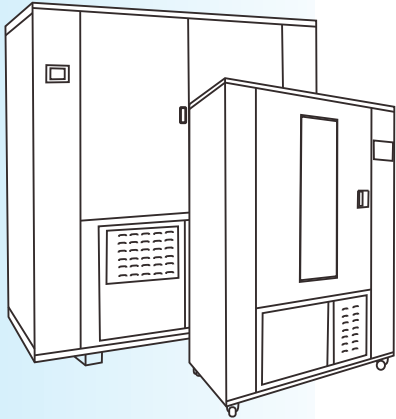
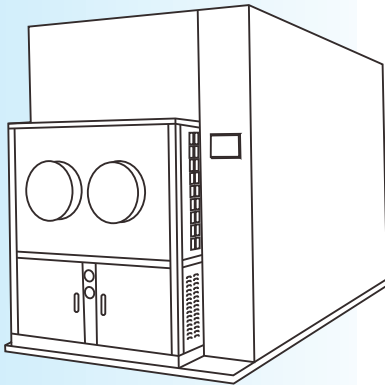


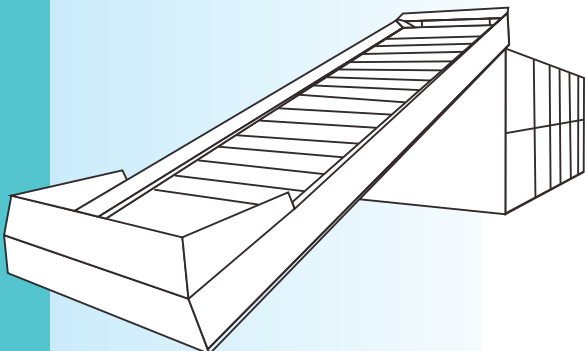
1 Cabinet Dryer



2 Room Dryer



3 Conveyor Belt Drying System



HEAT PUMP FOOD DRYER

Since 1994

- Nutrient Lock In - Preserved freshness
- Energy Efficiency - 1 kWh = 3kgs dehydration
- Customized Solution - 30+years drying experience

** Gain prestige by Quality*

** Win Trust with Integrity*

Energy-Efficient Drying Systems: Redefining Green Production with DRYTRAY Close-loop Heat pump Technology

DRYTRAY redefines the food drying standard with its Condensation Dehydration Technology heat pump drying system. This technology intelligently recycles the moist heat energy generated during the drying process, ensuring precise temperature and humidity control while maximizing energy recovery.

It is suitable for high-quality drying of heat-sensitive materials such as fruits, vegetables, meat products, herbs, and seafood. Its unique low-temperature, uniform drying process preserves the natural color, nutrients, and flavor of the food.

With over 30 years of expertise in drying technology, DRYTRAY provides customized drying solutions that enhance product value while reducing energy consumption and carbon emissions, truly achieving the dual benefits of "efficient drying" and "green production."



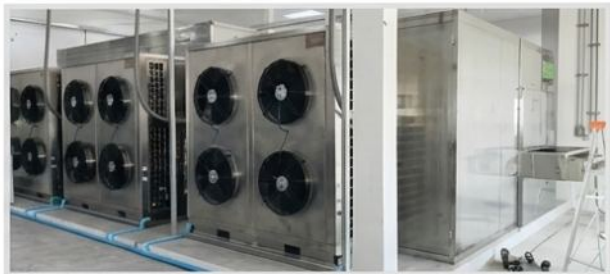
African Fruit Drying Project



European Vegetable Drying Project



North American Candy Drying project



Asian Cassava Drying Project



Asian Pet Food Drying Project



Australian Beef Jerky Drying Project

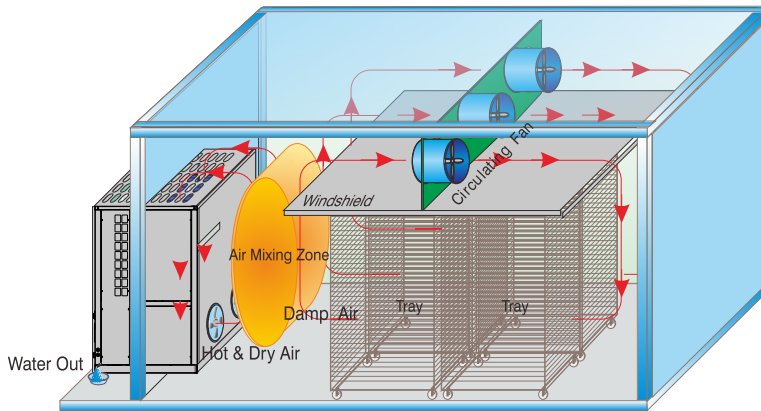


Asian Herb Drying Project



Asian Fish Drying Project

How DRYTRAY Closed-Loop Drying System Works?



In a closed drying system, the compressor generates dry hot air, which penetrates the material and carries away moisture. The water vapor then enters the evaporator, where it condenses into water and is discharged from the system while recovering heat energy. The recovered heat is reheated by the compressor and recirculated as dry hot air, forming an efficient closed-loop cycle. Through this process, the DRYTRAY closed-loop heat pump dryer ensures stable dehydration while maximizing energy utilization.

Features



Preserve Nutrients, Enhance Quality: Low-temperature condensation dehydration—removes only moisture while locking in nutrients, color, and texture.



Energy-efficient and Low-running cost: DRYTRAY heat pump dryers maximize energy efficiency through advanced heat recovery, significantly reducing electricity consumption and lowering operating costs.



Smart Control, Simplified Operation: One-touch automation, pre-set programs, and real-time monitoring for precise moisture and temperature control.



Cloud System with Remote Monitoring: The cloud-based system allows real-time monitoring, error alerts, and remote control of the dryer for added convenience and efficiency.



DRYTRAY Drying – Superior Consistency and Quality

Retains texture, color, and nutrients.



Conventional Drying – Inconsistent Results

Loss of texture, nutrients, and aroma.

WRH-100 Series Cabinet Dryers



SPEC	DRYTRAY-HP-100B
Capacity	20-100kg/batch
Power Supply	220V, 50hz/60hz
Power Input	1.0kw
Maximum Power	2.6kw
Dehydration Amount	3.5L/h (@65 °C,80%)
Working Temperature	50-65 °C
Machine Dimension(L*W*H)	1180*690*1800mm
S.S. Tray Size(L*W*H)	780*540mm
S.S. Tray Number	15pcs

SPEC	DRYTRAY-HP-100T
Capacity	20-100kg/batch
Power Supply	220V, 50hz/60hz
Power Input	1.0kw
Maximum Power	2.6kw
Dehydration Amount	3.5L/h (@65 °C,80%)
Working Temperature	20-80 °C
Machine Dimension(L*W*H)	1180*690*1800mm
S.S. Tray Size(L*W*H)	780*540mm
S.S. Tray Number	15pcs



SPEC	DRYTRAY-100GN
Capacity	20-100kg/batch
Power Supply	220V, 50hz/60hz
Power Input	1.1kw
Maximum Power	2.6kw
Dehydration Amount	3.5L/h (@65 °C,80%)
Working Temperature	50-80 °C
Machine Dimension(L*W*H)	1280*700*1860mm
S.S. Tray Size(L*W*H)	780*540mm
S.S. Tray Number	20pcs/30pcs

DRYTRAY-300 Series Cabinet Dryers



IKE SmartDry Controller








SPEC

	DRYTRAY-300B	DRYTRAY-300GB
Capacity	200-300kg/batch	200-300kg/batch
Power Supply	220V, 50hz/60hz	220V, 50hz/60hz
Power Input	3.5kw	3.5kw
Maximum Power	7.5kw	7.5kw
Dehydration Amount	11L/h (@65 °C,80%)	11L/h (@65 °C,80%)
Working Temperature	50-65 °C	50-80 °C
Machine Dimension(L*W*H)	1880*930*2100mm	1880*930*2100mm
S.S. Tray Size(L*W*H)	780*540mm	780*540mm
S.S. Tray Number	40/80pcs	40/80pcs



AIO-DF300 Series Room Dryer



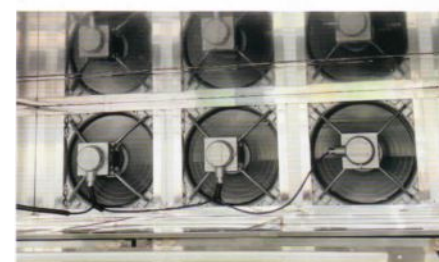
SPEC	      	
	AIO-DF300G	AIO-DF300T
Capacity	200-300kg/batch	200-300kg/batch
Power Supply	220V, 50hz/60hz	220V, 50hz/60hz
Power Input	3.3kw	3.3kw
Maximum Power	8.0kw	8.0kw
Dehydration Amount	10L/h (@65 °C,80%)	10L/h (@65 °C,80%)
Working Temperature	50-80 °C	35-75 °C
Machine Dimension(L*W*H)	3500*1300*2000mm	3500*1300*2000mm
S.S. Tray Size(L*W*H)	780*540mm	780*540mm
S.S. Tray Number	100pcs	100pcs



AIO-DF600 Series Room Dryer



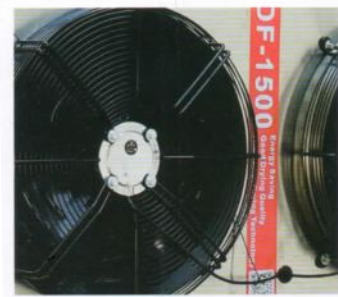
SPEC		AIO-DF600GW	AIO-DF600T
Capacity		400-500kg/batch	400-500kg/batch
Power Supply		380V, 50hz/60hz	380V, 50hz/60hz
Power Input		6.5kw	6.5kw
Maximum Power		9.0kw	13.5kw
Dehydration Amount		18L/h (@65 °C,80%)	18L/h (@65 °C,80%)
Working Temperature		50-75 °C	35-75 °C
Machine Dimension(L*W*H)		4700*2000*2200mm	4700*2000*2200mm
S.S. Tray Size(L*W*H)		780*540mm	780*540mm
S.S. Tray Number		200pcs	200pcs



AIO-DF1500 Series Room Dryer



SPEC			
	AIO-DF1500GW	AIO-DF1500TW	
Capacity	800-1000kg/batch	800-1000kg/batch	
Power Supply	380V, 50hz/60hz	380V, 50hz/60hz	
Power Input	15kw	15kw	
Maximum Power	19kw	19kw	
Dehydration Amount	40L/h (@65 °C,80%)	40L/h (@65 °C,80%)	
Working Temperature	50-75 °C	35-75 °C	
Machine Dimension(L*W*H)	6300*2000*2500mm	6300*2000*2500mm	
S.S. Tray Size(L*W*H)	780*540mm	780*540mm	
S.S. Tray Number	420pcs	420pcs	



AIO-DF2400 Series Room Dryer



SPEC



AIO-DF2400GW

Capacity	1500-2000kg/batch
Power Supply	380V, 50hz/60hz
Power Input	27kw
Maximum Power	30kw
Dehydration Amount	60L/h (@65 °C,80%)
Working Temperature	50-75 °C
Machine Dimension(L*W*H)	8000*3000*2700mm
S.S. Tray Size(L*W*H)	780*540mm
S.S. Tray Number	630pcs



AIO-JL Series Cold Air Room Dryer



SPEC



AIO-JL600D

Capacity	400-500kg/batch
Power Supply	380V, 50hz/60hz
Power Input	6.5kw
Maximum Power	13.5kw
Dehydration Amount	13L/h (@35 °C,80%)
Working Temperature	15-45 °C
Machine Dimension(L*W*H)	4700*2000*2200mm
S.S. Tray Size(L*W*H)	780*540mm
S.S. Tray Number	200pcs



Customized AIO Series Room Dryer



Customized Noodle dryer with customized trolley and air duct.



Customized loading basket for stackable products.



Super-size cabinet dryer, customized for limited-space but large capacity requirement.



Hanging drying system, customized accessory for specific products.



Customized dryer and software for cardamom drying with preset program to simplify operation.



Conveying tunnel drying system, batch feeding and discharging.

Automatic Conveyor Belt Drying System



Tunnel Drying System



Bordered Tray
Model: TP-7854A
Size: 780*540*30mm
Aperture: 6*6mm
Materials: Stainless steel



Flat Net Tray
Model: TP-7854C
Size: 780*540mm
Aperture: 10*10mm
Materials: Stainless steel



Silicone Mesh
Model: GJW-7854
Size: 780*540mm
Aperture: 0.8*0.8mm
Materials: Silicone



Stainless Steel Trolley
for S.S. trays
Model: HJ-11084
Size: 1100*845*1870mm
Materials: Stainless steel



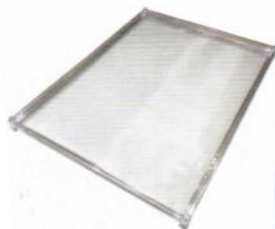
Plastic Tray
Model: TP-8060
Size: 800*600*60mm
Materials: PP



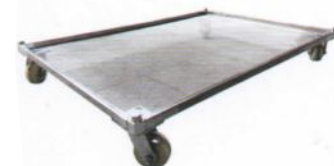
Tray Base with Roller
for Plastic trays
Model: DZ-7959
Size: 790*590*145mm
Materials: Stainless steel



S.S. Mesh Tray
Model: TP-12088
Size: 1200*880*30mm
Materials: Stainless steel



Tray Base with Roller
for S.S. mesh tray
Model: DZ-12088
Size: 1200*880*160mm
Materials: Stainless steel





Dried Apple

Dried Mango

Dried Strawberry



Dried Chicken

Dried Beef

Dried Fish




Dried Gummy

Dried Cardamom

Dried Mushroom



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