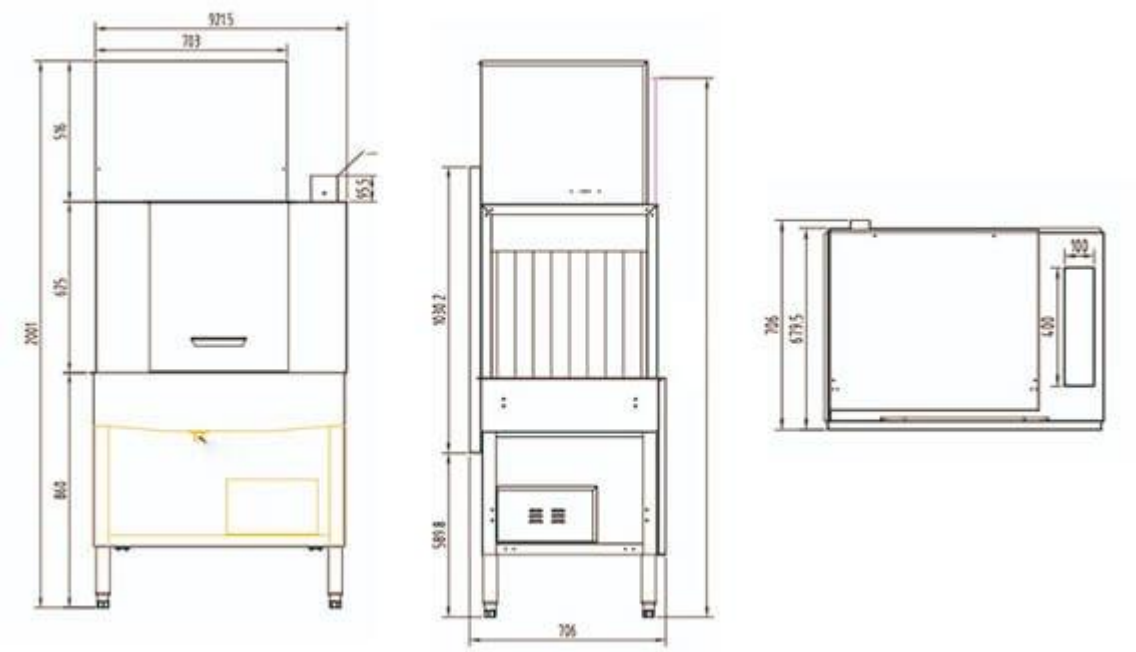
Brand	V-TAI
Description	Drying Tunnel (Optional)
Model	VT-XW-HD
Origin	China



(**The Picture of the machine is for reference only**)

Applicable venues: Works with Rack Conveyor dishwasher or flight type dishwashers.

Product function: Produces vigorous hot air circulation to promote ware drying. Designed for high volume operation, for higher efficiency.

Origin: China

Parameters:

- Machine dimension: 936*756*1960mm
- Air Jets: 500*20mm
- Internal Circulation vent: 400*100mm
- Exhaust Vent: 400*100mm
- Return Pan: 483*450mm
- Standard Heating: 10kW
- Air Circulation: 2900mm^3/Hr.

- Blower: 0.75kW
- Electrical Loading: 11kW
- Drying Temperature: 75℃
- Total power: 8.1kW
- Voltage: 380V/3N 50HZ
- Inlet Water Pressure: 0.5-2.0kg

High-Efficiency Dish Dryer

This high-performance dish dryer is specifically designed to integrate seamlessly with conveyor-type or flight-type dishwashers, significantly enhancing the efficiency of high-volume warewashing operations. Its robust construction and advanced features ensure rapid drying, reduced energy consumption, and minimized downtime.

Key Characteristics:

- **Durable and Hygienic Construction:** Manufactured entirely from high-grade SUS304 stainless steel (1.5mm thickness), this dryer offers exceptional durability, corrosion resistance, and long service life, thereby minimizing downtime.
- **Energy-Efficient Design:** The dryer incorporates an energy-efficient design that minimizes heat loss. This includes a fully enclosed and insulated heating chamber (10kW heaters) and a sealed conduit for air circulation. This design, coupled with an internal air re-circulation blower (0.55kW), significantly reduces energy costs and maintains a low operating humidity.
- **Rapid and Effective Drying:** The system generates a high-speed, low-humidity air stream to ensure maximum drying efficiency. This rapid drying capability helps to minimize par stock inventory requirements.
- **Optimized Airflow Coverage:** Featuring an innovative insert return pan with adjustable deflectors, the dryer ensures comprehensive hot air coverage throughout the drying chamber, optimizing drying speed and effectiveness.
- **Powerful Air Blow System:** Equipped with three vertical hot air jets, the dryer delivers a powerful and consistent airflow of up to 2900 cubic meters per hour (m^3/h), ensuring thorough drying of all tableware.
- **Lowest Humidity Operation:** The energy-efficient design effectively prevents heat loss from the machine exit, maintaining an exceptionally low internal humidity level (estimated at 25%-35%) compared to other models.

Technical Advantages:

- **Robust and Reliable:** Engineered for continuous operation in demanding environments, contributing to reduced downtime.
- **Cost-Effective Operation:** The energy-efficient design directly translates to significant savings in energy costs.

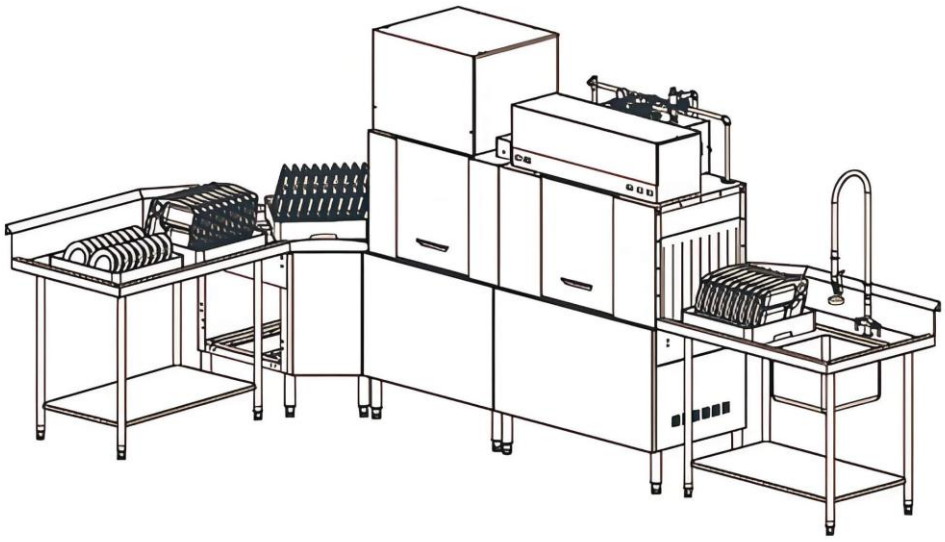
- **Maximized Operational Efficiency:** The high-speed drying process streamlines warewashing operations, reducing the need for extensive par stock.

Design and Functionality:

- **Excellent Design Features:** The dryer boasts an exceptional design focused on maximizing drying performance and energy efficiency.
- **Adjustable Airflow:** The rear-mounted airflow adjustment mechanism ensures a uniform flow of hot air throughout the chamber, allowing for precise control over the drying speed and results.
- **Enhanced Air Delivery:** The three strategically positioned hot air jets provide comprehensive air circulation and significantly boost the airflow rate, achieving a substantial drying capacity.

Operational Integration:

- **Seamless Integration:** Designed to work in conjunction with both conveyor-type and flight-type dishwashers for a continuous and efficient dishwashing process.
- **Ideal for High-Volume Operations:** This dryer is specifically engineered to enhance the operational efficiency of high-throughput environments.
- **Promotes Rapid Drying:** The dryer utilizes vigorous hot air convection to quickly and effectively dry all types of tableware.



High volume operation