

Solar dryer Atlants UNIDRY



This solar dryer is intended for the small landholder, company or a family. With a capacity of up to 20 kg of sliced wet fruit or vegetables at once, depending on type of fruit and other factors, this dryer is ideal for high - quality natural preservation in a micro-enterprise setting. It can be also used for drying fish or other food products. The setting of the collector can be easily adjusted between 30° and 0° for the seasonal changes of solar angle or for various latitudes.

The Solar dryer model Atlants UNIDRY has three main features which enhance drying speed and efficiency. This compact configuration provides for:

- Horizontal airflow across the food is proven superior versus vertical airflow.
- Solar air collector tilts to accommodate any latitude or season.
- Entire dryer can swivel on a fixed table so operator can rotate unit to track the sun.

Using multiple units, it can provide a significant commercial volume dryer

Drying rack total surface area is 5 m², which is suitable for up to 20 kg. of “wet” food, depending on water content, thickness of product, etc.

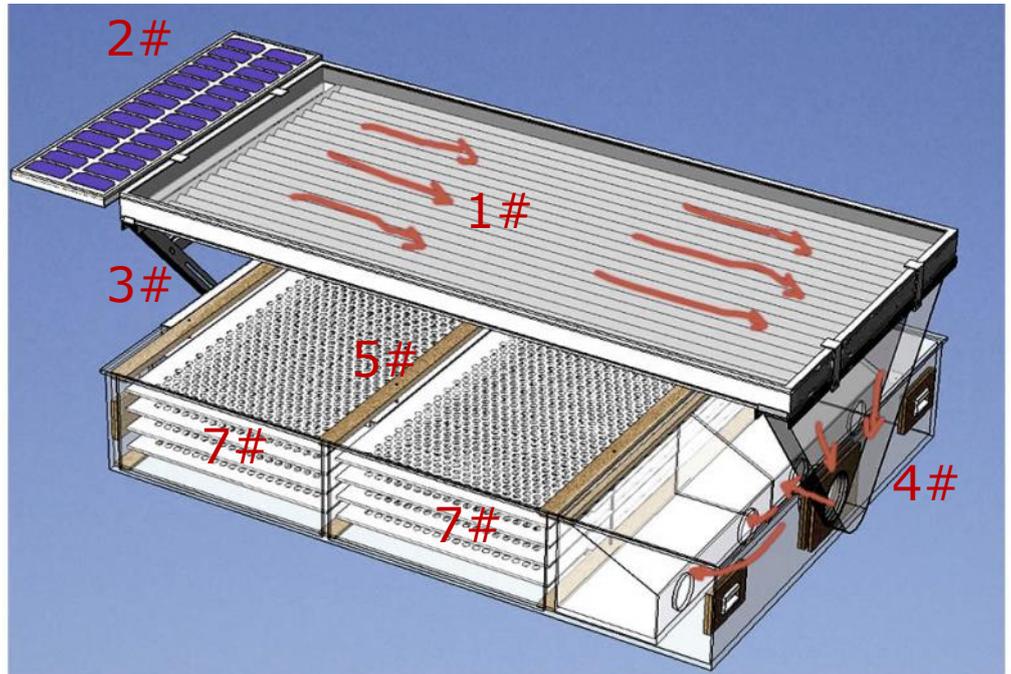
Our dryer is totally solar and includes 40-watt photovoltaic panel driving 4 DC circulation fans.

The addition of a battery (not included) in the circuit will allow airflow to continue while clouds pass or after sunset.

100% SOLAR, IT DOES NOT NEED ELECTRICITY

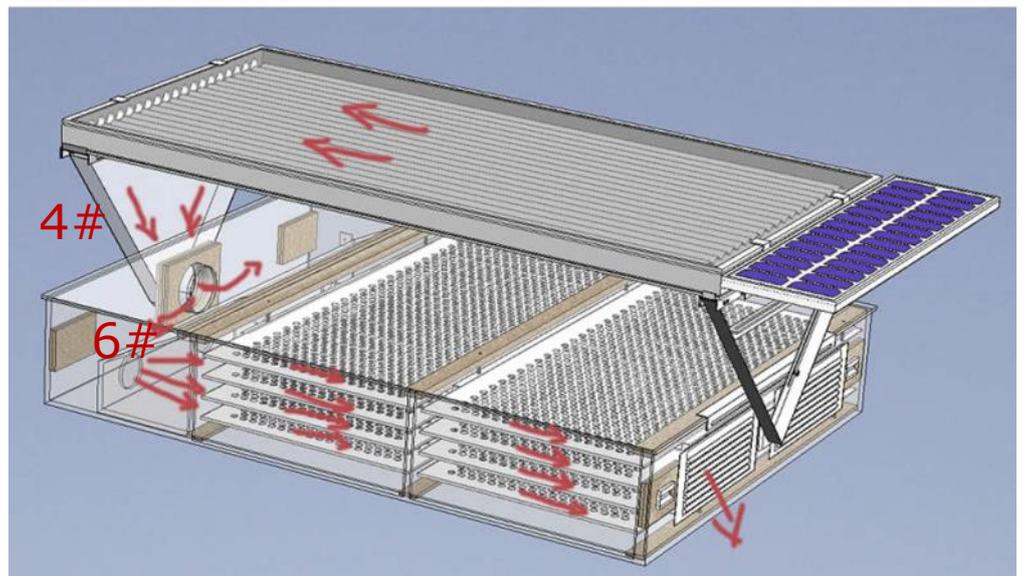


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MAIN PARTS

- 1#. Solar air collector.
- 2#. PV module
- 3#. Collector angle support
- 4#. Hot air manifold
- 5#. Drying box
- 6#. Fan and control system
- 7#. Food-plates



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It is well known that most fruits and vegetables (or herbs and even fish) are often available in seasonal gluts when the prices are extremely low and vendors and growers can hardly sell for any profit. During such times, consumers and producers can benefit greatly with the practice of drying for later consumption and food security or for commercial sale.

Enclosed drying in a solar-powered cabinet dryer is far superior to traditional sun drying in the open air or in dryers which expose the food to direct sunlight. Drying in the open air is unsanitary and attracts insects and other pests. Meanwhile direct exposure to sunlight either in the open air or in a dryer which lets sunlight in, allows UV rays to penetrate the food which degrades the nutritional content and also causes discoloration and very tough texture



Technical Specifications of Solar Dryer

- * Trays – 8 trays of perforated aluminum.
- * Drying area – total tray surface = 5 m²
- * Heavy duty cabinet construction with steel supports and top.
- * Photovoltaic solar panel – 40 Watts with charge controller
- * Battery – 12 V battery type (optional)
- * Fan – 4 DC fans, 6 Watts each
- * Glazing Material – tempered / textured solar glass
- * Solar collector - corrugated and painted steel with aluminum frame.
- * Solar collector can tilt from 0 to 30 degrees
- * Entire assembly can swivel 360 degrees
- * Unit gross weight: 250 kg—volume : 2 m³

