

UkrSushka

innovative technologies



Technical specifications

Name: Wardrobe	BASIC by 10	16 trays	24 trays	32 trays	44 trays	56 trays	56 tray x2
Performance by raw materials, kg/day	Up to 250	Up to 1,000	Up to 1,500	Up to 2,000	Up to 2,500	up to 3,000	Up to 6,000
Installed power, kW	7	10	14	20	26	34	68
Average consumption power, kW/hour	5	7	10	16	20	25	50
Tray size, mm Number	600x600	600x600	600x600	600x600	600x600	600x600	800x800
of trays, pcs Drying time,	10 (20)	16	24	32	44	56	56
hour Chamber weight,		1-3*	1-3*	1-3*	1-3*	1-3*	1-3*
kg	2-4	155	175	220	260	300	455
Dimensions of the cabinet dryers, mm	Height - 1100 Width-750 Length-1450	Height - 1100 Width-750 Length-1450	Height - 1280 Width-750 Length-1450	Height - 1560 Width-750 Length-1450	Height - 1820 Width-750 Length-1450	Height - 2150 Width-750 Length-1450	Height - 2100 Width-1150 Length-1850

*
- depending on the type of product

Purchase from a company (without VAT)

Dollar (USD)	6 290	8 350	10 208	12 716	15 185	17 370	25 580
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Purchase with VAT

Dollar (USD)	7 296	9 686	11 841	14 750	17 614	20 149	29 672
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Price does not include a set of trays.

Price from warehouse in Ukraine, Dnepr, Molodogvardeyskaya st. 6

Basic equipment:

Name:	BASIC by 10	Wardrobe for 16 trays	Wardrobe on 24 trays	Wardrobe for 32 trays	Wardrobe for 44 trays	Wardrobe for 56 tray	56 Tray Cabinet X2
Security system (opening/closing the door)							
Magnetic door closing (automatic locking)							
High pressure fan pressure							

Additional Equipment:

Name:	BASIC by 10	Wardrobe for 16 trays	Wardrobe on 24 trays	Wardrobe for 32 trays	Wardrobe for 44 trays	Wardrobe for 56 tray	56 Tray Cabinet X2
Touch control drying process	No	450 \$	450 \$	450 \$	450 \$	450 \$	450 \$
Impact resistant doors (transparent)	No	\$250	\$310	\$380	420 \$	450 \$	\$650
Fire extinguishing system	No	\$250	\$320	400 \$	480 \$	\$550	\$800

Recommended set
equipment

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Complete set for 10 trays:

Name:	Quantity	Price for unit	General cost, \$
Drying cabinet "Basic" for 10 trays	1	6 290	6 290
Stainless steel trays with mesh 20x20 mm	20	38.5	770
Teflon mesh liners 2x2mm	20	16	320
Stainless steel trolley for trays Total cost, Without	1	-	-
VAT		\$7,380	

Complete set for 16 trays:

Name:	Quantity	Price for unit	General cost, \$
Drying infrared cabinet on 16 trays	1	8 350	8 350
Impact-resistant doors Touch	1	250	250
control Stainless steel trays	1	450	450
with mesh 20x20 mm	32	38.5	1 232
Teflon mesh liners 2x2mm	32	16	512
Stainless steel trolley for trays Total cost, Without	1	350	350
VAT		\$11,144	

Complete set for 24 trays:

Name:	Qty-in	Price for unit	General cost, \$
Drying infrared cabinet on 24 trays	1	10 208	10 208
Impact-resistant doors Touch	1	310	310
control Stainless steel trays	1	450	450
with mesh 20x20 mm	48	38.5	1 848
Teflon mesh liners 2x2mm	48	16	768
Stainless steel trolley for trays Total cost, Without	1	400	400
VAT		\$13,984	

Complete set for 32 trays:

Name:	Quantity	Price for unit	General cost, \$
Drying infrared cabinet on 32 trays	1	12 716	12 716
Impact-resistant doors Touch	1	380	380
control Stainless steel trays	1	450	450
with mesh 20x20 mm	64	38.5	2 464
Teflon mesh liners 2x2mm	64	16	1,024
Stainless steel trolley for trays Total cost, Without	1	450	450
VAT		\$17,484	

Recommended equipment

Complete set for 44 trays:

Name:	Qty-in	Price for unit	General cost, \$
Drying infrared cabinet on 44 trays	1	15 185	15 185
Impact-resistant doors	1	420	420
Touch control Stainless	1	450	450
steel trays with mesh 20x20 mm	88	38.5	3 414
Teflon mesh liners 2x2mm	88	16	1 408
Stainless steel trolley for trays Total cost,	1	500	500
Without VAT	\$21,377		

Complete set for 56 trays:

Name:	Quantity	Price for unit	General cost, \$
Drying infrared cabinet on 56 trays	1	17 370	17 370
Impact-resistant doors	1	450	450
Touch control Stainless	1	450	450
steel trays with mesh 20x20 mm	112	38.5	4 312
Teflon mesh liners 2x2mm	112	16	1 792
Stainless steel trolley for trays Total cost,	1	550	550
Without VAT	\$24,924		

Complete set for 56 trays X2 :

Name:	Quantity	Price for unit	General cost, \$
Drying infrared cabinet on 56 trays	1	25 580	25 580
Impact-resistant doors	1	650	650
Touch control Stainless	1	450	450
steel trays with mesh 20x20 mm	112	71.5	8 008
Teflon mesh liners 2x2mm	112	25	2 800
Stainless steel trolley for trays Total cost,	1	850	850
Without VAT	\$38,338		



Average daily productivity of cameras
by raw materials

Performance by raw materials, kg/day	Wardrobe for 16 trays	Wardrobe for 24 tray	Wardrobe for 32 tray	Wardrobe for 44 tray	Wardrobe for 56 trays	Wardrobe for 56 trays
Nuts	800-1000	1000-1400	1500-1800	2000-2400	3000-3500	6000-7000
Apples	220-280	350-400	500-550	800	1,000	2,000
Plum	240-300	360-400	480-550	600 - 700	700 - 850	1500-1800
Strawberries, raspberries	150-190	250-280	350-380	500-520	600-650	1200 -1300
Blueberry	350-380	500-550	700-750	900-1000	1200-1400	2400-2800
Mushrooms	250-280	400-450	500-570	750-800	900-1000	1 800-2000
Carrot	300-320	450-500	550-600	800-850	1000-1100	2000-2200
Onion	240-300	360-400	480-550	600 - 700	700 - 850	1500-1800
Garlic	300-320	450-500	550-600	800-850	1000-1100	2000-2200
Sun-dried tomatoes 150-190		220-240	300-320	400-420	500-550	1000 -1100
Green	150-190	250-280	480-550	500-520	600-650	1200 -1300
Meat	250-280	400-450	500-570	750-800	900-1000	1 800-2000
Fig	240-300	360-400	480-550	600 - 700	700 - 850	1500-1800
Banana	150-190	250-280	480-550	500-520	600-650	1200 -1300
Pastel	13-150	200-250	250-300	350-400	450-500	900-100

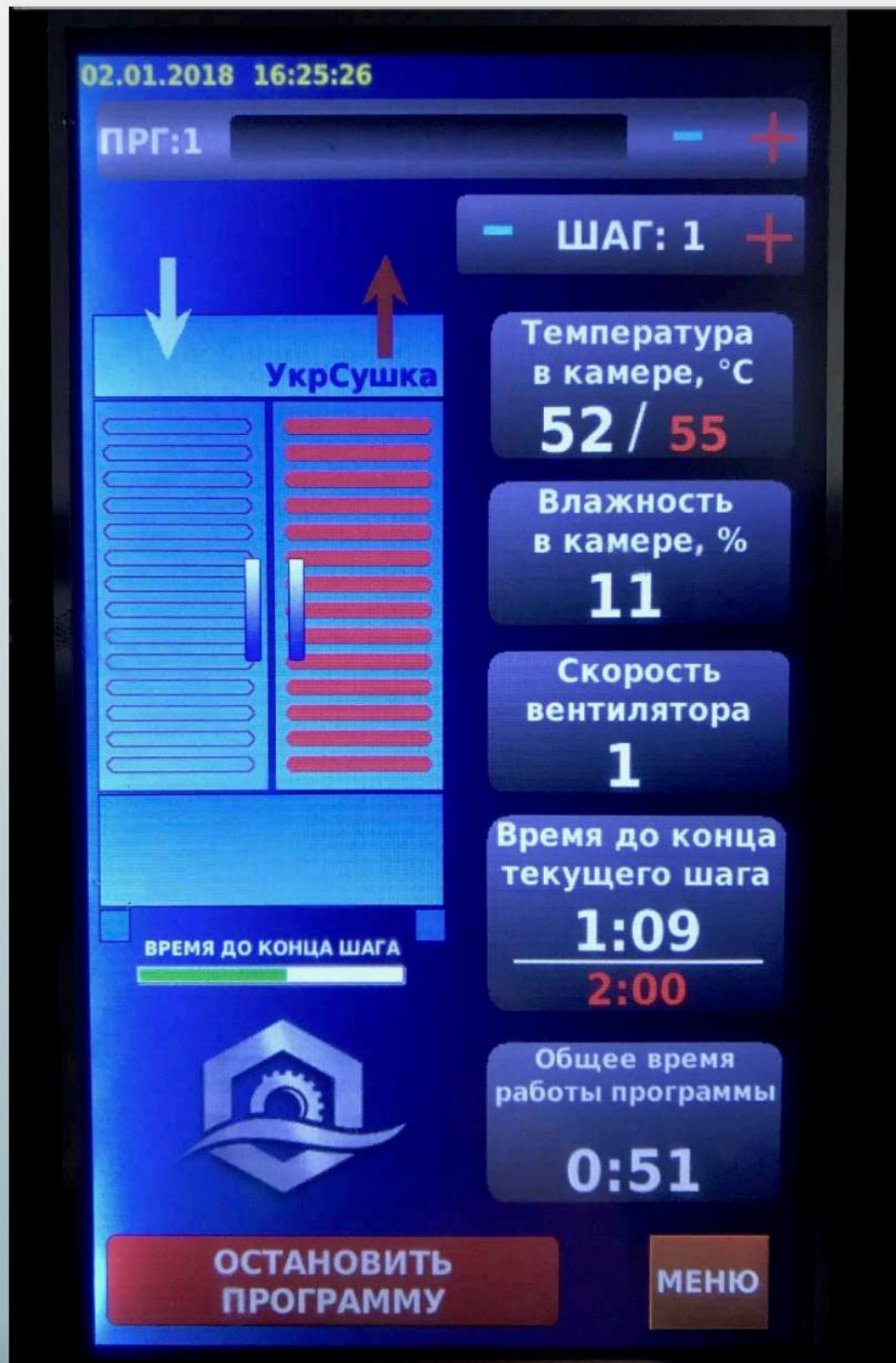


IMPACT-RESISTANT DOORS
THE DRYING PROCESS CAN BE OBSERVED

Touch control of the drying chamber

POSSIBILITIES SENSORY CONTROLS:

1. SETTING THE TEMPERATURE
2. SMOOTH POWER CONTROL
FANS FROM 0 - 100%
3. SETTING THE WORKING TIME
PROGRAMS.
4. ADJUSTING THE VENTILATION
VALVE.
5. PASSWORD PROTECTION AND INSTALLATION
TOUCH ACCESS LEVELS
PANELS.
6. INSTALLATION OF MORE THAN **100** DIFFERENT
PROGRAM.





SECURITY SYSTEM

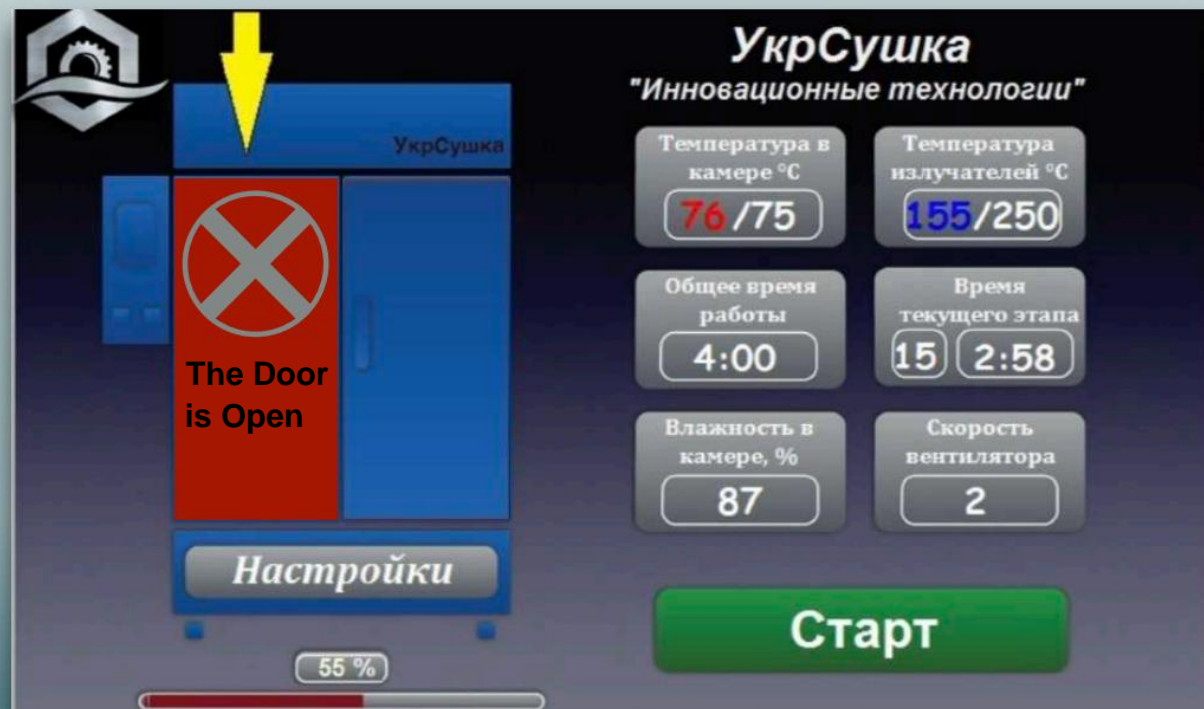
Our company UkrSushka has developed and implemented drying equipment new safety system.

The system prevents a number of problems associated with human factor in production:

- when the door is opened, the drying chamber is heated automatically - It is switched off, after the door is closed, the program continues the set mode and automatically switches on the heating of the chamber (after 5 seconds in the closed state)
- Thus, when the door is opened, the drying cabinet goes into pause mode.



This solution allows preventing product damage if one of the staff forgets to close the door. In the case of flammable products, this solution is extremely important, since if this situation is allowed, the cabinet will catch fire and the fire will spread further. We remind you that this can be avoided by using this safety system.



Notification that the door is open and the drying cabinet idle - will be displayed on the touch screen and will also be accompanied by a corresponding signal after more than 2 minutes (this time can be adjusted in the settings)



FIRE EXTINGUISHING SYSTEM

The cabinet security system can be supplemented with a system fire extinguishing. As a rule, such a system is installed at the request of the Customer, as it is necessary when drying flammable products.

This could be activated carbon, finely dispersed metal products (titanium, aluminum dust, carbon black, etc.).

The fire extinguishing system consists of nozzles installed on the rear wall of the cabinet between all the trays, two water pipes (left and right) and a high-speed ball valve. It is connected to a regular water supply with a pressure of 2 to 5 atmospheres.

In the event of smoke or any fire hazard, the operator turns the tap to supply water to the nozzles, which spray water on each tray. It is also possible to implement the fire extinguishing system in automatic mode. (At the Customer's request)

This system also includes temperature sensors that are set to a specific temperature and when When the set limit is exceeded, the siren is activated.



The IR cabinet itself is made of stainless steel, and the thermal insulation is made of basalt fiber, i.e. from materials that do not support combustion. Thus, the IR cabinet installation is maximally protected from fire hazard situations and, if such occurs, has the ability to quickly eliminate the source of the fire.

BASIC CABINET



The drying cabinet of the "Farmer" series was specially designed for customer demand as a budget model.

The drying cabinet has a standard body for 10 - 20 loading trays.

Distinguish from a standard 10-tray infrared oven:

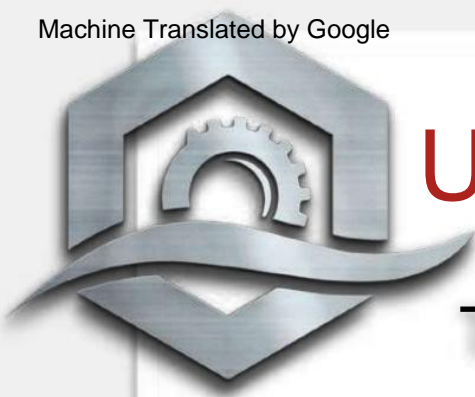
1. The number of infrared emitters is 2 times less.
2. There are no limit switches that automatically turn off. infrared camera when doors are opened.
3. There is no automatic air discharge control, its role in In this case, the air damper (controlled) performs manual mode)
4. There is no touch control for the camera



DRYING QUALITY FIRST OF ALL



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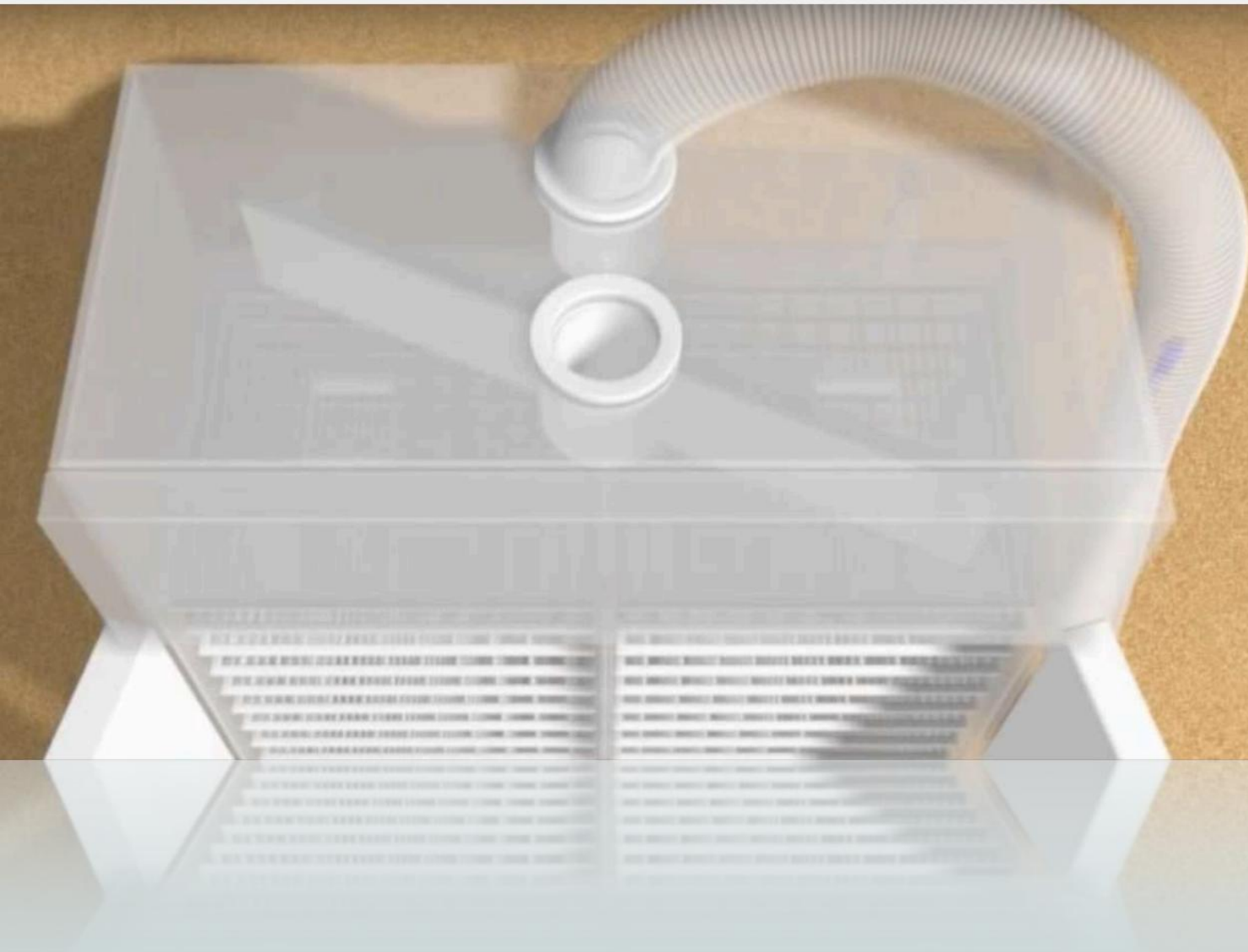
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Universal drying unit
continuous action.

Brief description of drying technology and equipment.

IR technology for drying or removing moisture has a number of significant advantages compared to traditional convection technology.
technology (hot air drying)

1. Efficiency, i.e. less energy is required to evaporate 1 liter of water (1 kW). Heat rays penetrate into the thickness of the product, up to 10-20 mm, while the product itself and the moisture contained in it are heated. The heating process is several times more intense than when blowing hot air, and accordingly, the water turns into steam, very intensively. The ventilation system serves only to removal of steam outside the chamber and room.
2. Drying speed. IR technology allows you to remove moisture several times faster at a lower temperature than convection.
technology.
3. No dusting. If the product contains a finely dispersed fraction, any blowing will lead to dusting and the ingress of dust into the ventilation system, where it will mix with steam and enter the environment. With IR technology, the ventilation system pure steam is removed, which does not contain any product impurities in the form of dust particles. The energy of this steam can be used for heating the premises in winter.
4. Uniform heating of the product over the entire drying area. The same conditions are created for the product over the entire area of the trays, which makes it possible to obtain a high-quality product at the output, not overheated or underdried.
5. Sterilization of the product. Considering the fact that thermal IR rays pass through the entire thickness of the product, drying occurs automatically the sterilization process, the destruction or suppression of various types of bacteria, which in turn improves the quality product and eliminates the need for additional sterilization.



The proposed infrared cabinet unit is designed for drying various fruits, vegetables, root crops, herbs, meat and fish snacks in

semi-automatic mode according to specified parameters.

The drying principle is based on the use of infrared

drying method, infrared emitters are located

the entire drying surface.

The cabinet unit consists of 2 chambers, blown with air, in which trays with the product are placed. Blowing is carried out by a high-pressure centrifugal fan of the VVD type, with reversible air circulation.

The fan is equipped with a frequency converter, which allows you to control the air flow speed, for different types of dried products and depending on their humidity.

The unit provides for humidity and temperature control, and the implementation of a specified drying mode according to selected program.

The trays, inner and outer surfaces of the chamber are made of stainless steel. The gap between the outer and inner walls of the chamber are filled with heat insulator, which allows to reduce to a minimum heat loss.

If necessary, some design elements can be changed depending on specific tasks set by the customer.

Stainless steel tray - mesh (reinforced)

Description	Stainless steel tray with mesh, cell 20x20 mm, tray side height 2 cm
Applications	Universal trays, characterized by high durability, service life is unlimited.
Dimensions	595x595 mm, side height 2 cm.
Load on tray	Not more than 10 kg
Cost of the tray 600x600 mm	38.5 \$
Cost of the tray 800x800 mm	71.5 \$



We recommend using Teflon



Stainless steel tray - mesh

Description	Stainless steel tray with mesh, cell 2x2 mm, tray side height 1 cm
Applications	Used for thinly sliced products (example: chips, cubes, slices)
Dimensions	595x595 mm, side height 1 cm.
Load on tray	Not more than 3 kg
Cost of the tray 600x600 mm	28 \$
Cost of the tray 800x800 mm	50 \$



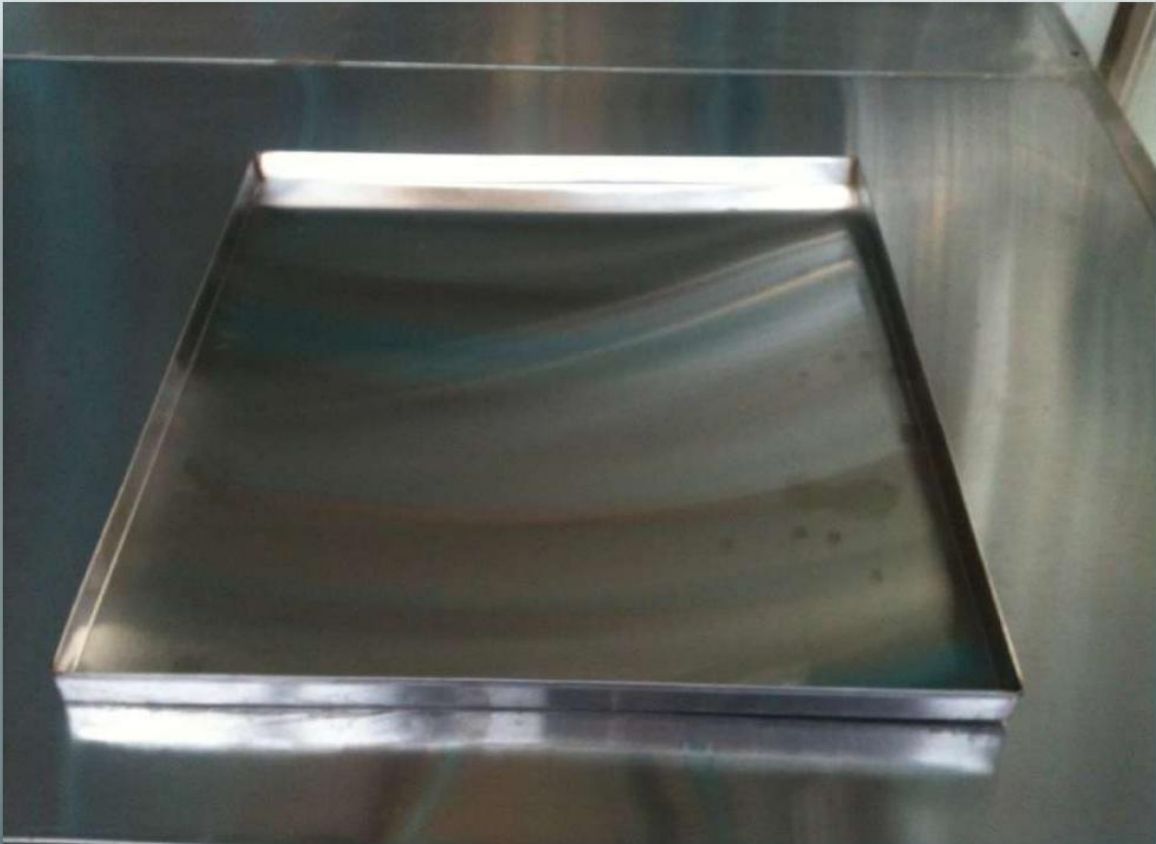
We recommend using Teflon





Stainless steel tray - solid

Description	Solid stainless steel tray, tray side height 2 cm
Applications	Trays are designed for drying pastila (Used for finely dispersed materials)
Dimensions	595x595 mm, side height 2 cm.
Load on tray	Not more than 10 kg
Cost of the tray 600x600 mm	22 \$
Cost of the tray 800x800 mm	42 \$



We recommend using Teflon





(Price per piece)	Teflon with 4x4 mm mesh
Dollar (USD)	16

"Mesh Teflon liner
recommended for use
all products except bulk, liquid and viscous
ones"

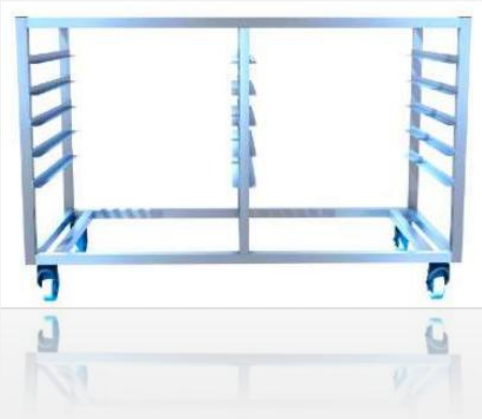


(Price per piece)	Solid Teflon
Dollar (USD)	12

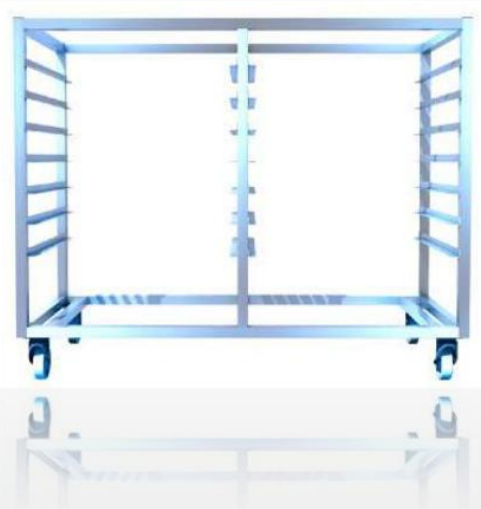
"Solid Teflon liner
used for bulk, liquid
and viscous products (for example
paste)"



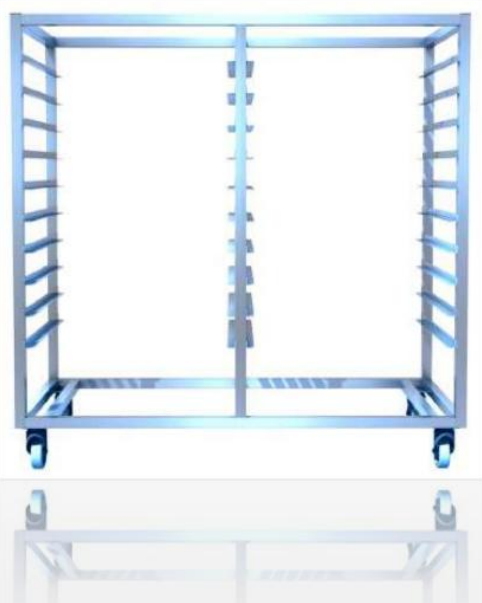
Stainless steel trolley for trays



16 tray trolley	
Dollar (USD)	350



24 tray trolley	
Dollar (USD)	400



32 tray trolley	
Dollar (USD)	450



44 tray trolley	
Dollar (USD)	500



56 tray trolley	
Dollar (USD)	550
Trolley 56 x2 trays	
Dollar (USD)	850



Additional equipment



Vegetable cutter Robot coupe

**Dollar
(USD)**

2,000

CL 50 Ultra

Мощность	550 Вт
Напряжение	Однофазное 230 В или Трехфазное 400 В
Скорость	375 об/мин
Моторный блок	из нерж. стали
Большая полукруглая	воронка площадью 104 см ²
Объем загрузки	2,2 литра
цилиндрическая воронка	Ø 58 мм
Размеры (ШхДхВ)	350 x 320 x 590 мм
Вес Брутто	20,2 кг

Арт. 24465 - CL 50 Ultra Монофазное 230В/50/1

Арт. 24473 - CL 50 Ultra трехфазное 400В/50/3

FRUIT AND VEGETABLE PROCESSING WORKSHOP



INFRARED EMISSION SYSTEM



Infrared emitters are electrical heating elements designed and installed in the cabinet in such a way that the product distributed on the tray is exposed to an equal, uniform thermal radiation, similar to sunlight.

Such uniformity of distribution of the thermal field is possible only when a large number of emitters, given the very close distance from the emitter to the product. This small distance allows for the most efficient transfer of thermal radiation to the product and a reduction in the temperature of the radiation source itself. This is the basis for obtaining a high-quality plant product, where, due to the low temperature,

drying preserves all the useful substances, vitamins and amino acids, in its original form. Many potential

Customers and even manufacturers of drying equipment have a wrong idea about IR radiation. In their understanding, the source of IR radiation should glow like a UFO lamp, or at least be red. This is a wrong idea.

The IR spectrum is not visible to our eyes, unfortunately. We begin see the radiation source itself only when its temperature approaches 700 degrees, and before that we can only feel the heat from the source.

Such high-temperature IR radiation sources are very dangerous for use in drying units, especially when drying food products. Firstly, they must be placed high above the product, otherwise it simply starts to burn (try placing any plant close to a UV lamp, smoke will start to appear in a matter of minutes).

Secondly, such harsh thermal radiation leads to overheating of the food products themselves (herbs - especially medicinal ones, vegetables, fruits, etc.), and This is not acceptable because after such exposure all the beneficial substances are being destroyed.

Thirdly, the high-temperature source itself is dangerous, since there is a dry product lying next to it, which can easily

ignite.

INFRARED EMISSION SYSTEM



The low-temperature IR emitter used in our equipment is free of all these negative qualities. And the most important thing for all food products of plant origin containing water in large quantities requires radiation in the "dark" zone of the IR spectrum, since it is this spectrum that is most effective absorbed by water.

Our task is to remove the moisture found in the plant cell, not causing damage to the cell itself. Not to make the cell "burst" due to the internal pressure of overheated water, but to deliver energy just enough so that the water has time to migrate so many , through the cell membrane.

Then the dried product, be it carrots, onions or beets, when put into water almost completely restores its properties and is not much different from fresh (crunches on the teeth like fresh). Such a product can only be obtained using IR technology and equipment, with sublimation and convection

technology does not restore the product to a crispy state.

And so we came to the conclusion that it is precisely low-temperature IR emitters, evenly distributed above and below the product (that's why there are so many of them in our cabinet) that are capable of efficiently, quickly and at a low temperature removing moisture from the product, while spending minimum electricity.

Best regards, UkrSushka Company

