

Item
Model
ProjectName



EL 40

The EL40 is a vegetable dryer with two automatic cycles designed for use in small size kitchens and restaurants. The drying quality ensures that hygiene is respected and that the vegetables are kept at their best up until being served. The drying also limits the need for seasoning leafy vegetables and guarantees that they will keep their full flavour.

601837

FEATURES

- Ideal for drying lettuce, spinach, parsley, swiss chard and cabbage.
- Body in stainless steel and basket in high quality resin.
- Two cycles: "automatic" which alternates rotation with several sudden stops (for all vegetables); "manual" thanks to the adjustable timer up to 59 minutes (for delicate vegetables).
- Very short drying time (1 to 2 minutes).
- The rotation speed (470 rpm) has been designed to dry fragile leaves without crushing them.
- Flat control panel allows the dryer to be cleaned even with a jet of water.
- The remaining water is eliminated through an outlet pipe (diameter 24 36 mm).
- Basket capacity: 32 litres.







Specifications

MODEL	EL40F 601837
Well capacity - It.	40
External dimensions - mm	
width	460
depth	540
height	800
Load per cycle - unit	
light vegetables (ex lettuce)	6/7 UNITS
Load per cycle - kg.	
heavy vegetables	5 KG VEGETABLES
Power - kW	
installed-electric	0.37
Net weight - kg.	30
Supply voltage	230240 V, 1N, 50/60

Included accessories

CODE	DESCRIPTION	
653131	BASKET FOR 5KG VEGETABLE DRYER	1

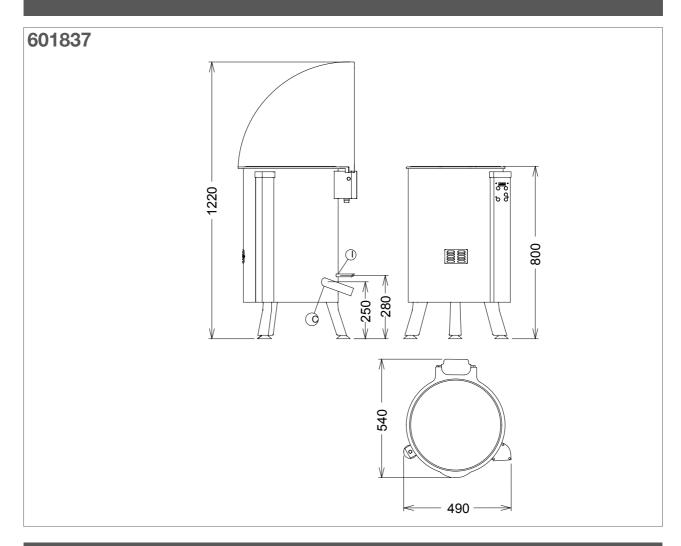
Optional accessories

CODE	DESCRIPTION	
653131	BASKET FOR 5KG VEGETABLE DRYER	✓





Installation drawings



MODEL	EL40F 601837
C - Water drain	24mm
I - Electrical connection	230240 V, 1N, 50/60





Spin dryers

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.







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