

TS 120

Pasta drying unit TS 120

1 Machine description

The dehumidification system **Juwel TS 120** is suitable for drying approx. 200 to 400 kos pasta within 12 to 36 hours (depending on the shape of the product). A freely programmable control scheme allows to adjust the different drying time of the pasta wick may be called off. It is possible to feed the system with 8 different programs which guarantees to obtain a safe and sound drying of the product. Juwel TS 120 system can be installed into self-built rooms (with corresponding thermal isolations) as well as into the Juwel drying cell which has been constructed for this purpose only. An absolut thermal isolation as well as circuitous ventilation is being guaranteed. These cells are made of 60 mm thick panels which can be supplied in all required sizes

2 technical data

Performance data

Performance of the fans	ca. 500 W
Performance of electrical heating	ca. 6 kW
Operating range	30°C - 60 °C

Dimensions

Cell depth	1.540 mm
Cell width	1.140 mm
Cell height	2.540 mm



Figure 1: Trockenzelle



Figure 2: Schaltkasten