

Professional range catalogue

B.Master



Professional drying solutions



B.Master professional dehydrators

Drying to preserve



Quality for your produce

B.Master professional dehydrators have been created to meet the needs of farms, agriturismo, herb growers and all businesses that have **high-grade raw materials for drying**, even in medium/small quantities.

Their **versatility** and **modular** structure make B.Master dehydrators an excellent solution for all needs, as they adapt to various conditions of use and expansion of the system is always possible, even at a later date.

A B.Master professional dehydrator can be the right answer for companies intending to **add value to their quality produce** by creating **new product ideas** for a market increasingly focused on **quality, genuine** output and control of the entire production chain.

Made-to-measure quality



Professional-standard dehydrator for small business where quantities are limited but **quality is an absolute**. Top-grade results even with small quantities, with the constant option of **expanding capacity**, so the initial investment will always be conserved.

The product at its best



Tauro B.Master professional drying systems are able to dry products in a completely natural way and retain **foods' sensory characteristics and nutrients intact**. The dried product is therefore of outstanding quality with **high added value**.

No more wasted effort



Surplus output and **second grade produce** are often destined for a sorry end, meaning no return on a whole season's hard work. Transformation in the dehydrator allows you to give value to crop surpluses, creating **new products** and developing **alternative markets**.

B.Master professional dehydrators

Professional quality for small/medium output



We protect the fruit of your labours

B.Master series professional dehydrators are designed for the natural drying of fruit, vegetables, mushrooms, cooking herbs, pollen, flowers, herbal remedies, berries and many other products.



They function by removing the moisture from products by circulating air heated to varying temperatures; a completely natural process, which recreates the best ambient conditions inside the B.Master for delicate, gradual drying, with no fierce temperatures which might damage the raw materials.



The result is a dried product of the very highest quality, with all its nutrients and sensory characteristics intact.

The big dry!

With B.Master you can dry virtually anything:

Garlic, Apricots, Pineapple, Orange, Asparagus, Avocado, Banana, Bergamot, Swiss Chard, Broccoli, Persimmon, Capers, Artichokes, Lean Meat, Carrots, Carob, Chestnuts, Cauliflower, Cabbage, Chickpeas, Citron, Cucumber, Cherries, Onion, Coconut, Quince, Dates, Cooking Herbs, Herbal Remedies, Green Beans, Butter Beans, Broad Beans, Figs, Prickly Pears, Fennel, Flowers, Strawberries, Mushrooms, Mulberries, Kiwis, Raspberries, Lentils, Limes, Lemons, Lychees, Almonds, Mangos, Apples, Aubergine, Pomegranate, Melon, Bilberries, Blackberries, Hazelnuts, Walnuts, Sea Cucumbers, Papaya, Pasta, Potatoes, Chilli Peppers and Bell Peppers, Pears, Peaches, Fish, Pollen, Tomatoes, Leeks, Parsley, Prunes, Chicory, Radishes, Celery, Seeds, Spinach, Plums, Grapes, Squash, Courgettes...You can also produce more elaborate recipes, such as energy bars, biscuits, crackers, flours, candied fruit, bouillon granules, pastry and much, much more!

Expandable and versatile

The B.Master offers unbeatable versatility. The **working temperature setting range up to 65°C** covers all drying needs: delicate products such as herbal remedies can be dried at low temperature with the aid of the **excellent air circulation** inside the B.Master. For products with a higher water content, the full heating power can be used to significantly cut drying times and thus boost productivity.

All B.Master models are modular. This allows businesses to keep initial costs down and try out the market by starting production with an entry-level model, in the certainty that they can expand it at a later date and thus still conserve their investment when production requirements increase.





B.Master professional dehydrators

B.Master model - BM40



40
trays

14 m²
area

The B.Master delivers all the potential of a professional drying system in a compact size.

It is the ideal dehydrator for small businesses wishing to transform small quantities of product, prioritising quality and the optimal conservation of the raw materials.

Its 40 drying trays provide a drying surface area of 14 m², while the 5.1 kW air heating system offers working temperatures up to 65° C.

Also available is an optional 3.4 kW heating unit, for those who only have single-phase power available, useful for drying delicate products where particularly high temperatures are not needed (such as herbal remedies).

Like all Tauro dehydrators, the B.Master has a **modular structure**, so it can be expanded at a later date by adding a drying module.



Basic module with full optionals

B.Master is the smallest in the family, but it still has the same standard equipment as all our dehydrators:

- structure in stainless steel throughout
- electronic working temperature setting
- heating power of 5.1 kW, ideal for all needs
- air discharge control system

B.Master professional dehydrators

BM40 - Technical data and operating specifications



	B.MASTER - BM40
Number of trays	40
Tray dimensions	70 x 50 cm
Tray rim height	15 mm
Gap between trays	46 mm
Total drying surface area	14 m ²
External dimensions (WxHxD)	192 x 140 x 82 cm
Weight when empty	ca. 190 kg
Packaging type and dimensions (WxHxD)	crate, 205 x 160 x 95 cm
Weight when packed	280Kg
Heating power levels available	- 3,4 kW 220 V 50/60 Hz single-phase - 5,1 kW 400 V 50/60 Hz three-phase (STANDARD MODEL) - 7,5 kW 400 V 50/60 Hz three-phase
Electric fan	Ø 400 mm
Electric fan power	60 W
Temperature control	electronic with LED display
Moist air discharge control	- manual by means of slatted shutter - automatic by means of ducted extractor fan (OPTIONAL)

Different power supply ratings and frequencies are available on request for export markets or specific needs.

PRODUCT	MAXIMUM CAPACITY	AVERAGE DAILY OUTPUT
Tomatoes (San Marzano or similar, halved)	160 Kg	70 Kg
Apples (slices of about 5/7 mm)	60 Kg	60 Kg
Mushrooms (slices of about 5 mm)	45 Kg	60 Kg
Herbal Remedies	20-25 Kg	20 Kg

Maximum Capacity is the quantity of fresh product when fully loaded in the best, most optimised scenario.

Average Daily Output is guideline and refers to the quantity of fresh product.



+ quality - energy use

All Tauro dehydrators feature a moist air discharge control system for optimising drying and energy use by discharging more or less air depending on working conditions, the type of product being dried and the process phase. The end result: unbeatable quality and lower energy use.



B.Master professional dehydrators

B. Master Plus Model - BMP72



72
trays

25 m²
area

With 72 trays and a drying surface area of 25 m², the B.Master Plus meets the needs of most small/medium sized processing businesses.

It is equipped with a 5.1 kW electric heating unit as standard, or, on request, with a 7.5 kW unit allowing operation at up to 65°C.

Also available is an optional 3.4 kW heating unit,

useful for drying delicate products where particularly high temperatures are not needed (such as herbal remedies).

The B.Master Plus also has a **modular structure**, allowing it to be expanded with second drying module for higher productivity levels.



Figures apart: real productivity

B.Master is used for hundreds of different products and in the most widely varying ways. This makes it impossible to draw up precise tables of productivity and absolute costs. Our tests and our customers' experience point to an average energy use of about 1 kW/h per litre of water evaporated, which means an energy cost of € 0.10 / € 0.15 for every kilo of fresh product transformed. The excellent quality and high added value that products acquire through drying easily absorb the minimal production costs, especially for businesses that sell their own dried products directly to consumers as part of a zero food-miles strategy.

B.Master professional dehydrators

BMP72 - Technical data and operating specifications



	B.MASTER PLUS
Number of trays	72
Tray dimensions	70 x 50 cm
Tray rim height	15 mm
Gap between trays	42 mm
Total drying surface area	25 m ²
External dimensions (WxHxD)	192 x 175 x 82 cm
Weight when empty	ca. 270 kg
Packaging type and dimensions (WxHxD)	crate, 205 x 195 x 95 cm
Weight when packed	380 kg
Heating power levels available	<ul style="list-style-type: none"> - 3,4 kW 220 V 50/60 Hz single-phase - 5,1 kW 400 V 50/60 Hz three-phase (STANDARD MODEL) - 7,5 kW 400 V 50/60 Hz three-phase - Heating by water-air heat exchangers
Electric fan	Ø 450 mm
Electric fan power	80 W
Temperature control	electronic with LED display
Moist air discharge control	<ul style="list-style-type: none"> - manual by means of slatted shutter - automatic by means of ducted extractor fan (OPTIONAL)

Different power supply ratings and frequencies are available on request for export markets or specific needs.

PRODUCT	MAXIMUM CAPACITY	AVERAGE DAILY OUTPUT
Tomatoes (San Marzano or similar, halved)	300 Kg	120 Kg
Apples (slices of about 5/7 mm)	110 Kg	110 Kg
Mushrooms (slices of about 5 mm)	85 Kg	100 Kg
Herbal Remedies	35-45 Kg	40 Kg

Maximum Capacity is the quantity of fresh product when fully loaded in the best, most optimised scenario.

Average Daily Output is guideline and refers to the quantity of fresh product.

Hygiene first and foremost!

B.Master dehydrators **dismantle completely** and the trays can be removed, which also simplifies cleaning of the interior at the end of the drying cycle. Just wipe with a **damp cloth**, or a stainless steel cleaner if necessary, and the dehydrator will be as good as new. For even more in-depth cleaning, the two side structures can easily be removed to reach the most hidden points and remove any product residues.

Trays can be washed **by hand or in industrial washing appliances** of suitable size. They can be soaked indefinitely in clean water to remove the most stubborn residues.





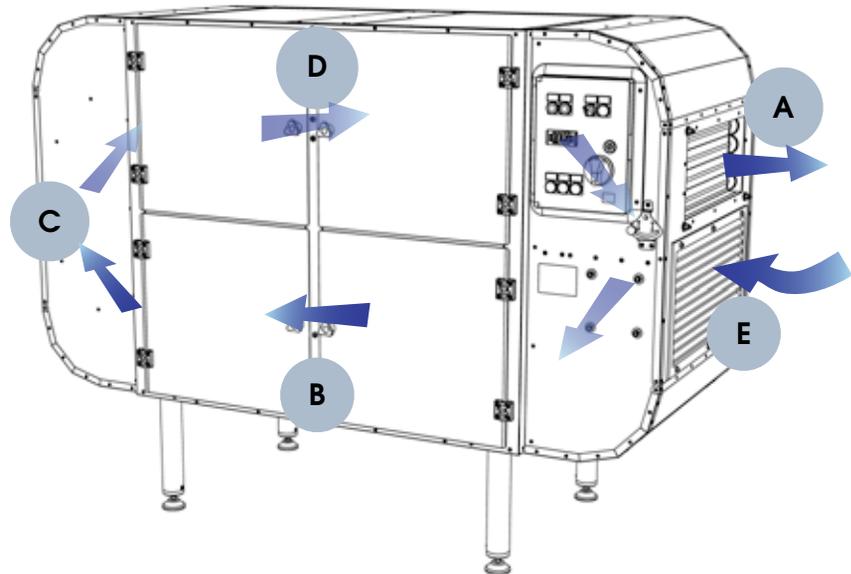
B.Master professional dehydrators

Air flow and discharge shutter

Air flow in B.Master and B.Master Plus recycling systems

B.Master series dehydrators are designed for optimal efficiency, with a structure which allows air to be circulated inside the drying chamber and only discharged **when high humidity values are reached**. This generates real **savings in time and money**.

The diagram shows how the air circulates through a B.Master dehydrator, following the path marked by the arrows.



The shutter **A** can be set by hand in the open, closed or partially open position for **variable air discharge depending on conditions** (see illustration below).

When the shutter **A** is closed, all the air inside the dehydrator is recycled.

When **A** is open, moist air is allowed to escape. At the same time, air from the outside environment is drawn in through the grille **E**. The heating elements fitted in this point heat it, drying it and making it suitable for dehydration purposes. The air will pass **through the trays in the bottom half of the dehydrator (B)**, and will then be conveyed to the upper trays **(D)** around the return curve **(C)**.



Shutter open: moist air discharged



Shutter closed: air recycled inside dehydrator

The **automatic ventilation module** (optional, see next page) is installed next to the shutter **A**, allowing **automated monitoring of humidity levels**, with air discharge regulated on the basis of the temperature and humidity levels required inside the dehydration chamber.

B.Master professional dehydrators

Accessories



AUTOMATIC VENTILATION MODULE

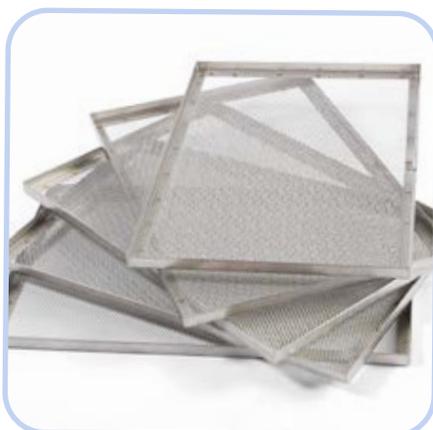
The **Automatic Ventilation Module** is an optional system for electronic control of discharge of moisture-saturated air, thanks to automatic monitoring of its temperature and humidity. The air expelled can then be easily ducted outdoors.

This system allows even more optimised, effective internal air circulation, and perfect control of humidity levels, for even more efficient, economical product drying.

DRYSILK and DRYSILK NET SYSTEM NON-STICK SHEETS

DrySilk non-stick sheets are perfect not only for drying watery foods, purées, leaves and flowers, which would otherwise fall through the holes, but also for products which would tend to stick to the mesh of the trays, such as very sugary fruit.

Made from food-approved non-stick material and reusable thousands of times, they are exactly the same size as the B.Master trays and are easily cleaned with just a damp cloth. For special requirements, there is the alternative of **DrySilk Net**, a system of non-stick food-approved plastic nets.



B.MASTER LINE DEHYDRATOR TRAYS

B.Master professional series dehydrator **trays** are manufactured entirely in **food-approved AISI304 stainless steel**. The mesh which forms the bottom of the tray has holes of about **6x6 mm** and is suitable for processing most products.

When drying **products smaller** than the holes, which might therefore fall through the mesh, users can equip their B.Master with a type of tray with finer mesh, with **holes of about 2x2 mm**.



B.Master Modular Design

Tailor-made drying solutions



Choose:

With the B.Master professional system, you can **configure your dehydrator precisely and effectively**, to meet the most widely varying production needs.

- Choose the **size**: B.Master is modular and can be built with 4 or 8 compartments, depending on your requirements.
- Choose the **power**: from 1.7 up to 7.5 kW depending on your facility's products and capacities.
- Choose the **ventilation**: power rating and supply to suit your technical needs.

Modify:

With B.Master you can modify your dehydrator at any time, **even after purchase, if your production and processing needs increase or change**. You can install any updates yourself, on your own premises, so you will not lose a single processing day. **Increase the space available** by simply adding a 4-compartment module to the machine already in service, install the **automatic ventilation module**, or even **modify the power rating or supply** by changing just the heater and fan unit, to increase the heating power available, cut drying times or keep temperatures higher in the initial phase of the process: with B.Master, you can decide and change anything at any time.

Customise:

As well as its standard production dehydrators, Tauro can also develop, design and produce **customised solutions**, tailored to every customer's specific needs. We can design machines with above-standard drying capacities, or with **heating units operating on sources other** than electricity.



Our experience at your service

Tauro Essiccatori's many years of experience are at your service to help you choose the solution best suited to your needs.

Our engineers are always at your service for the appropriate assessments and targeted trials, to assist your company in the design phase and help you to select the **most suitable, effective solution** for your specific requirements.

Tauro Essiccatori

Our company, our history



WE HAVE SHARED ROOTS

Tauro Essiccatori originates from the passion of those who work closely with nature and the countryside every day, with respect, ingenuity and commitment.

Tauro Essiccatori was born in the countryside of Italy's Veneto region. It was here that the ideas for our dryers first germinated, to serve the farmers who write our history and shape our culture. Our customers appreciate our Italian-made quality and the values and traditions we share with them: our respect and care for the environment, people and the fruits of hard

work. We have always been inspired by values that are coming to the forefront today: energy saving, environmental sustainability, food quality and respect for the food production cycle. Every day, we use these values to design reliable, durable dehydration systems that will guarantee their users the very best dried product quality.



NATURAL EVOLUTION

From the first prototypes to the present day: thirty years of expansion.

The first Tauro dehydrator was produced almost thirty years ago, thanks to the ingenuity and creativity of people who worked with nature, the countryside, vegetable gardens and orchards, on a daily basis. A personal passion became the inspiration for a business, achieving immediate success and continual growth. And all our dehydrators are designed with that idea firmly in mind.

The path patiently mapped out over these years has enabled us to become a benchmark for the industry. Our years of research and development are reflected in a range of dehydrators that include all our knowledge: constant evolution, as we design the dehydrators of tomorrow, today. Always with a clear focus on product evolution, and keeping faith with our original values.



MADE IN ITALY - IN FACT, ALMOST 0 MILES.

Raw materials, components, partners: they are all sourced nearby.

A guarantee of quality and control.

All our dehydrators are built at our plant at Camisano Vicentino. Every component comes from absolutely trusted local suppliers: whether it's stainless steel or our website, everything is always close at hand.

We have decided to work only with partners located close to us because we wish to support local businesses and because we believe in cooperation and quality, reflected in every dehydrator we have built, for thirty years.

