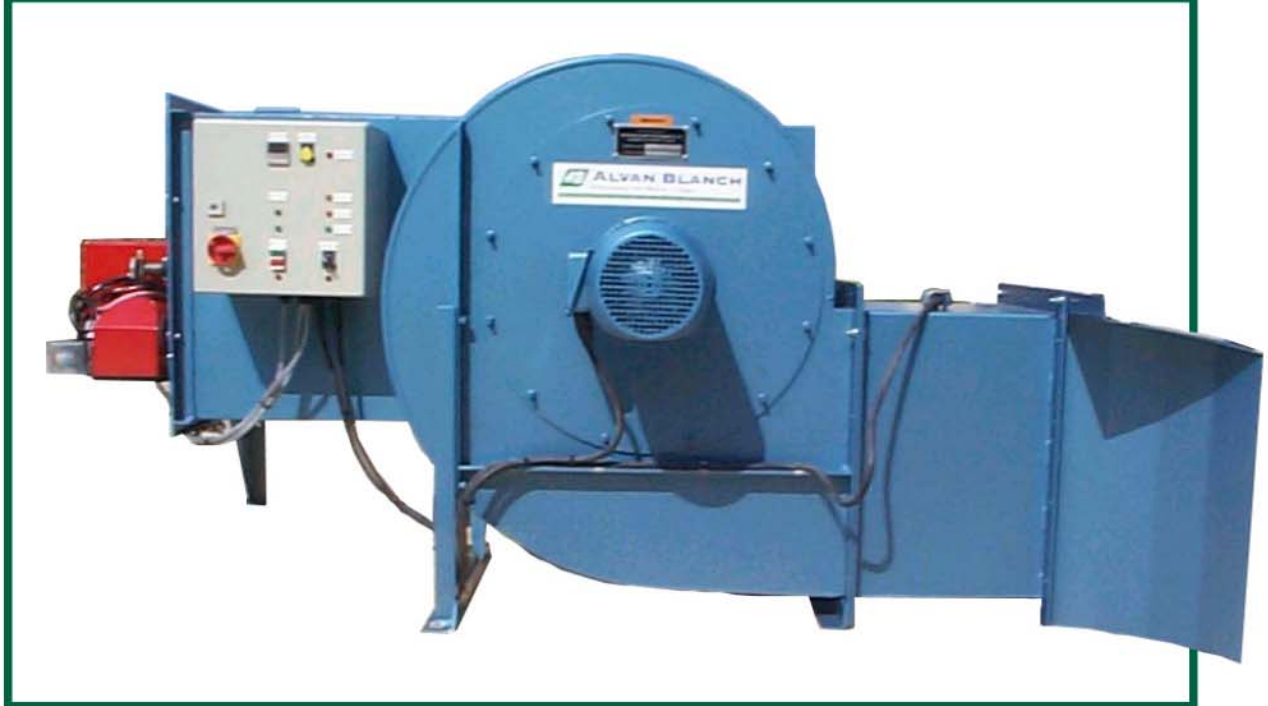


## FAN/HEATER UNIT



Model: B25 Fan/Heater

- AB** To dry medicinal or aromatic herbs on a ventilated platform
- AB** Capacity - approx. 10kgs of dry plant per m<sup>2</sup> per 24 hours
- AB** Propane or natural gas burners - heat exchanger option available
- AB** High performance, low noise backward curved centrifugal fan rotor
- AB** Designed to operate continuously without supervision
- AB** Direct drive for low maintenance/maximum efficiency

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From our comprehensive range of high quality  
herb processing equipment

**Application:**

The fan/heater units are designed to work in conjunction with a perforated platform on which the wet crop is laid – to a depth of about 30 cm (depending on crop).

The stem and leaf of any type of plant can be dried, as well as grains and roots. Very dense matter such as large roots can need a much slower drying time at a greater bed depth and a lower airflow.

**Construction:**

High performance backward curved centrifugal fan impellor direct driven by electric motor ensures optimum efficiency and low noise. The automatic pressure jet burner – LPG or Natural Gas fired – is mounted in a furnace duct on inlet to fan. The control panel incorporates safety shutdown systems and digital thermometer for temperature control and display – including alarm functions. The unit is pre-wired and factory tested.

The drying platform can be of very simple construction with concrete block walls supporting a framework of steel tubes on which are laid the perforated steel sheets. It is normally built by the grower's own labour – although bed materials can be supplied, as required.

Model	Platform area	Dry Crop per 24hrs	Wet crop per 24hrs	Fan Diameter	Drive	Fuel Consumption
	m <sup>2</sup>	Kg	Kg	mm	Kw	LPG - Kg/hr
<b>B04</b>	4	40	200	281	0.55	0.4
<b>B15</b>	15	150	750	500	2.2	5.5
<b>B25</b>	25	250	1250	560	4	9
<b>B40</b>	40	400	2000	630	7.5	14.5
<b>B80</b>	80	800	4000	900	15	29

Note: Fuel consumption assumes 25°C increase from 15°C ambient to 40°C hot air temperature

**Operation:**

The fan/heater delivers hot air at controlled temperatures (generally 40°C for most herbs) to the drying platform. In most cases the crop will be fully dry within 2 hours, at the end of the cycle the furnace is turned off so that the crop can be cooled. Greater fuel economy can be achieved by designing the installation so that in the latter stages of drying when the exhaust air is not saturated with moisture, a proportion of the waste heat can be recycled back into the fan furnace.

In accordance with our policy of continuous development, we reserve the right to change specifications and prices at any time without notice or incurring liability to purchasers.  
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