

# ITALO BASE+<sup>©</sup>

## *The Solar dryer*



**Italo base+<sup>©</sup>** is an original special solar device for drying any kind of materials and especially organic products like fruits, vegetables, herbs, fish, meat and many more. It allows for immediate set up of a clean, safe, easy to use complete drying processing space. **Italo base+<sup>©</sup>** is an original special solar device for drying any

kind of materials and especially organic products like fruits, vegetables, herbs, fish, meat and many more. It allows for immediate set up of a clean, safe, easy to use complete drying processing space.

It introduces a new sun drying concept; its ability to operate even at low level of sun radiation, yet maintaining good product drying capabilities, makes this a unique device.

Inside, complex physics take place; the air flow reduces relative humidity while warming the drying room by means of sun energy. A natural and soft namely Natural Effect Drying (DEN) process takes place with best results in terms of quality.

The big load capacity and the limited space on the ground make this an ideal solution to get the best product processing, close to the cultivated field.

The products can be processed quickly and immediately after harvest, improving overall quality, avoiding the risk of bad fermentation or mold caused by an excessive storage time before processing; in this way big savings are possible in transport costs and ready to pack products can be obtained.

The drying process is made under a variable air flow, shielded from UV radiation; it is thus possible to get peculiar products that keep original colors, fragrances and flavors to an unparalleled extent.

The variable configuration drying chamber allows for processing different products, requiring different drying times, to get the best results for every product type.

The overall system grants an high quality standard, protecting products features from unwanted and dangerous overheating. The dryer uses sun energy to warm and move the air needed for the drying process; it requires a good sun exposure, however the internal configuration is designed to perform good drying processes even at low sun exposure levels; The natural way of the process leads to products of high quality, that keep their original characteristics to a great extent and in a optimal way.



### **G-tek srl**

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*Technical characteristics subject to change without prior notice*





### Easy to use :

once placed on a sunny place, products are hosted on trays.

Loading and unloading operations are very simple with easily accessible trays.

The total capacity of 5,6 m<sup>2</sup> or 8,4 m<sup>2</sup> is suitable for professional production.

The system runs unattended until the desired degree of dehydration is reached.

Maintenance free system, for a long life.

High quality dried products

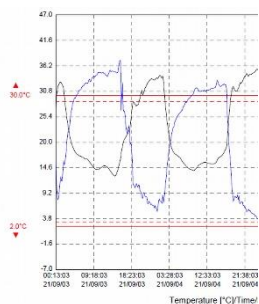
**Italo base+<sup>©</sup>** is a fast compact solar dryer; this allows for high throughput, important energy savings and eliminates the need for other energy sources; the device can be operated as an alternative to traditional dryers when electric grid isn't available. No external electric power is needed by the device so this is good for rural installations.

The device doesn't require special structures or facilities for operation; it can be placed directly on field; this allows for immediate processing of products, saving time and money. Degradation of products due to excessive storage time is also avoided.

More devices can be set up in the same place, with no need for heavy power sources or expensive fuel: no polluting emissions are released by this system. More units side by side, close to cultivations, increase production and allows to process more product types, improving fault tolerance, optimizing processing times and spaces.

Logistics take advantage of the reduced weight and size of the dried products, and of the increased shelf life.

Other important factors are a strong device structure, SAFE low voltage power, low consumption and high quality of the products obtained, scientifically proven. Temp and RH can be recorderd during operation.



The peculiar properties of this innovative drying process, namely **DEN**<sup>®</sup>, lead to new and high-quality surprising food products.

Each product has its own capacity, that must be assessed.



### Technical characteristics

Size: 100 x 150 x 80 cm.

Typical drying temp.: 40°C\*

Air volume, nominal: 400 nm<sup>3</sup>/h

Thermal power: 1,8 kW \*

Capacity: 5,6 m<sup>2</sup> (optional 8,4m<sup>2</sup>)

Power: Solar power

**DEN**<sup>®</sup> technology, € €

24 months standard warranty

\*Measured at 1000W/sq.mt



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