

SOLUTIONS FOR PROFESSIONAL DEHYDRATION

PRODUCTS CATALOGUE
2024





www.tauroessiccatore.com



Tauro was born here

It was in the **Venetian countryside** that the ideas for our dehydrators were born, with the mind set on those who make history and culture out of agriculture.

Wino Tom Am

Choosing Tauro means

BEFORE AND AFTER SALES SERVICE

Dedicated high-tech installations, guarantee and all the **Tauro know-how.**

By your side before and after the sale.

We offer all our experience in professional drying.

We explain how best to dry each product: we are always at your disposal.



Drying is a business.

Paolo Dalicandro, a chef who works with Tauro on experimentation, content and advice on drying for business activities related to drying.

Tauro does not just sell a professional dehydrator: with the purchase you get an initial consulting to accompany you on your way.

CONSULTANCY

The experience of **Chef Dalicandro** at the service of your new business.

Laboratory turnkey.

Thanks to our experience we plan together with you the right laboratory for your business.

We will best define the spaces and items to be purchased.

TURNKEY

We provide our technicians and their support to create a laboratory with **everything you need in addition to your dehydrator.**

For more than 30 years, with our **professional dehydrators**, we have been at the side of farms, agritourisms and the realities of food processing. Valuable allies for chefs and pet food producers.

NO INTERMEDIARIES

All our dehydrators are manufactured at the **Camisano Vicentino** plant.

Made in Italy quality for 30 years.

Company born from the passion of those who live nature and the countryside every day with respect, ingenuity, and dedication.

Raw materials, components, partners: all close to us. Quality assurance and control. Every element of our dehydrators comes from suppliers we trust absolutely and from local sources.

Our dehydrators are handmade in Italian stainless steel, to guarantee durability and resistance.



Natural drying.

Our team of experts has developed a technology with a horizontal flow that allows the air jet to be spread equally to all trays.

We guarantee optimal drying that allows you to have a natural product that keeps for a long time without the addition of artificial colours and conservatives.

NO FOOD ADDITIVES

Extend the **shelf-life** of your products naturally.

Thinking in steps.

At Tauro we can do customised tests with your products.

We are available for specific advice for your line of production.

PRODUCT TESTS

Our experience to realise **personalised tests** with your products.



High-technology natural drying

Add the Wi-Fi module
to your professional dehydrator.
Control the drying cycle
even remotely.

Optional **Wi-Fi system.**

The Wi-Fi module allows you to control the drying cycle without being in front of the machine.

Start, check, pause or stop your drying process
Everything from a **simple dedicated application.**

**ALWAYS
CONNECTED**

Industry 4.0 at your service.

By adding the optional Wi-Fi system, the dehydrator also acquires the features of Industry 4.0, having the possibility of being interconnected to the factory network.

Technology at the service of drying.

With the Wi-Fi system, you can record the progress of the drying cycles, and store them to check them even after some time for batch tracking purposes.

**CREATE
MEMORISE
TRACK**

Possibilities that increase.

Thanks to the Wi-Fi system, you will enjoy additional functionalities not visible from the classic display.

A quick guide of what you are visualising,
or the possibility to create your own
personalised recipes in a easier and faster way.

**ADDITIONAL
FEATURES**

PRODUCT RANGE INDEX PROFESSIONALS DEHYDRATORS

BIOSEC AND BMASTER LINE

With a **professional dehydrator** you can recover waste, expand your product range and increase your income.

**Increase your
production by 100%**



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Biosec De Luxe Line
up to **1 m²** of drying surface
6/12 trays in stainless steel - up to **550 W**



PAGE
12

Biosec PRO
3 m² of drying surface
12 trays in stainless steel - up to **2,0 kW**

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B.Master Base

14 m² of drying surface
40 trays in stainless steel - up to 5,1 kW

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B.Master Base Twin

14 m² of drying surface
40 trays in stainless steel - up to 10,2 kW

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B.Master Plus

25 m² of drying surface
72 trays in stainless steel - up to 7,5 kW

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B.Master Plus Twin

25 m² of drying surface
72 trays in stainless steel - up to 15 kW

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B.Master Plus Twin XL

50 m² of drying surface
144 trays in stainless steel - up to 15 kW

GROWING STEP BY STEP

BIOSEC DE LUXE LINE

The Biosec De Luxe line allows you **to get started the professional drying activity** while having small quantities of product, without having to give up the quality of stainless steel certified for contact with food.



- Made in **Italy**
- Tunnel in **AISI 430** steel suitable for contact with foodstuffs
- **AISI 304** steel trays suitable for contact with foodstuffs
- Dedicated **anti-stick accessory line**
- DrySet Pro **electronic system**



BIOSEC DE LUXE B6

external dimensions 27x27x45 cm



6 trays

23,5x35x1,2 cm

2,5/3,5 kg

approximate load capacity

550 W

allows working temperatures
of up to 68°C

BIOSEC DE LUXE B12

external dimensions 27x27x82 cm



12 trays

23,5x35x1,2 cm

5/7 kg

approximate load capacity

550 W

allows working temperatures
of up to 68°C



NEW ADVANCED TECHNOLOGY

NEW ADVANCED FUNCTIONS
3 programmes with **adjustable temperature**

DrySet Pro
12 programmes, timer and maintenance

20% more space compared to plastic models

Simple and secure **handle closure**

START FROM HERE, ZERO COMPROMISE.

If you are just starting out, have little experience and wish to experience and want to take things step by step, here's the top model. Biosec De Luxe B6: heart and soul in steel. **Dries your products in small quantities, times and temperatures remain the same.**

**Differentiate yourself
expand the offer
create value**

THE FUTURE OF DEHYDRATION IS ALREADY HERE!

BIOSEC PRO

Equipped with a series of automatic programs that make the drying process simple and immediate, gives you the freedom to decide the parameters you need for your product. Choose temperature, duration, humidity and ventilation. Set different phases and create your own drying process in **complete autonomy**.



- Made in **Italy**
- Machine and trays in **AISI 304** steel suitable for contact with foodstuffs



FRESH PRODUCT - MAXIMUM CAPACITY

Tomatoes e.g. San Marzano in half	Sliced fruit thickness approx. 5/7mm	Sliced mushrooms thickness approx. 5mm	Official herbs e.g. rosemary
35 kg	20 kg	15 kg	8 kg

STANDARD

12
trays - 40x60x1,5 cm

3 m²
of drying surface

2,0 kW single-phase
allows working
temperatures of up to 70°C

8
customizables
programmes

OPTIONAL

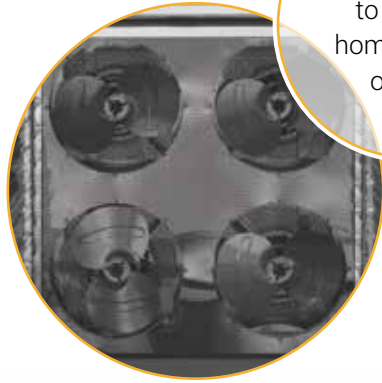
UV-C RAY
system for air sanitation

WI-FI
system for remote
control of operation

2
internal grids
leaf catchers

3
box baskets for herbs and
vegetable masses - 40x60x11 cm

4 heating units
to ensure
homogeneity
of flow



Box baskets
for herbs and
vegetable masses
- optional -



LCD display,
3.5" colour
touch screen



**Removable inlet
air filter**



Pasta kit available
to dry your pasta
- optional -

ENERGY-SAVING, FOR A GREENER WORLD.

Insulated structure for **higher efficiency and energy saving**, faster results and higher quality. Thanks to the integrated humidity sensor, the machine independently controls and manages the recirculation and disposal of moisture-saturated air.

Compact space maximum efficiency

FOR SMALL AND MEDIUM QUANTITIES

B.MASTER BASE

The right choice for companies that want to give **new life to production waste** and differentiate their product offering. B.Master Base is the beginning of a new era for your business.

B.MASTER **BASE**

PROFESSIONAL DEHYDRATOR

- Made in **Italy**
- Machine in **AISI 430** steel suitable for contact with foodstuffs
- Trays in **AISI 304** steel suitable for contact with foodstuffs



FRESH PRODUCT - MAXIMUM CAPACITY

Tomatoes e.g. San Marzano in half	Sliced fruit thickness approx. 5/7mm	Sliced mushrooms thickness approx. 5mm	Officinal herbs e.g. rosemary
80 kg	80 kg	60 kg	25 kg

STANDARD

40
trays - 50x70x1,5 cm

14 m²
of drying surface

5,1 kW three-phase
allows working
temperatures of up to 75°C

8
customizables
programmes

OPTIONAL

3,4 kW single-phase
for drying of **officinal herbs**,
flowers, algae

WI-FI
system for remote
control of operation

4
internal grids
leaf catchers

8/12
box baskets for herbs and
vegetable masses - 11 or 21 cm



NEW TECHNOLOGY

Unique control panel
ELECTRONIC LCD display,
3.5" colour touch screen

Predisposition
for outdoor humid air disposal

Removable inlet air filter



Working temperature up to **90°C**
- optional -

HOW TO BENEFIT FROM IT?

All Tauro dehydrators can be equipped with a **regulation system for the elimination of humid air**, which makes it possible to optimise drying and energy consumption by eliminating more or less air depending on the working conditions, the type of product being dried and the process phase.

More quality less energy consumption

AVERAGE PRODUCTION MAXIMUM RETURNS

B.MASTER BASE TWIN

The right fit for companies that want to **minimise waste**, give new life to production waste, diversify the product offer.

Standard equipment: two electric heat sources to join **the highest temperature even at full load**, two ventilation and humid air disposal units for the highest uniformity.

B.MASTER BASE TWIN

PROFESSIONAL DEHYDRATOR

- Made in **Italy**
- Machine in **AISI 430** steel suitable for contact with foodstuffs
- Trays in **AISI 304** steel suitable for contact with foodstuffs



FRESH PRODUCT - MAXIMUM CAPACITY

Tomatoes e.g. San Marzano in half	Sliced fruit thickness approx. 5/7mm	Sliced mushrooms thickness approx. 5mm	Official herbs e.g. rosemary
150 kg	80 kg	60 kg	25 kg

STANDARD

40
trays - 50x70x1,5 cm

14 m²
of drying surface

10,2 kW three-phase
allows working
temperatures of up to 75°C

8
customizables
programmes

OPTIONAL

WI-FI
system for remote
control of operation

4
internal grids
leaf catchers

8/12
box baskets for herbs and
vegetable masses - 11 or 21 cm



NEW TECHNOLOGY

Unique control panel
ELECTRONIC LCD display,
3.5" colour touch screen



Up to 10 kW
with double heaters



Double fan
and humid air disposal system
it can be ducted with pipe

Expandable:
possibility of adding
drying module
after purchase

**Removable inlet
air filter**

Working
temperature
up to **90°C**
- optional -

POWER AND CONTROL.

All Twin dehydrators come with a **dual heating module**, thanks to which even the most stubborn products can be dried with ease and safety.

Expandable: add a module even at a later stage and get a more spacious dehydrator in line with new production quantities.

**The certainty
of the best
result**

VERSATILE AND RELIABLE PERFECT FOR ANY PRODUCTION

B.MASTER PLUS

Power and delicacy in our largest product: versatile, reliable, perfect for every production. B.Master Plus makes added value the key of your business. With all Tauro technology.

B.MASTER PLUS

PROFESSIONAL DEHYDRATOR

- Made in **Italy**
- Machine in **AISI 430** steel suitable for contact with foodstuffs
- Trays in **AISI 304** steel suitable for contact with foodstuffs



FRESH PRODUCT - MAXIMUM CAPACITY

Tomatoes e.g. San Marzano in half	Sliced fruit thickness approx. 5/7mm	Sliced mushrooms thickness approx. 5mm	Official herbs e.g. rosemary
160 kg	160 kg	120 kg	45 kg

STANDARD

72
trays - 50x70x1,5 cm

25 m²
of drying surface

5,1 kW three-phase
allows working
temperatures of up to 75°C

8
customizables
programmes

OPTIONAL

3,4 kW single-phase
7,5 kW three-phase for
higher thermic power

WI-FI
system for remote
control of operation

4
internal grids
leaf catchers

12/24 box baskets
for herbs and vegetable
masses - 11 or 21cm

NEW TECHNOLOGY
Unique control panel
ELECTRONIC LCD display,
3.5" colour touch screen

Predisposition
for outdoor humid air disposal



Maximum capacity
45 kg of fresh herbs

Removable inlet air filter



Working temperature up to **90°C** - optional -

FOR YOU THIS MEANS:
to dry in total safety thanks to materials certified for food contact. Each of our dehydrators is a unique piece, handmade to your order.

Up to 25 m² of drying surface

BEST CONDITIONS AND MAXIMUM SAFETY FROM THE VERY FIRST MOMENT

B.MASTER PLUS TWIN

The dehydrator allows the drying of very watery products, of large calibre or that require high temperatures from the beginning.

Standard: two electric heat sources allow **the highest temperature even at full load** and two units for ventilation and humid air disposal to ensure maximum uniformity.

B.MASTER PLUS TWIN

PROFESSIONAL DEHYDRATOR

- Made in **Italy**
- Machine in **AISI 430** steel suitable for contact with foodstuffs
- Trays in **AISI 304** steel suitable for contact with foodstuffs



FRESH PRODUCT - MAXIMUM CAPACITY

Tomatoes e.g. San Marzano in half	Sliced fruit thickness approx. 5/7mm	Sliced mushrooms thickness approx. 5mm	Official herbs e.g. rosemary
280 kg	160 kg	120 kg	45 kg

STANDARD

72
trays - 50x70x1,5 cm

25 m²
of drying surface

10,2 kW three-phase
allows working
temperatures of up to 75°C

8
customizables
programmes

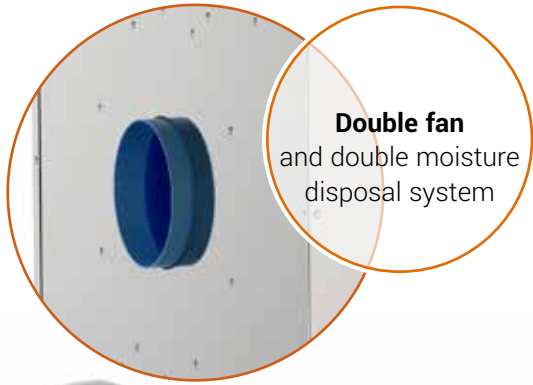
OPTIONAL

15 kW three-phase
for higher
thermic power

WI-FI
system for remote
control of operation

4
internal grids
leaf catchers

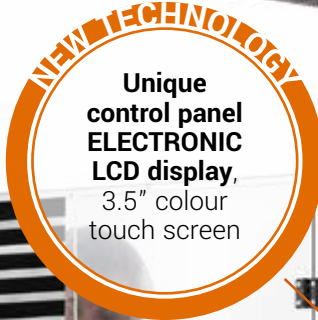
12/24 box baskets
for herbs and vegetable
masses - 11 or 21 cm



Double fan
and double moisture
disposal system



Up to 15 kW
with double
heaters



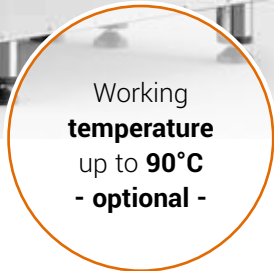
Unique
control panel
ELECTRONIC
LCD display,
3.5" colour
touch screen



Removable inlet
air **filter**



Expandable:
possibility of adding
drying module
after purchase



Working
temperature
up to **90°C**
- **optional** -

USE ITS FULL POTENTIAL.

The **double heating curve** ensures that setted temperatures are reached and maintained over the entire drying surface, optimising time and processes. Even the most difficult products can be dried easily and safely.

Expandable: add a module even at a later and get a Twin XL dehydrator, the largest in the range.

**Choose
your power**

MAXIMUM CAPACITY FOR LARGE PRODUCTION NEEDS

B.MASTER PLUS TWIN XL

The B.Master Twin XL **doubles the surface area** to a total of 50 m².

The largest model for those who dry large quantities of fresh produce all year round.

B.MASTER PLUS TWIN XL

PROFESSIONAL DEHYDRATOR



FRESH PRODUCT - MAXIMUM CAPACITY

Tomatoes e.g. San Marzano in half	Sliced fruit thickness approx. 5/7mm	Sliced mushrooms thickness approx. 5mm	Official herbs e.g. rosemary
380 kg	320 kg	240 kg	90 kg

STANDARD

144

72 trays each module
50x70x1,5 cm

50 m²

of drying surface

10,2 kW three-phase

allows working
temperatures of up to 75°C

8

customizables
programmes

OPTIONAL

176 88 trays each module
24/48 box baskets for herbs
and vegetable masses

WI-FI

system for remote
control of operation

15 kW three-phase

for higher
thermic power

4

internal grids
leaf catchers



Double fan
and double moisture
disposal system

NEW TECHNOLOGY
Unique
control panel
ELECTRONIC
LCD display,
3.5" colour
touch screen

Removable inlet
air **filter**

Working
temperature
up to **90°C**
- **optional** -

- Made in **Italy**
- Machine in **AISI 430** steel suitable for contact with foodstuffs
- Trays in **AISI 304** steel suitable for contact with foodstuffs

IF YOU WANT, IT'S ALL WORTH IT..

Optimise the surface of your B.Master with the **maximum number of shelves**, up to 88 per module, for a total of 176 pieces and a maximum power of 15 kW.

We will find together the perfect set-up for your needs

B.MASTER ACCESSORIES USABILITY AND EVOLUTION

TROLLEY WITH WHEELS

Entirely made of stainless steel, with pivoting wheels, designed for quick and easy insertion of drying trays. Certified for food contact.
Your best partner for reducing loading and unloading times.

- Made in **Italy**
- Trolley in **AISI 430** steel suitable for contact with foodstuffs
- Trays in **AISI 304** steel suitable for contact with foodstuffs

Trolley
for
loading/unloading
for quick and easy
insertion of drying
shelves.



TRAYS, BOX TRAYS AND CUSTOMISED HOLDERS

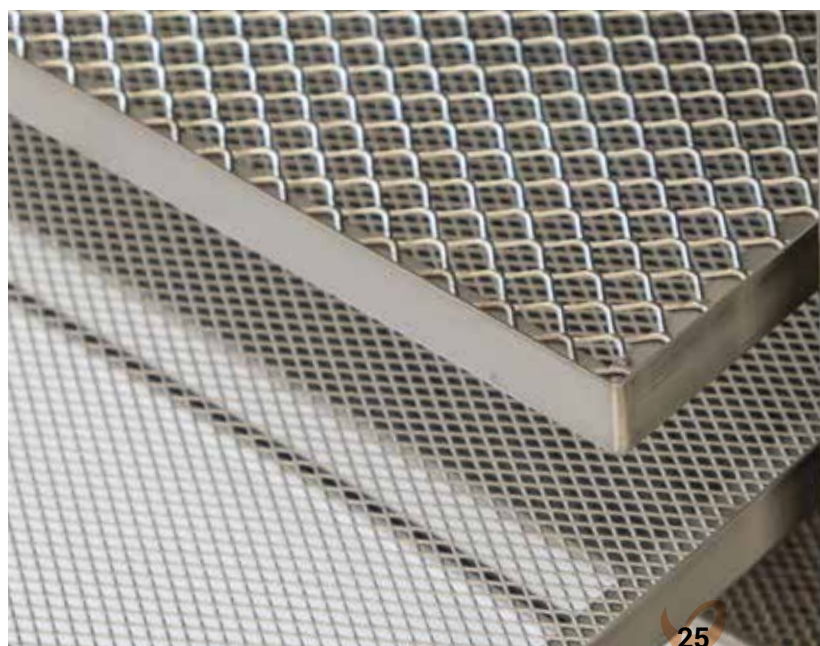
BASKET FOR HERBS AND VEGETABLE MASSES

Available in heights of 11 and 21 cm, the new herb baskets, made entirely of stainless steel and individually handcrafted, **allow high loads of very bulky vegetable masses of up to 100-120 kg** and are 100% compatible with all B.Master models equipped with standard trays. Baskets in **AISI 304** steel suitable for contact with foodstuffs.



TRAYS

Trays available with large or fine mesh.
Trays in **AISI 304** steel suitable for contact with foodstuffs.



NON-STICK ACCESSORIES TO FACILITATE THE PROCESS

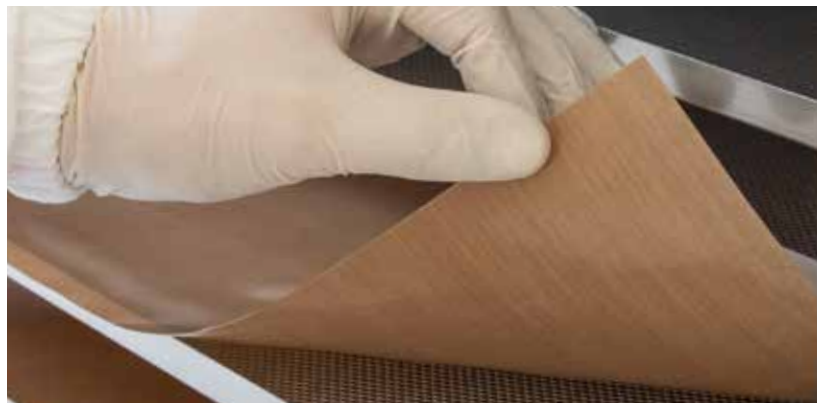


DRYSILK

To dry watery foods, purees, leaves and flowers, sugary and thin products, which would stick to the trays.

DrySilk is made of non-stick food grade material and **can be reused thousands of times**.

Composition: **PTFE** (Teflon®), suitable for food contact.

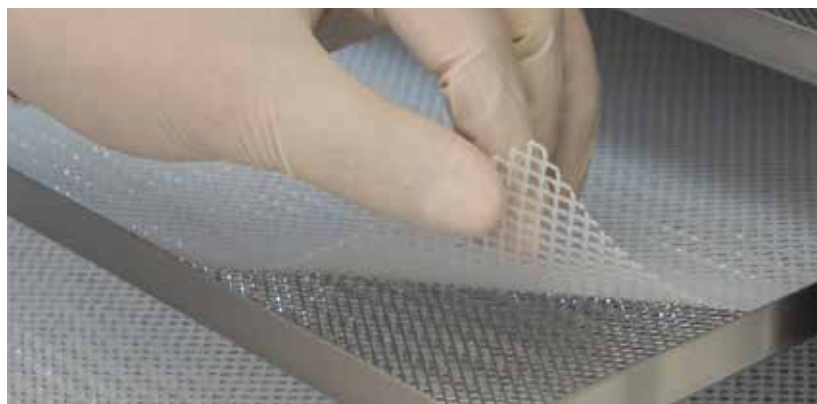


DRYSILK NET

DrySilk Net, non-stick, multipurpose plastic net system suitable for many sliced products.

If you stack them, **you can double the capacity of your dehydrators!**

Composition: **PP** (Polypropylene), suitable for food contact.



SILIDROP

SiliDrop, Made in Italy platinum silicone tray for drying **all the liquids**. Designed to offer maximum performance: **reusable thousands of times**, ideal for purees, yoghurt and semi-liquid preparations.

Composition: 100% **Platinum silicone**, suitable for food contact.



THE BEST WAY TO PRESERVE THE DRIED PRODUCTS

STORAGE BOXES

Certified food contact storage boxes and bags suitable for vacuum packing: simple and professional solutions for storing your just-dried products.

Composition: **PP (Polypropylene)**, suitable for food contact.



EXPANSIBLE AND VERSATILE, DISCOVER THE FEATURES



FEATURES	B6	B12	BIOSEC PRO
Number of trays	6	12	12
Tray dimensions	23,5x35 cm	23,5x35 cm	60x40 cm
Tray edge height	1,2 cm	1,2 cm	1,5 cm
Space between trays	4 cm	4 cm	3 cm
Total drying surface area	0,5 m ²	1 m ²	3 m ²
External dimensions (WxHxD)	27x27x45 cm	27x27x82 cm	65x56x90 cm
Available thermic powers	550 W	550 W	2,0 kW single-phase
Temperature regulation	electronics with display led	electronics with display led	electronics with display 3.5" colour touch-screen
Humid air disposal control	-	-	automatic and adjustable
Empty weight of the machine	7 kg	11,5 kg	62 kg



FRESH PRODUCT	* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG
Tomatoes (e.g. San Marzano in half)	5	9	35
Sliced fruit (thickness approx. 5/7mm)	3 - 4	5 - 8	15 - 20
Sliced mushrooms (thickness approx. 5mm)	2 - 3	4 - 5	10 - 15
Officinal herbs (e.g. rosemary)	1 - 1,5	2 - 3	5 - 8



DID YOU KNOW THAT...

The power expressed in kW indicates the maximum energy consumption when both heating elements and fans are operating at full capacity.

Precise consumption depends mainly on the ambient temperature outside the machine and the amount of total moisture in the product being dried, most of which must be disposed of in the first few hours of drying.



B.MASTER BASE	B.MASTER BASE TWIN	B.MASTER PLUS	B.MASTER PLUS TWIN	B.MASTER PLUS TWIN XL
40	40	72	72	144
70x50 cm	70x50 cm	70x50 cm	70x50 cm	70x50 cm
15 mm	15 mm	15 mm	15 mm	15 mm
45 mm	45 mm	40 mm	40 mm	40 mm
14 m ²	14 m ²	25 m ²	25 m ²	50 m ²
190x140x90 cm	190x140x90 cm	190x175x90 cm	190x175x90 cm	310x175x90 cm
3,4 kW single-phase - 5,1 kW three-phase	10,2 kW three-phase	3,4 kW single-phase - 5,1/7,5 kW three-phase	10,2/15 kW three-phase	10,2/15 kW three-phase
electronics with display 3.5" colour touch-screen	electronics with display 3.5" colour touch-screen	electronics with display 3.5" colour touch-screen	electronics with display 3.5" colour touch-screen	electronics with display 3.5" colour touch-screen
automatic and adjustable	automatic and adjustable	automatic and adjustable	automatic and adjustable	automatic and adjustable
215 kg	240 kg	300 kg	330 kg	525 kg
* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG
80	150	140 - 160	280	360 - 380
60 - 80	60 - 80	120 - 160	120 - 160	240 - 320
40 - 60	40 - 60	80 - 120	80 - 120	160 - 240
20 - 25	20 - 25	40 - 45	40 - 45	70-90

?

DID YOU KNOW THAT...

If you dry in order to resell the dried product, you will need a dedicated space that complies with European legislation on safety and hygiene in processing environments and foodstuffs (EC Regulation 852/2004 at the time of writing) by adopting a control plan according to the H.A.C.C.P. system. This space does not necessarily have to be for the exclusive use of the dehydrator, but must nevertheless comply with current legislation.

* Maximum capacity means the quantity of fresh product at full load.



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