



CHANGZHOU KODI MACHINERY CO.,LTD.

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KODI CT-C Series Hot Air Circle Drying Oven



Description

CT-C hot air circle drying oven adopts noise elimination and thermal stable axial flow fan and automatic temperature control system. The entire circulation system is enclosed to make that the heat efficiency of the tray dryer increases from 3~7% of the traditional tray dryer to 35~45% of the present one. The highest heat efficiency can be up to 50%. The successful design of CT -C hot air circulation oven makes that the hot air circulation tray dryer in our country reach the advanced level in the world. It saves energy and increases the economic benefit.

Feature

1. Three kinds of heat source are used for heating : electricity, steam+ electricity.
2. Operation temperature: steam,50-140°C. Max.150°C, electricity,50~350°C. The temperature can be controlled automatically. Moreover it can be recorded through recorder.
3. The inner wall of oven body is fully welded. Each transition adopts circular arc and no dead.
4. The seal property of whole machine is good. Being adopted unique guide rail seal apparatus.
5. The air inlet is equipped with high effective air filter and exhaust outlet is equipped with middle effective air filter.
6. The double doors of oven adapt mechanical interlock apparatus.
7. All parts inside the oven can be assembled and disassembled quickly in order to clean conveniently.
8. The control system has test display and touch screen for your choice.
9. The whole machine is in conformity with the requirements of GMP.



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➤ Technical Parameters

| Model | CT-C-0 | CT-C-I | CT-C-II | CT-C-II A | CT-C-III | CT-C-III A | CT-C-IV |
|-----------------------------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
| Drying capacity(kg/lot) | 60 | 120 | 240 | 240 | 360 | 360 | 480 |
| Electric heating power(kw) | 6-9 | 15 | 30 | 30 | 45 | 45 | 60 |
| Fan power(kw) | 0.45 | 0.45 | 0.45*2 | 0.45*2 | 0.45*3 | 0.45*3 | 0.45*4 |
| Overall dimensions W*D*H(mm) | 1380*1200*2000 | 2260*1200*2000 | 2260*2200*2000 | 4280*1200*2270 | 2260*3200*2000 | 3240*2200*2000 | 4480*2200*2270 |
| Equipped drying cart(set) | 1 | 2 | 4 | 4 | 6 | 6 | 8 |
| Equipped drying tray (pc) | 24 | 48 | 96 | 96 | 144 | 144 | 192 |
| Temperature automatic control box | available |
| Total weight(kg) | 820 | 1580 | 1800 | 1880 | 2100 | 2210 | 2800 |

➤ More Photos

