**SUMMARY LIST OF PRICE OFFER AND TECHNICAL REQUIREMENTS**

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| **Supplier: Business name and headquarters** |  |
| **Supplier ID** |  |
| **Statutory representative** |  |
| **Subject:** | Electric pasta dryer |
| **Buyer:** | SIDAMA s.r.o. Jablonková 1122/34, 075 01 Trebišov, SLOVAKIA |

## Subject: **Electric pasta dryer**

Electric dryer with a drying volume of at least 380 kg of finished product. The finished product from the machine must be stored on wooden screens, these screens on carts that go directly to the dryer, where the programs are set and the dryer is started according to the preset programs of the drying process settings. Wooden sieves with a volume of at least 3 kg of finished product.

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| **Main technical and functional requirements** | **Offered machine meets the requirement: YES / NO** |
| stationary type dryer, hot air |  |
| external dimensions of the dryer cabinet to measure (due to the dimensions of the room) - 3250 mm, width 1350 mm and height 2400 mm. |  |
| drying cabinet made of PUR panels with a thickness of at least 50 mm. |  |
| surface of panels modified for use in food operations. |  |
| The dryer must have two parts - a working one, which is used to insert a set of sieves with dried products, and a preparation room, which is used to prepare the drying air. |  |
| Fan and heating, which ensures the circulation and heating of the drying air in the dryer. |  |
| min. 1 axial fan |  |
| electric heating with an output of min. 13 kW |  |
| emergency temperature sensor that switches off the electric heating in the event of a serious fault |  |
| exhaust fan regulating the humidity in the dryer |  |
| measurement by calibration protocol |  |
| contactor and exhaust fan control |  |
| dimensions of the drying screen frame length - 1200 mm, width - 600 mm. |  |
| sieve frame made of dry lumber, which is not treated with any surface or chemical treatment and is therefore safe for the food industry |  |
| a net safe for the food industry made of PA or PE material must be used on the site |  |
| 4 x trolley with frame and capacity of 30 nets |  |
| 120 net to carts |  |
| dryer working space designed for 4 trucks |  |
| sieve with a volume of min. 3 kg of product |  |
| required total dryer capacity min. 380kg |  |
| operation panel for entering and editing technological programs |  |

**Price offer**

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| Subject: | Name and type mark of the machine | Price (EUR, without VAT): |
| Electric pasta dryer |  |  |

Date: ----------------------------------------------------

Signature of the statutory representative