



Commercial Pasta Dryer EC100



Touchscreen control panel



Optional long pasta drying rack

The EC100 commercial pasta dryer accommodates 100 drying trays (4 carts) and holds up to 660-770 lbs of fresh pasta per cycle. Built-in fans and heaters work along temperature and humidity sensors to create a flow of hot air through the pasta, slowly drying the pasta from the inside out. A touchscreen control panel allows you to select from programmable recipes controlling ventilation, temperature, humidity, air intake and exhaust. Drying cycles are approximately 18 hours and vary by pasta length and density. Wood frame drying trays are included. The EC100 now features full stainless steel panels.

FEATURES

- › Commercial Pasta Dryer
- › 660-770 lbs per Cycle Capacity
- › Stainless Steel Construction
- › Touchscreen Control Panel
- › Programmable Recipes for Different Pasta Types
- › Dry Pasta with Similar Thickness and Length
- › Built-In Fans / Heaters for Air Circulation and Humidity Removal
- › Built-In Modem for Recipe Analysis by Factory
- › 100 Wood Frame Pasta Drying Trays Included
- › 4 Stainless Steel Drying Tray Carts Included

OPTIONAL ATTACHMENTS

1. **Drying Trays:** Aluminum Frame Drying Trays designed to work with the drying tray cart.
2. **Long Pasta Drying Rack:** Stainless Steel Rack to hang long pastas.



by **emiliomiti**

Commercial Pasta Dryer **EC100**

TECHNICAL SPECIFICATIONS

Model	EC100
SKU	EC100
Length	112"
Width	69.5"
Height	89"
Weight	1,540 lbs
Features	Capacity: up to 660-770 lbs per Cycle Programmable Drying Recipes Touchscreen Control Panel Power: 220 Volt, Three Phase, 31 amp Warranty: 1 year limited
Package Includes	EC100 Commercial Pasta Dryer 100 Wood Frame Pasta Drying Trays 4 Stainless Steel Drying Tray Carts Power Cord (no plug installed)

NOTES