



Fish dryer

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Available in tunnel or box type

Available in big or small capacity

With temperature control

Hot air keeps closed circulating in the dryer

High efficiency and low energy consumption

Forced circulating ventilation reduced the temperature differences in the dryer

It equips with adjustable air distributing plate inside the oven

Raw materials can be dried uniformly

The temperature and humidity of air can be controlled automatically, including one set of automatic heating, damp extraction, and air circulation system

Use 30 to 60℃; relatively low temperature to dry

With high finished material, eye catching color, good dehydration. and unbreakable

The nutrition can be maintained maximum

With overheat protection

Made of SUS304 inside and outside surface