

2532 AB200 SPIN DRYER

Introducing the AB200 Centrifugal Spin Dryer, setting the Gold Standard in Auto Batch Drying.

FEATURES

The AB200 is a fully automatic batch system designed for high volume processing. Designed with an emphasis on simple, robust, sanitary construction, the AB200 can process over 9,000 lbs/hr (Spring Mix or Baby Spinach) or 20,000 lbs/hr (Iceberg Lettuce) depending on cycle time and in-feed support equipment.

Product transferred into the AB200 is cushioned by a layer of clean laminar airflow, and discharged after drying with the assistance of high volume, low pressure clean air.

A hollow perforated stainless steel drum is designed to provide clean, unobstructed loading and unloading without spokes or axles in the product zone.

Triple-sealed oil bath tapered roller bearings provide long life and dependability. The double redundancy offered by a dual motor drive serves as a contingency against downtime. Each drive can operate alone for continued production in the unlikely event of a motor malfunction. A ribbed V-belt drive simplifies and reduces maintenance.

All dryer and process line control parameters can be accessed through simple touch screen interface that can store presets for various products.



PRODUCTS

- Iceberg Lettuce—Shred to Chop
- Romaine/Iceberg Lettuce Blends
- Carrots
- Cabbage
- Tender leaf Products

OPTIONS / SPECIFICATIONS

- Air-assisted product transfer & discharge
- Dual motor drive for redundant operation
- Sanitary design features clean air transfer
- Touch screen interface provides preset programs based on specific product.
- Large Capacity Drum: 44" Dia x 72"L (63.5 cu ft)

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