



**SOLUTIONS FOR  
PROFESSIONAL  
DEHYDRATION**

PRODUCTS CATALOGUE



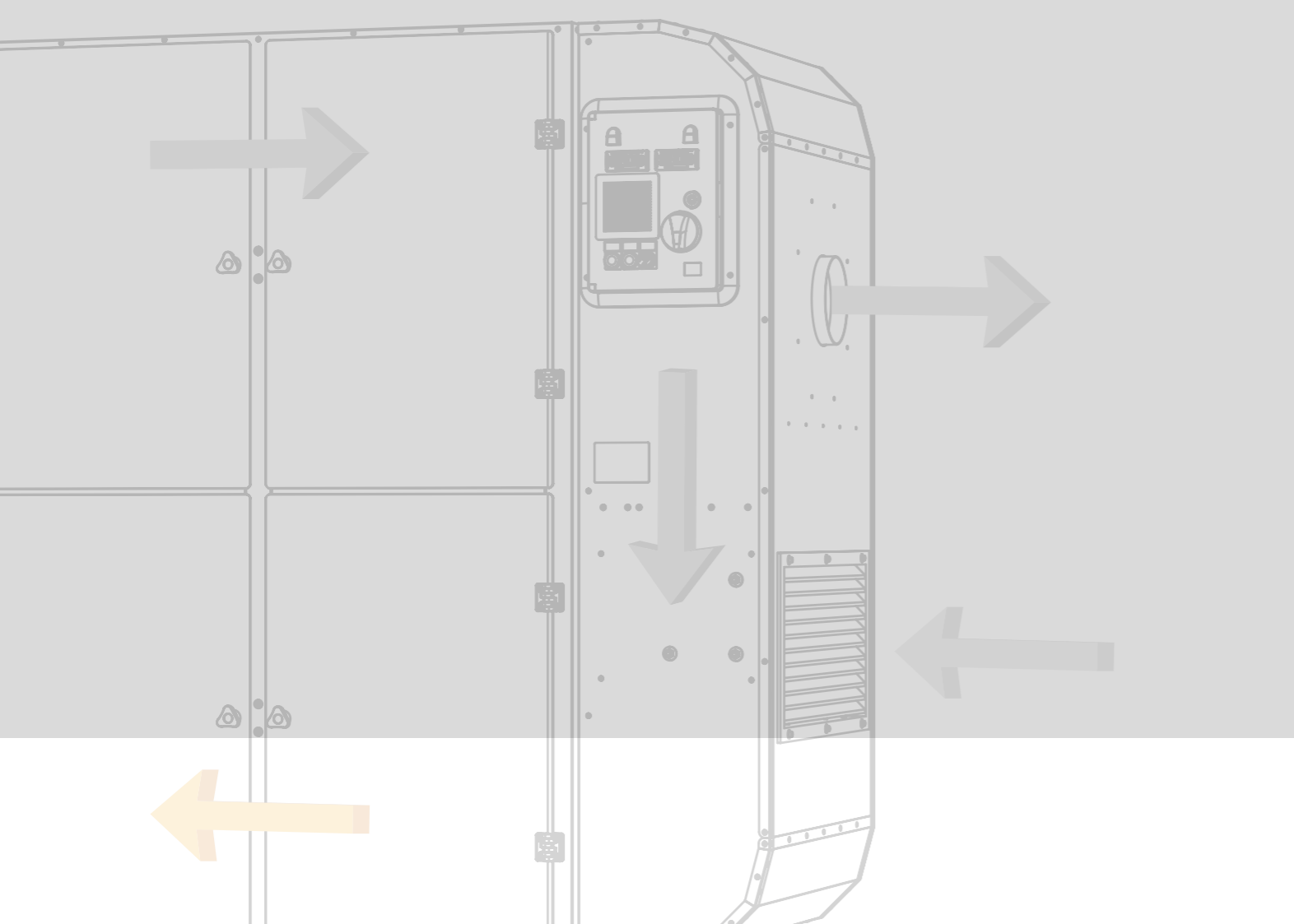
*Tauro was born here*

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.

*Luigi Zanetti*

[www.tauroessiccatore.com](http://www.tauroessiccatore.com)

**NATURAL EVOLUTION**  
FROM THE FIRST PROTOTYPES TO THE PRESENT DAY



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**Biosec PRO**

3 m<sup>2</sup> of drying surface  
12 trays in stainless steel  
up to 2,0 kW

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**08**



**B.Master Base**

14 m<sup>2</sup> of drying surface  
40 trays in stainless steel  
up to 5,1 kW

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**10**



**B.Master Plus**

25 m<sup>2</sup> of drying surface  
72 trays in stainless steel  
up to 7,5 kW

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**B.Master Twin**

25 m<sup>2</sup> of drying surface  
72 trays in stainless steel  
up to 15 kW

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**B.Master Twin XL**

50 m<sup>2</sup> of drying surface  
144 trays in stainless steel  
up to 15 kW

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**20**



**Biosec De Luxe B6**

0,5 m<sup>2</sup> of drying surface  
6 trays in stainless steel  
up to 550 W

# 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**.



### 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
25 kg	20 kg	15 kg	8 kg

STANDARD

12 trays - 40x60x1,5 cm

3 m<sup>2</sup> 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 -

LED display, 3.5" colour touch screen

Removable inlet air filter

100% food grade Stainless steel

## 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.

# High Technology natural dehydration

## 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 is the beginning of a new era for your business.

# B.MASTER BASE

PROFESSIONAL DEHYDRATORS



#### 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
80 kg	80 kg	60 kg	25 kg

STANDARD

**40**  
trays - 50x70x1,5 cm

**14 m<sup>2</sup>**  
of drying surface

**5,1 kW** three-phase  
allows working  
temperatures of up to 65°C

OPTIONAL

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

**4**  
internal grids  
leaf catchers

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

**1**  
automatic ventilation  
module - 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

# 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 DEHYDRATORS



**Maximum capacity**  
45 kg  
of fresh herbs

**Unique integrated control panel**  
with temperature, humidity.  
- Timer optional -



**Expulsion of humid air**  
for outdoor canalisation



### 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 m<sup>2</sup>  
of drying surface

5,1 kW three-phase  
allows working  
temperatures of up to 65°C

OPTIONAL

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

7,5 kW three-phase  
for higher  
thermic power

4  
internal grids  
leaf catchers

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

## 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 m<sup>2</sup> of drying surface

# DOUBLE HOT AIR FLOW DOUBLED EFFECTIVENESS

## B.MASTER TWIN

For all watery, thick products, or which require high temperatures for safety reasons. Maximum heat output and dual ventilation and moisture disposal systems are now integrated in both curves, ensuring high **temperatures and maximum** effect, even at full load.

# B.MASTER TWIN

PROFESSIONAL DEHYDRATORS



### 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 m<sup>2</sup> of drying surface

10,2 kW three-phase allows working temperatures of up to 65°C

OPTIONAL

15 kW three-phase for higher thermic power

4 internal grids leaf catchers

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

## 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.

# Choose your power

# MAXIMUM CAPACITY FOR LARGE PRODUCTION NEEDS

## B.MASTER TWIN XL

The B.Master Twin XL **doubles the surface area** to a total of 50 m<sup>2</sup>.  
The largest model for those who dry large quantities of fresh produce all year round.

# B.MASTER <sup>XL</sup>TWIN

PROFESSIONAL DEHYDRATORS



Loading/unloading trolley



Trays available with large mesh or fine mesh



### 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 m<sup>2</sup>

of drying surface

10,2 kW three-phase  
allows working  
temperatures of up to 65°C

OPTIONAL

176

88 trays each module  
50x70x1,5 cm

15 kW three-phase  
for higher  
thermic power

4

internal grids  
leaf catchers

24/48 box baskets  
for herbs and vegetable  
masses - 11 or 21 cm

## EXPLOIT ALL ITS POTENTIAL.

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.

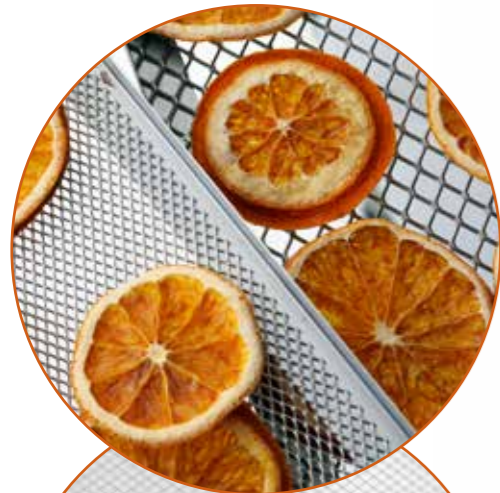
# We will find together the perfect set-up for your needs



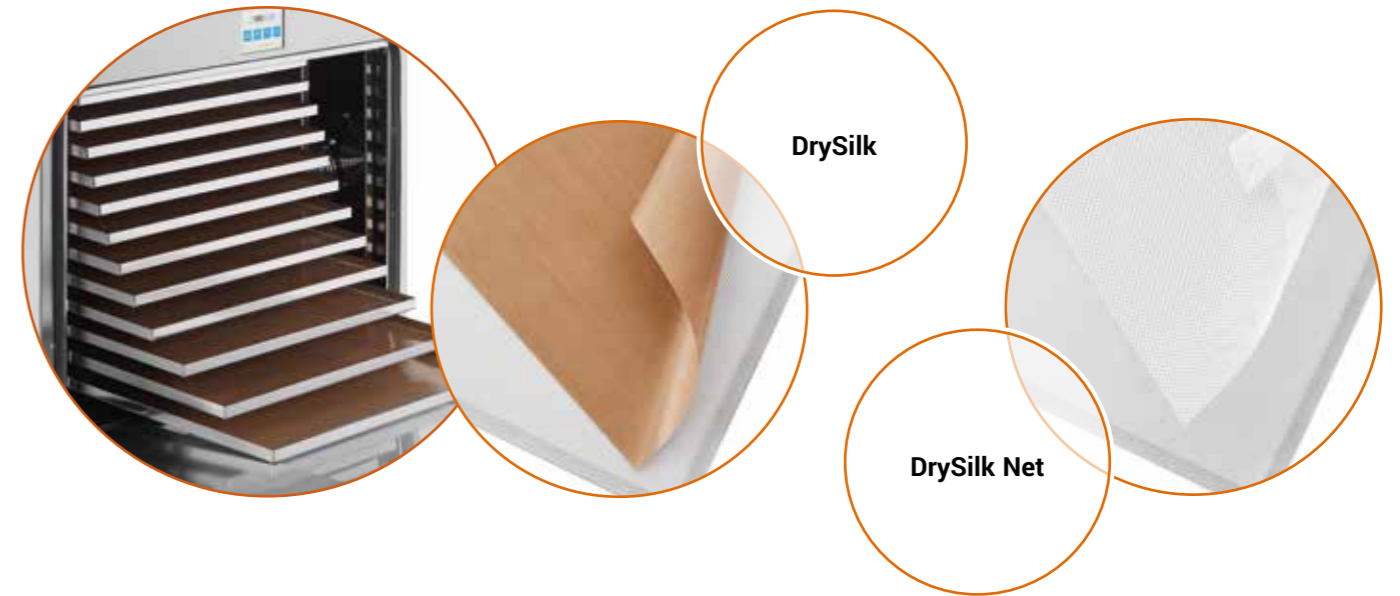
## B.MASTER ACCESSORIES PRACTICALITY AND EVOLUTION

### TRAYS-HOLDER CART

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



**Trays** available with large mesh or fine mesh



**DrySilk**

**DrySilk Net**

### ANTI-STICK FOIL SYSTEM

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.

For special needs, **DrySilk Net** is available as a non-stick plastic net system.

**DrySilkNet** is a multi-purpose net system that gives you unprecedented non-stick properties: use it with strawberries, bananas and sugary products and see the results! And if you stack them, you can double the capacity of your dryer!

### 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 Plus models equipped with standard trays.



# EXPANDABLE AND VERSATILE, FIND OUT THE FEATURES



FEATURES	BIOSEC PRO	B.MASTER BASE
Number of trays	12	40
Tray dimensions	60x40 cm	70x50 cm
Tray edge height	15 mm	15 mm
Space between trays	30 mm	45 mm
Total drying surface area	3 m <sup>2</sup>	14 m <sup>2</sup>
External dimensions (WxHxD)	65x56x90 cm	190x140x85 cm
Available thermic powers	2,0 kW single-phase	3,4 kW single-phase - 5,1 kW three-phase
Temperature regulation	Electronics with display 3.5" colour touch-screen	Electronics
Humid air disposal control	automatic and adjustable	manual/automatic optional



FRESH PRODUCT	* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG
Tomatoes e.g. San Marzano in half	25	80
Sliced fruit thickness approx. 5/7mm	15 - 20	60 - 80
Sliced mushrooms thickness approx. 5mm	10 - 15	40 - 60
Officinal herbs (e.g. rosemary)	5 - 8	20 - 25



B.MASTER PLUS	B.MASTER TWIN	B.MASTER TWIN XL
72	72	144
70x50 cm	70x50 cm	70x50 cm
15 mm	15 mm	15 mm
40 mm	40 mm	40 mm
25 m <sup>2</sup>	25 m <sup>2</sup>	50 m <sup>2</sup>
190x175x85 cm	190x175x90 cm	310x175x90 cm
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	Electronics	Electronics
automatic/electronic adjustment	automatic/electronic adjustment	automatic/electronic adjustment
* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG	* MAXIMUM CAPACITY KG
140 - 160	280	360 - 380
120 - 160	120 - 160	240 - 320
80 - 120	80 - 120	160 - 240
40 - 45	40 - 45	70-90

## 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.

## 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 dryer, but must nevertheless comply with current legislation.

## GROWING STEP BY STEP

### BIOSEC DE LUXE B6

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.

# BIOSEC

HOME DEHYDRATOR

- 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**

24x36x1,2 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**

24x36x1,2 cm

**5/7 kg**

approximate load capacity

**550 W**

allows working temperatures of up to 68°C



### 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



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