

ProFruit Machinery™ is a family-based company that started with a father and son and their shared desire to offer more fruit, berry and vegetable processing possibilities for both leaders of their market and businesses that aspire to become such one day.

For almost 10 years we have been working with various fruit, berry and vegetable processing equipment in our juice production-based company “Savos sultys”. This way we have tried and tested the equipment from almost all producers in the market including it’s leaders. We have gained an extensive experience working with all the equipment parts of the processing lines, we constantly communicate with other producers and users of this equipment and for these reasons we truly understand what the effective work in fruit, berry and vegetable processing field requires.

Our core values are reliability, the highest quality and comprehensive assistance to the client in all matters. These values are also supported by the fact that our team consists of true professionals who have been working in a food processing equipment industry for more than 20 years and are capable of ensuring all the best engineering solutions.



COMMERCIAL OFFER FOR ELECTRIC FRUIT DRYER DRYFRUIT 250/500/1200

Description	Capacity	Quantity	Price EUR.	Pack. Cost Eur
Electric fruit Dryer DRYFRUIT 250	250 l	1	2 900.00	60.00
Electric fruit Dryer DRYFRUIT 500	500 l	1	3 500.00	80.00
Electric fruit Dryer DRYFRUIT 1200	1200 l	1	7 100.00	80.00

1. Ex-works Lithuania.
2. Production time: 8-10 weeks.
3. Country of origin: EU.
4. Made from stainless steel materials.
5. Complies with EU standard CE certificates.
6. Payment terms – 50% with the order, 50% before loading the equipment.
7. Equipment is covered by 36-month warranty. Warranty period for bearings, engines and other bought parts are 12 months.

	DRYFRUIT 250	DRYFRUIT 500	DRYFRUIT 1200
Dimensions: WxDxH [mm]	710 x 800 x 1200	710 x 800 x 2000	1420 x 800 x 2000
Volume [l]	250	500	1200
Mass [kg]	120	150	300
Temperature range [°C]	+40 / +50	+40 / +50	+40 / +50
Power input [W]	650	650	1300
Power supply [V/Hz]	230 / 50	230 / 50	230 / 50
No. of shelves	6	11	22
Capacity	15 kg/cycle	25 kg/cycle	50 kg/cycle

DRYFRUIT is using air drying by condensation which is a cost-efficient solution to remove moisture in various products. The drying process is based on big differences in temperature which evaporate the water and dry various products.

Firstly, fruit and vegetable dryer cools down the temperature in the machine below the dew point of air. Then the temperature swiftly rises at the level which is enough for drying fruits, vegetables and other products inside the machine. This way of drying provides the highest quality as it preserves all product characteristics (aroma, taste & color).

Available outputs: 15 kg/cycle, 25 kg/cycle, 50 kg/cycle.



- Electronic regulation of drying temperature allows adjusting drying conditions required for different products.
- Fruit and vegetable dryer has a water drain to remove the water.
- The machine is made from stainless steel materials and the structure is made of AISI 304.
- High ambient temperature operation up to +43°C.
- The machine is thermally insulated and easily maintains low and high temperatures.
- Fruit and vegetable dryer works fully automatically.
- Thermal insulation is CFC free which means it does not contain chemicals harmful to humans.
- The machine has reversible and self-closing doors.
- Adjustable and removable shelf supports facilitate the process.