WSHG-8	8	192	60kw	46.08m ²	400kg/batch	4.2*2.3*2.62