



**SOLUTIONS FOR  
PROFESSIONAL  
DEHYDRATION**

PRODUCTS CATALOGUE  
**2023**

**B.MASTER**  
PROFESSIONAL DEHYDRATOR





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



*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.

*Wino Tom Am*



# INCREASE YOUR PRODUCTION BY 100%

With a **professional dehydrator** you can recover waste, expand your product range and **increase your income**.

## Drying with Tauro Essiccatori means

### BEFORE AND AFTER SALES SERVICE

Dedicated high-tech installations, guarantee and all the **Tauro know-how**

By your side before and after the sale.

We offer all our experience in professional drying.

We explain how best to dry each product: we are always at your disposal.



### Drying is a business.

Paolo Dalicandro, a chef who works with Tauro on experimentation, content and advice on drying for business activities related to drying.

Tauro does not just sell a professional dehydrator: with the purchase you get an initial consulting to accompany you on your way.

### CONSULTANCY

The experience of **Chef Dalicandro** at the service of your new business.

Made in Italy quality for 30 years.

Raw materials, components, partners: everything is close to us. Quality assurance and control.

Our dehydrators are handmade in Italian stainless steel, to guarantee durability and resistance.

### NO INTERMEDIARIES

All our dehydrators are manufactured at the **Camisano Vicentino** plant.



# PROFESSIONAL DEHYDRATORS LINE INDEX



PAGE  
**06**



**Biosec De Luxe Line**  
up to **1 m<sup>2</sup>** of drying surface  
**6/12 trays** in stainless steel - up to **550 W**

PAGE  
**08**



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

PAGE  
**10**



**B.Master Base**  
**14 m<sup>2</sup>** of drying surface  
**40 trays** in stainless steel - up to **5,1 kW**

PAGE  
**12**



**B.Master Plus**  
**25 m<sup>2</sup>** of drying surface  
**72 trays** in stainless steel - up to **7,5 kW**

PAGE  
**14**



**B.Master Twin**  
**25 m<sup>2</sup>** of drying surface  
**72 trays** in stainless steel - up to **15 kW**

PAGE  
**20**



**B.Master Twin XL**  
**50 m<sup>2</sup>** of drying surface  
**144 trays** in stainless steel - up to **15 kW**

# GROWING STEP BY STEP

## BIOSEC DE LUXE LINE

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.



- 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**

23,5x35x1,2 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**

23,5x35x1,2 cm

**5/7 kg**

approximate load capacity

**550 W**

allows working temperatures  
of up to 68°C



20% more space  
compared  
to plastic models

**DrySet Pro**  
12 programmes,  
timer and  
maintenance

**NEW ADVANCED  
FUNCTIONS**  
3 programmes  
with **adjustable  
temperature**

Simple and  
secure  
**handle closure**

### 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**



# 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 DEHYDRATOR



### 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 70°C

OPTIONAL

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

**WI-FI**  
system for remote  
control of operation

**4**  
internal grids  
leaf catchers

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



**NEW TECHNOLOGY**

**Unique control panel  
ELECTRONIC LED display,  
3.5" colour touch screen**



**Predisposition  
for outdoor humid air  
disposal**

**Removable inlet  
air filter**

### 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 DEHYDRATOR



### 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 70°C

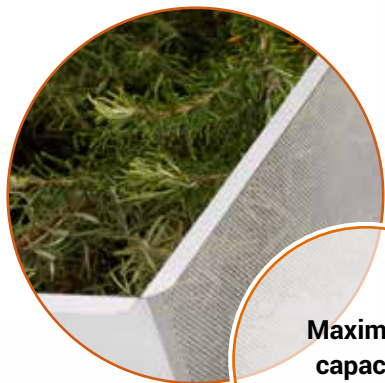
OPTIONAL

**3,4 kW** single-phase  
**7,5 kW** three-phase for  
higher thermic power

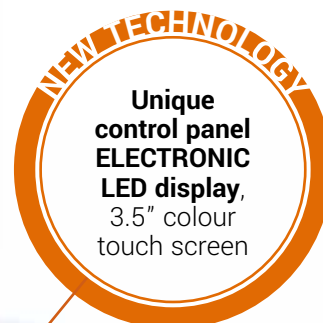
**WI-FI**  
system for remote  
control of operation

**4**  
internal grids  
leaf catchers

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



**Maximum capacity**  
45 kg  
of fresh herbs



**Unique control panel**  
**ELECTRONIC LED display,**  
3.5" colour touch screen



**Removable inlet air filter**



**Predisposition**  
for outdoor humid air disposal

**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 DEHYDRATOR



### 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
<b>280 kg</b>	<b>160 kg</b>	<b>120 kg</b>	<b>45 kg</b>

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 70°C

OPTIONAL

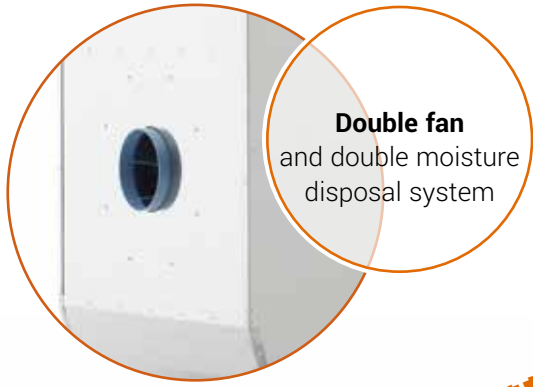
**15 kW** three-phase  
for higher  
thermic power

**WI-FI**  
system for remote  
control of operation

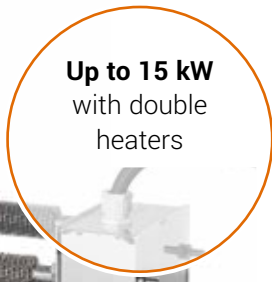
**4**  
internal grids  
leaf catchers

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





**Double fan**  
and double moisture  
disposal system



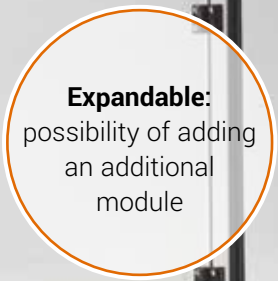
**Up to 15 kW**  
with double  
heaters



**NEW TECHNOLOGY**  
**Unique**  
**control panel**  
**ELECTRONIC**  
**LED display,**  
3.5" colour  
touch screen



**Removable** inlet  
air **filter**



**Expandable:**  
possibility of adding  
an additional  
module

**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.

**Expandable:** add a module even at a later and get a Twin XL dehydrator, the largest in the range.

**Choose  
your power**

# MAXIMUM CAPACITY FOR LARGE PRODUCTION NEEDS

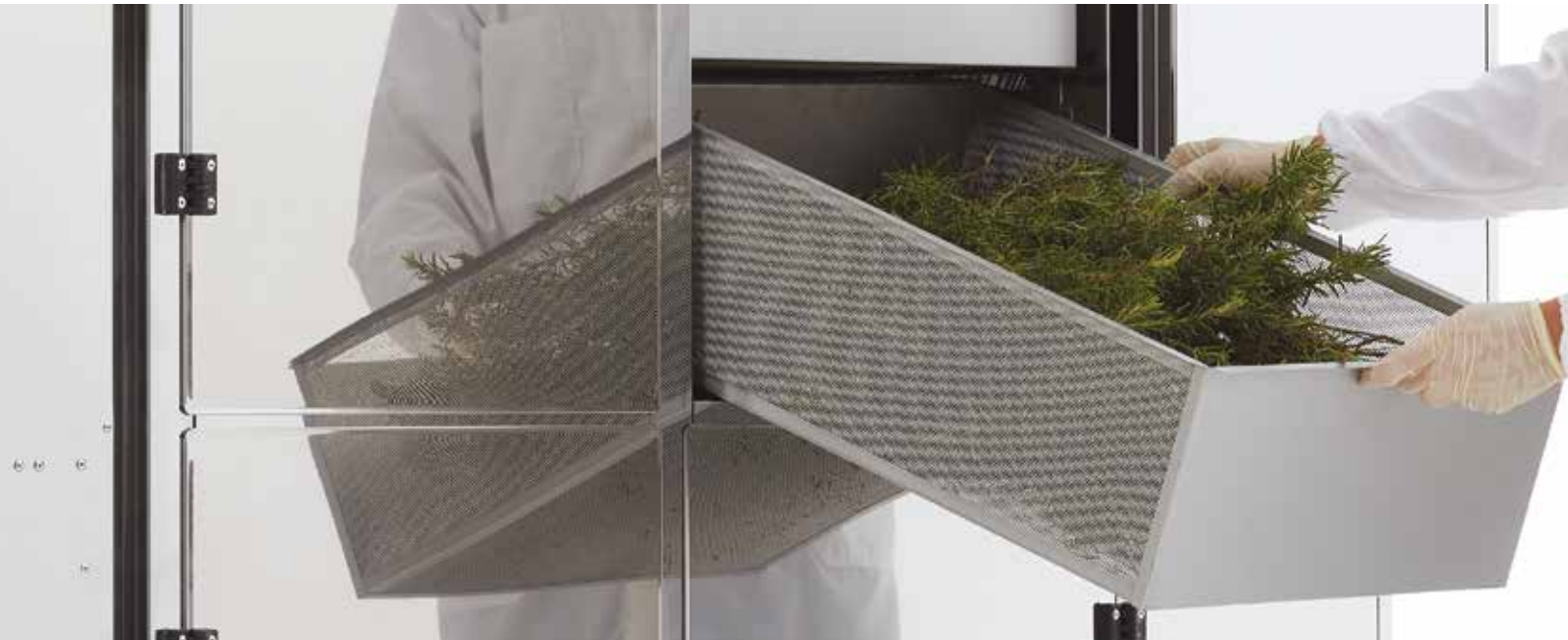
## B.MASTER TWIN XL

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 DEHYDRATOR



### 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
<b>380 kg</b>	<b>320 kg</b>	<b>240 kg</b>	<b>90 kg</b>

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 70°C

OPTIONAL

**176** 88 trays each module  
**24/48** box baskets for herbs  
and vegetable masses

**WI-FI**

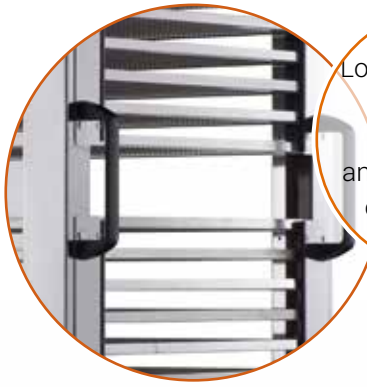
system for remote  
control of operation

**15 kW** three-phase

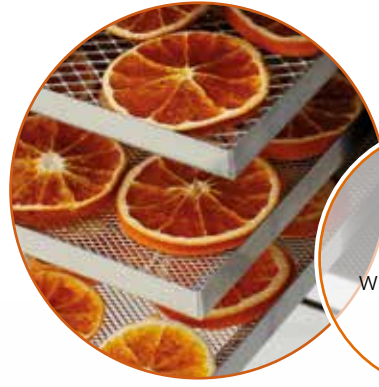
for higher  
thermic power

**4**

internal grids  
leaf catchers



Loading/unloading  
**trolley**  
for quick  
and easy insertion  
of drying trays



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

**Removable inlet  
air filter**



**NEW TECHNOLOGY**  
Unique  
control panel  
**ELECTRONIC**  
**LED display,**  
3.5" colour  
touch screen

**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

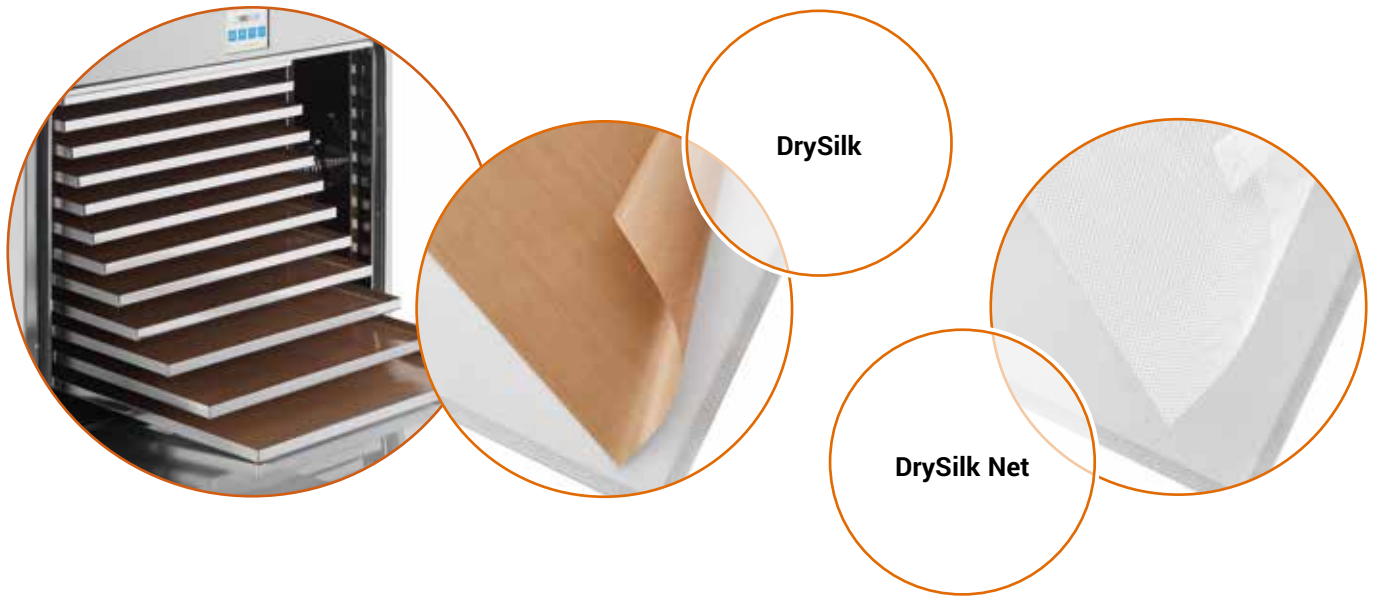
## TRAYS-HOLDER CART

Entirely in stainless steel,  
with pivoting wheels and designed for  
for quick and easy insertion of the  
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

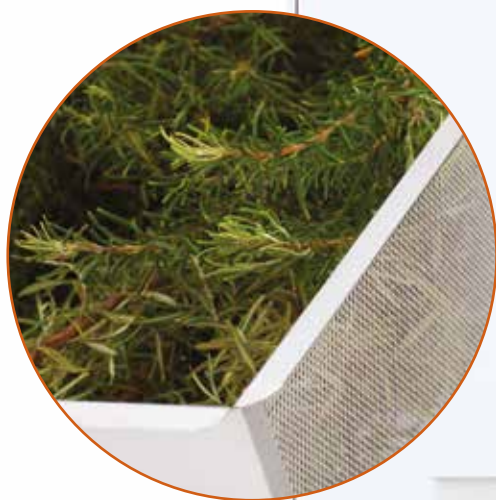
To dry watery foods, purees, leaves and flowers, sugary and thin products, which would stick to the trays. **DrySilk** is made of non-stick food grade material and can be reused thousands of times.

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 dehydrator!

### 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.



# ESPANDIBILI E VERSATILI, SCOPRI LE CARATTERISTICHE



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 with display 3.5" colour touch-screen
Humid air disposal control	automatic and adjustable	automatic and adjustable



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
Official herbs (e.g. rosemary)	5 - 8	20 - 25



## 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.





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 with display 3.5" colour touch-screen	Electronics with display 3.5" colour touch-screen	Electronics with display 3.5" colour touch-screen
automatic and adjustable	automatic and adjustable	automatic and adjustable
<b>* MAXIMUM CAPACITY KG</b>	<b>* MAXIMUM CAPACITY KG</b>	<b>* MAXIMUM CAPACITY KG</b>
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...

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.

\* Maximum capacity means the quantity of fresh product at full load.



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

© Tauro Essiccatori Srl. All rights reserved.  
It is strictly forbidden to copy, publish, and/or use in any way any of the contents of the catalogue without the express and formal authorisation of Tauro Essiccatori Srl. All the material contained is protected by copyright.  
The contents (whether or not they are registered trademarks, texts, images or other) are the exclusive property of Tauro Essiccatori Srl.

April 2023





Tauro Essiccatori Srl - Unipersonale  
Via del Lavoro, 6  
36043 - Camisano Vicentino -VI-  
Italy

+39 0444 719046

**[info@tauroessiccatori.com](mailto:info@tauroessiccatori.com)**

**[www.tauroessiccatori.com](http://www.tauroessiccatori.com)**