

Advanced Food Dehydrator AirFlow 130 square feet Commercial Food Dryer



Advanced food dehydrator AirFlow 130, has 130 square footage of tray area. It can hold approximately 240 pounds of beef sliced at 1/4 inch thickness for making quality beef jerky. This dehydrator also dries fish, vegetables, fruit, pet treats, mushrooms and so much more.

The size of this dehydrator is approximate 60 inches long x 33 inches wide x 68 inches high. This size makes it perfect for the startup home based business because it fits through a standard doorway.

How this AirFlow 130 Food Dehydrator works

The 130 AirFlow Advanced Food dehydrator comes with one heavy duty circulation fan that circulates the air many times through the trays while the exhaust fan vents the moisture away. A powerful 15,000 watt heater, can raise the temperature of the beef to 160F with 100% moisture in the dehydration chamber before dehydration takes place. Then the moisture air vents away through the exhaust fan and the moisture is sent to the outside of the building. A Commercial / Industrial Digital Temperature Controller saves energy by cycling the heaters on and off once your set temperature has been reached, operating temperature 100F to 195F.

This AirFlow 130 can cook (Lethality cycle) and dehydrate 240 pounds of beef in approximately 3.5 hours. Energy by cycling the heaters on and off once your set temperature has been reached, operating temperature 100F to 195F.

FEATURES

- A Commercial / Industrial Chromalox Digital Temperature Controller (One of the best temperature controls on the market) saves energy by cycling the heaters on and off once your set temperature has been reached. (Operating temperature 100F to 195F)
- A Digital timer will turn the machine off at your set time
- 130 square feet of tray area, trays are spaced with 1.5" between each pan
- 40 Heavy Duty Stainless Steel Trays, 18" x 26", 3.35 square feet per pan, 260 square feet of drying area
- One heavy duty NSF rack can be moved in and out of the dehydrator for easy loading, unloading and cleaning 1.5" spacing between each tray
- .060 thick heavy duty aluminum on the exterior of the dryer
- One – 15,000-watt heating element, 15,000 Watts of heating power
- One – heavy duty, industrial efficient circulation fan. Circulates approximately 2500 CFM (Cubic Feet Per Minute) through the trays to assure even drying throughout all the trays
- One heavy duty variable speed exhaust fan is ducted to the exterior of the building, fully speed controllable
- Stainless Steel hinges, latch and stainless steel hardware
- Approximate size: 60" long x 33" wide x 68" high, approximately weight 900 pounds
- Requires a 208, 220, 230 or 240 Volt, 60HZ, 50 Amp circuit Breaker depending if you have 1 phase
- Heavy duty stainless steel bearings with food-grade grease
- Precision shaft couplings, reduce vibration
- Precision drive fan shafts
- Custom fan blades designed for commercial operations
- 6061 – T6 Heavy duty aluminum frame, the same type used in airplanes
- High-temperature silicone seals around doors
- Precision heavy duty stainless steel latch for commercial use
- Siemens circuit breaker panel
- Heavy solid state relays
- Exhaust fan, variable speed full speed control from 0 to 100%
- Temperature and Humidity data logger, allows you to download the temperature and humidity data onto your computer
- Electric damper with switch and transformer

INSULATION

- Exterior walls: Heavy Duty .063 aluminum
- Interior walls and ceiling: Heavy Duty .063 aluminum
- Floor: Heavy duty 2" 6061 welded frame, Welded to heavy duty 3/16" thick aluminum plate
- Floor insulation: 2 inches of polyisocyanurate insulation foam under the floor, Insulation has a working temperature to 300F
- Wall insulation: 2 inches of polyisocyanurate insulation foam in the walls
- Ceiling Insulation: 2 inches of polyisocyanurate insulation in the ceiling



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