

Drying

K850 drying system

By means of a large-volume centrifuge with a diameter of 850 mm, the fully automatic, continuously operating unit is used to dry cut lettuce and whole leaves as well as cut fruit and vegetables. The system sets new standards in terms of hygiene.

up to 5,000 kg/h Capacity



Your benefits

- ✔ Continuous dewatering: designed for large processing lines
- ✔ High drying performance, for example dewatering lettuce down to a residual moisture level of 3 %
- ✔ Ensures easy, safe operation
- ✔ Processing is extremely gentle – ideal even for sensitive products
- ✔ Various parameters enable flexible adjustment to different products
- ✔ A compact, open design enables optimal hygiene and a low space requirement

Product groups



Portrait

Dries lettuce, fruit and vegetables fully automatically, efficiently and hygienically: up to 5,000 kg of product per hour

The K850 is a fully automatic drying system for lettuce, fruit and vegetables and is designed for use in continuous processing lines. It is an upgraded version of the **K650**. The increased capacity of the K850 is achieved by the larger centrifuge drum as well as shorter cycle times, which are achieved by increased acceleration by means of an even more powerful but comparatively more energy-efficient drive unit.

The product leaves the washing unit and is deposited on the infeed buffer conveyor. Due to the



buffer conveyor, the K850 processes continuously, although the centrifuge itself dries in batches. As soon as the centrifuge with an 850 mm diameter drum is full, the buffer conveyor runs in reverse mode until there is space in the centrifuge. With an optional volume control, the infed product quantity can be optimized. At the end of the drying cycle, the spinning speed is reduced and the product is gently forwarded to the discharge belt by a single blowing-off procedure. It is timed in such a way that the product flow is as even as possible. After drying, the product is transferred either into containers or onto the infeed belt of an automatic weighing or packaging machine.

The parameters in the programs have been largely automated so that settings are clear and the system is easy to operate. Without product, the unit automatically switches to energy-saving mode. An integrated spraying system can be used for intermediate cleaning.

The K850 is supplied as a "Plug & Play" & version, meaning that only the cables of the individual components need to be connected in the free-standing switch cabinet to make the machine ready for operation. The system is equipped with a TOSI-BOX for remote maintenance as standard. Optionally, the control unit can be upgraded with **SMART** functions.





Benefits



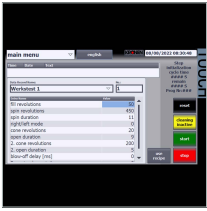
Compact, safe design for a small space requirement

The setting of the infeed height of the K850 is deliberately low in relation to the size of the machine. This minimizes the length of the buffer conveyor, thus saving a considerable amount of space with regard to the installation area of the large-scale unit. Two installation options are available for the K850: the discharge conveyor can be installed in a straight line (11,000 x 3,300 x 3,400 mm) or at a 90° angle for discharge to the side (8,000 x 6,500 x 3,400 mm). The unit does not require a safety zone or protective guards that would require a great deal of space and disturb the working procedure. For example, safety interlocks such as those at the docking stations on the buffer conveyor (see fig.) and the discharge belt ensure contact protection. At the same time, they guarantee that the product is fed in and discharged properly.



New standards for simple, effective cleaning

The open and hygienic design ensures easy cleaning and maintenance. The system can be cleaned particularly quickly due to two optional cleaning modes, which adjust the speed of the belts and the machine. One of these modes is for cleaning the system between product changes: When the machine is started up, a short, automatic cleaning procedure is performed to ensure that no product remains in the drum. The mode for cleaning the system at the end of the shift is activated at the press of a button: Water is then fed into the system while the belts and machine are in operation. As a result, the system is completely pre-cleaned with water and can then be sprayed with a cleaning agent. The belts are mobile and easy to remove due to the quick-release locking mechanism. Alternatively, the belts come equipped with integrated lift holders, thanks to which the belts can also be cleaned without having to be removed. A flexible plastic sheet is positioned underneath the conveyor belt to catch and drain off the dripping water. It is also optionally available for the buffer conveyor. The special advantage of the sheet is that it can be removed quickly and easily without effort or tools.



Flexible settings for a perfect result

In operation, a differentiation has to be made between two users: production and service. They have different access data to prevent settings from being accidentally changed. To ensure processing efficiency and the quality of the end product, various parameters can be set – depending on the consistency, shape and size of the product. The programs can be entered, changed and saved very easily using a seven-inch touch panel. Important parameters include the spinning speed and duration, as well as a right-left run mode for large-leaved products. Some parameters are automated, including the speed of the infeed and discharge conveyors, to make the system clearly structured and easy to operate.

Technical data

Electrical power	Power	17 kW
	Voltage	3~400 V N/P
	Frequency	50 Hz
Air	Working pressure	5-6 bar
Dimensions	LxWxH	angled: 8000 x 6500 x 3400 mm, straight: 11000 x 3300 x 3400 mm
	Weight	850 kg
	Infeed/placement height	750 mm
	Outfeed/delivery height	1,300 mm
Miscellaneous	kg per batch	50 kg
	Spin speed	max. 660 rpm
	Spin time	5–30 sec.

Total cycle	35-60 sec.
Total volumes	200 l

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.