



Fruit Drying Oven



Introduction of Fruit Drying Oven

Fruit drying oven as one of the hot air circulation drying ovens, is the essential drying sterilization equipment for dried fruit production. Fruit drying machine adopts hot air circulation drying with high temperature resistant axial flow fan and automatic temperature control system. Equipped with double doors & baking vehicles, it has larger capacity and higher efficiency than single door drying oven. Featured with easy installation, stable operation, good performance, fruit drying machine is the wise choice for medium size drying business!

Features of Fruit Drying Machine



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1. Hot air is circulated in the oven to save the energy, so the heat efficiency is high.

2. It adopts the forced ventilation and adjustable air distributor, thereby materials in the oven can be dried uniformly.

3. The most common heating sources are offered: the electricity

and steam. Generally, electricity is the most economic and convenient way.

4. Hot air fruit drying oven is made of stainless steel, equipped with an axial flow fan, automatic thermostatic control system and a computer control system.

5. Low noise, smooth operation, automatic temperature control, easy installation and maintenance.

6. Wide application. Besides variety of fruits, it is also applied in pharmaceutical industry, chemical industry, food industry and etc..

7. Various hot air drying ovens can be customized according to

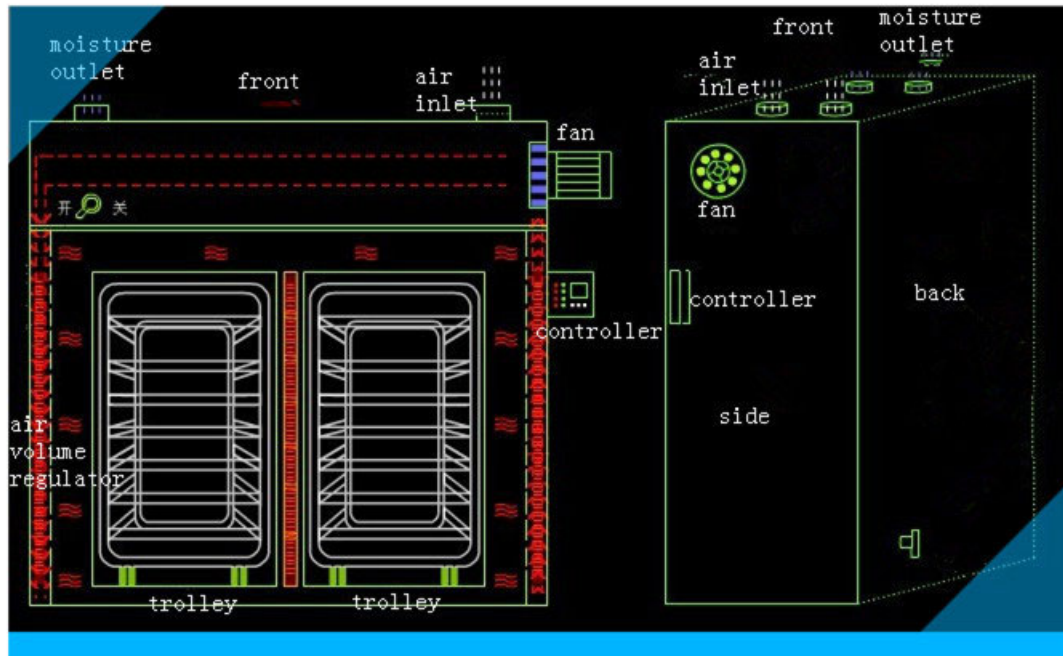
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customers' needs.

Working Principle of Hot Air Drying Oven



Structure Diagram of Hot Air Circulation Fruit Drying Oven

Fruit drying oven adopts the forced circulation of hot air inside the chamber of oven. In the drying chamber, hot air rises above and the hot air reaches the top of chamber. Then, hot air is circulated back to bottom by a fan installed inside the chamber and hence optimum amount of heat is achieved gradually inside the oven. The drying is the process that the raw material heated in the trays with hot air circle, the wet moisture take out from material will be exhausted outside at the same time.

Main Parts of Hot Air Drying Oven

Fruit hot air drying oven consists of several main parts like baking trays, axial flow fan, radiator, baking vehicles and so on. These parts also can be offered additionally by our company.



1. The Once Shaping Pressed Baking Trays are specially designed auxiliary products for hot air circulation drying oven. Generally, baking tray is made with the standard size of 640*460*45mm and it also can be customized according to customers' demands. The materials for making tray are aluminium alloy or stainless steel.
2. The axial flow fan is the auxiliary part of hot air drying oven with power of 0.45kw. The materials for manufacturing fan are aluminium alloy or stainless steel. The fan can also be customized.
3. The radiator is also the auxiliary part of hot air drying oven, and the materials made are carbon steel, aluminium alloy or stainless steel. The customization of radiator is available.
4. The baking vehicles and its wheels are made of carbon steel or stainless steel. Their customization is also available.

Parameters of Hot Air Drying Oven

Model	AZS-CT-C-I
Heating method	electric heating
Quantity of trays	48
Dimension of trays(mm)	460×640×45
Temperature inside the oven	30-140°C
Baking vehicles	2
Power of Fan	0.45KW
Overall Dimension(mm)	2300×1200×2000



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