



tauroessiccatori.com

Solutions for professional drying





B.MASTER professional dryers

Drying to preserve



Reap the fruits of quality

B.MASTER professional dryers were created to meet the needs of farms, holiday farmhouses, officinal herb growers and all those businesses that want to enhance their top-quality raw materials through drying, even in medium/small quantities.

Their flexibility and modular structure make B.MASTER dryers the perfect solution for any need as they adapt to various conditions of use, with the added guarantee that the system can subsequently be expanded if necessary.

A B.MASTER professional dryer is the perfect solution for companies looking to enhance their quality products with new ranges for a market that is increasingly more aware of quality and product genuineness and supply chain control.

Quality made to measure



Professional-level drying for small businesses with small quantities and big quality.

Maximum results even with minimum quantities and the possibility of expanding capacity at any time to ensure returns on the initial investment.

A winning product



Tauro B.Master professional drying systems use natural processes that leave the food's organoleptic and nutrition characteristics intact.

The dried product is therefore of extremely good quality with a high added value.

Wasted effort



Production gluts and second choices often end badly, wasting a whole season's hard work.

Transformation into dried foodstuffs means making the most of a production glut, creating new products and developing alternative markets.

B.MASTER professional dryers

Professional quality for small/medium production



We protect the fruits of your labour

B.MASTER professional dryers have been designed to naturally dry fruit, vegetables, mushrooms, herbs, officinal herbs and many other products.



They work by removing humidity through circulation of air, which may be heated or not. This totally natural process recreates the best environmental conditions inside B.MASTER for delicate gradual drying, without the forcing that could damage the raw materials.



The result is an extremely high quality dried product that maintains all its nutrition properties and organoleptic characteristics.



Shared origins

Tauro Essiccatori was founded in the Veneto countryside. Here we cultivated the ideas for our dryers for those who have written the history and culture of farming. Our clients love quality made in Italy, together with shared values and tradition.

Expandable and flexible

B.MASTER offers maximum flexibility. Operating temperature can be regulated up to 65°C to meet any drying need. More delicate products like officinal plants can be dried gently at low temperatures by the air that circulates inside B.MASTER. While for products with a higher water content, the heating system can be used to considerably reduce drying times and therefore increase productivity.

All B.MASTER models can be added to. This allows companies to reduce start-up costs and test the market with a basic model, safe in the knowledge that they can expand it later and therefore see returns on their investment when production requirements increase.





B.MASTER professional dryers

B.Master - BM40 model



40 trays

14 m²
surface

B.MASTER concentrates all the potential of a professional drying system in a small size.

This is the ideal dryer for small companies that intend to process limited quantities of product with maximum attention to quality and respect for raw materials.

Its 40 drying trays give an effective surface area of 14m², while the 5.1 kW air-heating system enables operating temperatures of up to 65°C.

As an optional extra there is also a 3.4 kW heating unit, useful for drying delicate products where particularly high temperatures are not needed (officinal herbs for example).

Like all Tauro dryers, B.MASTER has a modular structure and can therefore be expanded later with the addition of another drying unit.



Full-optional basic model

B.MASTER is the smallest in the range, but it is fully equipped with the standard features of all our dryers:

- entirely stainless steel structure
- electronic regulation of operating temperature
- 5.1 kW heating power – ideal for all requirements
- regulation system for air circulation

B.MASTER professional dryers

B.MASTER PLUS - BMP72 Model



72 trays

25 m²
surface

With 72 trays and an effective surface area of 25m², B.MASTER PLUS meets all the needs of most small/medium-sized processing companies.

It is fitted with a 5.1 kW electric heat source enabling operating temperatures of up to 65°C.

As an optional extra there is also a 3.4 kW heating unit, useful for drying delicate products where particularly high temperatures are not needed (official herbs for example).

B.MASTER PLUS is another modular structure and can therefore be expanded with another drying unit for greater productivity.



+ quality - consumption

All Tauro dryers are fitted with a system that regulates humid air output, optimising drying and energy consumption by eliminating the right quantity of air for operating conditions and the type of product being dried.
the final result: maximum quality and lower consumption.



B.MASTER professional dryers

Technical data and operating specifications

	B.Master	B.Master Plus
Number of trays	40	72
Size of tray	70 x 50 cm	
Effective surface area	14 m ²	25,2 m ²
Maximum load capacity	approx. 160 kg	approx. 300 kg
Processing capacity (average)	40 - 60 kg/day	70 - 100 kg/day
External measurements (WxHxD)	180 x 141 x 80 cm	180 x 175 x 80 cm
Weight when empty	approx. 170 kg	approx. 250 kg
Heat power	5,1 kW*	
Electric fan	diam. 400 mm	diam. 450 mm
Electric fan power	120 W	175 W
Temperature regulation	electronic with LED display	
RHumid air output regulation	with slatted outlet	
Power supply	400 V - 50 Hz ≈*	

*as an optional extra there is also a 3.4KW/230V 50 Hz heating unit.

Different power supply and frequencies for foreign markets are available on request



Numbers aside: real productivity

B.MASTER is used for hundreds of different products and in the widest variety of ways. This makes it impossible to draw up accurate tables for productivity and absolute costs.

In-house testing and feedback from our customers show an average energy consumption of approximately 1 kW/h for every litre of evaporated water, which translates into an energy cost of €0.10 / €0.15 for

every kilo of fresh product processed

The excellent quality and high added value that products acquire with drying mean that the minimum production costs can easily be absorbed, above all for companies that sell their dried products directly as part of a short supply chain.



B.MASTER professional dryers

Drying solutions made to measure



The flexibility of the B.MASTER drying system allows us to produce plants made to measure for companies with special needs for product quantities or operating conditions.

B.MASTER PLUS drying units can be joined together and fitted with air and heat management systems that allow maximum productivity to be achieved while fully respecting raw materials and the quality of the finished product.

The B.MASTER natural drying process taken to its top production capacity levels, without however giving up on the standards of quality that are part and parcel of all our constructions.

Advanced air and heat management delivered by the B.MASTER ONE system optimises drying and energy consumption.



We have decided to stop here.

B.MASTER dryers are for those who process their products directly, in quantities that justify manual procedures.

We have decided to work exclusively on this scale to support development of new small/medium-sized farming and food companies, which have made quality and not quantity their byword.



Tauro Essiccatori

Tauro Essiccatori
via Pio La Torre 58
36043 Camisano Vicentino (VI)
- ITALY -

Tel: +39.0444.719046
Fax: +39.0444.412515
info@tauroessiccatori.com
www.tauroessiccatori.com