

The present invention relates to technological equipment for the food, light, chemical, pharmaceutical industries and agriculture and can be used for drying various raw materials. The claimed multi-zone thermoelectric dryer comprises a drying chamber, a cooler-dryer, which is made in the form of cooling plates of a thermoelectric converter based on the Peltier effect, which is placed in the air flow, a condensate discharge pipe, a fan. Wherein the drying chamber is made heat-insulated, in which metal shelves are arranged in tiers, on which trays with the product are installed. The shelves are solid and made in the form of heat-distributing plates, on the lower side of which thermoelectric converters operating on the basis of the Peltier effect are attached. In the space between the rows of shelves, condensate collection trays with attached condensate discharge pipes are installed, which are horizontal separating partitions of the space of the heat-insulated chamber. A fan is installed near each shelf, additionally containing a current and temperature control module. The invention consists in the possibility of simultaneously drying several dissimilar products with direct heat supply with a technologically specified temperature to the products themselves, and with high accuracy of maintaining this temperature throughout the entire drying period at a constant level for each product, which, in comparison with analogues, allows reducing the energy consumption of the dryer and makes it possible to simultaneously dry various heat-sensitive substances.