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The invention relates to the food industry and can be used for fruit and vegetable drying.

Into the chamber (1) there are installed trays (2) with perforated bottom. On the carriage (3) there are mounted infra-red sources (5) with reflectors (6). The carriage is installed on the quiding (4). In the lower zone of the chamber (1) there is mounted a horizontal perforated partition (7), under which into the lateral walls of the chamber there are made openings for discharging under pressure of the heat-transfer agent. In case of the infra-red sources (5) displacement it takes place the discontinuous irradiation of the product with the simultaneous convectional treatment thereof with a heat-transfer agent.

The technical result consists in reducing the power expenses owing to the creation of a more propitious mode of thermal treatment of the product.