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Food Dehydrator

Food Dehydrator Manufacturer Since 1994



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CONVEYOR BELT FOOD DEHYDRATOR

automatic continuous drying equipment for
large-scale production

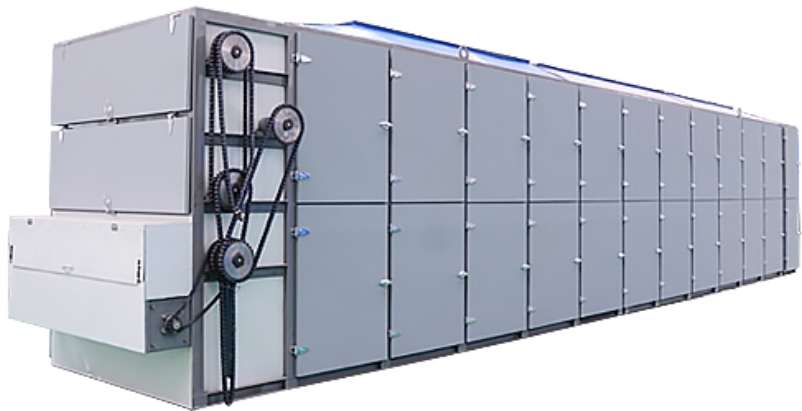
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Automatic continuous drying equipment

be equipped according to the user's requirement and the production demands

What can it drying?

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



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

Features:

- ▶ Heat pump technology for energy-saving.
- ▶ The automatic belt food dehydrator uses air to transfer heat and remove moisture as the food moves through multiple temperature zones on a conveyor bed.
- ▶ By adding rotary feeding device, the evenly spreading can be realized, and as there are no drops during drying. The balanced drying can be ensured.
- ▶ The dried food will be automatically discharged to a collector.
- ▶ During a drying process, the dry air circulates inside a well-insulated cabinet and only condensed water is discharged. Therefore, during the drying process, no energy is lost and no pollutant can contaminate the items being dried. This makes the drying extremely efficient and clean.
- ▶ Low to mid drying temperature setting for food will maintain its original color and fragrance, and keep its nutrition to the maximum extent.

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

Model	WRH-1200L
Material	Stainless Steel
Controller	IKE Smart color-touch-screen
Power Supply	380V~3N / 50Hz / 60Hz
Power Input	13.0KW
Running Current	20.0A
Fast heating-up	9.0KW
Maximum Power	24.0KW
Dehydration Amount	40.0Kg/h (@50°C,80%)
Working Temperature	50~65°C
Noise Level	≤72bB(A)
Wind Volume	4000m ³ /h*2+2200m ³ /h*4
Machine Dimension (L*W*H)	1250*800*1920mm
Gross Weight	390kg



Different Models can be customized based on requirement.

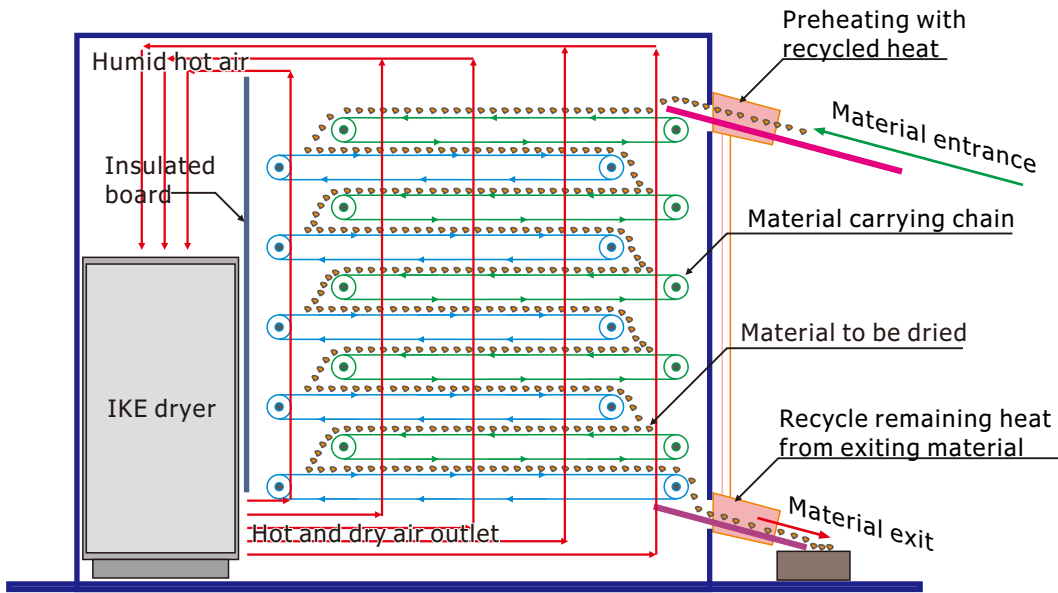
Model	Flow Lines
Material	Stainless Steel 204/304/316
Capacity	According customer requirement
Power Supply	380V~3N / 50Hz / 60Hz
Power Input	0.1-0.8kw variable frequencies to adjust
Maximum Current	10.0A
Maximum Power Consumption	8.0Kw
Layer number	1~10 layers to choose
Operation speed	0m/min~2m/min to adjust
Chain width	10.~6.0 to choose
Chain length per layer	1.5m~12m to choose



Flow lines can be used for large amount of material that can be dried in a relatively shot time. The running speed of the conveyer belt can be adjusted according to the food character.



Diagram for conveyor belt food dehydrator:



Scan the code to watch the introduction video

Side view (inside)



IKE conveyor belt food dehydrator:



Sludge drying line (6-layers)



Red jujube drying line



Non-stick drying line



strip drying line (7 layers)



Fruit and vegetable cleaning, drifting soup line (single layers)



Pepper drying line (5-layers)