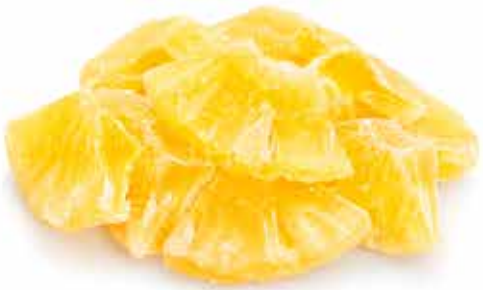
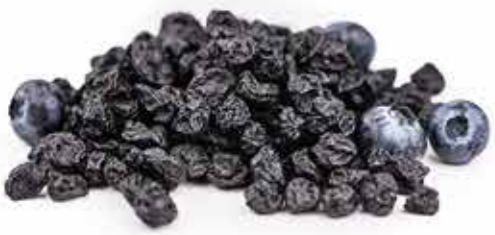
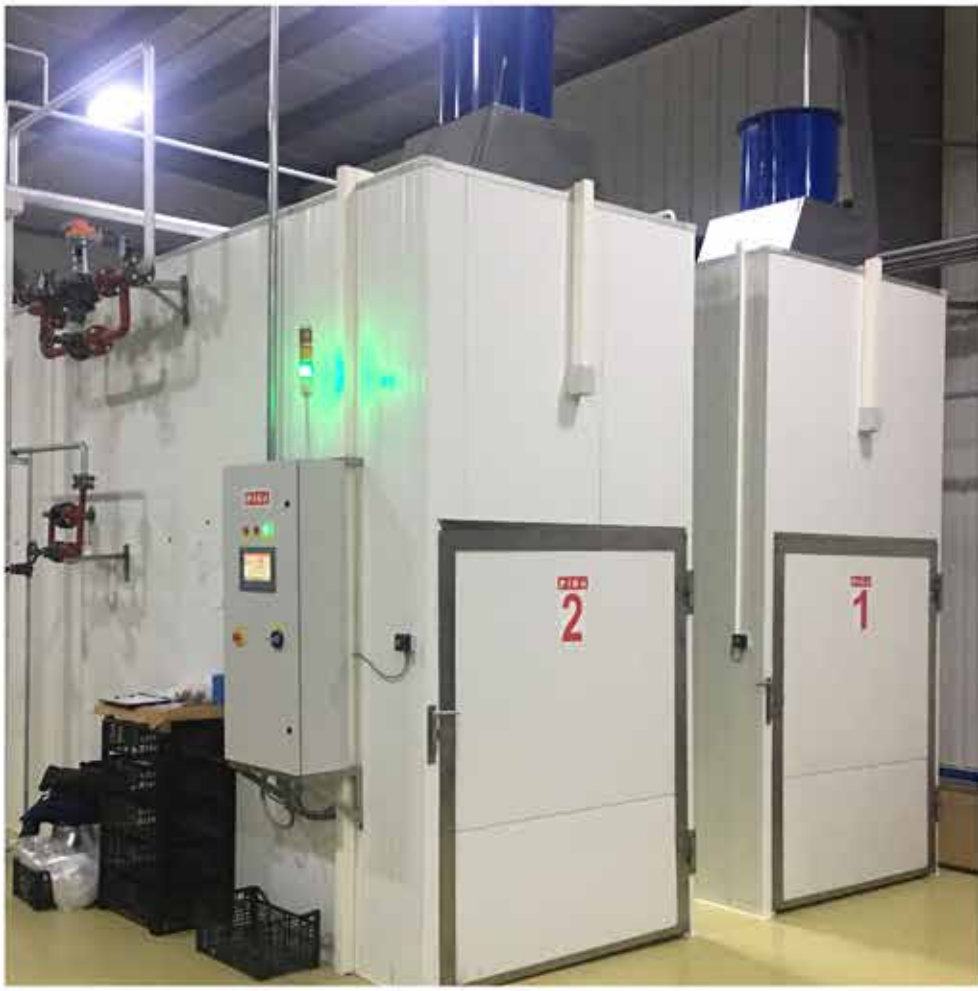
PG 128

Tunnel Dryer







PiGo®

FOOD PROCESSING MACHINERY

MADE IN ITALY

The key differences between PIGO DRYING Technology and competitive technologies

MONEY SAVING PROCESS / FASTER FREEZING WITH LESS ENERGY

Our air guidance system reduces drying time while consuming less energy.

LOW TEMPERATURE OPERATION POSSIBILITY

Our special design allows low temperature operation cycles which are crucially important for preserving the natural integrity of your product.

FOOD SAFETY FRIENDLY

Great care and determination was put into designing a system that makes accessing and cleaning every component very easy, ensuring that bacteria or residue will not get entrapped on any equipment or food surfaces.

LISTERIA AND PATHOGEN FREE OPERATION - Today's "must" for food safety, provided by open design of all machinery parts

OPERATOR FRIENDLY

All steps in the drying process are designed to facilitate simple, fast and efficient operation and maintenance.

DRYING / DEHYDRATING machine is designed for industrial drying of fruits, vegetables, herbs, and also other raw materials (besides explosive materials). Drying is performed with heated air.

Heated air flow is in the opposite direction from the trolley movement. Air is heated by passing trough the heat exchanger which is located in the air duct. Powerful axial fans, positioned in the upper air duct behind then heat exchanger, provides uniform air circulation in the drying machine

UNIQUE PIGO DESIGN

LISTERIA AND PATHOGEN FREE OPERATION - Today's "must" for food safety, provided by open design of all machinery parts.

AIR TEMPERATURE MEASUREMENT in the **PG 128 TUNNEL DRYER** is done by using measuring probes placed in different points, providing precise control of entire drying process. Temperature regulation is done automatically by regulating valve which is located in the vapor entrance in the heat exchanger.

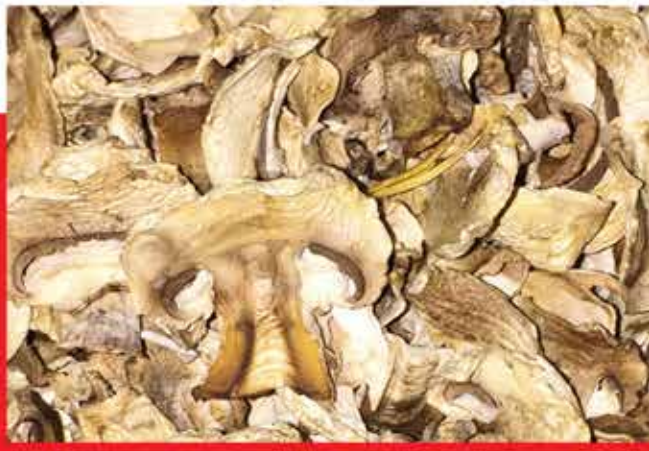
SEQUENTIAL CONTINOUS DRYING Process provided by PG 128 tunnel dryer is giving great advantage in comparation with chamber dryers because preparation process is practically continuous. It is allowing application of lower capacity preparation processing lines, since fruit will be quickly introduced into dryer, keeping color and preventing deterioration of the fruit.

CHANNELED AIR DUCT SYSTEM is enabled for:

- Recirculation of the same air in the system (generator, drying chamber and fan)

- Partial ejection of saturated air and taking fresh air in the same amount

- Total ejection of saturated air and taking the fresh one

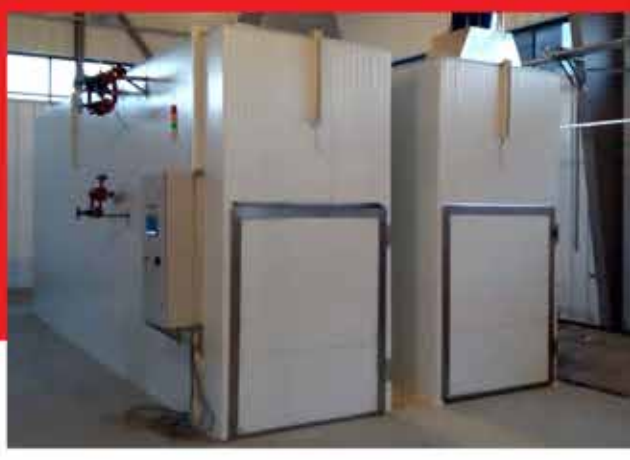


Drying machine consists from drying chamber and air duct system on the top of the "product flow".

All parts of construction (trolleys, trays, etc.) are executed in stainless steel. The machine housing is made of polyurethane panels.

Semi-continuous process is provided by trolley entering in the drier in intervals (of around 30-60 min).

All air control flaps are constructed for simple manual operation.



BASIC **TECHNICAL** CHARACTERISTICS

Model	Dimensions LxBxH (mm)	Heating Energy (kW)	Installed el. power (kW)	Fan diameter (mm)	Trays Surface (m2)	Trolleys	Trays	Trays on Trolley	Capacity plums (kg/day)	Capacity apples (kg/day)
10	5500x1700x4100	60	7	1100	75	3	800x1300	24	1000	1500
20	8000x1700x4100	120	10	1250	150	6	800x1300	24	2000	3000
40	11000x2200x3800	240	12	2x850	300	6	800x1300	48	4000	6000
80	12000x3200x4100	480	18	1250	600	12	800x1300	96	8000	12000

PIGO provides complete, turn-key processing solutions:

- Freeze Drying - EFD
- Fluidized Bed IQF Freezers - EASY Freeze
- Spiral Freezers / Coolers / Pasteurizers
- Adiabatic Multistage Belt Dryers - PG 135
- Tunnel Dryers - PG 128
- Pitting Systems
- Complete Fruit & Vegetable Processing Solutions
- Milk Processing Lines

PIGO srl

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