The North West Technology, a modern company with thirty-year experience in the field of refrigeration, plays an avant-guard role in the field of technological food drying method, thanks to its original cold-process. The idea of a cold-drying system for products as fruit, herbs, pollen preserving their nutritional and organoleptic properties is part of our environment, the Italian Alps, a unique ecological patrimony characterized by a rich flora and fauna and exclusive botanic species. Our mission is to offer innovative instruments to the food industry of fruit, herbs and spices, bio-cosmetics, phytotherapy and apiculture, improving production through higher quality. Please contact our offices at info@northwest-technology.com for further technical and commercial information.
Our innovative solution

The drying process is the most natural method to preserve food. It well preserves most of enzymes, vitamins and mineral salts and if performed at lower temperatures it creates superior final products.

Our “cold” technology is based on cooling systems, which refrigerate air, dehydrate and heat it up to the temperature of 3. /13°C with a 0/1% residual humidity.

This process allows the rapid drying of your food products and keeps unaltered the phyto complex aroma, color and composition.

Better organoleptic features, as to the aspect, complex aroma, color and composition.

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Food products:

- Officinal plants and spices: the cold-drying process of herbs quickly gives high-quality results. The liquid reaches the minimum level required in just /3/0. hours.
- Fruit and vegetables: through the cold-system, each type of fruit, for example apples, berries or citrus fruit, gives better results compared to traditional treatments. The quality obtained is better as to the aspect, consistency and flavour. Also the cold-dried vegetables keep their original features; if subsequently rehydrated, they will show the same original dimension, colour and taste.
- Pollen and honey: the cold-dried honey keeps its softness and colour. In just /0 hours the water is reduced without detrimental effects on its aspect and quality. As to honey, a dehumidifier system provided with rotating discs is available.
- Flowers and mushrooms: rose petals reach the required humidity level without significantly losing the most volatile aromatic fractions, colour and original composition. The mushrooms are to be dried in less than 02 hours, remaining clear and tasty.

Liquids: the extraction liquids are very important and they are obtained from the food drying-process; the fractions of these last ones give many opportunities to enter new businesses. These liquids can be employed in the making of fruit juice, homogenized food, cosmetics and pharmaceutical products.

The duration of the dehumidification cycle varies according to the product type and the required humidity level; the time goes from 6 to 48 hours.

The range

Model NWT-1s
Capacity/cycle: 40 kg
Drawers: n. 6
Electric power: 0.72 Kw/h monophase
Dimensions (H x W x D): 1,150 x 0,900 x 0,660 m
Weight: 115 Kg.

Model NWT-100
Capacity/cycle: 150 kg
Drawers: n. 20
Electric power: 1.9 Kw/h three-phase
Dimensions (H x W x D): 1,700 x 1,260 x 1,000 m
Weight: 260 Kg.

Model NWT-200
Capacity/cycle: 300 kg
Drawers: n. 39
Electric power: 3.4 Kw/h three-phase
Dimensions (H x W x D): 1,900 x 1,360 x 1,270 m
Weight: 350 Kg.

Model NWT-400
Capacity/cycle for herbs: 800/900 kg
Capacity/cycle for fruit: 1200 kg
Drawers: n. 195
Electric power: 7.2 Kw/h three-phase
Dimensions (H x W x D): 1,850 x 0,730 x 1,880 m
Dimensions trolley for herbs (H x W x D):
2,150 x 2,000 x 2,000 m
Dimensions trolley for fruit (H x W x D):
2,150 x 2,060 x 2,060 m
Weight: 550 Kg.

THE PHYSICAL PRINCIPLE

Our cold-drying systems are based on the tested and effective physical principle of a dehumidifier device associated with the constant air-flow in a sealed environment.

A solid and soundproof container includes the whole device made of a refrigerant system, which dehydrates the air, and of a section leading to 3. /13°C with a lowered residual humidity. The air is blown from the lower part in the loading compartment where the product to be dried is placed on several piled-up drawers. This innovative method is called Vaporization Chain System.

The payload for each cycle depends on the model and ranges from 2. kg to /000 kg of fresh product.

The optional Integrated Weighting System, linked to the dryer allows an accurate and automatic control on the humidity taken by the product. Following the extraction of the required quantity of water, the System stops the drying cycle automatically.

Features: - 4 load-cell weighing scale with capacity according to the models; - steel loading surface and structure; - bright led display with programmable transmitter.