

kide DRYER

DRYING AND CURING UNITS

**CHEESE
DRYING UNITS**

KSQ



**AUTONOMOUS
DRYERS**

R-454C R-449A
R-455A R-513A



**CENTRALISED
DRYERS**

**WATER + ETHYLENGLICOL OR
PROPYLENGLICOL**

Autonomous models*	Cheeses	Refrigeration capacity	Compressor	Flow	Pot. Max. Abs
	kg ⁽⁵⁾	W ⁽⁴⁾	HP	m ³ /h ⁽⁶⁾	kW ⁽³⁾
KSQ-A-3	9.000	8.100	3H	2.400	5,2
KSQ-A-4	12.000	11.900	4H	3.000	6,5
KSQ-A-5	15.000	15.100	5H	3.200	8
KSQ-A-6	22.000	19.100	6H	4.000	11,4
KSQ-A-8	30.000	22.700	8 H	5.300	12,6
KSQ-A-10	45.000	28.900	10H	7.000	15,8
KSQ-A-15	60.000	39.200	15H	9.900	19,7
KSQ-A-20	85.000	45.800	20H	12.800	23,5
KSQ-A-25	110.000	58.400	25H	15.000	32,3
KSQ-A-30	135.000	67.000	30H	18.300	37
KSQ-A-35	160.000	87.600	35H	21.700	48,4
KSQ-A-40	200.000	100.600	40H	24.400	57,6
KSQ-A-50	250.000	120.200	50H	29.000	65,6

* Centralised models to be consulted.

(3) Valid for 400V/III/50 Hz Power Supply. Take this data into consideration for the unit's protection.

(4) With room at +14 °C / 75% R.H.

(5) "kg" for hard paste cheese and ripening at 14 °C (slow dry). Load density: 110/120 kg/m³. Consult us, for the selection of the most suitable unit model and air distribution system.

(6) Drier unit fitted with one adjustable bypass gate, that allows to increase the recirculated air flow.

OPTIONS see page 154