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Food Dehydrator Manufacturer Since 1994



01

Cabinet-Style All-in-one Heat Pump Food Dehydrators

for drying food in an easy and quick way.

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01.1 WRH-100 series all-in-one food dehydrators

What can they drying?

- Fruits and Vegetables
- Pastas
- Tea
- Flowers and Leaves
- Nuts and seeds
- Herbs and Spices
- Meat and Petfood
- Seafood

It can be used for drying fresh food separately or even together without worry of mixed fragrance.



Features:

- ▶ The new dehydration machine All-in-one food dehydrator has a compact structure, great energy-saving, wide application, high drying quality, easy operation, simple installation, and movable.
- ▶ it is the best drying equipment for small firms, drying experiments, and scientific research. The user only connects the power, it is the easiest operation heat pump food dehydrator.
- ▶ Hot air only circulates inside and no energy is lost. The energy-saving is incomparable to traditional drying machines.
- ▶ Gentle drying at middle and low temperature-Aroma, appearance, and bioactivity are largely retained.



Scan the code to watch the introduction video



Temperature range settings available							
10°C	20°C	30°C	40°C	50°C	60°C	70°C	80°C
				Middle temp. dehydrators			
				High temp. dehydrators			

Main body of the WRH-100 series food dehydrators:



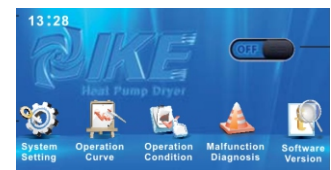
External Parts



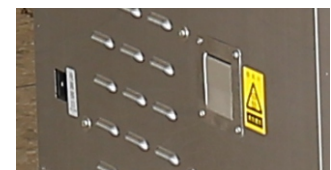
Internal Parts

Description of Parts:

- ①. Controller (System control panel)
- ②. Exhaust air outlet for overheating (for WRH-100B/100G)
- ③. Power jack
- ④. Water outlet (3/4 inch diameter)
- ⑤. Supporting wheels
- ⑥. Observation window
- ⑦. Door knob
- ⑧. Lower door lock (Lift up to lock)
- ⑨. Circulating air inlet (Strongly recommend to install a filter)
- ⑩. Supporting racks for trays
- ⑪. Plastic tray
- ⑫. Stainless steel tray with Teflon mesh
- ⑬. Outlet for hot and dry air
- ⑭. Water outlet for water collection tray
- ⑮. Water collection tray



Controller



Exhaust air outlet

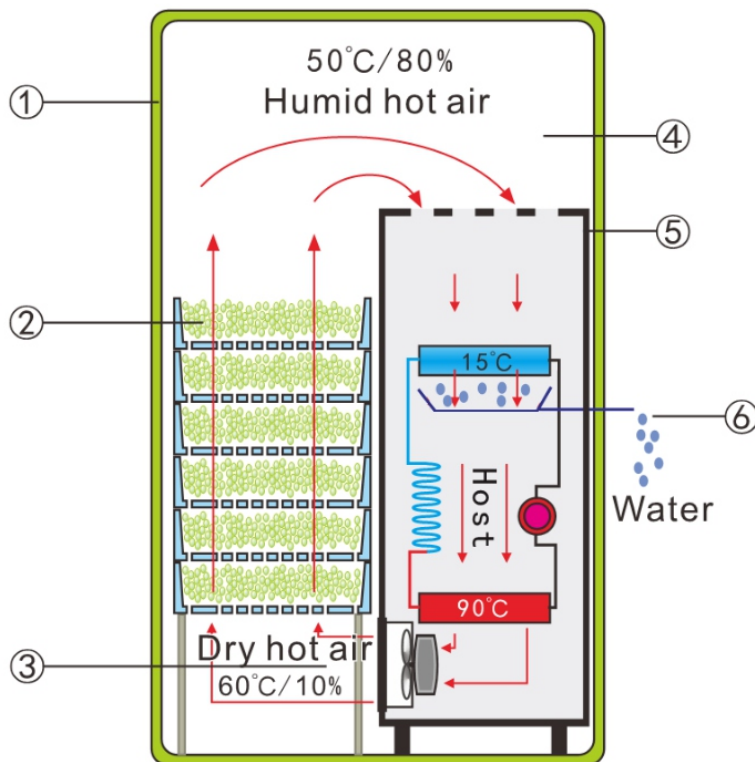


Water outlet for water collection tray



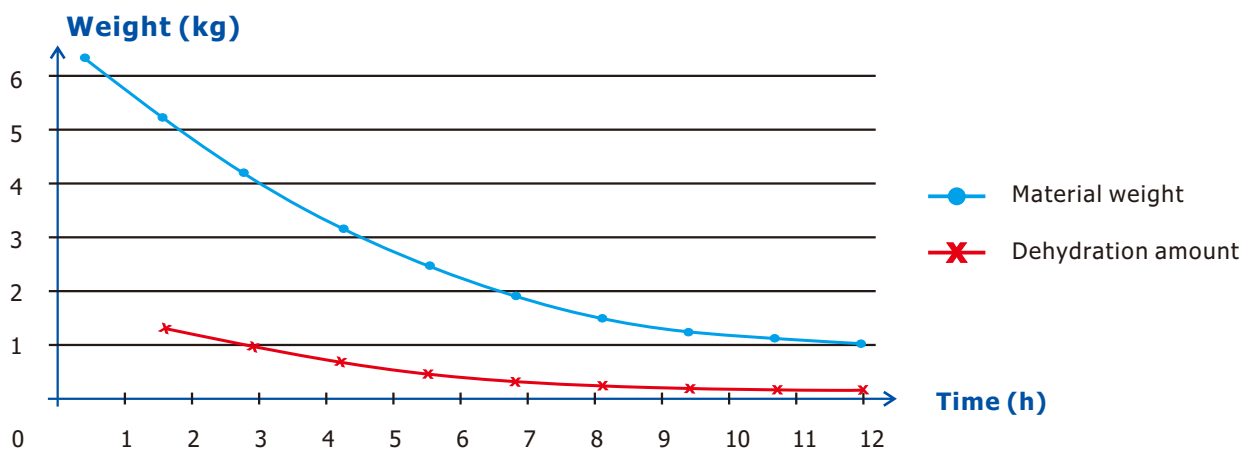
Supporting wheels

Working principles:



Description of Parts:

- . Drying house
- . Material to be dried
- . Hot and dry air (do not block the space 300mm from the bottom of the drying house)
- . Hot and humid air
- . Core body of the dryer
- . Condensed water (released from the drying house)



The graphs show the dehumidification rate at 60°C drying temperature. Results may vary for different products and applications.

>> Specifications for WRH-100B mid-temperature dehydrator

Material	Stainless Steel
Capacity	20~100Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	1.0KW
Running Current	5.0A
Fast heating-up	1.0KW
Maximum Power	2.6KW
Dehydration Amount	3.5L/h (@65°C,80%)
Working Temperature	50~65°C
Controller	IKE Smart color-touch-screen
Noise Level	≤60dB(A)
Wind Volume	1100m ³ /h
Machine Dimension(L*W*H)	1180*690*1800mm
S.S.Tray Size(L*W*H)	780*540*30mm
Tray Number	15pcs
Net Weight	150Kg



Dried Fruit Production



Pasta Factory



Sausage Production



Rare Chinese Herbal Medicine

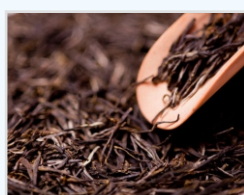


Initial Processing for Produce

WRH-100 series Technical specifications

>> Specifications for WRH-100G high-temperature dehydrator

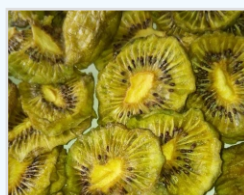
Material	Stainless Steel
Capacity	20~100Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	1.0KW
Running Current	5.0A
Fast heating-up	1.0KW
Maximum Power	2.6KW
Dehydration Amount	3.5L/h (@65°C,80%)
Working Temperature	50~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤60dB(A)
Wind Volume	1100m ³ /h
Machine Dimension(L*W*H)	1180*690*1800mm
S.S.Tray Size(L*W*H)	780*540*30mm
Tray Number	15pcs
Net Weight	150Kg



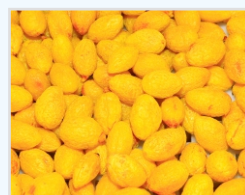
Tea Drying



Meat Drying



Fruit Drying



High-sugar Preserved Fruit Processing



Mushroom Drying & Processing

01.2 WRH-100N series all-in-one food dehydrators

What can they drying?

- ☑ Fruits and Vegetables
- ☑ Pastas
- ☑ Tea
- ☑ Leaves
- ☑ Meat and Petfood



Features:

- ▶ High efficiency through the use of a heat pump system for removing air humidity.
- ▶ Drying in a closed, sealed room, no foreign material pollution and no dependence from the climate.
- ▶ Only connect the power to use it. The easiest operation heat pump food dehydrator.
- ▶ The strong wind penetrates in parallel, and the drying is more uniform.
- ▶ Graphical touch control system, automatic intelligent control and demands no human duty after setting.



Scan the code to watch the introduction video



	Temperature range settings available				
40°C	50°C	60°C	70°C	80°C	
	Middle temp. dehydrators				
	High temp. dehydrators				

Specifications for WRH-100GN high-temperature dehydrator	
Material	Stainless Steel
Capacity	20~100Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	1.1KW
Running Current	5.0A
Fast heating-up	1.0KW
Maximum Power	2.4KW
Dehydration Amount	3.5L/h (@65°C,80%)
Working Temperature	50~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤65dB(A)
Machine Dimension(L*W*H)	1280*700*1860mm
S.S.Tray Size(L*W*H)	780*540*30mm
Tray Number	20pcs
Net Weight	165Kg



Tea Drying



Meat Drying



Fruit Drying

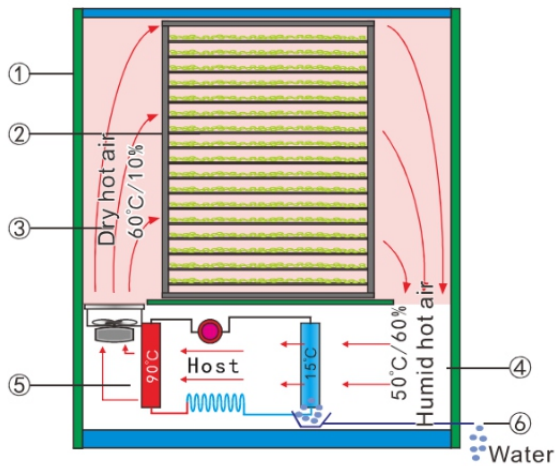


High-sugar Preserved
Fruit Processing



Mushroom
Drying & Processing

Working principles:



Description of Parts:

- . Drying house
- . Material to be dried
- . Hot and dry air
- . Hot and humid air
- . Core body of the dryer
- . Condensed water (released from the drying house)



Accessories for WRH-100 series & WRH-100N series food dehydrators:

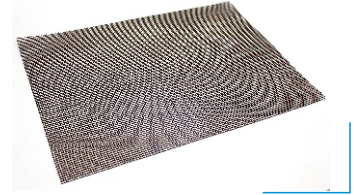
Stainless Steel Tray

Size: 780*540*30mm
Aperture: 6*6mm
Materials: Stainless steel
Weight: 2.1kg



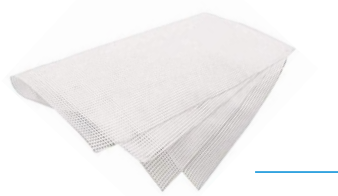
Teflon Mesh

Size: 700*505mm
Aperture: 4*4mm
Materials: Teflon



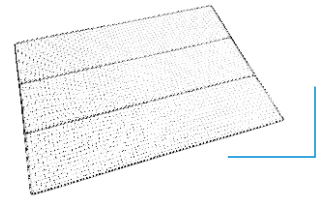
Silicone Mesh

Size: 780*540mm
Aperture: 0.8*0.8mm
Materials: Silicone



Flat Net Tray

Size: 780*540mm
Aperture: 10*10mm
Materials: S.S. 304



Drying is easier than you think:

A low to mid-drying temperature setting for food will maintain its original color and fragrance, can better retain the nutrients in food.



Fruits Drying



Flower Tea Drying



Vegetables Drying



Fish Drying



Meat Drying



herbs Drying

01.3 WRH-300 series all-in-one food dehydrators

What can they drying?

- Fruits and Vegetables
- Pastas
- Tea
- Leaves
- Meat and Petfood



Features:

- ▶ Heat pump technology for energy-saving
- ▶ All in one type struction , no installation, only need to connect it to power supply to use;
- ▶ Large capacity and use convenience;
- ▶ parallel penetration of strong wind, good drying effect , even drying;
- ▶ double evaporator ,high efficient and not easy to frosting;
- ▶ intelligent drying and touch screen operation;
- ▶ no external parts, can be moved to any where in any time, move freely.



Scan the code to watch the introduction video

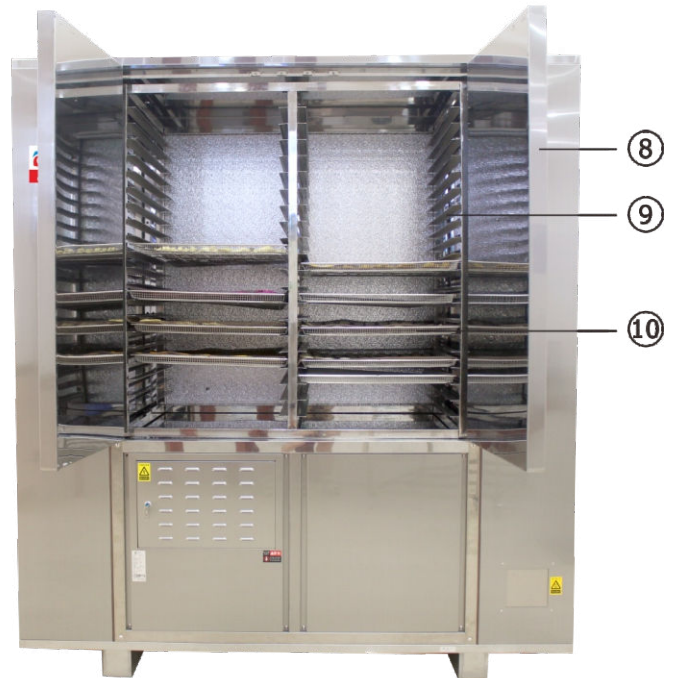


	Temperature range settings available				
40°C	50°C	60°C	70°C	80°C	
	Middle temp. dehydrators				
	High temp. dehydrators				

Main body of the WRH-300 series food dehydrators:



External Parts



Internal Parts

Description of Parts:

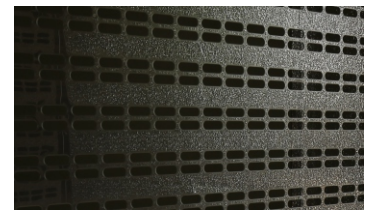
- | | |
|---|--|
| ① . Controller (System control panel) | ⑥ . Water outlet (3/4 inch diameter) |
| ② . Door knob | ⑦ . Door lock |
| ③ . Electric Box (System control panel) | ⑧ . Stainless Steel Insulation Door |
| ④ . Exhaust air outlet for overheating | ⑨ . Outlet for hot and dry air and circulating air inlet |
| ⑤ . One-way Air Valve | ⑩ . Drying goods tray |



Controller



Electric box



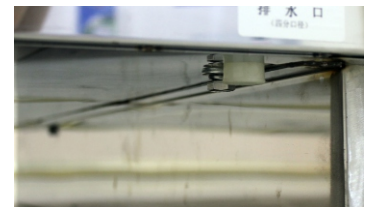
Outlet for hot and dry air



Door lock

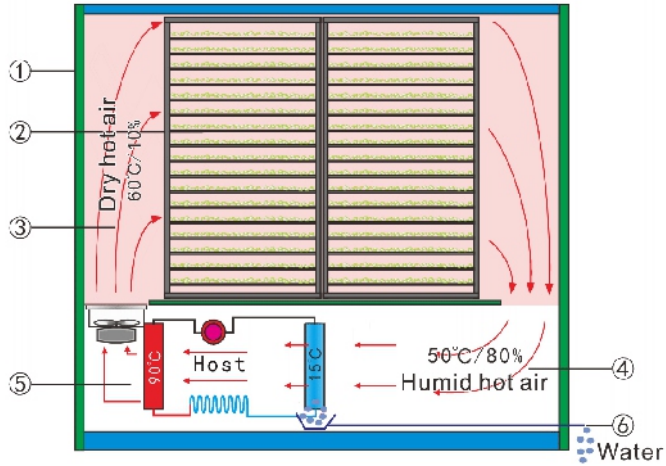


Trays



Water outlet

Working principles:



Description of Parts:

- . Drying house
- . Material to be dried
- . Hot and dry air
- . Hot and humid air
- . Core body of the dryer
- . Condensed water (released from the drying house)



>> Specifications for WRH-300B mid-temperature dehydrator

Material	Stainless Steel
Capacity	200~350Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	3.5KW
Running Current	15.5A
Fast heating-up	3.0KW
Maximum Power	7.5KW
Dehydration Amount	11.0L/h (@65°C,80%)
Working Temperature	50~65°C
Controller	IKE Smart color-touch-screen
Noise Level	≤65dB(A)
Wind Volume	6500m ³ /h
Machine Dimension(L*W*H)	1880*930*2100mm
S.S.Tray Size(L*W*H)	780*540*30mm
Tray Number	40pcs
Net Weight	280Kg



Dried Fruit Production



Pasta Factory



Sausage Production



Rare Chinese Herbal Medicine



Initial Processing for Produce

Specifications for WRH-300GB hig-temperature dehydrator

Material	Stainless Steel
Capacity	200~350Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	3.5KW
Running Current	15.5A
Fast heating-up	3.0KW
Maximum Power	7.5KW
Dehydration Amount	11.0L/h (@65°C,80%)
Working Temperature	50~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤65dB(A)
Wind Volume	4500m ³ /h
Machine Dimension(L*W*H)	1880*930*2100mm
S.S.Tray Size(L*W*H)	780*540*30mm
Tray Number	40pcs
Net Weight	280Kg



Tea Drying



Meat Drying



Fruit Drying



High-sugar Preserved
Fruit Processing



Mushroom
Drying & Processing

Specifications for WRH-300GL hig-temperature dehydrator

Material	Stainless Steel
Capacity	200~350Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	4.5KW
Running Current	15.5A
Fast heating-up	3.0KW
Maximum Power	7.5KW
Dehydration Amount	11.0L/h (@65°C,80%)
Working Temperature	50~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤65dB(A)
Wind Volume	4500m ³ /h
Machine Dimension(L*W*H)	2320*930*2100mm
S.S.Tray Size(L*W*H)	780*540*30mm
Tray Number	60pcs
Net Weight	359Kg



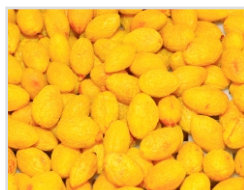
Tea Drying



Meat Drying



Fruit Drying



High-sugar Preserved
Fruit Processing



Mushroom
Drying & Processing

Accessories for WRH-300 series food dehydrators:

Trays Holder

Model: FTHJ-300UP
 size: 1200x800x1200mm
 Materials: Stainless steel 201



Stainless Steel Tray

Size: 780*540*30mm
 Aperture: 6*6mm
 Materials: Stainless steel 304



Movable Bottom Racks

Model: FTHJ-300DN
 size: 1200x800x820mm
 Materials: Stainless steel 201



How to use FTHJ-300:



1. Place FTHJ-300UP on FTHJ-300DN
2. Put the materials that need to be dried on FTHJ-300UP
3. Open the door for WRH-300 series food dehydrator
4. Move the whole racks close to WRH-300 series food dehydrator
5. Step on the brake wheel of FTHJ-300DN
6. Push FTHJ-300UP into WRH-300 series food dehydrator
7. Close the door, set the drying target and start drying process

Suggest use 1 full set of FTHJ-300UP and FTHJ-300DN together with WHR-300 series food dehydrator.