

## 



### DRYER RED

 $5m^3 11m^3$ 



### EFFICIENT, FAST AND ECONOMICAL

Combining efficiency and speed of drying, the RED dryer has an ingenious and simple system ingenious and simple system that generates savings in time, energy and space.

An endless screw stirs the product and constantly renews the fruit at the bottom of the dryer. This reduces the opening of the shells or the formation of moisture pockets while **reducing the overall drying time**.

Equipped with an **automatic system**, it stops at the selected humidity value, so no control is necessary before the dryer stops and over-drying is avoided. You can control a dryer individually or group several dryers together.

Another advantage of this dryer is that, unlike traditional dryers, **the crop can be stored** once the drying process has stopped without the risk of mould.





Automatic drying in 3 factory-set stages. These stages are determined by the moisture content and heat and are different depending on the fruit being dried



Automatic stop at the end of the drying process with adjustable end point settings



Air flow rate can be adjusted according to the level of the fruit by means of a fan controller



Continuous display of drying level, gas consumption and elapsed time for each dryer



Management of up to 10 dryers in groups on a single screen



Dryer emptying system with a probe at the storage hopper



Space saving with a large volume of dried fruit in a small space. For example, only 30m<sup>2</sup> needed for 10 dryers with about 11m<sup>3</sup> of dried fruit/day



Energy saving with 20-35 kg gas per m<sup>3</sup> dried



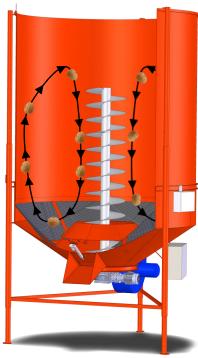
#### AN INTELLIGENT DRYER THAT

#### **ADAPTS TO YOUR NEEDS**

Whether you are looking for an automated or non-automated drying solution, the RED dryer will suit you. Indeed, it is **available in a more economical version without its automation** in order to suit all budgets while keeping its assets.

The innovative system of our dryer consists of an endless screw that constantly stirs the fruit. The fruit at the bottom of the dryer is thus renewed throughout the cycle. Thanks to this process, the drying is done in a homogeneous way and especially in record time.

The contours of the dryer are made of **high-quality tarpaulin** to limit friction and facilitate assembly.







### TECHNICAL CHARACTERISTICS

VOLUME	5m³ or 11m³
VENTILATION POWER	2,2kw
MOTOR POWER	0,55kw for the screw motor and burner
BURNER POWER	40Kw / hour

OPTIONS

Economic dryer without automation (only available in 5m³)

Grouped management screen

Service Gateway





# PICTURES ARE BETTER THAN WORDS







04 56 33 74 54



contact@c2m-concept.com



597 Chemin de Montessut 38470 BEAULIEU









CONTACT