

# FS SERIES

Food Dehydrator (SUS)



**DDS**  
Dual Drying System



FS14

 **KIHARA**  
since 1902

14

28

56

SERIES

## Food Dehydrator (SUS)

# FS SERIES 14



KIHARA circulation-type dehydrator/wet-and dry-bulb control has been highly praised for its low fuel consumption, good finish, and easy operation. KIHARA has received many inquiries and requests about its dehydrators from customers in food processing industry.

In response to your requests, KIHARA has now released FS Series, incorporating new features.

### FS 14

Height 2548 mm x Length 1550 mm x Depth 1445 mm  
(Including exhaust duct)

## Best Performance Focusing on Productivity



### 1 Machine chamber door

Previously it was difficult to clean the inside of the machine chamber. This Series is equipped with a simple access door, allowing you to easily clean the inside of the machine chamber.

### 2 Drain hole

A drain hole is provided to drain water after the machine chamber or dehydration chamber is cleaned.

### 3 Leveling adjuster

The machine can be leveled, which prevents water or dust from accumulating at the bottom of the dehydrator, thereby keeping the machine clean.

### 4 Suction port with filter

A filter is provided as standard equipment to prevent insects and foreign matter from entering the machine.

### 5 Combustion furnace (SUS)

The combustion furnace is made entirely of stainless steel, eliminating any risk of foreign matter intrusion due to paint peeling for example.

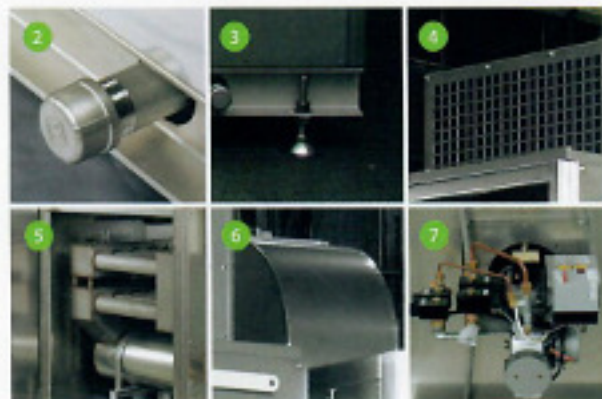
### 6 Exhaust vent

The exhaust vent is designed to fit the outdoor weather cover (commercially available product).

### 7 Burner

You can select the appropriate burner according to your heat source.  
The kerosene or LPG type is available.

\*No city gas is available.



## Lineup of Food Dehydrators (SUS)

### FS SERIES 28

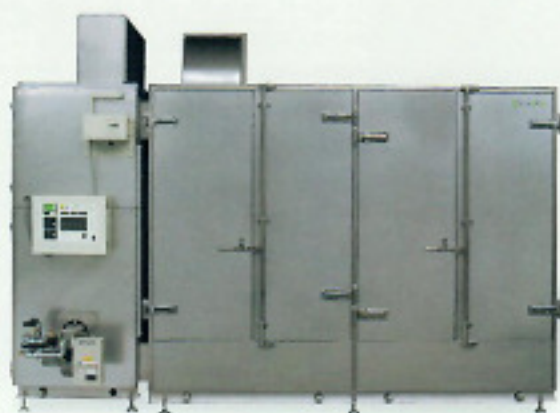
「Performance Focusing on Efficiency」



**FS28**  
Height 2598 mm x Length 2258 mm x Depth 1464 mm  
(including exhaust duct)

### FS SERIES 56

「Outstanding Productivity with Large Capacity」



**FS56**  
Kerosene type: Height 2700 mm x Length 3686 mm x Depth 1492 mm  
(including exhaust duct)  
LPG type: Height 2700 mm x Length 3686 mm x Depth 1492 mm  
(including exhaust duct)

## Lineup of Operation Panel

### PROCON CPC-35 (standard equipment)



Wet-and dry-bulb temperature program control  
Wet-and dry-bulb temperature display/process time display/program setting/list display/abnormal temperature alarm/automatic error diagnosis alarm/overcurrent protection/overheat protection (for preventing the main unit from overheating)

### SMADIGI AUTO SDT-10A



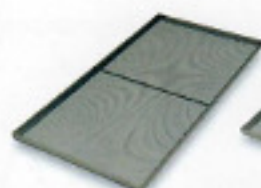
Dry-bulb temperature -- Auto (w/o heating function)  
Wet-bulb temperature -- Auto  
Timer/Overcurrent prevention/Abnormal temperature rise prevention

### SMADIGI MANUAL SDT-10



Dry-bulb temperature -- Auto (w/o heating function)  
Wet-bulb temperature -- Manual  
Timer/Overcurrent prevention/Abnormal temperature rise prevention

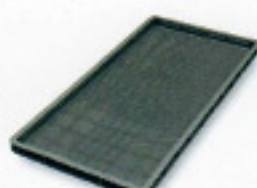
## Lineup of Trays



Stainless steel tray  
(standard equipment)



(Lightweight, half-size type)



Plastic tray

## Options



Fluorine-coated sheet



Suction filter for replacement

## Before Purchasing and Installing this Machine

### CHECK 1 Air suction

What is most important in dehydration is air suction. Inadequate air suction could cause poor dehydration or incomplete combustion in the burner. Please consult us before purchasing this machine.

### CHECK 2 Material

This machine uses stainless steel (SUS304) which may corrode depending mainly on the food you want to dehydrate or processing liquid you use. Please consult us before purchasing this machine.

# Food Dehydrator (SUS)

## □ Specifications

### FS series 14

Model	FS14-K (kerosene type) FS14-LP/LN (LPG type)	
Dimensions (height x length x depth, mm)	2548 x 1550 x 1445 (including exhaust duct)	
Stainless steel tray	1210 x 605 x 30, 14 pcs, 605 x 605 x 30, 28 pcs.	
*1 Plastic tray	1210 x 600 x 52, 14 pcs.	
Power supply	Three-phase 200 V	
Power consumption	530 W	
*2 Fan	Model	Axial fan DF-40ETD1-06
	Rated voltage/output	Three-phase 400 W
	Insulation	Type H
	Static pressure/air volume	150 Pa 72 m <sup>3</sup> /min
*3 Burner (Kerosene type)	Model	ST-E-15
	Fuel	White kerosene
	Combustion capacity	0.75 G (2.9 L/H) 30 kW
*3 Burner (LPG type)	Model	KG-3
	Fuel	LPG (13A)
	Combustion capacity	26 kW
Dehumidifying unit:	One-touch damper with potentiometer	
*4 Operation panel	Model	CPC-35
*5 Inverter	Model	FR-D720-0.4K

### FS series 28

Model	FS28-K (kerosene type) FS28-LP/LN (LPG type)	
Dimensions (height x length x depth, mm)	2598 x 2258 x 1454 (including exhaust duct)	
Stainless steel tray	1210 x 605 x 30, 28 pcs, 605 x 605 x 30, 56 pcs.	
*1 Plastic tray	1210 x 600 x 52, 28 pcs.	
Power supply	Three-phase 200 V	
Power consumption	850 W	
*2 Fan	Model	Axial fan DF-50GT60
	Rated voltage/output	Three-phase 750 W
	Insulation	Type H
	Static pressure/air volume	150 Pa 120 m <sup>3</sup> /min.
*3 Burner (Kerosene type)	Model	ST-E-15
	Fuel	White kerosene
	Burning capacity	1.2 G (4.6 L/H) 48 kW
*3 Burner (LPG type)	Model	FK-SR
	Fuel	LPG (13A)
	Combustion capacity	48 kW
Dehumidifying unit:	One-touch damper with potentiometer	
*4 Operation panel	Model	CPC-35
*5 Inverter	Model	FR-D720-0.75K

### FS series 56

Model	FS56-K (kerosene type) FS56-LP/LN (LPG type)	
Dimensions (height x length x depth, mm)	Kerosene type	2700 x 3685 x 1492 (including exhaust duct)
	LPG type	2700 x 3685 x 1654 (including exhaust duct)
Stainless steel tray	1210 x 605 x 30, 56 pcs, 605 x 605 x 30, 112 pcs.	
*1 Plastic tray	1210 x 600 x 52, 56 pcs.	
Power supply	Three-phase 200 V	
Power consumption	1550 W	
*2 Fan	Model	Axial fan DF-60GT60
	Rated voltage/output	Three-phase 1.5 kW
	Insulation	Type H
	Static pressure/air volume	200 Pa 180 m <sup>3</sup> /min
*3 Burner (Kerosene type)	Model	ST-E-3W
	Fuel	White kerosene
	Combustion capacity	2.0 G (7.6 L/H) 78 kW
*3 Burner (LPG type)	Model	FK-10
	Fuel	LPG (13A)
	Burning capacity	78 kW
Dehumidifying unit:	One-touch damper with potentiometer	
*4 Operation panel	Model	CPC-35
*5 Inverter	Model	FR-D720-1.5K

#### [Notes FS14/FS28/FS56]

- Stainless steel trays (1210mm x 605mm x 30mm) are provided as standard equipment. Plastic trays are also available.
- The static pressure and air volume of the fan may differ depending on the power supply frequency.
- The kerosene type and LPG type are available. The amount of heat required differs depending mainly on the type, shape, and processing quantity of the material you want to dehydrate. In such cases, the capacity or model of the burner may be changed within the allowable range. Please consult us before purchase.
- CPC-35 (wet-and dry-bulb temperature program control) is provided as standard equipment. You can select a suitable operation panel depending on the dehydration specifications.
- You can select whether to use an inverter depending on the dehydration specifications. An inverter is not provided as standard equipment.



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