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Food Machinery Manufacturer Since 1994



01

Cabinet-Style All-in-one Heat Pump Food Dehydrators

for drying food in an easy and quick way.

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01.1.1 WRH-100 series all-in-one food dehydrators

What can they drying?

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

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



Features:

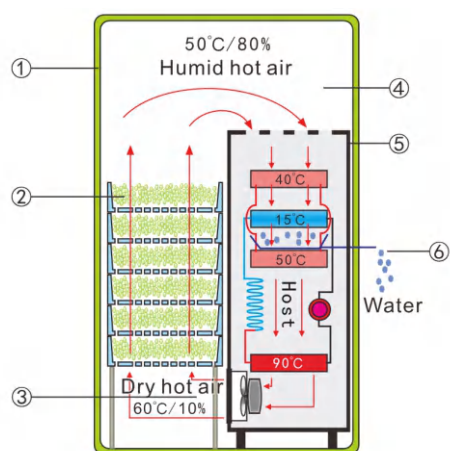
- 1.The new dehydration machine All-in-one food dehydrator has a compact structure, great energy-saving, wide application, high drying quality, easy operation, simple installation, and movable.
- 2.it is the best drying equipment for small firms, drying experiments, and scientific research. The uses only connect the power to use, is the easiest operation heat pump food dehydrator.
- 3.Hot air only circulates inside and no energy is lost. The energy-saving is incomparable to traditional drying machines.
- 4.Gentle drying at middle and low temperature-Aroma, appearance, and bioactivity are largely retained.

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

Technical specifications:

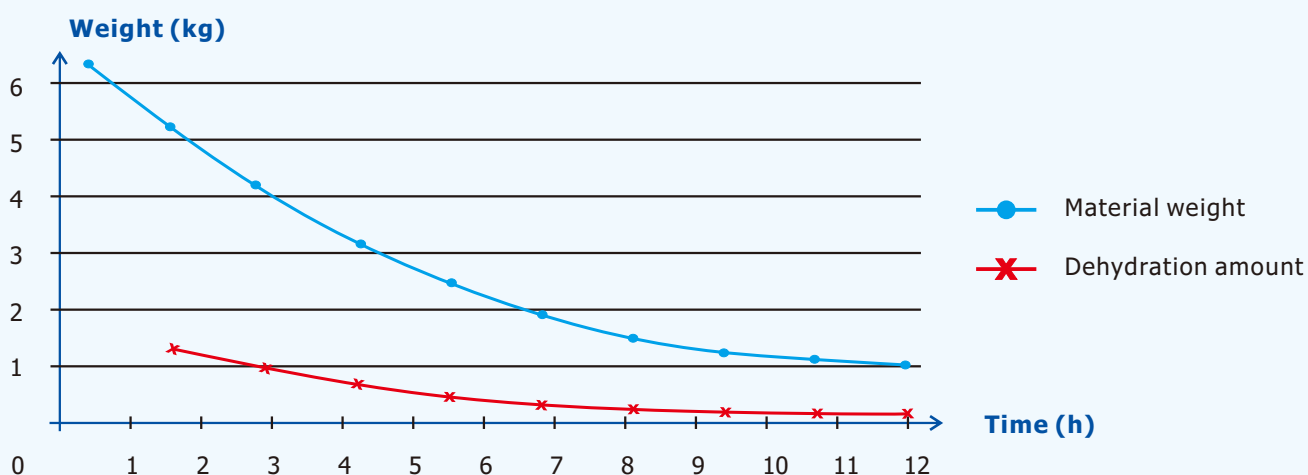
Model	WRH-100T	WRH-100D	WRH-100B	WRH-100G
Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	20~100Kg / batch	20~100Kg / batch	20~100Kg / batch	20~100Kg / batch
Power Supply	220V~50Hz / 60Hz	220V~50Hz / 60Hz	220V~50Hz / 60Hz	220V~50Hz / 60Hz
Power Input	1.0KW	1.0KW	1.0KW	1.0KW
Running Current	5.0A	5.0A	5.0A	5.0A
Fast heating-up	1.0KW	1.0KW	1.0KW	1.0KW
Maximum Power	2.2KW	2.2KW	2.2KW	2.2KW
Dehydration Amount	3.5Kg/h (@50°C,80%)	3.5Kg/h (@50°C,80%)	3.5Kg/h (@50°C,80%)	3.5Kg/h (@50°C,80%)
Working Temperature	20~80°C	20~50°C	50~65°C	50~80°C
Controller	IKE Smart color-touch-screen			
Noise Level	≤60dB(A)	≤60dB(A)	≤60dB(A)	≤60dB(A)
Wind Volume	1100m ³ /h	1100m ³ /h	1100m ³ /h	1100m ³ /h
Machine Size(L*W*H)	1180*680*1800mm	1180*680*1800mm	1180*680*1800mm	1180*680*1800mm
Tray Size(L*W*H)	780*540*30mm	780*540*30mm	780*540*30mm	780*540*30mm
Tray Number	15pcs	15pcs	15pcs	15pcs
Net Weight	170Kg	170Kg	160Kg	160Kg
Gross Weight	190Kg	190Kg	180Kg	180Kg

Working principles:



Description of Parts:

- ①. Drying house
- ②. Material to be dried
- ③. Hot and dry air (do not block the space 300mm from the bottom of the drying house)
- ④. Hot and humid air
- ⑤. Core body of the dryer
- ⑥. Condensed water (released from the drying house)



The graphs show the dehumidification rate at 60°C drying temperature. Results may vary for different products and applications.

Main body of the WRH-100 series food dehydrators:



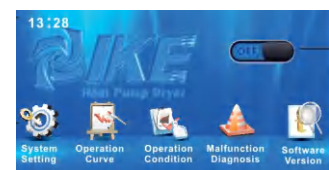
External Parts



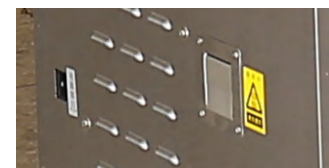
Internal Parts

Description of Parts:

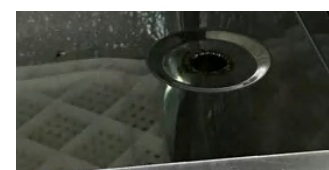
- ①. Controller (System control panel)
- ②. Exhaust air outlet for overheating (for WRH-100D/100T)
- ③. External condenser inlet (for WRH-100D/100T)
- ④. Exhaust air outlet for overheating (for WRH-100B/100G)
- ⑤. Power jack
- ⑥. Water outlet (3/4 inch diameter)
- ⑦. Supporting wheels
- ⑧. Upper door lock (Pull down to lock)
- ⑨. Observation window
- ⑩. Door knob
- ⑪. Lower door lock (Lift up to lock)
- ⑫. Circulating air inlet (Strongly recommend to install a filter)
- ⑬. Supporting racks for trays
- ⑭. Plastic tray
- ⑮. Stainless steel tray with Teflon mesh
- ⑯. Outlet for hot and dry air
- ⑰. Water outlet for water collection tray
- ⑱. Water collection tray



Controller



Exhaust air outlet



Water outlet for water collection tray



Supporting wheels

01.1.2 WRH-100N series all-in-one food dehydrators

What can they drying?

- ☑ Fruits and Vegetables
- ☑ Pastas
- ☑ Tea
- ☑ Leaves
- ☑ Meat and Petfood



Features:

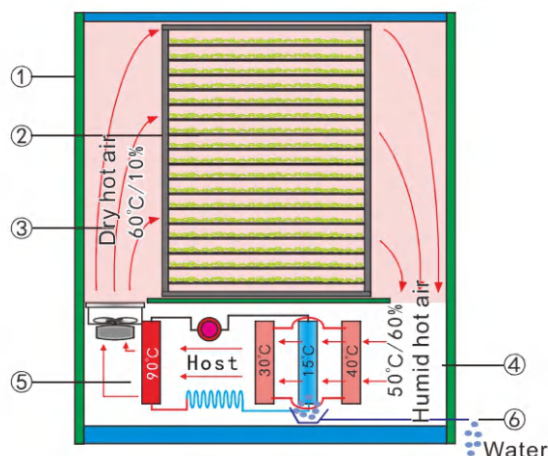
1. High efficiency through the use of a heat pump system for removing air humidity.
2. Drying in a closed, sealed room, no foreign material pollution and no dependence from the climate.
3. The uses only connect the power to use, is the easiest operation heat pump food dehydrator.
4. The strong wind penetrates in parallel, and the drying is more uniform.
5. Graphical touch control system, automatic intelligent control and demands no human duty after setting.

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

Technical specifications:

Model	WRH-100AN	WRH-100GN
Material	Stainless Steel	Stainless Steel
Capacity	20~100Kg / batch	20~100Kg / batch
Power Supply	220V~50Hz / 60Hz	220V~50Hz / 60Hz
Power Input	1.1KW	1.1KW
Running Current	5.0A	5.0A
Fast heating-up	1.0KW	1.0KW
Maximum Power	2.4KW	2.4KW
Dehydration Amount	3.5L/h (@50°C,80%)	3.5L/h (@50°C,80%)
Working Temperature	50~65°C	50~80°C
Controller	IKE Smart color-touch-screen	IKE Smart color-touch-screen
Noise Level	≤60dB(A)	≤60dB(A)
Wind Volume	1100m ³ /h	1100m ³ /h
Machine Size(L*W*H)	1280*700*1860mm	1280*700*1860mm
S.S.Tray Size(L*W*H)	780*540*30mm	780*540*30mm
S.S.Tray Number	20pcs	20pcs
Net Weight	165Kg	165Kg

Working principles:



Description of Parts:

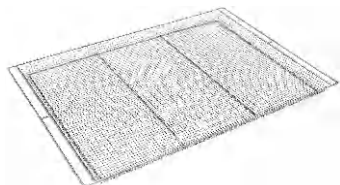
- ①. Drying house
- ②. Material to be dried
- ③. Hot and dry air
- ④. Hot and humid air
- ⑤. Core body of the dryer
- ⑥. Condensed water (released from the drying house)



Accessories for WRH-100 series & WRH-100N series food dehydrators:

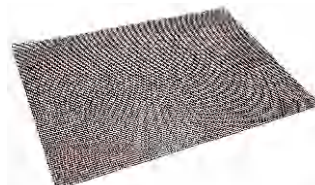
Stainless Steel Tray

Size: 780*540*30mm
Aperture: 6*6mm
Materials: Stainless steel
Weight: 2.1kg



Teflon Mesh

Size: 700*505mm
Aperture: 4*4mm
Materials: Teflon



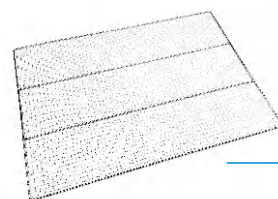
Silicone Mesh

Size: 780*540mm
Aperture: 0.8*0.8mm
Materials: Silicone



Flat Net Tray

Size: 780*540mm
Aperture: 10*10mm
Materials: S.S. 304



Drying is easier than you think:

A low to mid-drying temperature setting for food will maintain its original color and fragrance, can better retain the nutrients in food.



Fruits Drying



Flower Tea Drying



Vegetables Drying



Fish Drying



Meat Drying



herbs Drying

01.2 WRH-300 series all-in-one food dehydrators

What can they drying?

- ☑ Fruits and Vegetables
- ☑ Pastas
- ☑ Tea
- ☑ Leaves
- ☑ Meat and Petfood



Features:

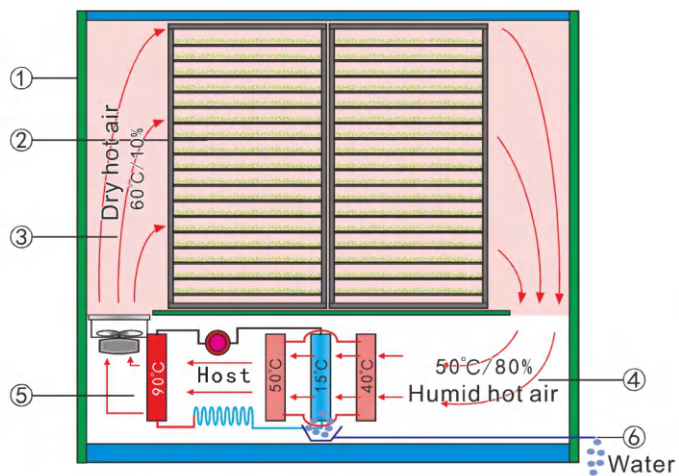
1. Heat pump technology for energy-saving
2. All in one type struction , no installation, only need to connect it to power supply to use;
3. Large capacity and use convenience;
4. parallel penetration of strong wind, good drying effect , even drying;
5. double evaporator ,high efficient and not easy to frosting;
6. intelligent drying and touch screen operation;
7. no external parts, can be moved to any where in any time, move freely.

	Temperature range settings available				
40℃	50℃	60℃	70℃	80℃	
	Middle temp. dehydrators				
	High temp. dehydrators				

Technical specifications:

Model	WRH-300B	WRH-300GB	WRH-300GBL
Material	Stainless Steel	Stainless Steel	Stainless Steel
Capacity	200~350Kg / batch	200~350Kg / batch	200~350Kg / batch
Power Supply	220V~50Hz / 60Hz	220V~50Hz / 60Hz	220V~50Hz / 60Hz
Power Input	3.0KW	3.0KW	3.5KW
Running Current	15.0A	15.0A	15.0A
Fast heating-up	3.0KW	3.0KW	3.0KW
Maximum Power	6.0KW	6.0KW	6.0KW
Dehydration Amount	11L/h (@50°C,80%)	11L/h (@50°C,80%)	11L/h (@50°C,80%)
Working Temperature	50~65°C	50~80°C	50~80°C
Controller	IKE Smart color-touch-screen		
Noise Level	≤60dB(A)	≤60dB(A)	≤60dB(A)
Wind Volume	6500m ³ /h	6500m ³ /h	6500m ³ /h
Machine Size(L*W*H)	1880*980*2100mm	1880*980*2100mm	2480*980*2100mm
S.S.Tray Size(L*W*H)	780*540*30mm	780*540*30mm	780*540*30mm
S.S.Tray Number	40pcs	40pcs	60pcs
Net Weight	250Kg	250Kg	250Kg

Working principles:



Description of Parts:

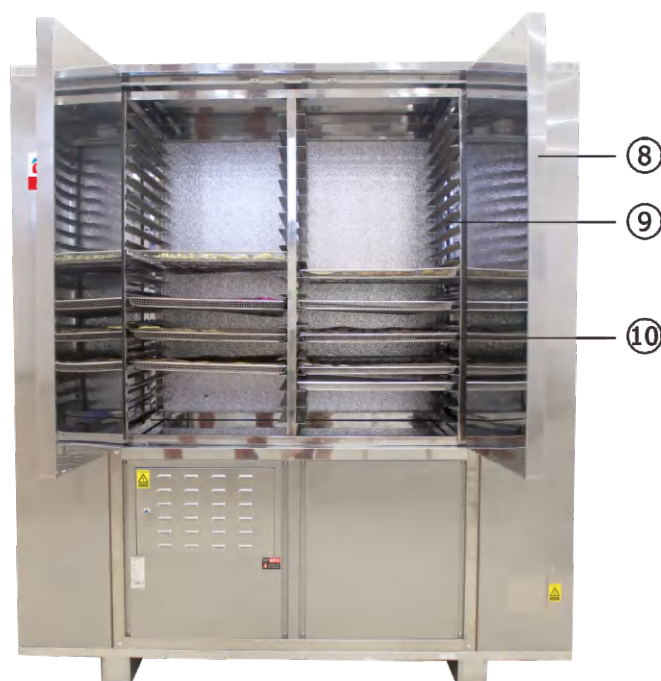
- ①. Drying house
- ②. Material to be dried
- ③. Hot and dry air
- ④. Hot and humid air
- ⑤. Core body of the dryer
- ⑥. Condensed water (released from the drying house)



Main body of the WRH-300 series food dehydrators:



External Parts



Internal Parts

Description of Parts:

- | | |
|---|--|
| ① . Controller (System control panel) | ⑥ . Water outlet (3/4 inch diameter) |
| ② . Door knob | ⑦ . Door lock |
| ③ . Electric Box (System control panel) | ⑧ . Stainless Steel Insulation Door |
| ④ . Exhaust air outlet for overheating | ⑨ . Outlet for hot and dry air and circulating air inlet |
| ⑤ . One-way Air Valve | ⑩ . Drying goods tray |



Controller



Electric box



Outlet for hot and dry air



Door lock



Trays



Water outlet

Accessories for WRH-300 series food dehydrators:

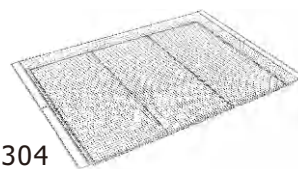
Trays Holder

Model: FTHJ-300UP
size: 1200x800x1200mm
Materials: Stainless steel 201



Stainless Steel Tray

Size: 780*540*30mm
Aperture: 6*6mm
Materials: Stainless steel 304



Movable Bottom Racks

Model: FTHJ-300DN
size: 1200x800x820mm
Materials: Stainless steel 201



How to use FTHJ-300:



1. Place FTHJ-300UP on FTHJ-300DN
 2. Put the materials that need to be dried on FTHJ-300UP
 3. Open the door for WRH-300 series food dehydrator
 4. Move the whole racks close to WRH-300 series food dehydrator
 5. Step on the brake wheel of FTHJ-300DN
 6. Push FTHJ-300UP into WRH-300 series food dehydrator
 7. Close the door, set the drying target and start drying process
- Suggest use 1 full set of FTHJ-300UP and FTHJ-300DN together with WHR-300 series food dehydrator.