

# hermiCraft Industries

CRAFTING YOUR THERMAL NEEDS

515/3, Bharathi Street, Chinnavedampatti, Coimbatore, Tamil Nadu - 641035



Mfg: Industrial Oven, Industrial Furnace, Food Dryers and other Heating Equipments



# FOOD DEHYDRATOR MACHINE a.k.a FOOD DRYER

A food dryer, also known as a food dehydrator, is a specialized appliance designed to remove moisture from various types of food. This process helps to extend the shelf life of foods by inhibiting the growth of bacteria, yeast, and mold, while preserving their nutritional value and flavor. Food dryers offer a convenient and efficient way to prepare dried fruits, vegetables, herbs, jerky, and more.

#### Features:

- Precise Temperature Control
- Adjustable Timer
- Multiple Drying Racks
- Air Circulation System
- Compact and Space-saving Design
- Easy-to-clean Removable Trays
- Energy-efficient Operation
- Moisture Exhaust System







"Revolutionize Your Production Process with Our Industrial Food Dehydrator"

### **CONTROL SYSTEM**

- Temperature Control: Adjust the temperature settings to precisely dry different types of food, ranging from 35°C to 100°C.
- Timing Control: Set the desired drying duration with the timing control feature, allowing for handsfree operation.
- Fan Control: Regulate the fan speed to ensure efficient air circulation, promoting even drying throughout the dehydrator.
- Exhaust Air Control: Manage the exhaust air flow to maintain optimal conditions inside the dehydrator, enhancing drying performance.
- Auto Cut-off System: Safety feature automatically shuts off the dehydrator when the set drying time is reached, preventing overheating and conserving energy.
- Power Supply Indication: LED indicators provide clear feedback on the power status, ensuring hasslefree operation and monitoring.
- Customizable Power Input: Tailor the power input to suit your specific electrical requirements, with options for both single-phase and threephase configurations, ensuring compatibility with a wide range of electrical systems.







### **Applications:**

- Drying Fruits and Vegetables
- · Making Fruit Leather
- Preserving Herbs and Spices
- Dehydrating Meat and Fish
- Making Dried Tea Leaves
- Crafting Decorative Dried Flowers
- Preparing Dehydrated Snacks and more

### Why you should buy our Dryers?

- High Production Capacity
- Time and Labor Savings
- Consistent Results
- Durable Construction
- Versatile Applications
- Compliance with Food Safety Standards
- Cost-Effective Solution
- Enhanced Product Quality

#### **Standard Models:**

No. of Trays	Approx. Dryer Outer Size WxDxH	Tray Size	Price
5	2.25 ft x 2.75 ft x 2 ft	1.5 ft x 2 ft x 25 mm	Rs. 65,000
10	3.5 ft x 4 ft x 4.5 ft	3 ft x 2 ft x 25 mm	Rs. 1,40,000
20	7 ft x 4 ft x 4.5 ft	3 ft x2 ft x 25 mm	Rs. 2,20,000

<sup>\*</sup>Above price is excluding taxes (18% GST)

## Customisable Size Option Available



<sup>\*</sup>Capacity of the dryer varies as per the product.