Naddeo



DRYING

ADRY 80

Automatic centrifuge

POWER	7.4Kw
VOLTAGE	400V
FREQUENCY	50Hz
WEIGHT	1050Kg

General configuration

The ADRY80 is an automatic tilting-basket centrifuge designed to remove residual surface water from the product through controlled centrifugal action, suitable for integration into automatic food processing lines. The machine consists of:

- Stainless steel supporting structure with floor-fixing plates
- Anti-vibration feet to ensure stability and absorb the stresses generated during rotation and tilting phases
- Rotating basket made of press-bent stainless steel sheet with Ø 3 mm perforations
- Curved bottom and central cone to ensure correct product distribution inside the basket
- Side guards for the safety of the working area
- Sensors for position control
- Vibration sensor for dynamic monitoring during centrifugation
- Product detachment pipe to facilitate product discharge
- Protection systems dedicated to moving parts

Functional characteristics

The rotating basket ensures effective liquid drainage during centrifugation, while the specific configuration of the curved bottom and central cone promotes uniform product distribution and improved balancing throughout the cycle. Basket rotation is driven by a brushless motor coupled through a toothed belt system, with a maximum speed of 600 rpm. Basket tilting is performed by a geared motor with brake coupled to the main shaft, ensuring controlled, precise and repeatable movements throughout the different operating phases.

Technical-functional summary

The ADRY80 combines a robust and hygienic stainless steel structure with a high-performance centrifugation system and an automatic tilting basket. Control of rotation, tilting, position and vibrations ensures a stable and repeatable process, providing effective removal of surface water, gentle product handling and efficient integration into automatic food processing lines.