



FRUIT DRYING CABINET SERIES OTS

ADVANTAGES

- Electric- or warm-water heater and temperature control
- Time-control with steaming function
- Various process parameters are selectable
- Plug-in compact unit
- Optimal heat recovery
- Optional teflon-matts prevent sticking during drying process



OTS 4

WORKMANSHIP

The drying chamber is 100 millimeters thick insulated and properly sealed. The casing, frame, and product range are made completely of stainless steel.

The ventilation components are made of galvanized sheet steel.

FRUIT DRYING CABINET

OTS 4 / 11 / 22

The drying cabinet is an all-purpose machine for the drying of sliced fruits and vegetables. A blanching time in which the entire content of the drying chamber is heated to the set temperature can be pre-set. After reaching this temperature, the actual drying process with a controlled air circulation begins.





OTS 11

EASY OPERATION

The products to be dried are placed on the trays and pushed into the dryer. The process parameters are set and the drying process is started. After reaching the pre-set degree of moisture in the chamber or after the set drying time is reached, the drying chamber shuts off automatically.



OTS 22

Caption: 1) Fruit trays or roll-in tray trolleys for easy handling, 2) well circulated for best drying results



1



2

FRUIT DRYING CABINET OTS

TECHNICAL DATA

OTS 4



| | |
|---------------------------------------|--------|
| Nominal output [kg fresh apples/~10h] | 15 |
| Drying surface [m ²] | 4 |
| Rated power supply [kW] | 4.75 |
| Electrical connection [V/Amp] | 400/50 |
| Width [mm] | 1075 |
| Depth [mm] | 1610 |
| Height [mm] | 600 |
| Weight [kg] | 120 |
| Exhaust connection [NW] | 100 |

OTS 11



| | |
|---------------------------------------|--------|
| Nominal output [kg fresh apples/~10h] | 60 |
| Drying surface [m ²] | 11 |
| Rated power supply [kW] | 6.75 |
| Electrical connection [V/Amp] | 400/50 |
| Width [mm] | 1075 |
| Depth [mm] | 2100 |
| Height [mm] | 1535 |
| Weight [kg] | 460 |
| Air and exhaust connection [NW] | 100 |

OTS 22



| | |
|---------------------------------------|--------|
| Nominal output [kg fresh apples/~10h] | 120 |
| Drying surface [m ²] | 22 |
| Rated power supply [kW] | 7.5 |
| Electrical connection [V/Amp] | 400/50 |
| Width [mm] | 2200 |
| Depth [mm] | 2100 |
| Height [mm] | 1535 |
| Weight [kg] | 600 |
| Air and exhaust connection [NW] | 100 |

OTHER INTERESTING PRODUCTS FOR PERFECT FRUIT PROCESSING



BIN-TIPPING MACHINE

Easy tipping of bins in several sizes



BELTPRESSES

Automatic, continuously pressing of fruits



PASTEURIZING UNIT

Pasteurizers in all sizes, heated by gas, oil or electric



BAGinBOX FILLING MACHINE

Quick and convenient BAGinBOX filling



BOTTLE FILLING MACHINE

Manuell or automatic filling of bottles

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