TAMAI

CutleryDryer

PROFESSIONAL CUTLERY DRYER

General Catalogue

cutlerydryer.com

EVOLUTION

by ACTIVE CONTROL

MADE IN ITALY

In the EVOLUTION line we have introduced the ACTIVE CONTROL technology, which allows to easily and intuitively follow the operating phases of your cutlery dryer directly from the control panel. The board is equipped with an LCD display, which shows the phases of WARMING, READY, STANDBY and the (non-blocking) alert REPLACE CORN COB. These innovations and the excellent performance make our machines even more competitive and versatile.

TAMAI
CutleryDryer

Why buy a machine for drying, polishing and sanitizing cutlery?

Optimise time and save money

With our cutlery dryer machines, the drying job is completed in a few minutes. Thanks to this, time saving translate into money savings, allowing the cost of the investment to be amortized in a short time. Furthermore, by eliminating vinegar and dishcloths we'll have further savings.

Durability

Extend the life of the cutlery and improve the quality of the service. With our machines, the cutlery has a better appearance and the mise en place will be perfect. It will feel like you have new cutlery every day! The action of the corn cob combined with the vibrations will remove any residue of limestone and/or chemicals from the surface. Furthermore, the antioxidant treatment for silver cutlery will last longer.

Sanitization

Our cutlery dryer machines carry out the sanitization that, in this particular moment, is a really important advantage. This process take place through the high temperature which allows a guarantee result.

Brilliance

Limescale spots are removed quickly, making the surface of the cutlery shine.

Eco Friendly

Our cutlery dryer machines using the CORN COB: an eco-friendly material 100% green, totally natural and biodegradable. The corn cob, thanks to its abrasive and absorbent properties, allows to obtain bright and dry cutlery.

Easy to use

Our cutlery dryer machines are equipped with ACTIVE CONTROL. The LCD display guides the user, step by step, through short, simple ad intuitive sentences.

The Heat's Power and the Vibrations' Strength'

For cutlery perfectly dry, shiny and sanitized

RAPTOR

Cod. 710 evo

New Automatic counter-top model, compact and unique. Recommended for a maximum of 150 seats. Cutlery entrance on the front and cutlery exit in the internal compartment.

COMPACT

It can be easily placed on or under a table or built-it, with no need for external supports.

QUIET

The noise is limited thanks to the cutlery exit placed in the internal compartment.

ACTIVE CONTROL

Equipped with ACTIVE CONTROL technology with display that allows following the operating phases easily and intuitively, directly from the control panel.

PHASES

Start - warming - ready

STANDBY FUNCTION

The machine can be paused for a limited time during service.

REPLACE CORN COB

Non-blocking alert, which signals when to change the corn cob.

HOW TO USE

Insert cutlery continually, wet and drained, at 5/7 pieces per time.

RESULT

Cutlery runs in a stainless steel AISI 304 spiral tank immersed in high temperature corn cob to be dried, polished and SANITIZED.

Structure	Stainless steel AISI 304
Sizes	500x560x550 mm
Weight	48 kg
Power supply	Single phase 230V 50Hz
Absorption	0.70 Kw
Power circuit	12V
Production	Recommended for a a maximum of 150 seats - 3500 cutlery pieces
Supplied with	1 Box of corncob (plant-based and biodegradable material) 1 Cutlery basket
Optional	Wheel-mounted support

EAGLE

Cod. 510 evo

New Automatic, unique counter-top and built-in model. Recommended for a maximum of 250 seats. Equipped with runners for cutlery basket.

ACTIVE CONTROL

Cutlery entrance and exit on the front. Equipped with ACTIVE CONTROL technology with display that allows following the operating phases easily and intuitively, directly from the control panel.

PHASES

Start - warming - ready

STANDBY FUNCTION

The machine can be paused for a limited time during service.

REPLACE CORN COB

On-blocking alert, which signals when to change the corn cob.

HOW TO USE

Insert cutlery continually, wet and drained, at 10/12 pieces per time.

RESULT

Cutlery runs in a stainless steel AISI 304 spiral tank immersed in high temperature corn cob to be dried, polished and SANITIZED.

Structure	Stainless steel AISI 304
Sizes	680x680x470 mm
Weight	86 kg
Power supply	Single phase 230V 50Hz
Absorption	0.75 Kw
Power circuit	12V
Production	Recommended for a a maximum of 250 seats - up to 5,000 cutlery pieces
Supplied with	1 Box of corncob 4 kg (plant-based and biodegradable material)
Optional	Wheel-mounted support; Cutlery basket

CE

EAGLE UP

Cod. 610 evo

New Automatic counter-top model. Recommended for a maximum of 250 seats. Equipped with runners for cutlery basket. Cutlery entrance on the top and exit on the front.

ACTIVE CONTROL

Equipped with ACTIVE CONTROL technology with display that allows following the operating phases easily and intuitively, directly from the control panel.

PHASES

Start - warming - ready

STANDBY FUNCTION

The machine can be paused for a limited time during service, restart from time to time to be always ready for use.

REPLACE CORN COB

Non-blocking alert, which signals when to change the corn cob.

HOW TO USE

Insert cutlery continually, wet and drained, at 10/12 pieces per time.

RESULT

Cutlery runs in a stainless steel AISI 304 spiral tank immersed in high temperature corn cob to be dried, polished and SANITIZED.

Structure	Stainless steel AISI 304
Sizes	680x680x470 mm
Weight	84 kg
Power supply	Single phase 230V 50Hz
Absorption	0.75 Kw
Power circuit	12V
Production	Recommended for a maximum of 250 seats - up to 5,000 cutlery pieces
Supplied with	1 Box of corncob 4 kg (plant-based and biodegradable material)
Optional	Wheel-mounted support; Cutlery basket

CE

TORNADO EVO

Cod. 410 evo

Automatic model with wheels. Recommended over 250 seats. Cutlery entrance on the top and exit on the front.

ACTIVE CONTROL

Equipped with ACTIVE CONTROL technology with display that allows following the operating phases easily and intuitively, directly from the control panel.

PHASES

Start - warming - ready

STANDBY FUNCTION

The machine can be paused for a limited time during service.

REPLACE CORN COB

Non-blocking alert, which signals when to change the corn cob.

HOW TO USE

Insert cutlery continually, wet and drained, from the chute on top of the machine.

RESULT

Cutlery runs in a stainless steel AISI 304 spiral tank immersed in high temperature corn cob to be dried, polished and SANITIZED.

Structure	Stainless steel AISI 304
Sizes	850x730x810 mm
Weight	130 kg
Power supply	400V 3P+N+PE/50Hz
Absorption	1.50 kW
Power circuit	12V
Production	Recommended for over 250 seats - 10.000 cutlery pieces
Supplied with	2 Boxes of corncob 5 kg (plant-based and biodegradable material)
Optional	Cutlery basket support; Cutlery basket

CE

STAR EVO

Cod. 110 evo

Highly versatile manual model. Recommended for a maximum of 80 seats. Equipped with wheel-mounted support.

VERSATILE

Apart from cutlery, other small metal objects commonly used in kitchens can be inserted in the machine.

ACTIVE CONTROL

Equipped with ACTIVE CONTROL technology with display that allows following the operating phases easily and intuitively, directly from the control panel.

PHASES

Start - warming - ready

STANDBY FUNCTION

The machine can be paused for a limited time during service..

REPLACE CORN COB

Non-blocking alert, which signals when to change the corn cob.

HOW TO USE

Insert 40 pieces of cutlery wet and drained.

RESULT

The cutlery are immersed for 60" in high temperature corn cob to be dried, polished and SANITIZED.

Structure	Stainless steel AISI 304
Sizes	440x480x940 mm
Weight	43 kg
Power supply	Single phase 230V 50Hz
Absorption	0.75 Kw
Power circuit	12V
Production	Recommended for a maximum of 80 seats - 40 cutlery pieces in 60"
Supplied with	1 Wheel-mounted support; 1 Box of corncob 5 kg (plant-based and biodegradable material)

CE

ACCESSORIES

BOX OF CORNCOB

EAGLE
EAGLE UP
RAPTOR

Cod. 401

Box of corncob 4 kg

STAR EVO
TORNADO EVO

Cod. 501

Box of corncob 5 kg

EAGLE
Cod. 510 evo

EAGLE UP
Cod. 610 evo

Cod. 5101

Wheel-mounted support
cm 67x50x51 h

Cod. 5102

1 Cutlery basket
cm 34x50x11 h

RAPTOR
Cod. 710 evo

Cod. 7101

Wheel-mounted support
cm 48x55x54 h

Cod. 5102

1 Cutlery basket
cm 34x50x11 h

TORNADO EVO
Cod. 410 evo

Cod. 4101

1 Cutlery basket
cm 60x40x30 h

Cod. 4102

Support for cutlery basket
cm 60x40x10 h

Saving time and using it well is an art

- Optimise time and save money
- Durability
- Sanitization
- Brilliance
- Eco Friendly
- Easy to use

TAMAI
CutleryDryer

The company has more than forty years' experience in the catering sector, and is specialised in the production of professional cutlery dryers. Our products are MADE IN ITALY using only the highest quality materials, and are continuously tested during production phase to ensure compliance with all applicable laws and regulations.

cutlerydryer.com

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CutleryDryer

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