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Food Dehydrator Manufacturer Since 1994



04

CONVEYOR BELT FOOD DEHYDRATOR

automatic continuous drying equipment for
large-scale production

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04.1 Automatic continuous drying equipment

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

What can it drying?

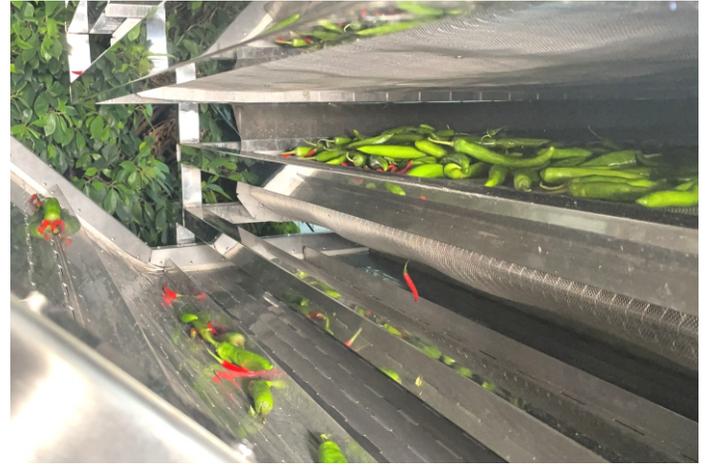
- ✓ Fruits and Vegetables
- ✓ Pastas
- ✓ Tea
- ✓ Flowers and Leaves
- ✓ Nuts and seeds
- ✓ Herbs and Spices
- ✓ Meat and Petfood
- ✓ Seafood



Features:

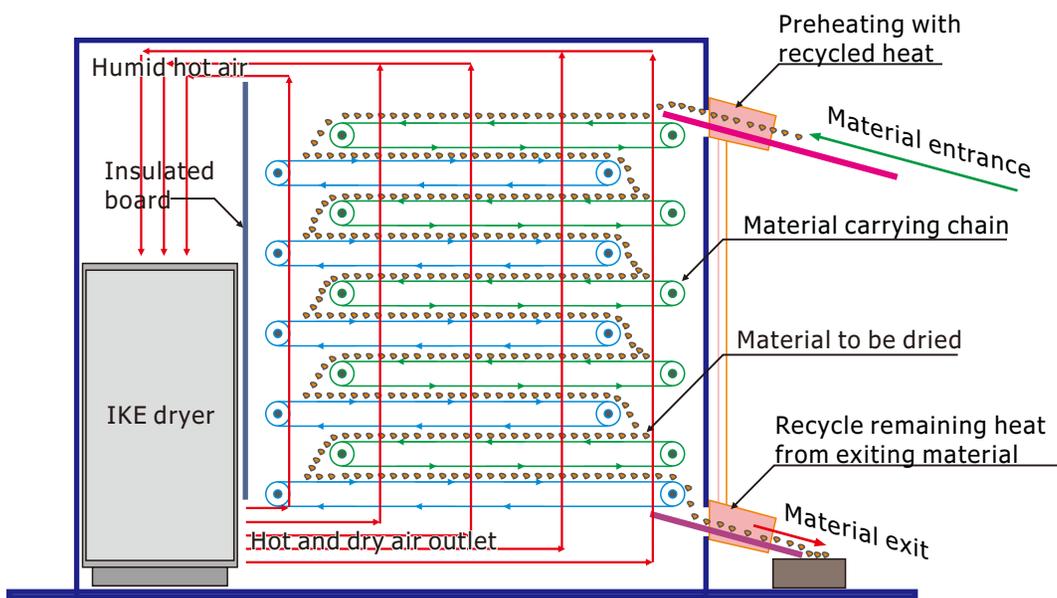
- ▶ Heat pump technology for energy-saving
- ▶ Large daily processing capacity
- ▶ 24-hour continuous production, effectively improving equipment utilization and production output value
- ▶ Automated production line from feeding to discharging, can be directly connected to the back-end equipment for the next process.
- ▶ No manual flipping needed, more efficient and convenient
- ▶ Adjustable running speed, can be adjusted according to the actual drying needs

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			



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

Diagram for conveyor belt food dehydrator:



Side view (inside)



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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)



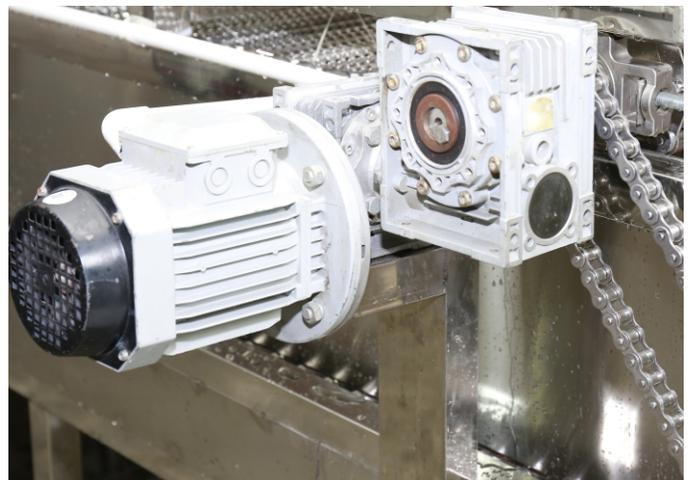
Pepper drying line (5-layers)

04.2 Reciprocating flow line drying system



Features:

- ▶ Heat pump technology for energy-saving
- ▶ Large air circulation and low consumption
- ▶ Batch drying type
- ▶ No manual flipping needed
- ▶ Automatic turning greatly improves drying efficiency and uniformity
- ▶ Wide range of applications



04.3 Customized AIO-DF Series Tunnel Drying System



DF-600 series dryer has excellent performance and versatility. It can be flexibly applied to different drying systems. Tunnel type dehydration system is suitable for the dryings in batch input and batch output. Materials can be pushed into the tunnel in batch, and at the same time, we can prepare the next batch of materials, which will save time and improve working efficiency. The length depends on the drying time of the materials. There are inspection doors for observing the status of the materials during drying. After several hours of drying, the first batch of material will come out from the exit end of the tunnel.

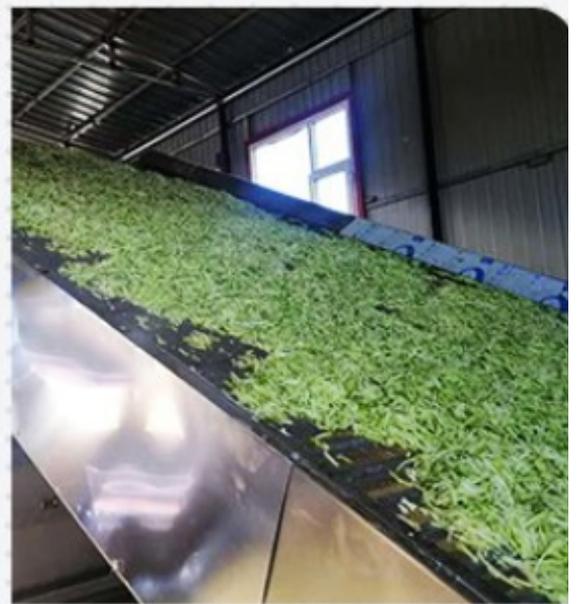
Do you have similar drying projects? Just contact us.



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Our Customer case



Drying Effect



dried mango



dried pitaya



dried coconut



dried broccoli



dried garlic



dried carrot



dried cardamon



dried chilli



dried mushroom



dried jerky



dried fish



dried shrimp