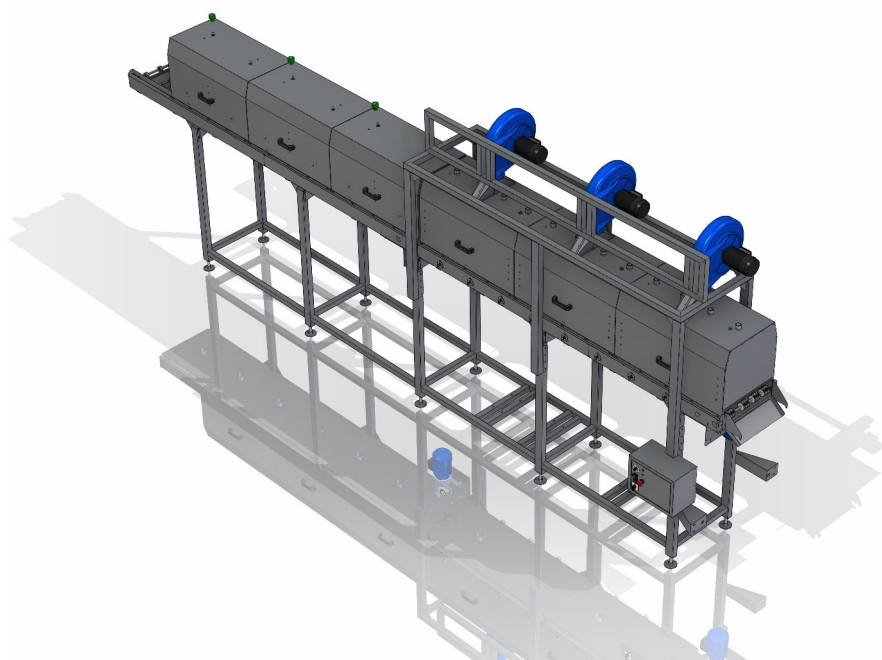


DATA SHEET

CLEANING AND DRYING TUNNEL

TLS500

This line incorporates a washing system in which potable water circulates through the tunnel, effectively cleaning the food. Following this, the drying tunnel comes into play, where turbines are used to dry and remove moisture from the product. The now clean and dry product is ready for its subsequent processes, such as frying. Ideal for complementing our continuous fryer.



TECHNICAL CHARACTERISTICS:

- Manufactured in satin-finish AISI304 stainless steel.
- Equipped with three water inlets for product cleaning.
- Features three air blowers for product drying.
- The product conveying speed can be adjusted for extended exposure during washing and drying.
- Includes a drainage system to remove water, with a tray located at the bottom of the entire tunnel.
- We offer customized and specialized manufacturing to meet customer needs and special dimensions.

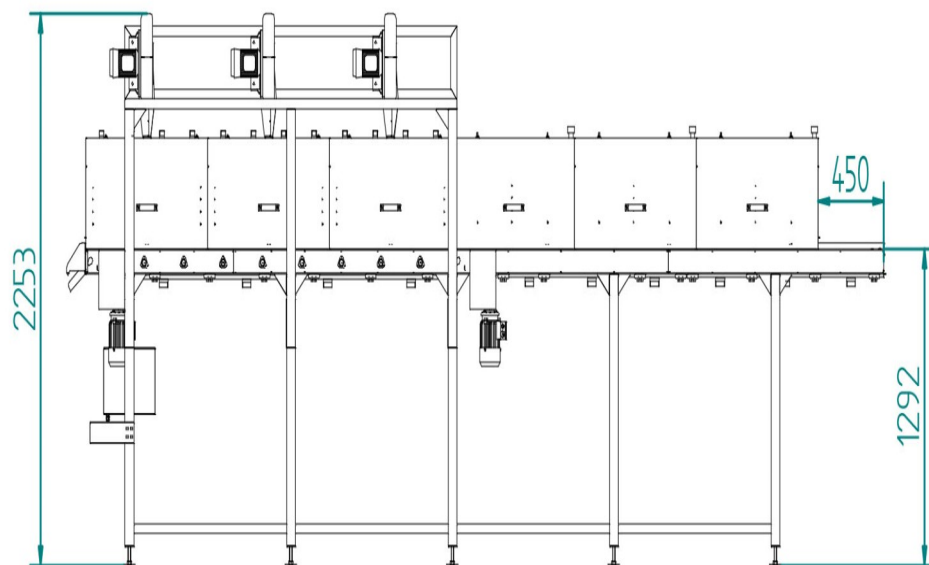
MODEL: TLS500

DIMENSIONS: LENGT 5580 mm. / WIDTH 879 mm.

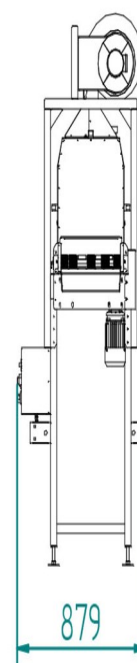
MOTOR POWER: 0,37 KW

VOLTAGE: 220V II.

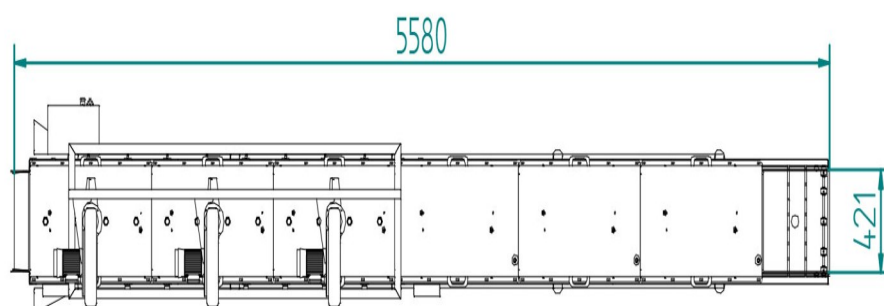
DIMENSIONS



VISTA LATERAL



VISTA FRONTAL



VISTA PLANTA

The company reserves the right to make technical modifications without prior notice.

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V1,0 - 2023/09/01