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04

## S Series Heat Pump Food dehydration system

It is the most convenient all-in-one drying machine with large capacity.

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# The simplest drying system

No installation, no additional fan, easy to use.

In the market, the wind direction structure in most large drying chambers has only one direction, which causes problems for users. Many users find that the food placed near the air outlet dries quickly, while the food on the other side is very slow. Therefore, they must switch the racks to make the material dry evenly, which will slow down the drying speed and reduce production capacity. At the same time, switching racks requires labor costs, which is inconvenient and wastes user time. However, using IKE's unique design, the S series heat pump food dehydration system can solve this problem.

## What can it dry?

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

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



## Features:

1. A convenient all-in-one drying system with a simple room structure. Small drying room but can provide a large spread drying area.
2. Different chamber sizes and tray options with different costs to meet various drying needs.
3. The drying system is delivered in a completed set. No installation is needed, which frees users from the installation and assembling troubles.
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. Forward and reverse circulation wind structure makes the drying more even No need to flip, reducing



## 04.1 S series Dehydrator

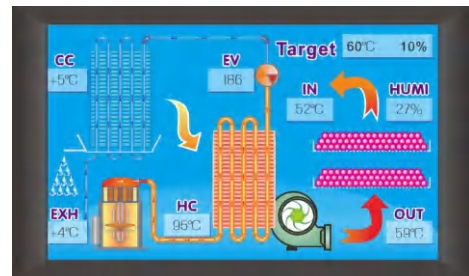
S series dehydration system consists of the main machine and drying chamber. S series dehydrator is the main machine of the drying system.



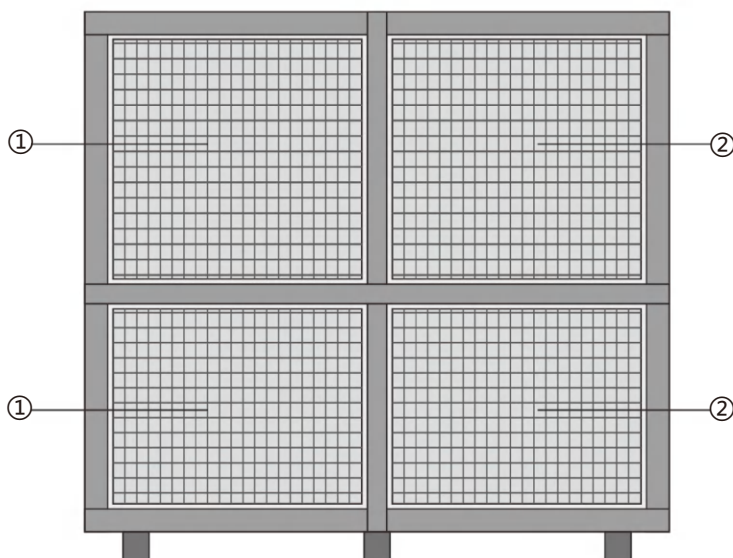
Back View



Front View



Operation Condition



### Description of parts:

① Humid and hot air inlet or dry and hot air outlet (will be air inlet when the fan is in forwarding rotation, and air outlet when the fan is in reverse)

② Dry and hot air outlet or humid and hot air inlet (will be air outlet when the fan is in forwarding rotation, and air inlet when the fan is in reverse)

## Why choose the S series dehydration system?

S series dehydrator is an innovative product in IKE dryer product lines. The key to its popularity among customers is that it has 2 wind directions, and the wind direction is switchable. You can choose the left side as the air outlet, so that the dry air will be blown out from the left side and pass through all the materials, take away the moisture. And then the humid air will be drawn into the heat pump system from the right side. Moisture in the humid air will be condensed and drained away through the heat exchanging system, and then be reheated and sent back to the wet material for the next circulation. On the contrary, if we choose the right side as the air outlet, wind direction, air movement will be opposite. By switching the wind direction, we can achieve a more even drying quality. In the drying process, only the condensed moisture is discharged, and the energy in this closed-loop drying house can be fully utilized. It is extremely energy-saving. Wind direction can be automatically set in the machine program. So no need to switch the racks, no need to flip the materials, S series dehydration system can help you to save expensive labor cost and your precious time.



S series dehydration dryer



loading



install

Model	S-600G	S-1500G
Material	Stainless Steel	Stainless Steel
Capacity	400~600Kg / batch	1000~1500Kg / batch
Power Supply	380V~3N/50Hz/60Hz	380V~3N/50Hz/60Hz
Power Input	6.0KW	17.0KW
Running Current	10.5A	30.0A
Fast heating-up	4.5KW	9.0KW
Maximum Power	12.0KW	27.0KW
Dehydration Amount	15L/h(@50°C,80%)	40.0L/h(@50°C,80%)
Working Temperature	50~80°C	50~80°C
Controller	IKE Smart color-touch-screen	
Noise Level	≤75dB(A)	≤75dB(A)
Machine Dimension( L*W*H)	1800*850*1920mm	1800*850*1920mm
Net Weight	395Kg	395Kg

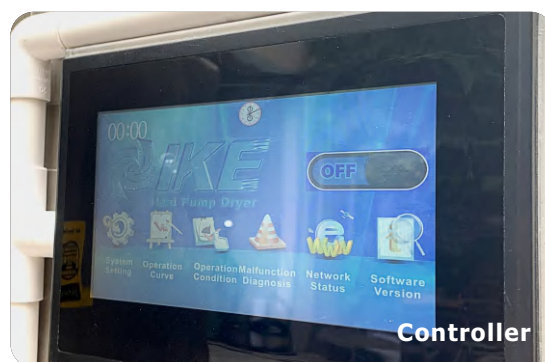


## 04.2 AIO-S series all-in-one Dehydration System

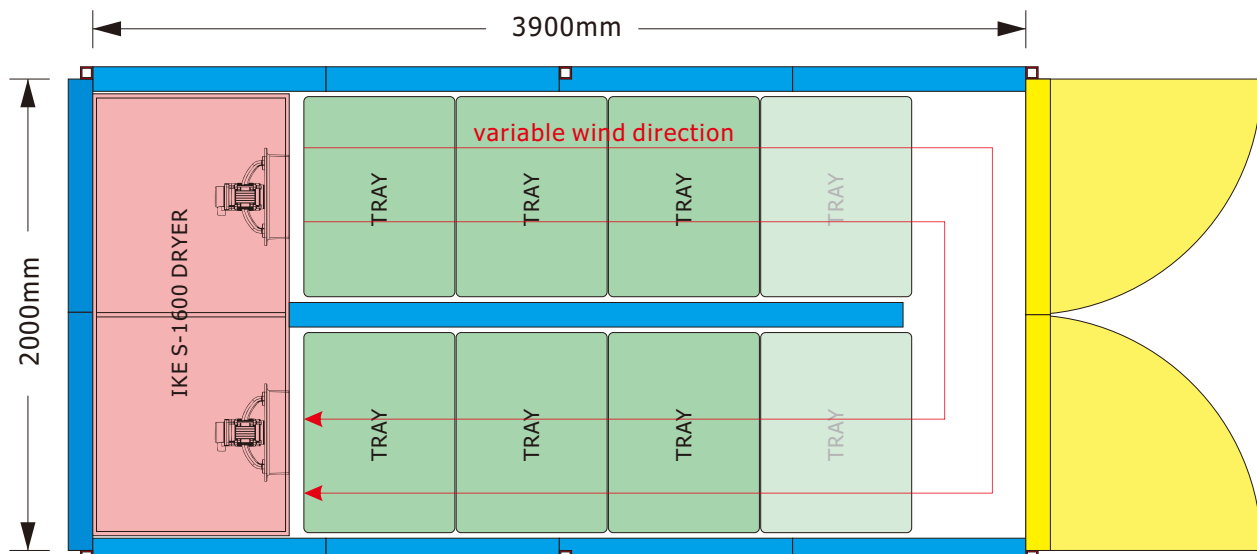


What does AIO mean? AIO stands for all-in-one.

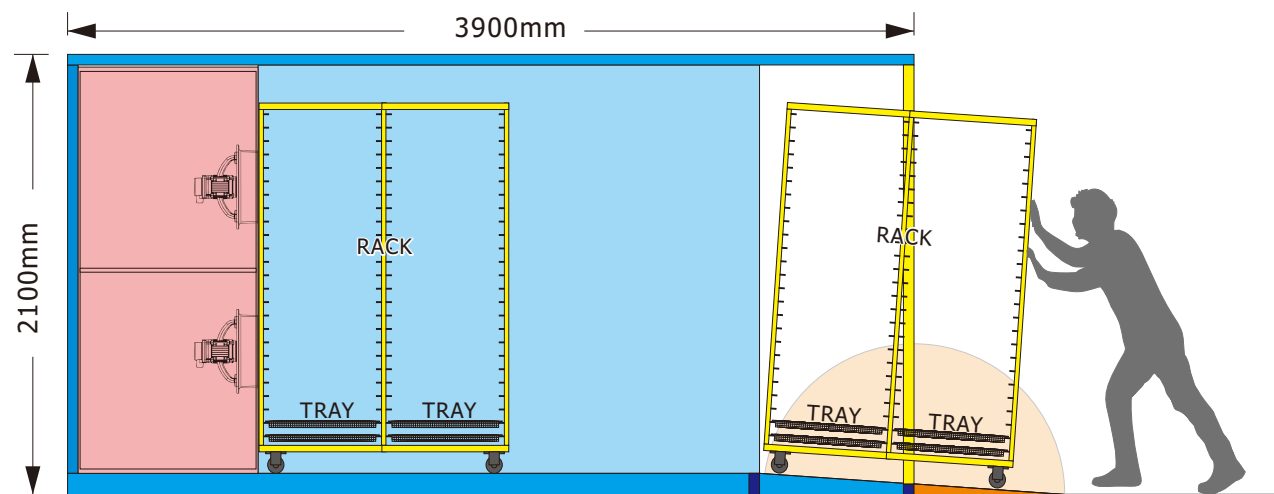
The AIO-S series drying system consists of the main machine IKE S series dehydrator and the insulated drying room as a whole unit, with the highest capacity and efficiency. It can be loaded into containers and delivered as a completed set. When you receive this drying system, just connect to the power supply to use it.



## Diagram for AIO-S series dehydration system



Top view (inside)



Side view (inside)

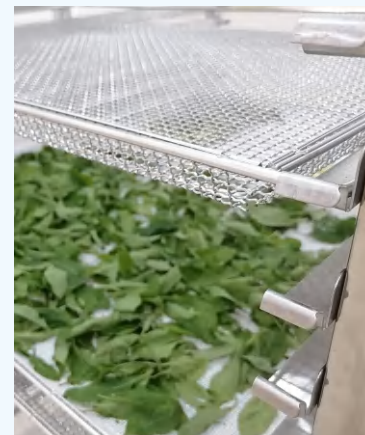


forward and reverse wind Structure

AIO-S 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.

## AIO-S Series Dehydration System with stainless steel trays



Model	AIO-S600GS	AIO-S1500GS	AIO-S1500GS(big size)
Material	Stainless Steel	Stainless Steel	
Capacity	400~600Kg / batch	1000~1500Kg / batch	
Power Supply	380V~3N/50Hz/60Hz	380V~3N/50Hz/60Hz	
Power Input	6.0KW	17.0KW	
Running Current	10.5A	30.0A	
Fast heating-up	4.5KW	9.0KW	
Maximum Power	12.0KW	27.0KW	
Dehydration Amount	15.0L/h (@50°C,80%)	40.0L/h (@50°C,80%)	
Working Temperature	50~80°C	50~80°C	
Controller	IKE Smart color-touch-screen		
Chamber Size( L*W*H)	3900*2000*2100mm	3900*2000*2100mm	5100*2000*2100mm
S.S.Tolley Size(L*W*H)	1100*845*1870mm	1100*845*1870mm	1100*845*1870mm
Tolley Number	4set	4set	6set
S.S.Tray Size(L*W*H)	780*540*30mm	780*540*30mm	780*540*30mm
S.S.Tray Number	280pcs	280pcs	420pcs



## AIO-S Series Dehydration System with plastic trays



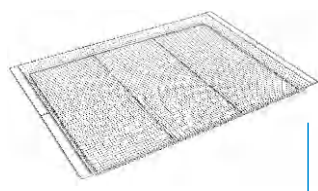
Model	AIO-S600GP	AIO-S1500GP	AIO-S1500GP(big size)
Material	Stainless Steel	Stainless Steel	
Capacity	400~600Kg / batch	1000~1500Kg / batch	
Power Supply	380V~3N/50Hz/60Hz	380V~3N/50Hz/60Hz	
Power Input	6.0KW	17.0KW	
Running Current	10.5A	30.0A	
Fast heating-up	4.5KW	9.0KW	
Maximum Power	12.0KW	27.0KW	
Dehydration Amount	15.0Kg/h (@50°C,80%)	40.0L/h (@50°C,80%)	
Working Temperature	50~80°C	50~80°C	
Controller	IKE Smart color-touch-screen		
Chamber Size( L*W*H)	3900*2000*2100mm	3900*2000*2100mm	5100*2000*2100mm
S.S.Tolley Size(L*W*H)	800*610*2100mm	800*610*2100mm	800*610*2100mm
Tolley Number	8set	8set	12set
Plastic Tray Size(L*W*H)	800*600*60mm	800*600*60mm	800*600*60mm
Plastic Tray Number	240pcs	240pcs	360pcs



## Accessories for AIO-S series food dehydration system

### Stainless Steel Tray

Size: 780\*540\*30mm  
Aperture: 6\*6mm  
Materials: S.S. 304  
Weight: 2.1kg



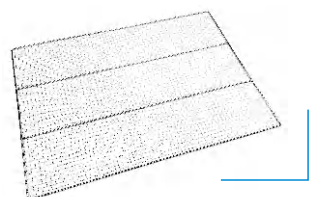
### Stainless Steel Trolley for S.S. trays

Size: 1100\*845\*1870mm  
Materials: S.S.201



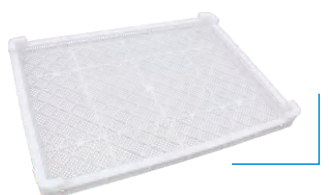
### Flat Net Tray

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



### Plastic Tray

Size: 800\*610\*60mm  
Aperture: 6\*6mm  
Materials: plastic

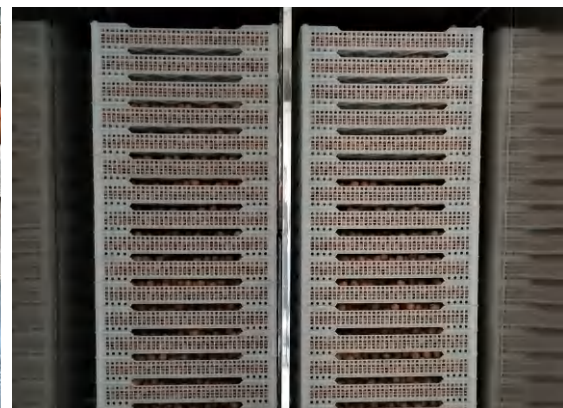


### Stainless Steel Trolley for Plastic trays

Size: 810\*610\*120mm  
Materials: S.S.201



## Drying is easier than you think





# Drying Effect



dried mango



dried grape



dried pawpaw



dried broccoli



dried garlic



dried carrot



dried cardamon



dried chilli



dried long bean



dried jerky



dried fish



dried shrimp