

Industrial dryer model

SCD600



With the purchase of an industrial fruit dryer, you can use them to dry food, pharmaceutical, and industrial materials on an industrial scale. Industrial dryers use a stream of hot air to remove moisture from the material, causing it to dry.

The most important points to consider when buying an industrial fruit dryer are:

- **Uniform drying:** Uniform drying ensures that the final product has better quality.
- **Air circulation:** Air circulation ensures that the material is heated evenly throughout and reduces energy consumption.
- **Continuous operation:** Continuous operation allows the machine to run continuously without interruption.

The iFoods 600kg Industrial Fruit Dryer incorporates all of these considerations using advanced technologies. By purchasing an industrial fruit dryer, you can dry your products completely uniformly and produce a high-quality product. Additionally, air circulation in this dryer reduces energy consumption and ultimately reduces production costs.

Features of the iFoods 600kg Industrial Fruit Dryer:

Before purchasing the 600kg industrial fruit dryer, it is best to familiarize yourself with its features so that you can make a more informed purchase.

- Capacity: 600 kg per day
- 144 trays measuring 40 x 75 cm
- Three-pass hot air system
- Very strong chassis
- Standard thermal insulation
- 1 year warranty
- 15 years after-sales service

Invitation to buy the iFoods 600kg Industrial Fruit Dryer:

The iFoods 600kg Industrial Fruit Dryer is an ideal choice for food, pharmaceutical, and industrial producers. Buying an industrial fruit dryer will help you produce high-quality products, low energy consumption, and a reasonable price; it can also help increase productivity and reduce production costs.

Buy Industrial Fruit Dryer:

To purchase the industrial fruit dryer, simply select the "Add to Cart" option.

For more information about this product, please scan the QR code below.

