

FOOD DEHYDRATOR MANUFACTURER

SINCE 1994



IKE website



IKE videos

IKE GROUP

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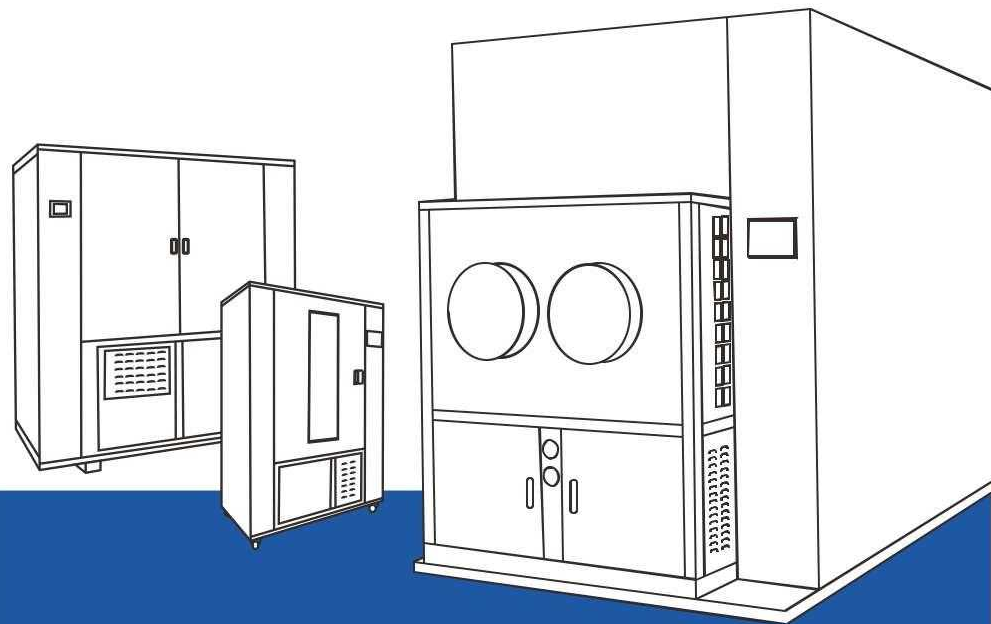
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All product photos and structure diagrams are for reference only and will be upgraded or adjusted without prior notice, please contact the IKE team for the latest information.

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SINCE 1994





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WHO WE ARE?

Closed-loop heat pump food dehydrator **manufacturer**

Established in 1994, IKE GROUP is a modern enterprise dedicated to the design and manufacture of commercial and industrial closed-loop heat pump dryers and drying systems.

Following the philosophy of "Gain Prestige by Quality, Win Trust with Integrity", IKE provides standard and customized high-quality food drying equipment.



29+
Years R&D
Experience



200+
Production
Workers



10, 000+
Machines Produced
Per Month



110, 000+
Production Plant
Area

Located in Guangdong, IKE Group has two production bases in Foshan and Meizhou, covering an area of more than 63,000 square meters.

IKE Group owns a professional R&D team with national standard labs and advanced production lines. With its strong technical strength and scientific management system, IKE continues to innovate and strictly controls product quality, and has won a good reputation worldwide.

We have a number of invention patents and have held the ISO9001 certification. The product has CCC, CE, and other certifications to ensure the high quality of closed-loop heat pump dehydrators.

COMPANY HISTORY

1994——Establish

IKE Established majored in PABX.

2005~2011——Develop

IKE Foshan factory was officially put into use, focusing on the R&D of heat pump water heater, Established the Energy Division to specialize in the development of heat pump application technology.

In 2008, we developed new product heat pump dryer in food drying industry.

In 2011, we invested and built the largest heat pump dryer production base in Meizhou, Guangdong, and focus on close-loop heat pump food dryer.

2015——Innovation

With the improvement of technology, production capacity, and sales, IKE established its own sales team and entered overseas markets.

2018——Expansion

IKE invests in packaging machinery to complete the food processing machinery supply chain.

IKE has set up service centers in Switzerland, Germany, France, Italy, the UK, Thailand, Malaysia, Indonesia, India, and other countries.

Now——Keeps moving

Continuously improving and optimizing the product every year. IKE now provides the full food processing line from washing, sorting, peeling, cutting, and drying, to packaging, providing customers with one-stop food processing solutions.

Carefully listening, propose the most suitable customized solution!

Sales Market

Based in China, IKE closed-loop heat pump dryers have been exported to over 80 countries and areas. IKE has set up sales and service centers in Switzerland, Germany, France, Italy, the UK, Thailand, Malaysia, Indonesia, India, and other countries, we look forward to more partners joining us.



TOP 1

In export of close heat pump dryer for 5 consecutive years

100%

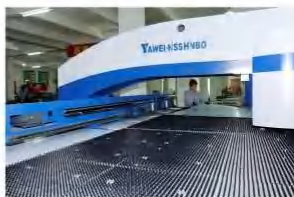
After-sales service



Production Scenario



Host Assembly Line



- Total area 110,000sqm
- Monthly output 10,000 units of dehydrator
- Strict quality management

More than 15 years of drying system construction experience shows our persistence and expertise in closed-loop heat pump drying. Standardized operating procedures, Strict quality and management of CE test reports and certificates. We carefully listen to your needs and provide you with the best quality drying systems.



IKE Drying Solution

Subscribe to our YouTube channel for factory videos and machine applications!

QUALIFICATION HONOR



- Inventor and leader in closed-loop dehumidification heat pump dryers
- The first technology promoted by the National Agricultural Science and Technology Innovation Centre
- Drafting unit of 6 national standards for heat pump dryers
- Technical cooperation unit of the National Planning Institute of the Ministry of Agriculture
- Key Support Project of Guangdong Science and Technology Plan
- China's top ten drying brands
- Cooperation with several provincial research institutes
- Several university production and research bases
- Several times awarded as "High-tech products of Guangdong Province"
- Several practical technology patents
- Agricultural machinery promotion certificate

International Exhibitions

Focusing on the market feedback and user experience of our products, IKE Group attends professional food machinery exhibitions around the world every year to maintain good communication and cooperation with our customers. According to customer feedback and demand, we will enhance and improve our products in time and devote ourselves to providing better products and services to our customers.



Technical Strength

Innovation is the driving force of our development. The IKE R&D team insists on independent R&D and technological innovation. The following are some of our patent certificates and various test reports.

For a clear version, please email to IKE sales team.



Social Responsibility

In addition to the company's business, Mr. Chen Qiwen, the chairman of the company, is very enthusiastic about education and agricultural research development, and has donated many times to schools for educational construction funds and scholarships, and provided production and academic research bases for a number of agricultural universities.



Leadership Support



The former Vice Premier of the State Council of China and the Governor of Guangdong Province visited the Meizhou Industrial Zone.

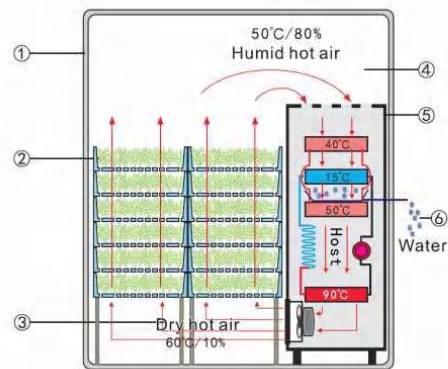
IKE takes active part in many government-sponsored projects, in order to help people in economically disadvantaged areas.



IKE founded research centers with South China Agricultural University & Foshan University to conduct research on drying technology for agricultural products.

What is closed-loop dehydrator ?

Open-loop means the drying space connects with the outside environment, not completely Separate. Closed-loop means the drying space completely does not connect with the outside, with no energy exchange.

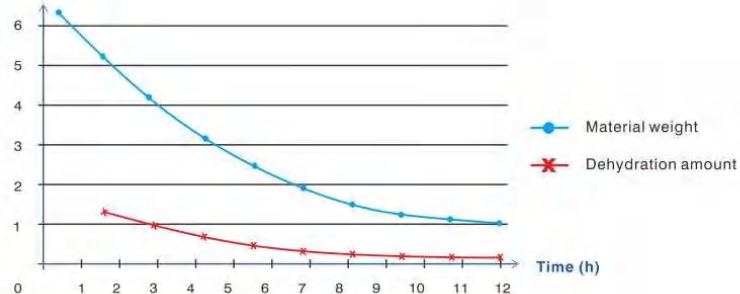


IKE closed-loop heat pump dehydrator

Description of Parts:

- Drying house
- Material to be dried
- Hot and dry air
- Hot and humid air
- Core body of the dryer
- Condensed water (released from the drying house)

Weight (kg)



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

Temperature range settings available

10°C	20°C	30°C	40°C	50°C	60°C	70°C	80°C
Low temp. dehydrators							
				Middle temp. dehydrators			
				High temp. dehydrators			

IKE offers an energy-saving and efficient drying method: close heat pump drying, which can save up to 70% of energy.

We provide different temperature and capacity options to meet various drying needs.

Low-temp. Food Dehydrators

Low-temperature cold air drying is suitable for high-protein products such as seafood, as well as aromatic products such as flowers, herbs, and leaves. Drying at low temperature can better maintain its color and smell, and can also retain the active ingredients of the product.



Mid-temp. Food Dehydrators

This system mainly works at 55°C-63°C, and it can maintain good characteristics for most products and work efficiently. Application: various fruits and vegetables, agricultural products, meat products and some other industrial products.



High-temp. Food Dehydrators

The system mainly works at 65°C-75°C and is widely applicable to products that are not sensitive to temperature. High-temperature drying is also used in food processing to kill bacteria, such as drying meat. Application: food processing, tea drying, meat drying, tobacco processing and high-sugar fruit drying.

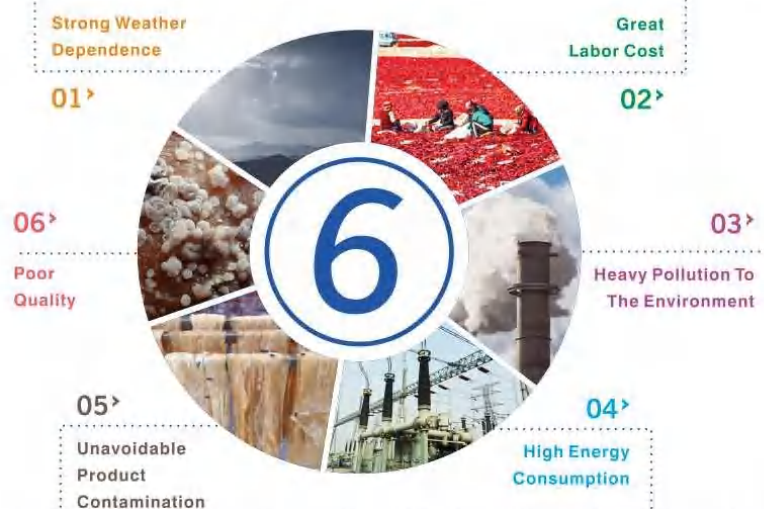


Why choose closed-loop dehydrator ?

■ Current Status of Conventional Drying

Currently, the traditional drying method basically means exposing the material to be dried to the sun and using solar energy to directly dry the material. Even with some mechanical assistance, the material still has to be dried to a certain extent by the sun before it can be placed into a drying house. Therefore, the conventional drying method is very weather dependent.

As the traditional drying, human labor is needed to constantly distribute, collect and re-distribute the material. Similarly, drying using a traditional baking house requires positional adjustment for the material many times because of the uneven temperature inside the house.



Since the traditional drying method simply exposes the material directly to the sun, the material will unavoidably be contaminated by the surrounding pollutants such as dust and bugs, a serious problem, especially for food products. Because of this, it is very difficult for food products dried by the traditional method to meet today's high standards of hygiene and quality, restricting many companies to expand and enter into the high-end food market.

Many people have recognized the above three major problems and adapted some drying equipment to assist with drying. However, this often leads to high energy consumption and uneven drying result. Furthermore, many items such as fruits have to be initially dried by the sun before they can be placed into the traditional drying equipment for the final stage of drying.

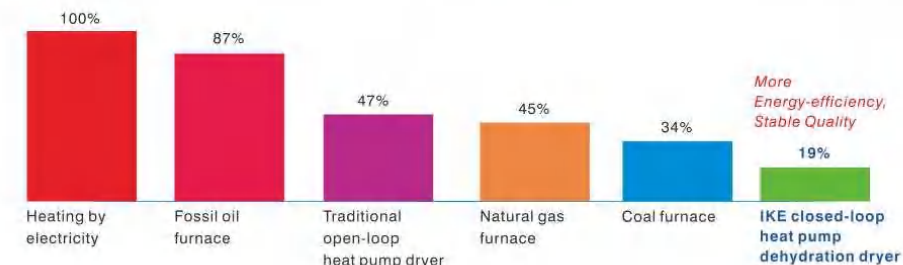
■ Comparison of different drying methods

Many traditional drying methods usually use coal, fossil oil, natural gas or electricity as the power source for drying. A more advanced one uses air-sourced energy for drying. We made a comprehensive comparison among several drying systems, using 1 kg of water dehydrated from the material to be dried as the comparison standard.

Heating method	Heating by electricity	Coal furnace	Fossil oil furnace	Natural gas furnace	Traditional open-loop heat pump dryer	IKE closed-loop heat pump dehydrator
Fuel type	Electricity	Coal	Diesel	Natural gas	Electricity	Electricity
Heating power	860kcal/kwh	5500kcal/kwh	10200kcal/kwh	8600kcal/m ²	860kcal/kwh	
Heat efficiency	95%	30%	70%	80%	200%	dehydration ≥ 3.0kg/kwh
Effective heating power	817kcal	1650kcal	7140kcal	6880kcal	1720kcal	
Unit price of the fuel	\$1/kwh	\$0.7/kwh	\$7.5/kwh	\$3.8/m ²	\$1/kwh	\$1/kwh
Consumed fuel	1.47kwh	0.75kg	0.17kg	0.17m ³	0.69kwh	0.28/kwh
Operation cost	1.47	0.50	1.28	0.66	0.69	0.28
Labor costs	Higher	High	High	High	Average	Low
Maintenance cost	Lower	Higher	Higher	Higher	Lower	Very low
Safety feature	Unsafe	Unsafe	Unsafe	Unsafe	Safe	Safe
Pollution extent	No	Very heavy	Heavier	Less	No	No
Equipment lifetime	5-7 years	8-10 years	8-10 years	8-10 years	10-15 years	10-15 years

* The above parameters are calculated assuming 1200 kcal of energy is required to dehydrate 1 kg of water.

■ Comparison of cost and energy consumption of drying equipment



Why IKE dehydrators are better?

With unique creativity, IKE engineers have so far invented and manufactured six IC cards for data communication, data collection, system monitoring and reliable power supply.



High Precision Sensors

Using the original Swiss high performance sensor, the system can adjust the condition under accurate data guidance.



Special Digital Communication Modules

The controller has no polarity connection with the host, and the communication distance can reach 500 meters.



Brand-name Contactors

Adopt the famous brand ac contactor to ensure the safety and reliability of the power supply.



Superior Quality Copper Pipes

High quality copper tube, good quality guarantee product long life, no leakage.



Electronic Expansion Valves

The high performance electronic expansion valve enables the system to work efficiently at all state points.



Centrifugal Fans with Extra Large Air Volume

Large air volume, high wind pressure centrifugal fan for the closed-loop air supply, the maximum supply of 10 meters.



Hydrophilic Heat Exchangers

Special custom-made hydrophilic heat exchangers, reliable balance condensation and ventilation, greatly improve the energy efficiency of the system.



Highly Efficient Special Purpose Compressors

The international first-class brand heat pump special compressor, makes the system operation more stable, reliable and efficient.



Brand-name Electromagnetic Valves

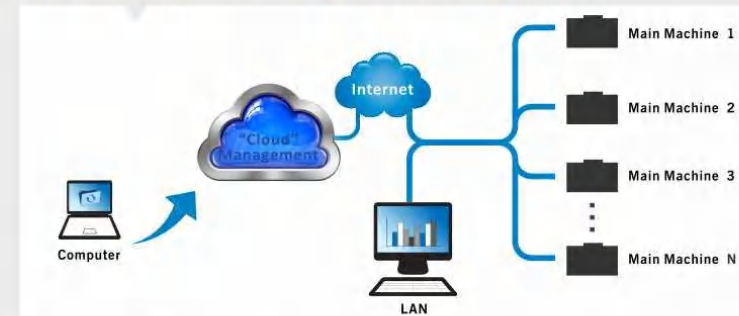
The low temperature machine fluorine adopts the original American solenoid valve, and does not need to worry about its reliability.



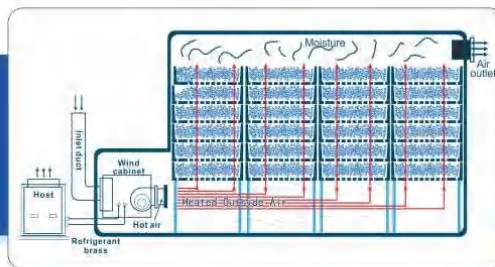
Brand-name Drying Device

The high temperature machine fluorine adopts the original American dryer, which can effectively improve the life of the compressor and the energy efficiency of the system.

IKE "Cloud" Management System Diagrams

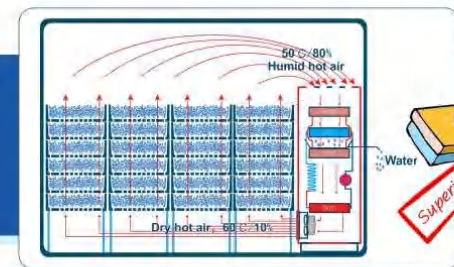


IKE's new "Cloud" Management System, through LAN or Internet to connect multiple IKE dryers, centralized monitoring, management and maintenance by a computer or mobile, is an innovation in the drying industry for remote control.



Open Cycle Heat Pump Dryer

IKE Closed-Loop Heat Pump Dehydrator



P K



Problem 1: Huge loss of energy, decreased efficiency

Hot air in the drying house is discharged directly with steam. As a result, a huge amount of heat energy is lost.



Problem 2: Weather dependent

Traditional dehydrators use heat from the surrounding air, in cold winter, the energy efficiency becomes very low. Its performance is easily affected by the surrounding weather.



Problem 3: Low drying quality and lots of waste

Material quality is not uniform. The way of directly venting water vapor will cause moisture to accumulate on the top, and dripping water makes the material wet. But the high temperature at the bottom made the material over-dried. Also, high temperature drying will ruin some product's active ingredients.



Problem 4: Uneven drying

The air volume is not high enough to circulate evenly over all materials in the drying room, requiring manual flipping materials or changing trays.



Problem 5: Cause sanitary problems

There are air inlets and outlets for direct air exchange, and external pollutants such as dust and insects can easily enter the drying room.



Problem 6: Complicated installation and maintenance

Many exposed parts and accessories require wiring and assembly, making installation difficult and costly to maintain.



Problem 7: High operating cost

The high energy cost, labor cost, and maintenance cost, together with a low-quality dehydrated product, makes the high operating cost.



Problem 8: Environmental problem

Fuel and emissions have a great impact on the environment.



Feature 1: Low consumption and high energy efficiency.

IKE dehydrators use heat from the drying room, the air circulates in a close circuit, reducing the energy lost during heat transfer and increasing energy efficiency.



Feature 2: Less weather influence

Close-loop heat pump dehydrator is very little affected by the environment. It mainly uses the energy of indoor air, and the closed-loop design has a high energy utilization rate.



Feature 3: High quality dehydrated product

IKE heat pump drying system adopts low-to-medium drying temperature to minimize damage to food, and the closed-loop design can better control the temperature and maintain the quality and taste of the products, ensuring consistent quality and reducing waste.



Feature 4: Uniform drying

IKE heat pump drying systems can be designed to meet specific drying requirements with different wind duct structures and accessories to provide uniform drying.



Feature 5: Improved Indoor Air Quality and food safety

No direct air exchange reduces the risk of pollutants and allergens entering the indoor environment, preserving the quality of the food.



Feature 6: Fast installation and lower maintenance cost

Closed-loop heat pump systems have fewer moving parts compared to open-loop systems, reducing the risk of breakdowns and the need for maintenance. An all-in-one cabinet or room design is easy to install.



Feature 7: Lower operating cost

In addition to lower energy costs, heat pump drying systems also have lower operating costs, as they require less maintenance and can provide higher-quality dehydrated products compared to traditional drying methods.



Feature 8: Environmentally Friendly

Heat pump drying systems are environmentally friendly, as they produce fewer emissions compared to traditional drying methods and have a lower carbon footprint.

■ As fresh as can be. Thanks to drying from IKE food dehydrator

Drying Result Using IKE Closed-Loop Dehydrator
Mold-proof, Good-looking, Fragrant-smelling, Easy to store



Poor-looking, Likely to deteriorate, Loss of nutrition
Drying Result Using Traditional Drying Method

■ IKE makes your dried food healthier and safer



Dried Mango Using IKE Dehydrator
Natural, no addition



Dried mango using the traditional drying method
drying with sugar



Dried Banana Using IKE Dehydrator
Natural, direct drying



Dried Banana Using Traditional Drying Method
Drying after fry

■ Comparison of brewing and restoration results of the dried products

Drying

Fruits from the same tree were dried using the traditional method (left) and IKE dryer (right). The fruits dried with the traditional method were charred or deteriorated. However, the fruits dried with IKE machine have a natural and fresh appearance without any sign of mold.



Brewing

When the fruit dried with the traditional method is brewed, the brewed water is black and contains foreign flavor. However, the brewed water from the fruit dried with IKE machine is clear and only contains its original sweet and fragrant taste.



The product dried with IKE machine has excellent restoration, indicating no damage to it during the drying process. The dried product will restore to its original shape once it is immersed in water.

■ Comparison of IKE and freeze-drying results of dried products



Dried Durian Using IKE Dehydrator
Smell and taste like the original



Dried Durian Using Freeze Drying
High cost, taste hard

WRH-100 series Commercial 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.



Why buy the WRH-100 series?

- 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.
- 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.
- Hot air only circulates inside and no energy is lost. The energy-saving is incomparable to traditional drying machines.
- Gentle drying at the middle and low temperature-Aroma, appearance, and bioactivity are largely retained.



Scan the code to watch the introduction video



Commercial Food Dehydrators

Dry food in cabinet dryers

ENERGY SAVING

UNIFORM WIND

DEHUMIDIFICATION

CE CERTIFICATION



WRH-100B Cabinet-Style Mid-Temperature Dehydrator



WRH-100B is a cabinet dehydrator with a middle drying temperature range. Its working temperature is 50-65°C, this is the most practical drying temperature range similar to sun drying temperature. Most products can be dehydrated within this range. So it can dry most fruits and vegetables, spices, meat, etc with the highest efficiency.

WRH-100B is equipped with 15 trays, loading up to 100kg of fresh product per batch.



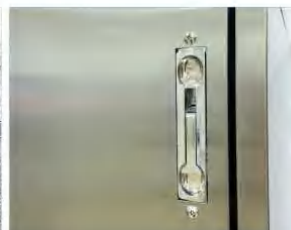
Dried apple



Dried coconut



Dried broccoli



Model	WRH-100B
Material	Stainless Steel
Capacity	20~100Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	1.1KW
Running Current	5.0A
Fast heating-up	1.0KW
Maximum Power	2.6KW
Dehydration Amount	3.5L/h (@65°C, 80%)
Working Temperature	50~65°C
Controller	IKE Smart color-touch-screen
Noise Level	≤60dB(A)
Wind Volume	1100m³/h
Machine Size (L*W*H)	1180*690*1800mm
S.S.Tray Number	15pcs
Net Weight	150Kg

* Parameter table data are for reference only

WRH-100T Cabinet-Style Wide-Temperature Dehydrator



WRH-100T is a cabinet dehydrator with a wide temperature range. Its working temperature is 20-80°C, so it can dehydrate different products including herbs, fruits and vegetables, seafood, meat, etc., It's also suitable for trial demos.

WRH-100T is equipped with 15 trays, loading up to 100kg of fresh product per batch. It is an ideal model for start-up a business.



Dried crickets



Dried sea cucumber



Seed



Model	WRH-100T
Material	Stainless Steel
Capacity	20~100Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	1.1KW
Running Current	5.0A
Fast heating-up	1.0KW
Maximum Power	2.6KW
Dehydration Amount	3.5L/h (@65°C, 80%)
Working Temperature	20~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤60dB(A)
Wind Volume	1100m³/h
Machine Size (L*W*H)	1180*690*1800mm
S.S.Tray Number	15pcs
Net Weight	150Kg

* Parameter table data are for reference only

WRH-100 N series Commercial Dehydrators

What can they drying?

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



Model	WRH-100GN
Material	Stainless Steel
Capacity	20~100Kg / batch
Power Supply	220V~50Hz / 60Hz
Power Input	1.1KW
Running Current	5.0A
Fast heating-up	1.0KW
Maximum Power	2.6KW
Dehydration Amount	3.5L/h (@65°C, 80%)
Working Temperature	50~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤60dB(A)
Wind Volume	1100m³/h
Machine Size(L*W*H)	1280*700*1860mm
S.S.Tray Number	20pcs / 30pcs
Net Weight	165Kg

* Parameter table data are for reference only



Dried Lemon



Dried fish



Dried chicken



Fruit leather

Why buy the WRH-100 N series?

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



Scan the code to watch the introduction video



WRH-300 series Large Capacity Commercial Dehydrators

What can they dry?

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



Model	WRH-300B	WRH-300GB
Material	Stainless Steel	Stainless Steel
Capacity	200~300Kg / batch	200~300Kg / batch
Power Supply	220V~50Hz / 60Hz	220V~50Hz / 60Hz
Power Input	3.5KW	3.5KW
Running Current	15.5A	15.5A
Fast heating-up	3.0KW	3.0KW
Maximum Power	7.5KW	7.5KW
Dehydration Amount	11L/h (@50°C, 80%)	11L/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	6500m³/h	6500m³/h
Machine Size(L*W*H)	1880*930*2100mm	1880*930*2100mm
S.S.Tray Number	40/80pcs	40/80pcs
Net Weight	280Kg	280Kg

* Parameter table data are for reference only



Dried mushroom



Dried berry



Beef jerky



Dried moringa leaves

Why buy the WRH-300 B series?

- Heat pump technology for energy-saving.
- All in one type of construction, no installation, only need to connect it to a power supply to use.
- Large capacity and user convenience;
- Parallel penetration of strong wind, good drying effect, even drying.
- Double evaporator, highly efficient and not easy to frost.
- Intelligent drying and touch screen operation.
- No external parts can be moved anywhere at any time, move freely.



Scan the code to watch the introduction video



Accessories for Commercial Cabinet Dehydrators

Stainless Steel Tray
Model: TP-7854
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



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



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



Trays Holder
Especially for WRH-300 B series
Model: FTHJ-300UP
size: 1200x800x1200mm
Materials: Stainless steel



Movable Bottom Racks
Especially for WRH-300 B series
Model: FTHJ-300DN
size: 1200x800x820mm
Materials: Stainless steel



AIO-S series Industrial Dehydrators

The most economical drying system

The IKE S series industrial dehydrator is an efficient and economical dehydrator, with its unique structure, there is no need for extra circulating fans inside. The whole system structure is simple and easy to operate, it covers small footprint but provides large spread drying area.

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.



Why buy the AIO-S series?

- Use heat pump technology to save electricity.
- A convenient all-in-one drying system with a simple room structure. Small drying room but can provide a large spread drying area.
- Different tray options with different costs to meet various drying needs.
- The drying system is delivered in a complete set. No installation is needed, which frees users from the installation and assembling troubles.
- Closed-loop air circulation inside a well insulated drying chamber, only condensed water is discharged during the drying. Little energy loss, clean and hygienic.

Industrial Food Dehydrators

Meet the batch drying requirements of large production capacity.

CUSTOMIZED

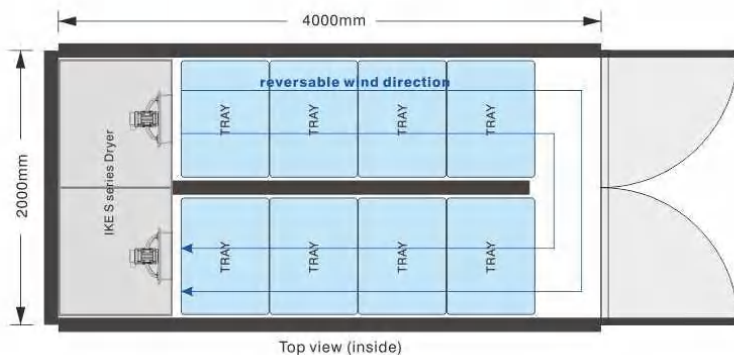
LARGE CAPACITY

ENERGY EFFICIENT

CE CERTIFICATION



Diagram for AIO-S series Industrial Dehydrator

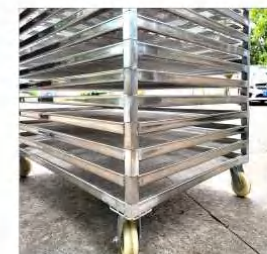


Scan the code to watch
the introduction video



Model	AIO-S600G	AIO-S1500G
Material	Stainless Steel	Stainless Steel
Capacity	400~500Kg / batch	800~1000Kg / batch
Power Supply	380V~3N / 50Hz/60Hz	380V~3N / 50Hz/60Hz
Power Input	7.0KW	12.0KW
Running Current	12.5A	24.0A
Fast heating-up	9.0KW	9.0KW
Maximum Power	18.0KW	25.0KW
Dehydration Amount	18.0L/h (@65°C, 80%)	40.0L/h (@65°C, 80%)
Working Temperature	50~80°C	50~80°C
Controller	IKE Smart color-touch-screen	IKE Smart color-touch-screen
Noise Level	≤75dB(A)	≤75dB(A)
Chamber Size(L*W*H)	4000*2000*2100mm	4000*2000*2100mm

* Parameter table data are for reference only



AIO-DF series Industrial Dehydrators

Customizable dehydration system

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.



Why buy the AIO-DF series?

- It can be customized according to different applications and space requirements.
- It is made of stainless steel and can be equipped with plastic, stainless steel, or customized drying racks.
- Pressure meters constantly monitor the running of the heat pump system.
- Closed-loop air circulation inside a well insulated drying chamber, only condensed water is discharged during the drying. Little energy loss, clean and hygienic.
- Low to mid drying temperature setting for food will maintain its original color and fragrance, and keep its nutrition to the maximum extent.
- 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.
- This drying system is easy to load on the container and no need for assembling.

Standard AIO-DF300G Industrial Dehydrator



Scan the code to watch the introduction video



AIO-DF300G is a medium-capacity all-in-one drying system. It is suitable for drying various fruits, vegetables and other foods. The whole system can be delivered in complete sets. Drying room is made of stainless steel insulation panel, which is easy to clean and stable. With effective air duct design, strong horizontal air ensures the uniform drying. Accessories can be customized on request.



Model	AIO-DF300G
Material	Stainless Steel
Capacity	200~300Kg/batch
Power Supply	220V/50Hz/60Hz
Power Input	3.3KW
Running Current	15.0A
Maximum Power	6.8KW
Dehydration Amount	10.0L/h (@65°C, 80%)
Working Temperature	50~80°C
Controller	IKE Smart color-touch-screen
Noise Level	≤75dB(A)
Main machine	DF-300G
Chamber Size(L*W*H)	3000*1255*2150mm

* Parameter table data are for reference only

AIO-DF600 series standard Dehydration System



Scan the code to watch
the introduction video



AIO-DF600 is designed for fresh products with a batch capacity of 400-500 kg. We offer two models in this capacity with different drying temperature ranges.



DF-600GW can work at 50-80°C, with shorter heating time and high working efficiency. DF-600T can work at 35-80°C, with a wider temperature range, and can dehydrate a large variety of products. And this model has fewer emissions and is eco-friendly.



Refrigerant high-pressure meter



Door Lock

Model	AIO-DF600GW	AIO-DF600T
Material	Stainless Steel	Stainless Steel
Capacity	400~500Kg/batch	400~500Kg/batch
Power Supply	380V/50Hz/60Hz	380V/50Hz/60Hz
Power Input	6.5KW	6.5KW
Running Current	10.5A	10.5A
Maximum Power	8.2KW	12.5KW
Dehydration Amount	18.0L/h (@65°C,80%)	18.0L/h (@65°C,80%)
Working Temperature	50~80°C	30~80°C
Controller	IKE Smart color-touch-screen	IKE Smart color-touch-screen
Noise Level	≤75dB(A)	≤75dB(A)
Main machine	DF-600GW	DF-600T
Chamber Size(L*W*H)	4700*1900*2200mm	4700*1900*2200mm

* Parameter table data are for reference only

AIO-DF1500 series standard Dehydration System



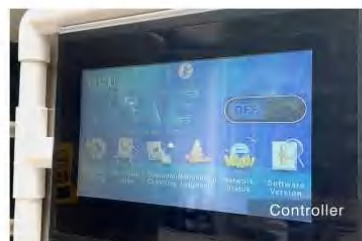
Scan the code to watch
the introduction video




AIO-DF1500 series dehydration system is designed for batch capacities of 800-1000kg. The integrated drying system is delivered in a complete set and perfectly fits the container loading.



DF-1500 dehydrator has two sets of independent heat pump systems that can be automatically started or switched according to the operating parameters and settings of the system, so as to achieve the best energy-saving effect and work efficiency.



Model	AIO-DF1500GW	AIO-DF1500TW
Material	Stainless Steel	Stainless Steel
Capacity	800~1000Kg/batch	800~1000Kg/batch
Power Supply	380V/50Hz/60Hz	380V/50Hz/60Hz
Power Input	15KW	15KW
Running Current	23.5A	23.5A
Maximum Power	17.5KW	17.5KW
Dehydration Amount	40.0L/h (@65°C, 80%)	40.0L/h (@65°C, 80%)
Working Temperature	50~80°C	30~80°C
Controller	IKE Smart color-touch-screen	IKE Smart color-touch-screen
Noise Level	≤75dB(A)	≤75dB(A)
Main machine	DF-1500GW	DF-1500TW
Chamber Size(L*W*H)	6300*2000*2500mm	6300*2000*2500mm

* Parameter table data are for reference only

AIO-DF2400 series Dehydration System



Scan the code to watch
the introduction video



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.



Dried banana



Sausage



Dried fish



Dried cardamon



Custom non-slip floors

Model	AIO-DF2400GW
Material	Stainless Steel
Capacity	1600~2000/batch
Power Supply	380V/50Hz/60Hz
Power Input	27KW
Running Current	42A
Maximum Power	30.5KW
Dehydration Amount	60.0L/h (@65°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)	7475*2230*2500mm

* Parameter table data are for reference only

AIO-JL series Cold Air Dehydrators

Cold air drying technology

What can it dry?

- ✔ Fruits and Vegetables
- ✔ Flowers
- ✔ Leaves
- ✔ Seafood
- ✔ Seeds
- ✔ Herbs and Spices



JL series cold air drying system is specially developed for high-quality seafood, and precious herbs such as sea cucumber, fish maw, bird's nest, cordyceps, etc. By using low-temperature cold air drying, the nutrients and active ingredients of the material are well maintained.



Why buy the AIO-JL series?

- Low-temperature condensing dehumidification technology.
- High-efficiency cold air drying.
- Inverter constant temperature control system.
- Higher Drying Quality.



Flower



Dried Mussels



Squid



Insect

Model	AIO-JL600D
Material	Stainless Steel
Capacity	400~600/batch
Power Supply	380~400V 3N / 50Hz/60Hz
Power Input	6.5KW
Running Current	10.5A
Maximum Power	12KW
Dehydration Amount	15.0L/h (@40°C,80%)
Working Temperature	15~40°C
Controller	IKE Smart color-touch-screen
Noise Level	≤75dB(A)
Main machine	JL-600D
Chamber Size(L*W*H)	4000*2000*2200mm

* Parameter table data are for reference only

Customized AIO Series Supersize Cabinet Dryer



Scan the code to watch
the introduction video




AIO 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 2.3 meters long, and 1.7 meters wide, and even after the door is opened, the total length is just about 3 meters. 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.

Customized AIO Series Basket Dryer



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the introduction video




This is a patented style of IKE heat pump drying system, specially designed to dry some stackable products, such as cardamom, beans, longan, leaf products, etc. In terms of the structure of the drying room, we adopt a track-type basket design, which is convenient for loading and unloading items and reduces labor. The built-in air duct baffles and air deflectors build a reasonable air duct to optimize the use of the wind, and together with the reversible wind, it can greatly improve the drying efficiency.

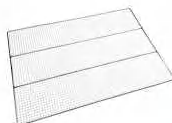


Accessories for Industrial Dehydrators

Stainless Steel Tray
Model: TP-7854
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: Plastic



Stainless Steel Trolley 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



Stainless Steel Trolley for S.S. mesh tray
Model: DZ-12088
Size: 1200*880*160mm
Materials: Stainless steel



Automatic continuous drying equipment

be equipped according to the user's requirement and the production demands

The conveyor belt heat pump drying system is one of IKE's strength solutions. The conveyor belt can meet the needs of large production capacity and reduce labor, while the heat pump drying system is energy-saving and environmentally friendly.

What can it dry?

- ✓ Fruits and Vegetables
- ✓ Spices
- ✓ Flowers
- ✓ Leaves
- ✓ Seafood

Automation-NO require workers on duty.



Scan the code to watch
the introduction video


Why buy the continuous food dehydrator?

- Heat pump technology for energy-saving.
- Large daily processing capacity.
- 24-hour continuous production, effectively improving equipment utilization and production output value.
- Automated production line from feeding to discharging, can be directly connected to the back-end equipment for the next process.
- No manual flipping is needed, more efficient and convenient.
- Adjustable running speed, can be adjusted according to the actual drying needs.



Continuous Food Dehydrators

Continuous conveyor belt dryers are flexible and highly automated, minimizing the labor required and improving working efficiency.

HIGH-EFFICIENCY

AUTOMATION

MORE EVENLY

ECONOMIC

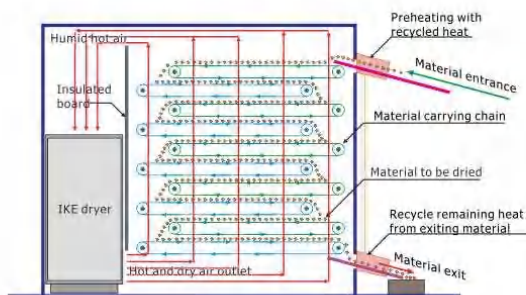


Conveyor Belt Food Dehydrator



The multi-layer conveyor belt drying line is suitable for 24-hour continuous production of automated large and medium-sized food production enterprises. IKE's central control system can connect the front-end equipment and back-end equipment, such as washing machines, slicers, and packaging machines. By automatically recognizing whether there is material entering or not, the intelligent control turns on or off the machine, helping you to realize intelligent and automatic production. It is suitable for items that can be dried in a short time, such as fruit, vegetables, flowers, spices, and seafood.

- High-efficiency - 24 hours running continuously
- Automation - NO require workers on duty
- Economic - Running by heat pump less cost



Customized Tunnel-type Automated Drying Production Line



Specially designed for materials that need to be paved for drying, this automatic design includes, a paving loading system, automatic feeding system, and automatic discharging system. The intelligent automatic system replaces complicated manual work, saving labor and improving production efficiency for the manufacturer.

- Automatic paving
- Automatic feeding
- Automatic discharge
- Efficient and intelligent.

Customized Tunnel Drying Production Line



The tunnel drying production line is suitable for production enterprises that require intermittent feeding or some special processing. The IKE technical team customizes a tunnel drying solution suitable for customers according to customers' requirements and realizes large-scale drying with less investment for the customers.

- Different temperature zones.
- Intermittent feeding.
- Switch for automatic and semi-automatic modes.



■ Ginger Drying Solution



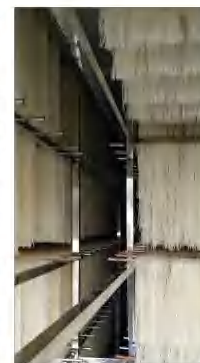
Keeping the unique smell and color of ginger is the key to drying ginger. IKE dryer adopts low-to-medium temperature to quickly dehumidify the gingers, better maintain the color and smell of ginger, and retain its nutrients.

■ Cardamom Drying Solution



The key to drying green cardamom is to retain its special flavour and colour, the IKE basket-type drying system not only retains its flavour and colour but also saves labour. Strong forward and reverse penetrating winds dry the cardamom evenly in the basket, thus improving the drying quality.

■ Noodles Drying Solution



Noodles, including rice noodles, wheat noodles, and pasta, can be dehydrated gently and efficiently with the IKE dryer, the key is the setting. IKE dryer provides multiple independent drying settings, which can complete low-temperature shape fixing, high-temperature drying, medium-temperature softening, and other processes, providing high-quality noodles and keeping appearance integrity.

■ Flower Drying Solution



Dried flowers can be used for many purposes, and scented tea is one of them, so we need to consider the rehydration of dried flowers, the integrity of their appearance, and the retention of their unique aroma. Usually, it requires a long low-temperature drying process, combined with multi-stage process settings to achieve perfect results, IKE dryers can fully meet the needs of flower drying.

■ Meat Drying Solution



The IKE dryer provides multiple stages independent parameter settings, thus to maintain the flavor and control the shrinkage of the meat during the drying. So as to achieve the high quality dehydrated meat with beautiful color, flavor and taste.

■ Fish Drying Solution



This fish drying line adopts a customized tunnel drying system, automatic paving, automatic feeding, automatic discharging and independent low-temperature section and medium-temperature section drying temperature zone, saving labor and achieving the requirement of mass production with less investment.

■ Fish Maw Drying Solution



Fish maw drying using the JL series cold air closed-loop dehydration room-type drying system. The IKE inverter constant temperature control system enables the fish maw to complete the whole drying process in low-temperature cold air. Moisture is only discharged through the condenser, which well maintains the nutrition and active ingredients of the material.

■ Lemon Drying Solution



To get high-quality dehydrated lemon slices, we can adapt the sectional drying method, which can be realized through parameter setting by IKE drying systems. Temperature, time, and humidity are adjustable at every stage, making drying simple and efficient.