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03

DF Series Heat Pump Food Dehydration system

It can be customized according to different positions and space requirements.

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Customizable dehydration system

DF series dehydration system consists of a main machine and a drying room.

What can it dry?

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

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



Features:

1. It can be customized according to different applications and space requirements.
2. It is made of stainless steel and can be equipped with plastic, stainless steel, or customized drying racks.
3. Pressure meters constantly monitor the running of the heat pump system.
4. Closed-loop air circulation inside a well insulated drying chamber, only condensed water is discharged during the drying. Little energy loss, clean and hygienic.
5. Low to mid drying temperature setting for food will maintain its original color and fragrance, and keep its nutrition to the maximum extent.
6. This drying system is with dual and reversible airflow design. With the function of blowers, stronger and more even hot air circulates inside the drying room, taking off the moisture of foods with the highest efficiency.
7. This drying system is easy to load on the container and no need for assembling.

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

03.1 DF series Dehydrator

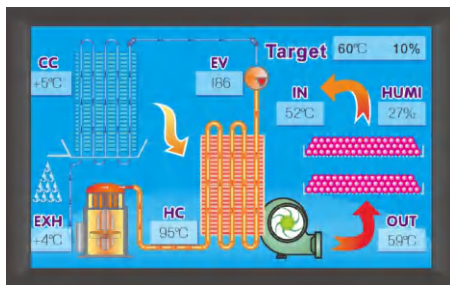
DF series dehydrator is one of IKE's mature products. It is the main machine of the AIO-DF series dehydration system.

Few heat pump dryers can work with low drying temperature. But IKE DF series dryer can work with under 50°C. This is an innovation in heat pump drying. DF dryer has excellent performance and versatility. It can be flexibly applied to different drying systems. A wide temperature range of 25°C~80°C is suitable for drying various items. Especially the low-temperature drying can greatly improve drying quality.

In the past, many temperature-sensitive products can only be freeze-dried, the cost was high. But if we use the traditional open-loop dryer, it may get the products brown and dark, sometimes it even destroys the products' nutrient content and value. But now, with IKE low-temperature dryer, you can dehydrate spices, herbs, flowers, high-protein products, and so on. Not only reduces the operation cost, but also greatly improves drying quality.

DF-600 series Dehydrator

DF-600 series dehydrator is the main dryer of the AIO-DF600 series drying system. It can dry 400-600kg of fresh materials each time. The drying temperature can be adjusted between 25-80 degrees Celsius.



Operation Condition



Model	DF-600GW	DF-600T
Material	Stainless Steel	Stainless Steel
Capacity	400~600Kg/batch	400~600Kg/batch
Power Supply	380V/50Hz/60Hz	380V/50Hz/60Hz
Power Input	6.5KW	6.5KW
Running Current	10.5A	10.5A
Maximum Power	12KW	12KW
Dehydration Amount	18.0L/h (@50°C,80%)	18.0L/h (@50°C,80%)
Working Temperature	50~80°C	25~80°C
Controller	IKE Smart color-touch-screen	IKE Smart color-touch-screen
Noise Level	≤75dB(A)	≤75dB(A)
Machine Dimension(L*W*H)	1450*1085*1660mm	1450*1085*1660mm

DF -1500TW Dehydrator

DF-1500TW dehydrator is the main dryer of the AIO-DF1500TW drying system. It can dry 1000-1500kg of fresh materials each time. The drying temperature can be adjusted between 25-80 degrees Celsius.



Back View



Front View



refrigerant high-pressure meter



drain pipe connection



main fan

Model	DF-1500TW
Material	Stainless Steel
Capacity	1000~1500Kg/batch
Power Supply	380V/50Hz/60Hz
Power Input	15KW
Running Current	23.0A
Maximum Power	24KW
Dehydration Amount	40.0L/h (@50°C,80%)
Working Temperature	25~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤75dB(A)
Machine Dimension(L*W*H)	1850*1250*1700mm

DF -2400GW Dehydrator

DF-2400GW dehydrator is the main dryer of the AIO-DF2400GW drying system. It can dry 2000-2500kg of fresh materials each time. The drying temperature can be adjusted between 50-80 degrees Celsius.



Back View



Front View



refrigerant high-pressure meter



drain pipe connection



main fan

Model	DF-2400GW
Material	Stainless Steel
Capacity	2~2.5T/batch
Power Supply	380V/50Hz/60Hz
Power Input	24KW
Running Current	45A
Maximum Power	28KW
Dehydration Amount	70.0L/h (@50°C, 80%)
Working Temperature	50~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤75dB(A)
Machine Dimension(L*W*H)	2400*2100*2100mm

03.2 AIO-DF series all-in-one Dehydration System



The AIO-DF series dehydration system uses the DF series dryers, which can be equipped with trays, baskets or hanging frames with hooks. We recommend using IKE standard accessories. The drying systems are standard units, and it can also be customized according to customers' drying needs.



Controller



Outer heat exchanger fan

Standard AIO-DF Series Dehydration System



The standard AIO-DF series dehydration system is equipped with a foldable slope for the convenience of entry and exit of material loading carts. Customers can load the materials and trays onto the cart, and move them into the drying room. Different foods can be dried together without the worry of fragrance mixing.

Both stainless steel trays and plastic trays are available with different cost options.

Model	AIO-DF600GW/DF600T	AIO-DF1500TW
Material	Stainless Steel	Stainless Steel
Capacity	400~600Kg/batch	1000~1500Kg/batch
Power Supply	380V/50Hz/60Hz	380V/50Hz/60Hz
Power Input	6.5KW	15KW
Running Current	10.5A	23.0A
Maximum Power	12KW	24KW
Dehydration Amount	18.0L/h (@50°C,80%)	40.0L/h (@50°C,80%)
Working Temperature	AIO-DF600GW: 50~80°C AIO-DF600T: 25~80°C	25~80°C
Controller	IKE Smart color-touch-screen	IKE Smart color-touch-screen
Noise Level	≤75dB(A)	≤75dB(A)
Main machine	DF-600GW/DF-600T	DF-1500TW
Chamber Size(L*W*H)	4000*1920*2500mm	5700*2000*2500mm
S.S.Trolley Size (L*W*H)	1100*845*1870mm	1100*845*1870mm
Trolley Number	4set	6set
S.S. Size(L*W*H)	780*540*30mm	780*540*30mm
S.S. Tray Number	280pcs	420pcs

Customized AIO-DF2400GW Dehydration System



Customized AIO-DF2400GW Dehydration System is a large capacity dryer. It can dry 2000-2500kgs flesh food per batch. Drying temperature ranges from 50-80°C , applicable for drying fruits, vegetables, meat, pet food, and various foods and products. How to make such a large capacity dryer in high efficiency and low consumption is the key technology of this dryer. It has a dual heat exchange system. To achieve the best working efficiency, we can switch the use of them according to the products and their drying methods through the system settings.

Model	AIO-DF2400GW
Material	Stainless Steel
Capacity	2~2.5T/batch
Power Supply	380V/50Hz/60Hz
Power Input	24KW
Running Current	45A
Maximum Power	28KW
Dehydration Amount	70.0L/h (@50°C,80%)
Working Temperature	50~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤75dB(A)
Main machine	DF-2400GW
Chamber Size(L*W*H)	7000*2100*2600mm
S.S.Trolley Size (L*W*H)	1100*845*1870mm
Trolley Number	12set
S.S. Size(L*W*H)	780*540*30mm
S.S. Tray Number	840pcs

Customized AIO-DF Series Tunnel Drying System



DF-600 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.



Customized AIO-DF600 Series Supersize Cabinet Dryer



AIO-DF600 series supersize cabinet dryer is a customized drying system, to save space. It can be delivered and shipped as one complete set. The drying cabinet is made of stainless steel, easy to clean and maintain. This is a compact and practical drying system, equipped with a main dryer DF-600, loading 80 trays at a time. Big capacity but the small size makes it powerful. It is only 2.3meters long, 1.7meters wide, even after the door is opened, the total length is just about 3meters. A small room is more than enough. To make the best use of wind and space, trays are directly pushed into the drying cabinet. There are racks on walls as tray holders. And a transfer cart can help to easily load and unload the trays every time.



Drying Effect



dried mango



dried grape



dried coconut



dried broccoli



dried garlic



dried carrot



dried cardamon



dried chilli



dried long bean



dried jerky



dried fish



dried shrimp