



BIOSEC PRO

PROFESSIONAL FOOD
DEHYDRATOR



BIOSEC **PRO**
PROFESSIONAL DEHYDRATOR

TAURO: FOR OVER 30 YEARS, THE REFERENCE FOR DEHYDRATION

Tauro Essiccatori was born in the Venetian countryside. Here, the ideas for our food dehydrators germinated, with minds turned to those who create history and culture through their daily work.

Energy saving, eco-sustainability, Made in Italy, respect for the environment, people, and food: values that have always guided us and from which we start every day **to design the food dehydrators of tomorrow today.**



OVER 30 YEARS OF
COLLABORATIONS,
EXPERIENCES,
RESEARCH, AND
SOLUTIONS WITH
DEHYDRATION



CONSULTANCY AND SOLUTIONS FOR PROFESSIONAL DEHYDRATION



We operate alongside farms, agritourisms, pasta factories, food processing companies, herbalist shops, and pharmaceutical companies. We work with chefs and those involved in pet food, collaborating with important entities in the sector of new nutrition and with artisanal producers of the great gastronomic tradition. We help **create value, differentiate, innovate, and grow.**



PROFESSIONAL DEHYDRATION AT THE HIGHEST LEVEL

BIOSEC PRO is the most evolved Tauro professional food dehydrator: color touch screen display, double-glazed door, electronic humidity control and air recirculation system, Wi-Fi for remote management of all processes.

The accurate design, born from over 30 years of experience in dehydration, and the complete technological equipment make **BIOSEC PRO** the perfect machine for creating natural, intact dried products with high added value.



Watch the video



PRE-SALE LISTENING AND ANALYSIS

For us at Tauro Essiccatori, it is important to listen, understand, and advise before selling. Together, we will evaluate opportunities, challenges, and solutions for individual needs, with the passion and expertise of those who have always dealt with dehydration. We will choose the options and accessories of **BIOSEC PRO** together so that it is perfect for creating your best products.

THE VALUE OF MADE IN ITALY

Every **BIOSEC PRO** is produced and finished by us, in our headquarters in Camisano Vicentino. All components, from the stainless steel to the electronic parts, are chosen from suppliers and partners of our absolute trust and local origin, because we believe in collaboration and the search for maximum quality. A quality that for over thirty years has been reflected in every Tauro food dehydrator.

POST-SALES: CONSTANT SUPPORT

Following our Customers after the purchase is a fundamental mission for us. Every **BIOSEC PRO** has its story: we like to understand how it is used, help optimize processes, and provide you with all our experience so that the results are always the best possible.

PROFESSIONAL CONSULTANCY

A complete team at the disposal of business activities related to dehydration. **Livio Zanon Santon**, owner of Tauro Essiccatori, follows all technical and scientific aspects.

Chef Paolo Dalicandro, a great expert in dehydration, offers his support in the field of food research and production.



FEATURES



VERSATILITY AND TECHNOLOGY AT THE SERVICE OF DEHYDRATION

The **BIOSEC PRO** professional food dehydrator is equipped with a series of automatic programs that make the dehydration process simple and immediate while leaving the possibility to decide the parameters needed for your product. Choose temperature, duration, humidity, and ventilation. Set your phases and **create your dehydration process in total autonomy**.

- Made in **Italy**
- Machine and trays in **AISI 304** stainless steel, suitable for food contact



STANDARD	12 trays 40x60x1,5 cm	3 m² of useful surface area	2,0 kW single-phase operating temperature up to 70°C	Wi-Fi system for remote operation control
	SMART-DRY system process optimization and energy saving	UV-C RAYS system for air sanitization		
OPTIONAL				
ACCESSORIES	2 internal leaf-stop grids	3 box baskets for herbs and plant masses - 40x60x11 cm	TRAYS available with wide mesh or fine mesh	NON-STICK sheets, nets, and trays to facilitate the process

FEATURES



LOW CONSUMPTION, HIGH EFFICIENCY

Insulated structure for **superior efficiency** and greater energy savings, faster results, and maximum quality of the finished product. Thanks to the integrated humidity sensor, **BIOSEC PRO** autonomously controls and manages the recirculation and disposal of air saturated with moisture.

**Easy to use
and reliable.
Made to last.**

STANDARD WI-FI SYSTEM: CONTROL, MANAGEMENT AND ADVANCED FUNCTIONS

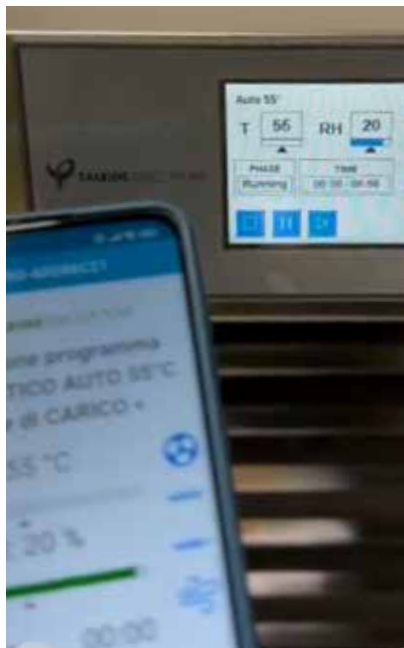
The Wi-Fi system allows remote control of all **BIOSEC PRO** functions from any device: smartphone, tablet, PC, or Mac.

Start, pause, or completely stop your dehydration process, manage and monitor temperature and humidity, create and rename your personalized programs.

All from a simple dedicated application. And if there is no network where you work, no problem: **BIOSEC PRO** creates its own local Wi-Fi network to which you can connect.

WI-FI MODULE

CONTROL THE
DEHYDRATION
CYCLE EVEN
REMOTELY



■ ALWAYS CONNECTED

Industry 4.0 at your service.

Thanks to the Wi-Fi system installed as standard, the food dehydrator acquires the characteristics of an "Industry 4.0 Asset," having the possibility of being interconnected to the company network for data exchange.

■ CREATE, STORE, TRACK

Technology at the service of dehydration.

With the Wi-Fi system, you can log the progress of the dehydration cycles and store them, to verify them even after some time for production batch tracking purposes.

■ ADDITIONAL FUNCTIONS, SUPPORT AND ASSISTANCE

Possibilities that multiply.

The Wi-Fi system gives access to the most advanced features of BIOSEC PRO, not manageable from the display alone. A quick guide on what you are viewing and the ability to create personalized recipes more easily. Furthermore, for assistance or consultancy on specific processes or particular needs, the machine can be managed and programmed directly by Tauro Technicians.

OPTIONAL

SMART-DRY SYSTEM: PASTA, SAVINGS AND OPTIMIZATION

The Smart-Dry system is an optional kit for **BIOSEC PRO** that provides multiple advantages.

The Smart-Dry kit automatically adjusts the balance between inlet and outlet air in relation to internal humidity, optimizing the management of the entire system and allowing the products resting phases, if necessary, and enabling the redistribution of moisture.

The result is significant energy savings (even up to 40%) and an even more balanced, delicate, and uniform dehydration process within the same working times.

Indispensable for dehydration of pasta, it is indicated and recommended for most processes and products, especially for the most valuable ones.



THE "PASTA KIT" HAS GROWN

Initially, we had named it just like that, "Pasta Kit." It was in fact designed and developed to create the best environment inside **BIOSEC PRO** for dehydrating very high-quality pasta. Our tests and the precious contribution of information and positive feedback from our customers convinced us to perfect it further, verifying its effectiveness in dehydrating the majority of products.

With the Smart-Dry system, BIOSEC PRO becomes even more efficient, versatile, and intelligent.

TECHNICAL SPECIFICATIONS



Total Power (kW)	Thermal Power (kW)	Voltage (V)	Plug Type
2,1	2,0	230	Schuko 16 A

TECHNICAL FEATURES

Number of trays	12
Tray dimensions	60x40 cm
Tray edge height	1,5 cm
Distance between trays	3 cm
Total useful surface area	3 m ²
External dimensions (WxHxD)	65x56x90 cm
Thermal power	2,0 kW single-phase
Temperature regulation	electronic with 3.5" color touch-screen display
Humid air disposal regulation	automatic and adjustable
Empty weight of the machine	62 kg

FRESH PRODUCT / MAXIMUM CAPACITY

			
Tomatoes e.g., San Marzano halved	Sliced fruit thickness approx. 5/7 mm	Sliced mushrooms thickness approx. 5 mm	Medicinal herbs e.g., rosemary
35 kg	20 kg	15 kg	8 kg



The power expressed in kW represents the maximum power consumption when heating elements and fans are both operating at full capacity. Precise consumption depends mainly on the ambient temperature outside the machine and the total amount of moisture in the product being dehydrated, which must be mostly disposed of in the first hours of dehydration.

**Power and
consumption in
professional
dehydration**

AVAILABLE EQUIPMENT

DEHYDRATION TRAYS

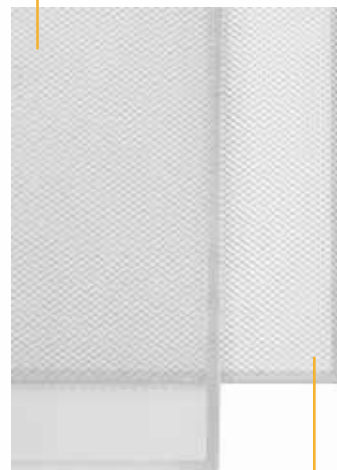
Standard configuration of **BIOSEC PRO**, available in fine mesh or wide mesh.

12 trays in **AISI 304** stainless steel, suitable for food contact.

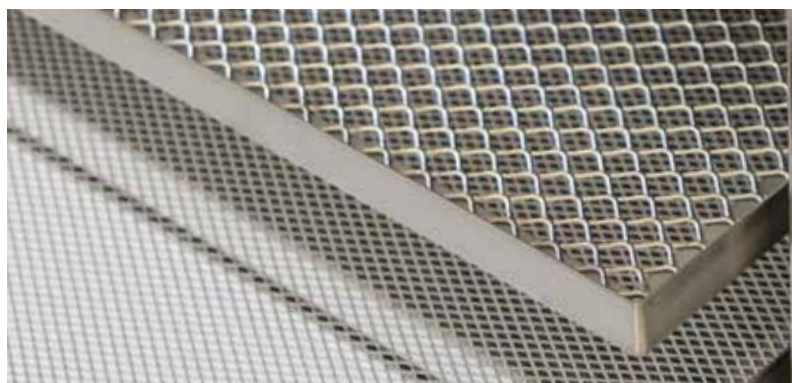
Dimensions 40x60x1,5 cm



Fine mesh



Wide mesh



AVAILABLE EQUIPMENT

BASKETS AND LEAF-STOP GRIDS

Dedicated to the dehydration of herbs, leaves, and voluminous plant masses.

Box baskets in **AISI 304** stainless steel, suitable for food contact. Interchangeable with standard trays.

- 3 baskets 40x60x11 cm
- Leaf-stop grid kit



Leaf-stop grid kit



Versatility and efficiency.

The equipment is configurable according to production needs.

NON-STICK SUPPORTS

Drysilk. Non-stick sheets made of PTFE (Teflon®), suitable for food contact.

Indispensable for dehydrating watery foods, purees, leaves and flowers, sugary and thin products tending to adhere to the trays. Washable and reusable.



Dimensions 40x60 cm



NON-STICK SUPPORTS

DrySilk Net. Nets made of PP (Polypropylene), suitable for food contact, multi-use suitable for sliced products..

They provide non-stick properties and do not obstruct the airflow. It is possible to overlap two DrySilk Nets, doubling the capacity of BIOSEC PRO. Washable and reusable.

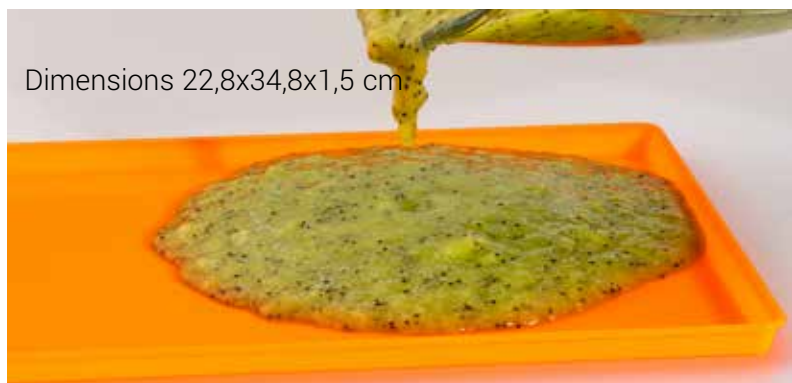


Dimensions 40x60 cm



SiliDrop. Exclusive tray in Platinum silicone Made in Italy for the dehydration of liquid masses.

Ideal for purees, yogurt, fruit leather, and semi-liquid preparations. Washable and reusable.



Dimensions 22,8x34,8x1,5 cm.

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

+39 0444 719046
info@tauroessiccatori.com
www.tauroessiccatori.com

