

CANE/BAGASSE DRYING OVEN



The Cane/Bagasse drying oven dries a sample of cane or bagasse in a stream of temperature controlled heated air at 105° C, for one hour in a pan with a nylon mesh base.

The exhaust from the oven can either be directed to the rear or the base of the oven. It is preferable to exhaust directly out the rear of the oven, to the atmosphere.

The temperature and the drying period are fully adjustable on the front panel of the oven, and a buzzer is automatically activated at the completion of the drying period.

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