

IDROMATIC

Continuous cycle vegetable dryer



>> FINE DELICATE DRYING IN LARGE QUANTITIES

In order to enable processing of large quantities of vegetables while ensuring a longer product shelf life, it is now essential to use innovative processing systems that can guarantee optimal results at each phase, from cleaning to cutting, and from washing to accurate drying. The drying phase in particular is crucial in that it must ensure the product maintains the right humidity level, without spoiling it. With this in mind, Nilma developed IDROMATIC, a continuous cycle dryer that is especially meant to dry large amounts of product (up to max. 400 kg/h) in a fully automated way and without spoiling any leaves, not even the most delicate ones. Each working cycle lasts just a few minutes and is carried out through sequential phases (weighing, loading, drying and unloading) with no manual operation needed. Machine cleaning at end of processing is also automatic. Just by setting the machine

computer system, production data are given in real time and drum rotation speed is automatically adjusted. IDROMATIC is a compact, reliable machine, made entirely in 18/10 stainless steel, designed to sustain the heavy-duty, continuous operation required in the Fresh Cut produce ("4th range") industry. IDROMATIC is therefore considerably labour-saving, ensures high productivity, enables continuous-cycle processing and allows for most perfect drying while preserving product appearance, according to the highest Nilma technology standards.

Nilma
LA SCIENZA DELLE GRANDI CUCINE

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THE FEATURES

CONSTRUCTION

- >> Bearing frame, paneling and hopper made of satin-finished stainless steel 18/10.
- >> Drum made of AISI 304 stainless steel.
- >> Anti-vibrating rubber feet.
- >> Product loading and unloading belts made of food-grade plastic, complete with bearing frames with wheels (two of them with brake).
- >> Loading cell for the weighing of inlet product.
- >> Fully inspectionable for cleaning.

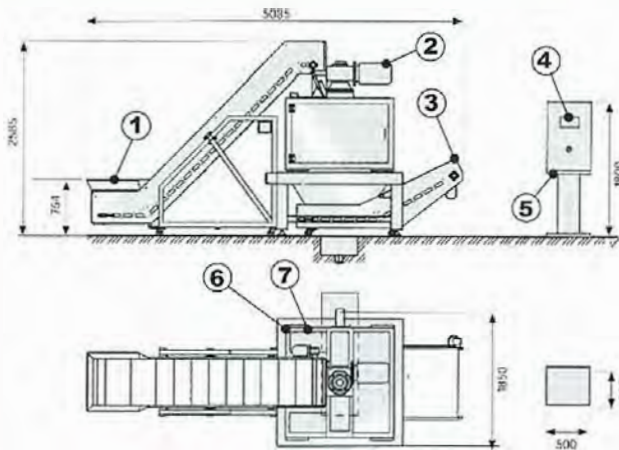
OPERATION

- >> Control board equipped with PLC, adjustable according to the kind and quantity of vegetables.
Low voltage (24 V) control board. Protection degree against humidity IEC529: IPX5.
- >> Safety devices on conveyor belts and on lids.
- >> Automatic air detaching system for remaining leaves.
- >> Machine automatic washing device.

TECHNICAL DATA

- >> Standard voltage (V): 230/400, 50 Hz, 3-ph +N+E
- >> Power (kW): 6
- >> r.p.m. rotation: 400
- >> Loading capacity (kg): 20
- >> Capacity of leaf vegetables (kg/h) 200-400
- >> Noise level dB_A 78

Technical drawings and machine



KEY

- 1) Loading belt with wheels 2) Spin dryer bearing frame 3) Unloading belt with wheels 4) Power and control board
5) Power connection 6) Cold water inlet 7) Compressed air connection

Continuous processing line



Idromatic machine, together with Atirmatic, Stripper II and the motorized sorting table, can be in-line assembled to obtain a continuous processing line.



DESIGNED AND
MANUFACTURED
TO CE STANDARDS

Company with UNI EN ISO 9001:2008
certified Quality System

Nilma

LA SCIENZA DELLE GRANDI CUCINE

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The factory reserves the right to make all the necessary alterations and technical improvements without notice