

## Drying belt DB



### Operating principle

The Sormac drying belt is a dewatering system which uses air blowing stations to remove any excess surface water from the produce.

The drying belt features a mesh belt. Two air blowing stations have been installed over the belt. They are both connected to one fan. The air blowing stations blow the excess water from the produce from the top.

The water is collected by a collection tray under the belt which provides for central drainage of the water.

An air knife at the end of the belt blows the produce off the belt. A quick-release system enables easy slackening of the belt for cleaning and maintenance.

### Scope of supply

- stainless steel frame
- quick-release system
- 2x air blowing station with 1x fan
- air knife with fan
- collection tray under the belt

### Features

- can be used for a wide range of produce
- no damage to the produce
- easy access for cleaning and maintenance



**Product specification**

The DB drying belt is used for drying hard vegetables such as Brussels sprouts, tomatoes, cauliflower, broccoli, etc.

**Technical data**

Type:	DB
Voltage:	230/400 V, 50/60 Hz
Installed power:	5 kW
Dimensions (LxWxH):	2855 x 1115 x 2100 mm
Width belt:	400 mm

