The research of instrumental implementation of the process of infrared drying of food products is continued. In this work typical quantitative parameters of the apparatus with the reflector for meat semi-finished products АРЖМ-0.07-1 are evaluated. Heat flow reflector, the profile of which was specified according to the methods of solving an inverse problem of radiation, present in the apparatus, allows to improve organoleptic characteristics of ready product. Steel intensity, power requirement and specific expenses were determined for typical equipment and the created apparatus. It is found that АРЖМ-0.07-1 possesses satisfactory steel intensity and power requirement but by their functioning expenses they are much better than the analogues. Power requirement of the apparatus should be reduced by increasing productivity with a steady power capacity of the radiator. It makes actual the development and creation of progressive equipment for infrared frying based on the methods of determining the profile of a heat flow reflector, which was developed and proved by the authors earlier.

**Keywords:** apparatus, reflector, frying, characteristics, quality, expenses.