



Closed-Loop Heat Pump Dehydration Dryer

WRH Series

Energy-saving · Safe

Environmentally-friendly · Clean

Intelligent Control · Remote Management





















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IKE Group

Guangdong IKE Industrial Co. Ltd Foshan SWIFT Import & Export Co.Ltd Foshan IKE Science & Technology Co. Ltd

COMPANY PROFILE

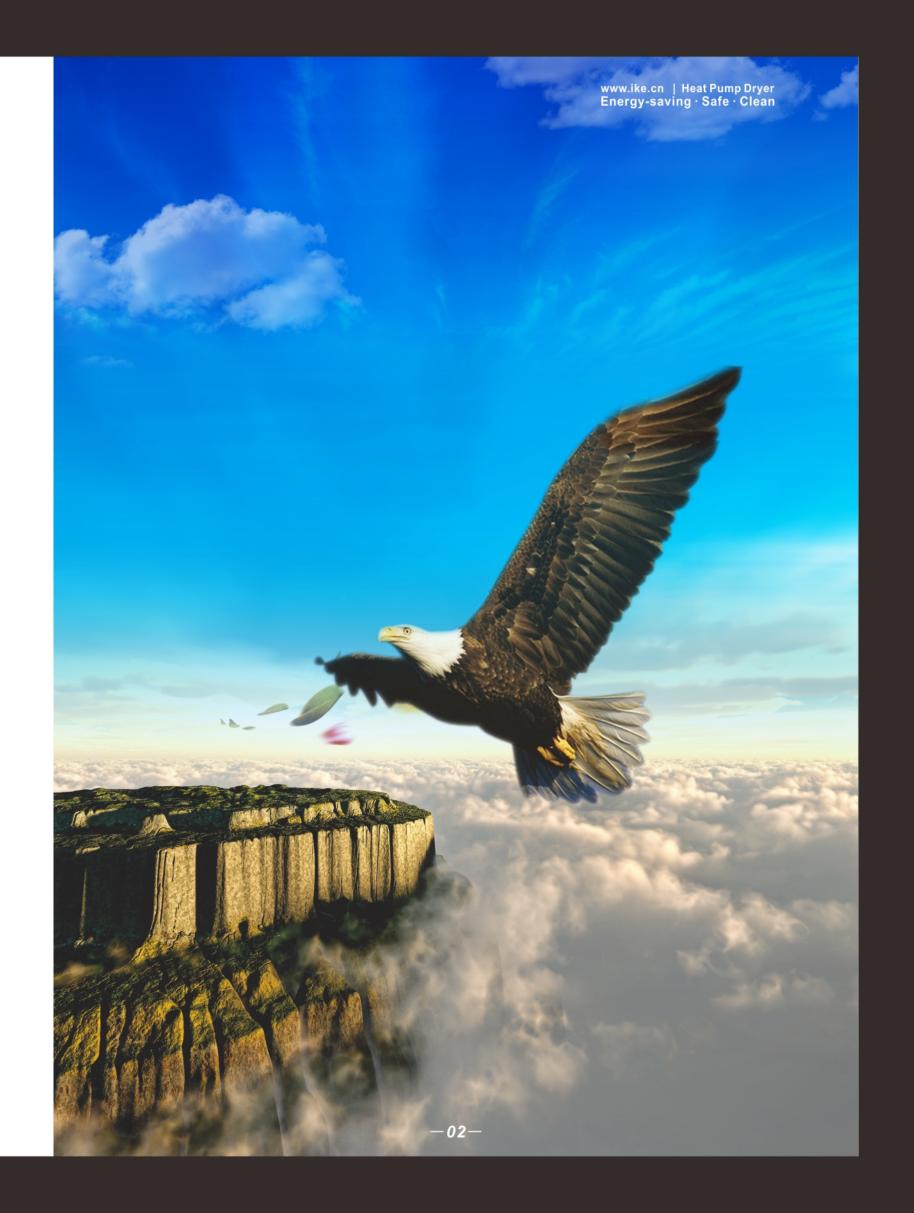
Thanks to a large number of outstanding and dedicated professionals in technology, management and marketing, and over 20 year experience in the industry from IKE Group, the company has developed a series of air-sourced products that are uniquely different from and superior to the traditional ones. Our products can only be imitated but can never be surpassed!

ACCUMULATION, ADVANCED DESIGN

With a 60 million USD sole investment from IKE Group, Guangdong IKE Industrial Co. Ltd (IKE Industrial) is founded and located in the New and High Technology Industrial Park of the City of Meizhou, Guangdong Province.

IKE Industrial is a modern enterprise dedicated for the design and manufacture of commercial and residential heat pump water heaters, heat pump dryers, and floor heaters, as well as air conditioners. With 110,000 m² planning and 63,000 m² completed factory area, IKE Industrial has become the biggest heat pump manufacturer with the highest production capacity in China.







AWARD AND HONOR

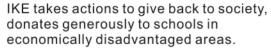
Collaborative Project with Chinese Academy of Agricultural Engineering Drying Equipment Recommended by the Agricultural Department of Hainan Province Joint Learning/Research Center with South China Agricultural University Joint Learning/Research Center with Foshan University

Technology Innovation Award by Environmental Protection Department of Shanxi Province Luohanguo Industry Contribution Award by Guilin City, Guangxi Province Awarded Honorary Title "Care-Giving Company" Multiple Times

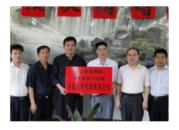


Social Responsibility



















IKE and its products were given numerous honors by consumer organizations.







eadership Support





Mr. Liu Wei, formal vice head of the Department of Science and Technology of Guandong Province,





University to conduct research on drying technology for agricultural products.

>> Production Scenario





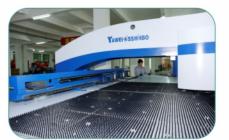


























































CURRENT STATUS OF CONVENTIONAL DRYING

Currently, the traditional drying method basically means exposing the material to be dried to the sun and using the solar energy to directly dry the material. Even with some mechanical assistance, the material still has to be dried to a certain extent by the sun before it can be placed into a drying house. Therefore, the conventional drying method is very weather dependent.

As the traditional drying , human labor is needed to constantly distribute, collect and re-distribute the material. Similarly, drying using a traditional baking house requires positional adjustment for the material many times because of uneven temperature inside the house.



Since the traditional drying method simply exposes the material directly to the sun, the material will unavoidably be contaminated by the surrounding pollutants such as dust and bugs, a serious problem especially for food products. Because of this, it is very difficult for food products dried by the traditional method to meet today's high standard of hygiene and quality, restricting many companies to expand and enter into the high-end food market.

Many people have recognized the above three major problems and adapted some drying equipment to assist drying. However, this often leads to high energy consumption and uneven drying result. Furthermore, many items such as fruits have to be initially dried by the sun before they can be placed into the traditional drying equipment for the final stage drying.



Many traditional drying methods usually use coal, fossil oil, natural gas or electricity as the power source for drying. A more advanced one uses air-sourced energy for drying. We made a comprehensive comparison among several drying systems, using 1 kilogram of water dehydrated from the material to be dried as the comparison standard.



COMPARISON OF DIFFERENT DRYING METHODS

Heating method	Heating by electricity	Coal furnace	Fossil oil furnace	Natural gas furnace	Traditional open-loop heat pump dryer	IKE closed-loop heat pump dehydration dryer
Fuel type	Electricity	Coal	Diesel	Natural gas	Electricity	Electricity
Heating power	860kcal/kwh	5500kcal/kg	10200kcal/kg	8600kcal/m³	860kcal/kwh	860kcal/kwh
Heat efficiency	95%	30%	70%	80%	200%	500%
Effective heating power	817kcal	1650kcal	7140kcal	6880kcal	1720kcal	4300kcal
Unit price of the fuel	\$1/kwh	\$1/kg	\$7.5/kg	\$3.8/m ³	\$1/kwh	\$1/kwh
Consumed fuel	1.47	0.72kg	0.17	0.17m ³	0.69kwh	0.28kwh
Operation cost	1.47	0.72	1.28	0.66	0.69	0.28
Human administration cost	Higher	High	High	High	Average	Low
Maintenance cost	Lower	Higher	Higher	Higher	Lower	Very Low
Safety feature	Unsafe	Unsafe	Unsafe	Unsafe	safe	safe
Pollution extent	No	Very Heavy	Heavier	Less	No	No
Equipment lifetime	5-7years	8-10years	8-10years	8-10years	10-15years	10-15years

<sup>100%

87%

47%

45%</sup>Wore
Energy-efficiency,
Stable Quality
19%

Heating by electricity

Fossil oil furnace

Traditional open-loop heat pump dryer
heat pump dryer
heat pump dryer
Traditional open-loop heat pump dryer
heat pump dryer
heat pump dryer
Traditional open-loop heat pump dryer

IKE Closed-Loop Dehydration Heat Pump Dryer

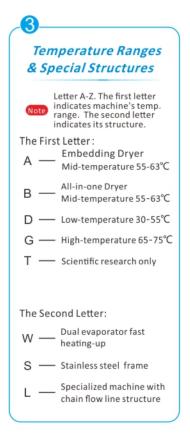


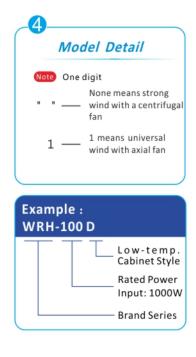
IKE Model Naming Rules











Low-temp.

Low and Cold Air Drying is suitable for High-protein products, highly volatile aromatic herbs and other scented products, such as flower and herb .Low-temperature drying not only can retain the active ingredients of goods, but also can keep its original color.

Application: Fish processing, Tea processing, Sea Cucumber processing, dried Bird's Nest, and other valuable medicinal herbs.

Mid-temp.

System mainly works on 55°C — 63°C temperature range, so can maintain good characteristics and high drying efficiency for most of the products. Some materials such as bacon and sausage may experience shape changes at a certain temperature during the drying process.

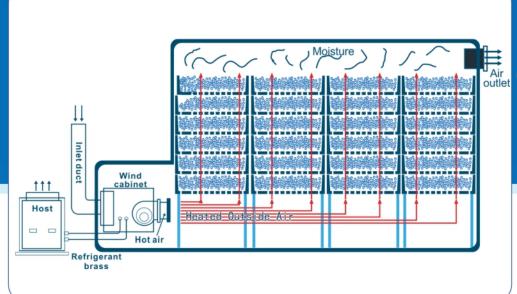
Application: Various kinds of fruits and vegetables, towel for beauty salon, sausage, herbs, and other agricultural products.

High-temp.

System mainly works on 65° C -75° C temperature range, widely applicable for products which are not sensitive to temperature such as ceramic pigment ,pottery and plastic granules. High temp. drying can also achieve sterilization drying function.

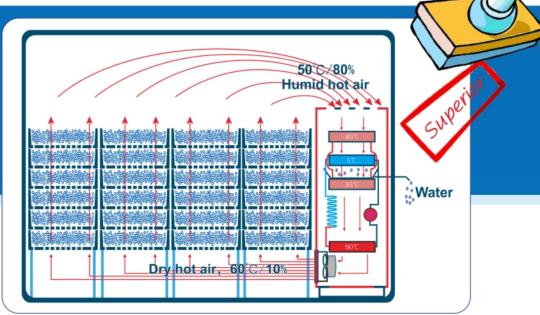
Application: Food Processing, Tea drying, Meat drying, Tobacco processing and high-sugar content fruit processing.





Open Cycle Heat Pump Dryer

IKE Closed-Loop **Heat Pump** Dryer





Since there is an air inlet, the material to be dried is easily contaminated by outside pollutants such as dust and bugs.



Problem 2:Drying house filled with moisture

Since the air from the dryer to the drying house cannot be too strong, moisture will accumulate on the ceiling of the house to form dripping water.



Problem 3: Huge loss of energy, inefficient
Hot air in the drying house is discharged directly with steam. As a result, huge amount of heat energy is lost.



Problem 4: Weather dependent, low efficiency in winter time

The machine is installed outside the drying house, its performance is easily affected by the surrounding weather.



Problem 5: Sophisticated installation and maintenance

The core machine is connected with the drying house by many pipes, resulting in inconvenient installation and difficult maintenance. A professional has to be hired for installation and maintenance.



Problem 6: Material quality heavily affected by high temp.

High temperature drying causes (fragrant) materials to easily lose its active ingredients, degrading the quality.



Problem 7: Hard to achieve even drying

Airflow convection is not strong enough to dry all material. In order to achieve even drying effects, the material must be manually flipped periodically.



Feature 1: Energy saving and environment protecting

Hot air only circulates inside and no energy is lost. Drying efficiency is independent of external weather conditions. Only water is released from a drying house. The energy saving is incomparable to traditional drying machines.



Feature 2:Independent of weather and location

With inside core machine, the performance of the dryer is independent of external weather conditions and it can be installed in any location.



Feature 3: High quality drying

No active ingredient exchange with low temperature drying, hence different materials can be dried together to increase productivity.



Feature 4: Clean and hygienic

No air exchange with outside keeps active ingredients in the material, prevents contamination, and maintain efficient drying.



Feature 5: Not to become mouldy, not to deteriorate

With dehumidification drying at low temperatures, the material can be dehydrated quickly and will seldom deteriorate.



Feature 6: No need to flip, reduced labor

Closed-loop design makes strong wind convection and even drying. No human labor is needed to flip material.



Feature 7: Fast installation, simple maintenance

Since the core machine is pushed in directly with no pipe connection, it can be installed within ten minutes.

HIGH QUALITY PRODUCTS WITH HIGH QUALITY ACCESSORIES

With unique creativity, IKE engineers have so far invented and manufactured six IC cards for data communication, data collection, system monitoring and reliable power supply.

Guided by the principle of "Quality First", we use the best possible parts, with the best possible craftsmanship, to manufacture best quality products with the most economical prices, achieving a revolutionizing breakthrough in drying industry.



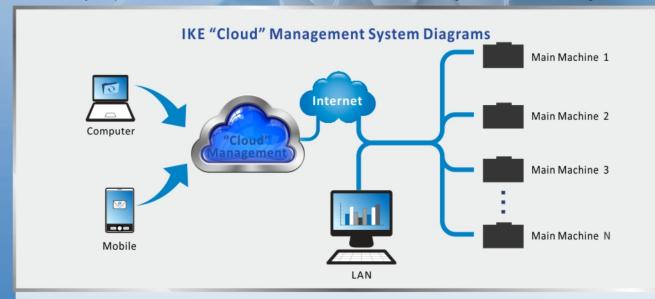


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IKE "Cloud" Management

Intelligent "Cloud" **Management System**

- IKE 's new "Cloud" Management System, through LAN or Internet to connect multiple WRH series dryers, centralized monitoring, management and maintenance by a computer or mobile, is an innovation in the drying industry for remote
- Can connect to LAN or Internet, to achieve regional and long distance operation.
 One computer can manage several dryers within the network to obtain the operation status information of the machine
- 3. Real Time Alarm for system failure, minimizes property damage due to system failure
- 4. History data search is convenient for obtaining the summary of the drying process.5. Preset Function allows to set a multistage drying procedure, making the drying process more exquisite.
- 6. Remote Assistance feature delivers quick and easy after sales service; Technicians do not need to go out for service. They can perform remote maintenance, achieve zero cost to the user training, maintenance and management.



"Cloud" Management Interface



Unit: \$6,2	Unit: No. 2	Unit: No. 2	Unit No. 2	Unit: No.3
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Unit: No.3	Unit: No. 3	Unit No. 4	Unit No. 4	Unit No. 1
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WRH-100D Series · Cabinet-style All-in-one Low-temperature Dryer



Technical Parameters			
Model	WRH-100D		
Power Supply	V/Hz	220V~ 50Hz	
Power Input	kw	1.0	
Running Current	A	5. 0	
Fast heating-up	kw	1.0	
Maximum Power	kw	2.2	
Dehydration Amount	kg/h	3.0 (@50°C, 80%)	
Working Temp.	$^{\circ}$ C	30~55	
Max. Hot Air Temperature	°C	63	
Working Ambient Temperature	$^{\circ}$	5~40	
Noise Level	dB(A)	≤60	
Wind Volume	m³/h	1100	
Machine Dimension (L×W×H)	mm	1180×680×1800	
Tray Size(L×W×H)	mm	780×540×30	
Net Weight	Kg	163	
Gross Weight	Kg	185	















WRH-100B Series · Cabinet-style All-in-one Mid-temperature Dryer

WRH-100BS Stainless Steel · Cabinet-style All-in-one Mid-temperature Dryer

Model	Unit	WRH-100BS
Power Supply	V/Hz	220V~50Hz
Power Input	kw	1.0
Running Current	А	5.0
Fast heating-up	kw	1.0
Maximum Power	kw	2.2
Dehydration Amount	kg/h	3.5 (@50℃,80%)
Working Temp.	$^{\circ}\!\mathbb{C}$	55~63
Max. Hot Air Temp.	$^{\circ}$	65
Working Ambient Temp.	$^{\circ}$	5~40
Noise Level	dB(A)	≤60
Wind Volume	m³/h	1100
Machine Dimension (L×W×H)	mm	1180X680X1800
Tray Size(L×W×H)	mm	780X540X30
Net Weight	kg	160
Gross Weight	kg	180



Technical Parameters WRH-100B Model Power Input Fast heating-up 1.0 Dehydration Amount 3.5 (@50°C,80%) kg/h Max. Hot Air Temperature 65 dB(A) Noise Level ≤60 Machine Dimension (L×W×H) 1180×680×1800 Tray Size(LimesWimesF Net Weight Kg 153











 $[\]bullet$ All data in this poster are for reference only. Please see manuals for precise ones. \bullet

WRH-100G Series · Cabinet-style All-in-one High-temperature Dryer ▶▶▶▶

Technical Parameters WRH-100G Model Power Input Running Current Fast heating-up 1.0 Dehydration Amount kg/h 3.0 (@50°C.80%) Max. Hot Air Temperature Noise Level dB(A) ≤60 Machine Dimension (L \times W \times H) mm 1180×680×1800 Tray Size(L×W×F Net Weight Kg 153













WRH-200A Seires · Commercial Mid-temperature Dryer ▶▶▶

Technical Parameters				
Model WRH-200A / WRH-200A				
Power Supply	V/Hz	220V~ 50Hz		
Power Input	kw	2.0		
Running Current	A	10		
Fast heating-up	kw	2.2		
Maximum Power	kw	4.2		
Dehydration Amount	kg/h	6.5 (@50°C,80%)		
Working Temp.	$^{\circ}$	55~63		
Max. Hot Air Temperature	$^{\circ}$	65		
Working Ambient Temperature	$^{\circ}$	5~40		
Noise Level	dB(A)	≤ 65		
Wind Volume	m³/h	2300		
Machine Dimension (L×W×H)	mm	950×400×840		
Chamber Size (L×W×H)	mm	3600×1200×2000		
Net Weight	Kg	125		
Gross Weight	Kg	135		













WRH-100T Series · Cabinet-style All-in-one All temperature range Dryer ▶▶▶▶

Technical Parameters				
Model	VRH-100T			
Power Supply	V/Hz 220V~ 50Hz			
Power Input	kw	1.0		
Running Current	A	5.0		
Fast heating-up	kw	1.0		
Maximum Power	kw	2.2		
Dehydration Amount	kg/h	3.0 (@50℃,80%)		
Working Temp.	°C	30~75		
Max. Hot Air Temperature	$^{\circ}$ C	80		
Working Ambient Temperature	°C	5~40		
Noise Level	dB(A)	≤60		
Wind Volume	m³/h	1100		
Machine Dimension (L×W×H)	mm	1180×680×1800		
Tray Size(L×W×H)	mm	780×540×30		
Net Weight	Kg	153		
Gross Weight	Kg	175		



Accurate & automatic • remote weighing

An accurate electronic scale (error < 1 g) will automatically measure the material weight to produce the weight history curve, helping customers monitor/master the drying characteristics and process of

Continuous all temperature • range drying

The system can achieve continuous drying from 30℃—75℃. Hence it can be applied to most materials.

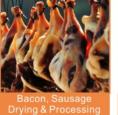
• Remote management

Connecting the machine with a computer or a smart phone to obtain real-time data, conduct remote operation and modify setting parameters. Its automatic diagnosis system allows unattended operation, error-correction and other cloud drying

WRH-200G Seires · Commercial High-temperature Dryer▶▶▶

Technical Parameters				
Model	WRH-200G			
Power Supply	V/Hz	220V~ 50Hz		
Power Input	kw	2.0		
Running Current	A	10		
Fast heating-up	kw	2.0		
Maximum Power	kw	4.2		
Dehydration Amount	kg/h	6.0 (@50℃,80%)		
Working Temp.	$^{\circ}$	65~75		
Max. Hot Air Temperature	$^{\circ}$ C	80		
Working Ambient Temperature	$^{\circ}$	-20~50		
Noise Level	dB(A)	≤65		
Wind Volume	m³/h	2300		
Machine Dimension (L×W×H)	mm	950×400×840		
Chamber Size (L×W×H)	mm	3600×1200×2000		
Net Weight	Kg	125		
Gross Weight	Kg	135		









热泵干燥机



◆All data in this poster are for reference only. Please see manuals for precise ones.◆

WRH-300A Seires · Embedding Mid-temperature Dryer▶▶▶

Technical Parameters				
Model WRH-300A				
Power Supply	V/Hz	220V~ 50Hz		
Power Input	kw	3.0		
Running Current	A	15		
Fast heating-up	kw	3.0		
Maximum Power	kw	6.5		
Dehydration Amount	kg/h	10.0 (@50℃,80%)		
Working Temp.	°C	55~63		
Max. Hot Air Temperature	°C	65		
Working Ambient Temperature	°C	5~40		
Noise Level	dB(A)	≤65		
Wind Volume	m³/h	2300		
Machine Dimension (L×W×H)	mm	1150×400×840		
Chamber Size (L×W×H)	mm	3600×1200×2000		
Net Weight	Kg	135		
Gross Weight	Kg	145		















WRH-300G Seires · Embedding High-temperature Dryer ▶▶▶▶

Technical Parameters			
Model	WRH-300G		
Power Supply	V/Hz	220V~ 50Hz	
Power Input	kw	3.0	
Running Current	A	15	
Fast heating-up	kw	3.0	
Maximum Power	kw	6.5	
Dehydration Amount	kg/h	9.0 (@50℃,80%)	
Working Temp.	$^{\circ}$	65~75	
Max. Hot Air Temperature	$^{\circ}$	80	
Working Ambient Temperature	$^{\circ}$	5~40	
Noise Level	dB(A)	≤65	
Wind Volume	m³/h	2300	
Machine Dimension (L \times W \times H)	mm	1150×400×840	
Chamber Size (L×W×H)	mm	3600×1200×2000	
Net Weight	Kg	135	
Gross Weight	Kg	145	

















WRH-500A Embedding Mid-temperature Dryer

Model	Unit	WRH-500A
Power Supply	V/Hz	380V-3N/50Hz
Power Input	kw	5.0
Running Current	Α	15
Fast heating-up	kw	4.5
Maximum Power	kw	11
Dehydration Amount	kg/h	15
Working Temp.	°C	55~63
Max. Hot Air Temp.	$^{\circ}\!\mathbb{C}$	65
Working Ambient Temp.	$^{\circ}\!\mathbb{C}$	5~40
Noise Level	dB(A)	≤70
Wind Volume	m³/h	4000
Machine Dimension (L×W×H)	mm	1800X680X1320
Chamber (L×W×H)	mm	5900X1920X2000
Net Weight	kg	200
Gross Weight	kg	210









 $[\]bullet$ All data in this poster are for reference only. Please see manuals for precise ones. \bullet

WRH-500D Seires · Embedding Low-temperature Drye▶▶▶

Technical Parameters				
Model WRH-500D				
Power Supply	V/Hz 380V~3N / 50H			
Power Input	kw	5.0		
Running Current	A	15		
Fast heating-up	kw	4.5		
Maximum Power	kw	10		
Dehydration Amount	kg/h	13 (@50°C,80%)		
Working Temp.	$^{\circ}\!\mathbb{C}$	35~55		
Max. Hot Air Temperature	°C	63		
Working Ambient Temperature	°C	5~40		
Noise Level	dB(A)	≤65		
Wind Volume	m³⁄h	4000		
Machine Dimension (L×W×H)	mm	1800×980×1320		
Chamber Size (L×W×H)	mm	5900 × 1920 × 2000		
Net Weight	Kg	195		
Gross Weight	Kg	210		

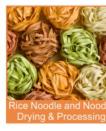














WRH-500G Seires · Embedding High-temperature Drye▶▶▶▶

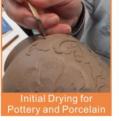
Technical Parameters			
Model	WRH-500G		
Power Supply	V/Hz	380V~3N / 50Hz	
Power Input	kw	5.0	
Running Current	A	15	
Fast heating-up	kw	4.5	
Maximum Power	kw	13	
Dehydration Amount	kg/h	13 (@50℃,80%)	
Working Temp.	°C	65~75	
Max. Hot Air Temperature	$^{\circ}\mathbb{C}$	80	
Working Ambient Temperature	°C	5~40	
Noise Level	dB(A)	≤65	
Wind Volume	m³/h	4000	
Machine Dimension (L×W×H)	mm	1800×680×1320	
Chamber Size (L×W×H)	mm	5900×1920×2000	
Net Weight	Kg	175	
Gross Weight	Kg	190	



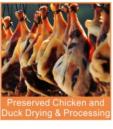














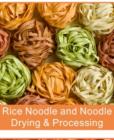
WRH-1200 A Embedding Mid-temperature Dryer

Model	Unit	WRH-1200A
Power Supply	V/Hz	380V~3N/50Hz
Power Input	kw	13.0
Running Current	Α	20
Fast heating-up	kw	9.0
Maximum Power	kw	23
Dehydration Amount	kg/h	40 (@50℃,80%)
Working Temp.	°C	55~63
Max. Hot Air Temp.	$^{\circ}\!\mathbb{C}$	65
Working Ambient Temp.	°C	5~40
Noise Level	dB(A)	≤72
Wind Volume	m³/h	4000X2
Machine Dimension (L×W×H)	mm	1800X800X1600
Chamber (L×W×H)	mm	6500X1920X2000
Net Weight	kg	450
Gross Weight	kg	470











◆All data in this poster are for reference only. Please see manuals for precise ones. ◆



WRH-1200AW Embedding Mid-temperature Dryer

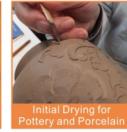
Model	Unit	WRH-1200AW
Power Supply	V/Hz	380V~3N/50Hz
Power Input	kw	13.0
Running Current	Α	20
Fast heating-up	kw	9.0
Maximum Power	kw	25
Dehydration Amount	kg/h	40 (@50°C,80%)
Working Temp.	°C	55~63
Max. Hot Air Temp.	$^{\circ}\!\mathbb{C}$	65
Working Ambient Temp.	°C	-20~50
Noise Level	dB(A)	≤72
Wind Volume	m³/h	4000X2
Machine Dimension (L×W×H)	mm	1800X800X1600
Tray Size(L×W×H)	mm	6500X1920X2000
Net Weight	kg	500
Gross Weight	kg	525













Technology Parameters

Model	Unit	WRH-1200AL	WRH-1200GL
Power Supply	V/Hz	380V~3N/50Hz	380V~3N/50Hz
Power Input	kw	13.0	13.0
Running Current	Α	20	20
Fast heating-up	kw	9.0	9.0
Maximum Power	kw	24	24
Dehydration Amount	kg/h	40	36
Working Temp.	°C	55~63	65~75
Max. Hot Air Temp.	°C	65	80
Working Ambient Temp.	°C	5~40	5~40
Noise Level	dB(A)	≤72	≤72
Wind Volume	m³/h	4000X2+2200X4	4000X2+2200X4
Machine Dimension (L×W×H)	mm	1250X800X1920	1250X800X1920
Gross Weight	kg	590	595

Model	Unit	Flow Lines
Power Supply	V/Hz	380V~3N/50Hz
Power Input	kw	0.1-8.0kw variable frequencies to adjust
Maximum current	Α	10
Maximum Power Consumption	kw	8. 0
Layer number		1-10 layers to choose
Operation speed	m/min	0m/min-2m/min to adjust
Chain width	m	1.0-6.0 to choose
Chain material		201, 304, 316 Stainless steel to choose
Chain length per layer	m	1.5m-12m to choose

♦All data in this poster are for reference only. Please see manuals for precise ones. ♦

Construction Guide for WRH-100 Series

WRH-100B/D/G is an all-in-one machine. A customer simply needs to connect it to a power supply and turn on the machine. No installation and testing is required. This is the most convenient heat pump drying machine in the market!

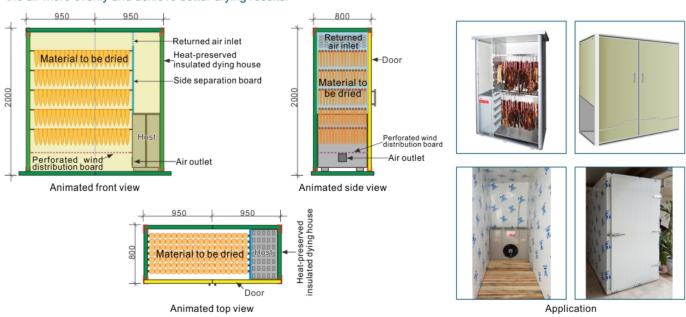


Suggested Plan for the Customer-built Drying House

The core drying machine is designed to have an embedding structure. Based on the drying characteristics of the material to be dried, customers can build their own drying house. After completion of the drying house, one simply pushes WRH-50A/100A into the house and connects it to the power supply. This is very flexible and convenient.

Even if the amount of moisture in the material may not be very high, the inner space of the drying house cannot be too large (Suggest to use the following dimensions). An overly sized drying house will affect the efficiency of WRH-50A/100A.

It is recommended to place a coarsely perforated stainless steel tray 10cm above the hot and dry air outlet in order to distribute the air more evenly and achieve better drying results.



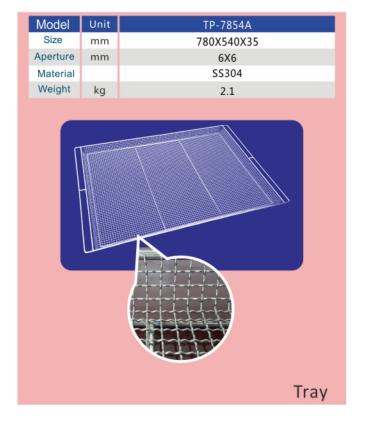
Intelligent Controller



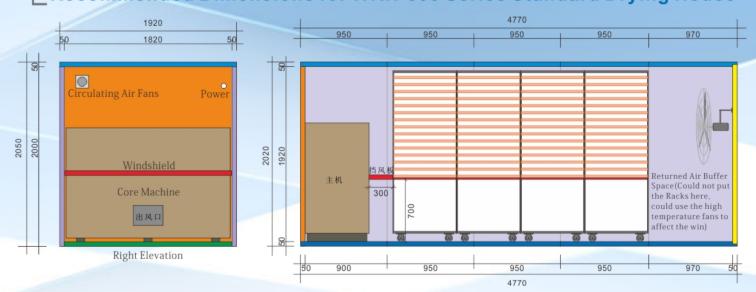
- Easy and Intelligent working mode, only need to set a few simple parameters!
- IKE controller can be operated easily. It can be connected with the dryer by the patented technology of two core polarity less long-distance transmission wires with a 500m maximum distance.

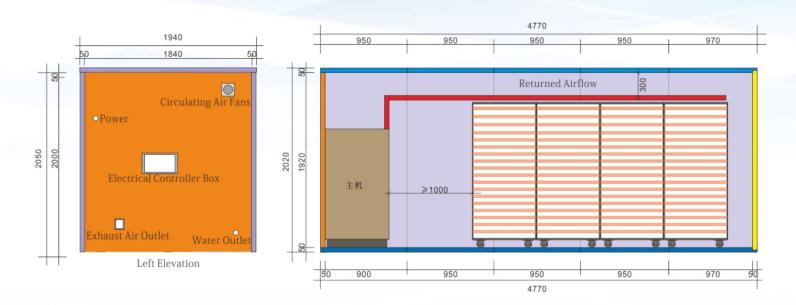
Accessories

Model	HJ-1780A	HJ-1780B
Size(mm)	1780X850X1800	1780X850X1800
Layer	16(48 trays per rack)	16(48 trays per rack)
Material	SS202	SS304
Weight(kg)	45	45
		Rack



Recommended Dimensions for WRH-500 Series Standard Drying House







Application 1



Application 2



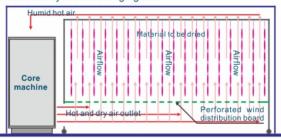
Application 3

WRH Commercial Series, Rack Structure and Airflow Patterns

Commercial dryers use a rack structure. The material to be dried is placed on the rack structure and then moved into a drying house. The design of the rack structure depends on the airflow pattern and material placement. Based on real application, dispersing, penetrating and parallel airflow patterns can be chosen.

Dispersing Airflow

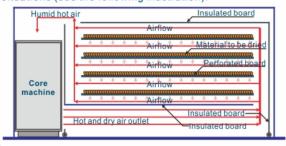
Dispersing airflow is generally used to dry hung materials such as sausage, hotel linen, etc. Only need to evenly spread the hot and dry air from the dryer, as illustrated by the following figure:



Note: WRH core machines can be placed in a big drying house. Only need to evenly distribute the material. This can also achieve good results, simplify the drying house construction, and flexibly transfer and switch the material if mobile rack structures are used.

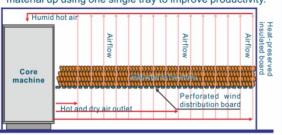
Parallel Airflow

In real application, we particularly recommend the parallel airflow pattern. Although some human labor is needed for material placement at the beginning, the airflow is even and hence it applies to many materials with excellent drying quality and appearance. Furthermore, the rack structure can be used in many situations (see the following illustration).



Penetrating Airflow

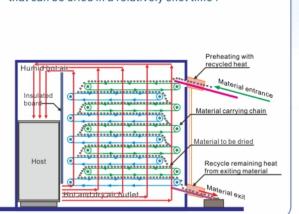
If the material (such as longan, betel nuts) has a large volume or is loose, and is not easy to deteriorate even being piled with 30cm-50cm thickness, we can pile the material up using one single tray to improve productivity.



Note: The above method can only be used for material that will not stick together during the process. Otherwise, the stuck material will block the airflow and the dryer will shut down automatically.

Multilayer Crawler Production Line

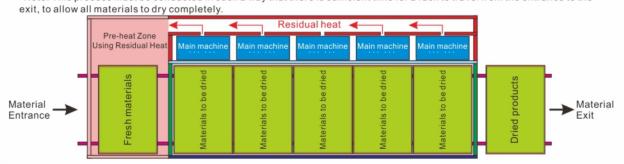
Flow lines can be used for large amount of material that can be dried in a relatively shot time.



Tunnel Flow Lines

In many situations, we have to pre-process the drying materials, such as cleaning and slicing. If the drying process for such materials is relatively short (e.g., around 3 hours), we can use the tunnel drying structure.

As indicated by the figure, the drying materials can be organized and placed on a movable rack. The rack is then pushed to the entrance of the tunnel drying house. After the second rack is prepared and filled with drying materials, it is pushed to the entrance and at the same time, propels the first rack forward. Then, this process is repeated once more in the same fashion. *Note: This process must be conducted in such a way that there is sufficient time for a rack to travel from the entrance to the



Application of Closed-loop Heat Pump Dehydration Dryer

Drying Result Using IKE Closed-Loop Dehydration Dryer

Mold-proof, Good-looking, Fragrant-smelling, Easy to store



Poor-looking, Likely to deteriorate, Loss of nutrition

Drying Result Using Traditional Drying Method

Comparison of brewing and restoration results of the dried products



Fruits from the same tree were dried using the traditional method (left) and IKE dryer (right). The fruits dried with the traditional method were charred or deteriorated. However, the fruits dried with IKE machine have a natural and fresh appearance without any sign of mold.



When the fruit dried with the traditional method is brewed, the brewed water is black and contains foreign flavor. However, the brewed water from the fruit dried with IKE machine is clear and only contains its original sweet and fragrant taste.







The product dried with IKE machine has excellent restoration, indicating no damage to it during the drying process. The dried product will restore to its original shape once it is immersed in water.

- IKE dryers can be organized in a parallel way. This allows them to not interfere with each other, to be controlled by a common system.
- Different materials can be dried at the same time in one IKE machine without any exchange of fragrance or taste.
- IKE closed-loop dehydration dryers are very energy-efficient. Once the drying center is established, the investment can be regained within a short time.









- Fruits: apple, mango, longan, kiwi, grape
- Vegetables: mushroom, cilantro, onion, potato
- Meat: chicken, sausage, bacon
- Seafood: fish, kelp, seaweed
- Industrial Materials: hotel linen, waste sludge, porcelain
- Others: tobacco, medicine

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Chinese Medicine Processing

















Preserved Fruit Processing Plant









Lemon





















Small Processing Firm Chicken Drying Drying Fish Rice Noodle & Pasta Drying