

# food dryer

Model: FD Farma



## Benefits of dried fruit:

- Dried fruit is very durable, healthy and maintains a taste like fresh fruit
- Source of nutrition and energy
- Retains 85% of vitamins and minerals, the taste remains even after drying



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Fruits and vegetables are the main source of vitamins. If stored fruits and vegetables must be taken into consideration their high moisture content, thereby exacerbating microorganisms that cause decay. Drying of fruits and vegetables in the dryer NORMIT FD Farma withdraw moisture, thereby the water content decreases by about 10-15%. When we remove the water from the fruit it avoid the mildew and bacteria that could destroyed fruits and vegetables during storage . Dried fruit retains up to 85% of vitamins, contains sufficient vitamins, iron, magnesium and calcium and are also a rich source of fiber. The evaporated water takes with itself the volume but not the energy and nutrients that are only concentrated into a smaller volume. Preserved remains also part of antioxidants (maximum have them dried plums), even the cranberries contain more than fresh.



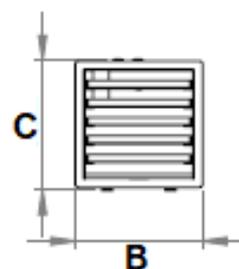
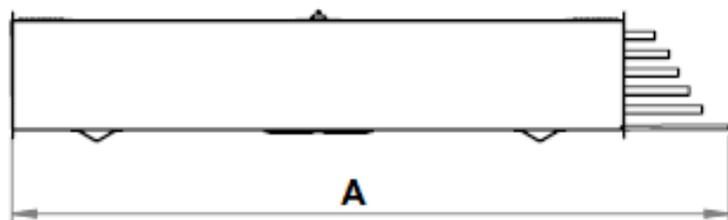
## How it works:

The dryer works on the principle of uniform hot air. For products which have a higher water content, are soft, juicy and fleshy drying will take longer , we also have to adapt the drying temperature. On drying are used only mature, undamaged fruit without putrefaction. Before drying must be removed stalks, flower, etc.. NORMIT dryer consists of drying chamber containing a removable, stainless steel grids, which have been placed in several levels.

The size and number of stainless steel grid depends on the size of the

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dryer. Each drying chamber has its own sensor and a temperature indicator, can optionally be fitted with special moisture meter.

The controls are simple adjustable via potentiometers, one set required heating capacity of dryer and a second set intensity of blowing of hot air. It is also possible to set by timer drying time up to several hours. After the time expires, the dryer automatically shuts down.

## Preparation of vegetables and fruits

First wash the fruit and vegetables. Pieces that are rotten are put aside. You can removed pit from fruit before drying, peel them or removed cores and cut, it would shorten the drying time. Then product cut into thin slices and put onto the stainless steel grid.

## Special treatment

Enzymes in fruit and vegetables impact on change their color during ripening. These changes are also reflected during the drying process and also during storage. The process of enzymatic activity can be slowed by different special modifications as blanching or soaking into regulating solutions (pineapple juice, lemon juice, saline, citric acid or ascorbic acid, various syrups, etc.). Process of blanching helps to retain color and flavor and speeds up the drying process.

<b>Model:</b>	<b>FD Farma</b>
<b>A: length, mm</b>	1 970
<b>B: width, mm</b>	350
<b>C: height, mm</b>	360

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