Wechat

IKE®
Food Dehydrator

Closed-Loop Heat Pump Food Dehydrator

Since 1994

Energy-saving · Safe

Environmentally-friendly · Clean

Intelligent Control · Remote Management









Sales Center : No.3 ,Keyuan Road , Shishan Science & Technology Park, Nanhai ,Foshan City,Guangdong Province ,China

Production Base: West Meizhou Road ,Meizhou High-tech Zone,Shejiang, Meizhou City ,Guangdong Province,China

Tel: （+86）757 83338767 **Mob:**（+86）139 2316 7898

Web Site: www.ike.cn **E-mail :**sales@ike.cn

www.ike.cn

IKE Group

Guangdong IKE Industrial Co. Ltd

COMPANY PROFILE

Thanks to a large number of outstanding and dedicated professionals in technology, management and marketing, and over 20 year experience in the industry from IKE Group, the company has developed a series of air-sourced products that are uniquely different from and superior to the traditional ones. Our products can only be imitated but can never be surpassed!

ACCUMULATION, ADVANCED DESIGN

With a 60 million USD sole investment from IKE Group, Guangdong IKE Industrial Co. Ltd (IKE Industrial) is founded and located in the New and High Technology Industrial Park of the City of Meizhou, Guangdong Province.

IKE Industrial is a modern enterprise dedicated for the design and manufacture of commercial and residential heat pump water heaters, heat pump dryers, and floor heaters, as well as air conditioners. With 110,000 m² planning and 63,000 m² completed factory area, IKE Industrial has become the biggest heat pump manufacturer with the highest production capacity in China.

Guangdong IKE industrial Co. Ltd

In 2018 : The full range of IKE top-mounted dehydrator promote to the market and the landmark products of IKE, bottom-mounted dehydrator was enter the market at the meantime as well.

In 2017 : As one of the company who make the draft for National Standard of Heat Pump drying , IKE participated and develope the standard of drying industry for close loop and open loop.

In 2016 : Research agreements were reached with Foshan University and Hainan University to provide technological support to local food processing.

In 2015 : A joint research center with South China Agricultural University was founded to conduct in-depth research on drying technology for agricultural products.

In 2015 : IKE Heat Pump Dehydration Dryer was awarded as an officially subsidized product by the Department of Agriculture of Hainan Province Government.

In 2014 : IKE Closed-loop Heat Pump Dehydration Dryer was awarded as a collaborative project by the Department of Agriculture of the Chinese Government.

In 2013 : IKE Closed-loop Heat Pump Dehydration Dryer was selected to enter the top purchase list for betel nut drying equipment by Hainan Province Government.

In 2012 : The milestone "Non-pressure Residential Heat Pump Water Heater" was developed and entered into the market at a full scale.

In 2011 : With a 60 million USD investment, the 26+ acre IKE Industrial Co. Ltd was established in Meizhou New and High Technology Industrial Park.Foshan IKE Science & Technology Co.Ltd.was founded.

In 2010 : IKE founded "Foshan SWT Imp & Exp. Co.Ltd" beginning to export goods by its own group.

In 2008 : IKE invested 6 million USD to establish "Energy Department", developing and manufacturing heat pump water heaters.

In 2005 : IKE founded "Bi Hai Yin Tan" ocean view resort, entering hotel business.

In 2003 : Foshan IKE Industrial Park was founded with a 15 million USD investment.

In 1998 : Foshan IKE Electronic Company Ltd was founded, beginning to develop and manufacture TC series PABX.

In 1994 : Foshan E-PHOM Electronic Company Ltd was founded, beginning to develop and manufacture PABX.

EMBRACE BRIGHTER FUTURE
MAKE GREATER ACHIEVEMENT

AWARD AND HONOR

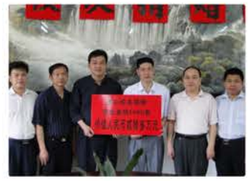

One of the company who make the draft for National Standard of Heat Pump drying
Collaborative Project with Chinese Academy of Agricultural Engineering
Drying Equipment Recommended by the Agricultural Department of Hainan Province
Joint Learning/Research Center with South China Agricultural University
Joint Learning/Research Center with Foshan University

Technology Innovation Award by Environmental Protection Department of Shanxi Province
Luohanguo Industry Contribution Award by Guilin City, Guangxi Province
Awarded Honorary Title “Care-Giving Company” Multiple Times

Social Responsibility

IKE takes actions to give back to society, donates generously to schools in economically disadvantaged areas.







IKE and its products were given numerous honors by consumer organizations.


Leadership Support

Mr. Wang Yang, formal Vice Premier of the State Council of China, and Mr. Zhu Xiaodan, Governor of Guangdong Province, visit Meizhou Industrial Zone.

Mr. Liu Wei, formal vice head of the Department of Science and Technology of Guandong Province, visits our company

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.

Production Scenario


Laser Cutting Workshop


CNC Punching Workshop


CNC Bending Workshop


Laboratory


Automatic Welding Machine


Foam Production Works


Mainboard Production Workshop


Host Assembly Line


Host Assembly Line


Host Assembly Line


Host Assembly Line


Host Assembly Line


Host Assembly Line


Host Assembly Line


Host Assembly Line


Loading

Technical Strength

IKE Industrial owns several advanced assembling lines for sheet metal beating, injection molding,painting,evaporators & condensers,cardboard boxes and foam boards, water tanks, and final products.

It is equipped with imported advanced manufacturing facilities for laser cutting, digitally controlled punching & bending,and automatic welding.

The company also owns several laboratories of national standard for product testing and diagnosis.

CURRENT STATUS OF CONVENTIONAL DRYING

Currently, the traditional drying method basically means exposing the material to be dried to the sun and using the 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 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 standard of hygiene and quality, restricting many companies to expand and enter into the high-end food market.

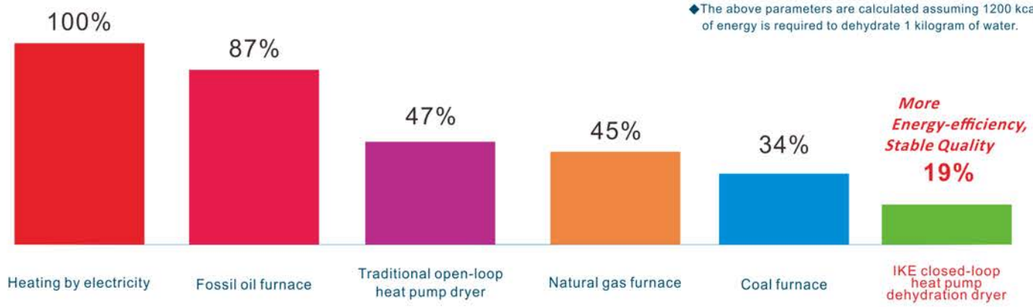
Many people have recognized the above three major problems and adapted some drying equipment to assist drying. However, this often leads to high energy consumption and uneven drying result. Furthermore, many items such as fruits have to be initially dried by the sun before they can be placed into the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

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 kilogram of water dehydrated from the material to be dried as the comparison standard.

COMPARISON OF DIFFERENT DRYING METHODS

Heating method	Heating by electricity	Coal furnace	Fossil oil furnace	Natural gas furnace	Traditional open-loop heat pump dryer	IKE closed-loop heat pump dehydration dryer
Fuel type	Electricity	Coal	Diesel	Natural gas	Electricity	Electricity
Heating power	860kcal/kwh	5500kcal/kg	10200kcal/kg	8600kcal/m	860kcal/kwh	Dehydration
Heat efficiency	95%	30%	70%	80%	200%	≥3kg/kwh
Effective heating power	817kcal	1650kcal	7140kcal	6880kcal	1720kcal	4300kcal
Unit price of the fuel	$1/kwh	$1/kg	$7.5/kg	$3.8/m	$1/kwh	$1/kwh
Consumed fuel	1.47	0.72kg	0.17	0.17m	0.69kwh	0.28kwh
Operation cost	1.47	0.72	1.28	0.66	0.69	0.28
Human administration cost	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	5-7years	8-10years	8-10years	8-10years	10-15years	10-15years

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



IKE Closed-Loop Dehydration Heat Pump Dryer

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

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.

IKE Model Naming Rules

W R H - X_1 X_2 X_3
① ② ③ ④

① WRH Brand Series

② Rated Power Input

Note 2-4 digits

100	1KW
200	2KW
300	3KW
500	5KW
1200	12KW
2400	24KW

③ Temperature Ranges & Special Structures

Note Letter A-Z. The first letter indicates machine's temp. range. The second letter indicates its structure.

The First Letter:

- A — Embedding Dryer Mid-temperature 55-63℃
- B — All-in-one Dryer Mid-temperature 55-63℃
- D — Low-temperature 30-55℃
- G — High-temperature 65-75℃
- T — Scientific research only

The Second Letter:

- W — Dual evaporator fast heating-up
- S — Stainless steel frame
- L — Specialized machine with chain flow line structure

④ Model Detail

Note One digit

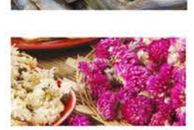
- " " — None means strong wind with a centrifugal fan
- 1 — 1 means universal wind with axial fan

Example : WRH-100 D

- D — Low-temp. Cabinet Style
- 100 — Rated Power Input: 1000W
- WRH — Brand Series

Low-temp.

Low and Cold Air Drying is suitable for High-protein products, highly volatile aromatic herbs and other scented products, such as flower and herb .Low-temperature drying not only can retain the active ingredients of goods, but also can keep its original color.
Application:Fish processing, Tea processing, Sea Cucumber processing, dried Bird's Nest, and other valuable medicinal herbs.

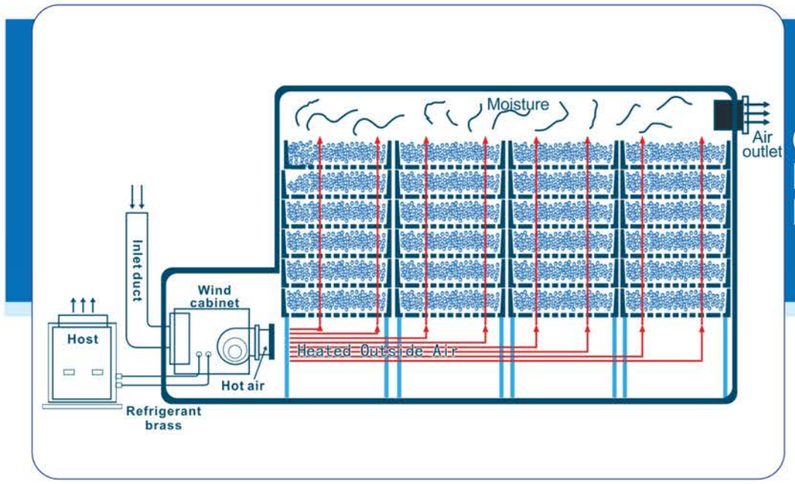


Mid-temp.

System mainly works on 55℃—63℃ temperature range, so can maintain good characteristics and high drying efficiency for most of the products.Some materials such as bacon and sausage may experience shape changes at a certain temperature during the drying process.
Application:Various kinds of fruits and vegetables, towel for beauty salon, sausage, herbs, and other agricultural products.

High-temp.

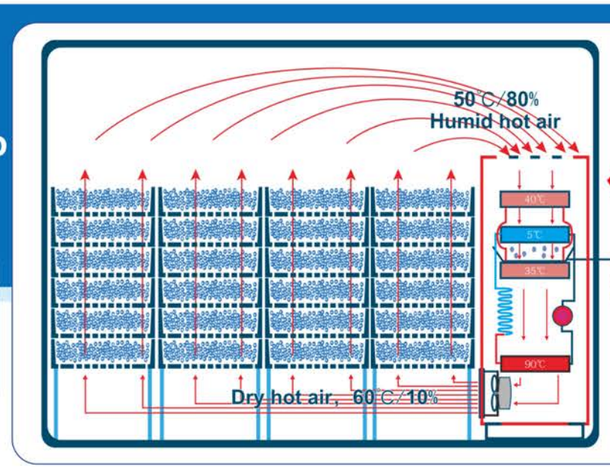
System mainly works on 65℃—75℃ temperature range, widely applicable for products which are not sensitive to temperature such as ceramic pigment ,pottery and plastic granules. High temp. drying can also achieve sterilization drying function.
Application:Food Processing, Tea drying, Meat drying, Tobacco processing and high-sugar content fruit processing.



Open Cycle Heat Pump Dryer

IKE Closed-Loop Heat Pump Dryer

Scan for Video



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Problem 1: Tend to cause sanitary problems

Since there is an air inlet, the material to be dried is easily contaminated by outside pollutants such as dust and bugs.

Problem 2:Drying house filled with moisture

Since the air from the dryer to the drying house cannot be too strong, moisture will accumulate on the ceiling of the house to form dripping water.

Problem 3:Huge loss of energy, inefficient

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

Problem 4:Weather dependent, low efficiency in winter time

The machine is installed outside the drying house, its performance is easily affected by the surrounding weather .

Problem 5:Sophisticated installation and maintenance

The core machine is connected with the drying house by many pipes, resulting in inconvenient installation and difficult maintenance.
A professional has to be hired for installation and maintenance.

Problem 6:Material quality heavily affected by high temp.

High temperature drying causes (fragrant) materials to easily lose its active ingredients, degrading the quality.

Problem 7:Hard to achieve even drying

Airflow convection is not strong enough to dry all material. In order to achieve even drying effects, the material must be manually flipped periodically.

Feature 1:Energy saving and environment protecting

Hot air only circulates inside and no energy is lost. Drying efficiency is independent of external weather conditions. Only water is released from a drying house. The energy saving is incomparable to traditional drying machines.

Feature 2:Independent of weather and location

With inside core machine, the performance of the dryer is independent of external weather conditions and it can be installed in any location.

Feature 3:High quality drying

No active ingredient exchange with low temperature drying, hence different materials can be dried together to increase productivity.

Feature 4:Clean and hygienic

No air exchange with outside keeps active ingredients in the material, prevents contamination, and maintain efficient drying.

Feature 5:Not to become mouldy, not to deteriorate

With dehumidification drying at low temperatures, the material can be dehydrated quickly and will seldom deteriorate.

Feature 6:No need to flip, reduced labor

Closed-loop design makes strong wind convection and even drying. No human labor is needed to flip material.

Feature 7:Fast installation, simple maintenance

Since the core machine is pushed in directly with no pipe connection, it can be installed within ten minutes.

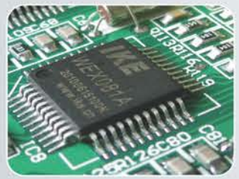
HIGH QUALITY PRODUCTS WITH HIGH QUALITY ACCESSORIES

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.

Guided by the principle of "Quality First", we use the best possible parts, with the best possible craftsmanship, to manufacture best quality products with the most economical prices, achieving a revolutionizing breakthrough in drying industry.

High Precision Sensors

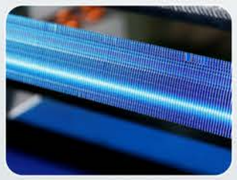
Brand-name Contactors



Special Digital Communication Modules

Superior Quality Copper Pipes

Highly Efficient Special Purpose Compressors



Hydrophilic Heat Exchangers

Brand-name Electromagnetic Valves & Drying Device

Centrifugal Fans with Extra Large Air Volume

Electronic Expansion Valves

High Precision Temperature Sensor

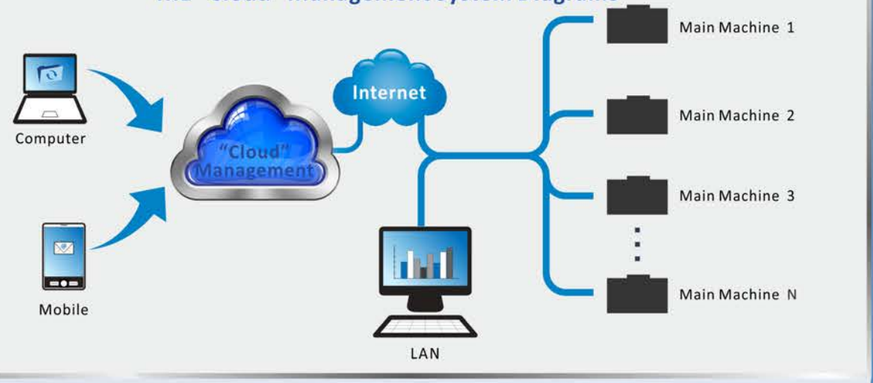
IKE "Cloud" Management

Intelligent "Cloud" Management System

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

1. Can connect to LAN or Internet, to achieve regional and long distance operation.
2. One computer can manage several dryers within the network to obtain the operation status information of the machine remotely.
3. Real –Time Alarm for system failure, minimizes property damage due to system failure.
4. History data search is convenient for obtaining the summary of the drying process.
5. Preset Function allows to set a multistage drying procedure, making the drying process more exquisite.
6. Remote Assistance feature delivers quick and easy after sales service; Technicians do not need to go out for service. They can perform remote maintenance, achieve zero cost to the user training, maintenance and management.

IKE "Cloud" Management System Diagrams



"Cloud" Management Interface

Cabinet-Style All-In-One Dehydrator

IKE All-in-One Cabinet-Style Dehydrator has a compact structure, great energy-saving, wide application, high drying quality, easy operation, simple installation and removable. It is the best drying equipment for small firms, drying experiment and scientific research. Optional "Cloud" Management function to achieve remote monitoring by computers and mobiles.

The users only connect the power to use, is the easiest operation heat pump dryer.

Hot air only circulates inside and no energy is lost. The energy saving is incomparable to traditional drying machines.

Closed-Loop

"Cloud" Management

www.ike.cn | China Foshan

Cabinet-Style All temperature range Dehydrator

Accurate & automatic remote weighing

An accurate electronic scale (error < 1 g) will automatically measure the material weight to produce the weight history curve , helping customers monitor/master the drying characteristics and process of the material.

Continuous all temperature range drying

The system can achieve continuous drying from 20℃—80℃. Hence it can be applied to most materials.

Remote management

Connecting the machine with a computer or a smart phone to obtain real-time data, conduct remote operation and modify setting parameters. Its automatic diagnosis system allows unattended operation, error-correction and other cloud drying functions.

WRH-100B Stainless Steel · Cabinet-style All-in-one Dehydrator

Specifications for WRH-100B	
Material	Stainless Steel
Capacity	20~100kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	1.0kw
Running Current	5.0A
Fast heating-up	1.0kw
Maximum Power	2.2kw
Dehydration Amount	3.5kg/h (@50℃,80%)
Working Temp.	50~65℃
Controller	IKE Smart color-touch-screen
Noise Level	⩽60dB(A)
Wind Volume	1100m³ h
Machine Dimension (L×W×H)	1180×680×1800mm
Tray Size(L×W×H)	780×540×30mm
Tray Number	15pcs
Net Weight	160kg
Gross Weight	180kg

Applicable Locations And Situations For WRH-100B

Dried Fruit Production

Rare Chinese Herbal Medicine

Initial Processing for Produce

Bacon, Sausage Drying & Processing

◆All data in this poster are for reference only. Please see manuals for precise ones.◆

WRH-100T Stainless Steel · Cabinet-style All-in-one Dehydrator

Specifications for WRH-100T	
Material	Stainless Steel
Capacity	20~100kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	1.0kw
Running Current	5.0A
Fast heating-up	1.0kw
Maximum Power	2.2kw
Dehydration Amount	3.0kg/h (@50℃,80%)
Working Temp.	20~80℃
Controller	IKE Smart color-touch-screen
Noise Level	⩽60dB(A)
Wind Volume	1100m³ /h
Machine Dimension (L×W×H)	1180×680×1800mm
Tray Size(L×W×H)	780×540×30mm
Tray Number	15pcs
Net Weight	170kg
Gross Weight	190kg

Applicable Locations And Situations For WRH-100T

Cloud Ear Fungus Drying & Processing

Rice Noodle and Noodle Drying & Processing

Rare Chinese Herbal Medicine

Drying and Processing for Pepper and Other Produce

WRH-100D · Cabinet-style All-in-one Low-temperature Dehydrator

Specifications for WRH-100D	
Material	Stainless Steel
Capacity	20~100kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	1.0kw
Running Current	5.0A
Fast heating-up	1.0kw
Maximum Power	2.2kw
Dehydration Amount	3.0kg/h (@50℃,80%)
Working Temp.	20~50℃
Controller	IKE Smart color-touch-screen
Noise Level	⩽60dB(A)
Wind Volume	1100m³ h
Machine Dimension (L×W×H)	1180×680×1800mm
Tray Size(L×W×H)	780×540×30mm
Tray Number	15pcs
Net Weight	170kg
Gross Weight	190kg

Applicable Locations And Situations For WRH-100D


Small Fishery Processing Facility


Flower Tea Drying & Processing


Sea Cucumber Processing


Cubilose Drying & Processing


Rare Chinese Herbal Medicine

WRH-100G · Cabinet-style All-in-one High-temperature Dehydrator

Specifications for WRH-100G	
Material	Stainless Steel
Capacity	20~100kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	1.0kw
Running Current	5.0A
Fast heating-up	1.0kw
Maximum Power	2.2kw
Dehydration Amount	3.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Controller	IKE Smart color-touch-screen
Noise Level	⩽60dB(A)
Wind Volume	1100m³/h
Machine Dimension (L×W×H)	1180×680×1800mm
Tray Size(L×W×H)	780×540×30mm
Tray Number	15pcs
Net Weight	160kg
Gross Weight	180kg

Applicable Locations And Situations For WRH-100G


Tea Drying


Duck Leg Drying


Tobacco Drying & Processing


High-sugar Preserved Fruit Processing


Mushroom Drying & Processing

◆All data in this poster are for reference only. Please see manuals for precise ones.◆

- All in one type struction , no installation, only need to connect it to power supply to use;
- high grade fingerless stainless steel magnetic door , open easily;
- Trays are stacked directly without racks, large capacity and use convenience;
- parallel penetration of strong wind, good drying effect , even drying;
- double evaporator ,high efficient and not easy to frosting;
- intelligent drying and touch screen operation;
- no external parts, can be moved to any where in any time, move freely.

WRH-300B Cabinet-style All-in-one Mid-temperature Dehydrator

Specifications for WRH-300B	
Material	Stainless Steel
Capacity	200~350kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	3.0kw
Running Current	15.0A
Fast heating-up	3.0kw
Maximum Power	6.0kw
Dehydration Amount	10.0kg/h (@50℃,80%)
Working Temp.	50~65℃
Controller	IKE Smart color-touch-screen
Noise Level	⩽60dB(A)
Wind Volume	6500m³/h
Machine Dimension (L×W×H)	1880×980×2100mm
Tray Size(L×W×H)	780×540×30mm
Tray Number	40pcs
Net Weight	250kg
Gross Weight	275kg

Applicable Locations And Situations For WRH-300B


Cloud Ear Fungus Drying & Processing


Rice Noodle and Noodle Drying & Processing


Rare Chinese Herbal Medicine


Drying and Processing for Pepper and Other Produce

WRH-300GB Cabinet-style All-in-one High-temperature Dehydrator

Specifications for WRH-300GB	
Material	Stainless Steel
Capacity	200~350kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	3.0kw
Running Current	15.0A
Fast heating-up	3.0kw
Maximum Power	6.0kw
Dehydration Amount	10.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Controller	IKE Smart color-touch-screen
Noise Level	≤60dB(A)
Wind Volume	6500m³/h
Machine Dimension (L×W×H)	1880×980×2100mm
Tray Size(L×W×H)	780×540×30mm
Tray Number	40pcs
Net Weight	250kg
Gross Weight	275kg

Applicable Locations And Situations For WRH-300GB


Tea Drying


Duck Leg Drying


High-sugar Preserved Fruit Processing


Mushroom Drying & Processing

◆All data in this poster are for reference only. Please see manuals for precise ones.◆

Construction Guide for WRH-100 Series

WRH-100B/D/G is an all-in-one machine. A customer simply needs to connect it to a power supply and turn on the machine. No installation and testing is required. This is the most convenient heat pump drying machine in the market!

External Parts

Internal Parts

Construction Guide for WRH-300 Series

IKE AIO series multi-Function all-in-one dehydrating system is an all-in-one drying machine. Customers do not need to install the machine. Only connect the power to use, is the largest and most convenient all-in-one drying machine. It fit for some customers who have a big site to place it and have trouble to install a drying room. Plastic trays, stainless steel trays and custom shelves are available in dehydrating system.

AIO-500G Stainless Steel · All-in-one Dehydrating System

Specifications for AIO-500G	
Material	stainless steel
Capacity	400~600kg/batch
Power Supply	380V~3N / 50Hz / 60Hz
Power Input	6.0kw
Running Current	10.5A
Fast heating-up	4.5kw
Maximum Power	12.0kw
Dehydration Amount	18.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Controller	IKE Smart color-touch-screen
Noise Level	⩽75dB(A)
Wind Volume	4000m³ / h
Machine Dimension (L×W×H)	1800x1150x720mm
Chamber Size(L×W×H)	5000x2100x2400mm

Applicable Locations And Situations For AIO-500G


Dried Fruit Production


Fish Drying


Mushroom Drying


Meat Drying

◆All data in this poster are for reference only. Please see manuals for precise ones.◆

AIO-1600G · Multi-function All-in-one Dehydrating System

Specifications for AIO-1600G	
Material	stainless steel
Capacity	1000~1500kg/batch
Power Supply	380V~3N / 50Hz / 60Hz
Power Input	17.0kw
Running Current	30.0A
Fast heating-up	6.0kw
Maximum Power	24.0kw
Dehydration Amount	45.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Controller	IKE Smart color-touch-screen
Noise Level	⩽75dB(A)
Wind Volume	23500m³ / h
Machine Dimension (L×W×H)	1800x1850x2200mm
Chamber Size(L×W×H)	5000x2100x2100mm

Applicable Locations And Situations For AIO-1600G


Vegetable Drying


Tea Drying


Sausage Drying


Spice Drying

WRH-200A · Commercail Mid-temperature Dehydrator

Specifications for WRH-200A	
Material	Stainless Steel
Capacity	150~250kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	2.0kw
Running Current	10.0A
Fast heating-up	2.2kw
Maximum Power	4.2kw
Dehydration Amount	6.5kg/h (@50℃,80%)
Working Temp.	50~65℃
Noise Level	⩽65dB(A)
Wind Volume	2300m³ /h
Machine Dimension (L×W×H)	950×400×840mm
Chamber Size(L×W×H)	3600×1200×2000mm
Net Weight	75kg
Gross Weight	90kg

Applicable Locations And Situations For WRH-200A


Small Fishery Processing Factory


Farmers of Chinese Medicine Herbs


Edible Flower Drying


Small Rice Noodle and Noodle Processing Factory


Tea Farmers

WRH-300A · Embedding Mid-temperature Dehydrator

Specifications for WRH-300A	
Material	Stainless Steel
Capacity	200~350kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	3.0kw
Running Current	15.0A
Fast heating-up	3.0kw
Maximum Power	6.5kw
Dehydration Amount	10.0kg/h (@50℃,80%)
Working Temp.	50~65℃
Noise Level	⩽65dB(A)
Wind Volume	2300m³ /h
Machine Dimension (L×W×H)	1150×400×840mm
Chamber Size(L×W×H)	3600×1200×2000mm
Net Weight	80kg
Gross Weight	95kg

Applicable Locations And Situations For WRH-300A


Small Fishery Processing Factory


Farmers of Chinese Medicine Herbs


Edible Flower Drying


Small Rice Noodle and Noodle Processing Factory


Tea Farmers

WRH-200G · Commercial High-temperature Dehydrator

Specifications for WRH-200G	
Material	Stainless Steel
Capacity	150~250kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	2.0kw
Running Current	10.0A
Fast heating-up	2.0kw
Maximum Power	4.2kw
Dehydration Amount	6.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Noise Level	⩽65dB(A)
Wind Volume	2300m³ /h
Machine Dimension (L×W×H)	950×400×840mm
Chamber Size(L×W×H)	3600×1200×2000mm
Net Weight	75kg
Gross Weight	90kg

Applicable Locations And Situations For WRH-200G


Mushroom Drying & Processing


Bacon, Sausage Drying & Processing


Vegetable Drying & Processing


Big Fishery Processing Factory


Precious Chinese Medicine Herb Drying

WRH-300G · Embedding High-temperature Dehydrator

Specifications for WRH-300G	
Material	Stainless Steel
Capacity	200~350kg/batch
Power Supply	220V~ 50Hz/60Hz
Input Power	3.0kw
Running Current	15.0A
Fast heating-up	3.0kw
Maximum Power	6.5kw
Dehydration Amount	9.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Noise Level	⩽65dB(A)
Wind Volume	2300m³ /h
Machine Dimension (L×W×H)	1150×400×840mm
Chamber Size(L×W×H)	3600×1200×2000mm
Net Weight	80kg
Gross Weight	95kg

Applicable Locations And Situations For WRH-300G


Mushroom Drying & Processing


Bacon, Sausage Drying & Processing


Vegetable Drying & Processing


Big Fishery Processing Factory


Precious Chinese Medicine Herb Drying

◆All data in this poster are for reference only. Please see manuals for precise ones.◆

WRH-500A Embedding Mid-temperature Dehydrator

Specifications for WRH-500A	
Material	Stainless Steel
Capacity	400~600kg/batch
Power Supply	380V~3N / 50Hz/60Hz
Input Power	5.0kw
Running Current	15.0A
Fast heating-up	4.5kw
Maximum Power	11kw
Dehydration Amount	15.0kg/h (@50℃,80%)
Working Temp.	50~65℃
Noise Level	⩽70dB(A)
Wind Volume	4000m³/h
Machine Dimension (L×W×H)	1800×680×1320mm
Chamber Size(L×W×H)	5000×2100×2400mm
Net Weight	170kg
Gross Weight	190kg

Applicable Locations And Situations For WRH-500A


Pasta Factory


Chinese Herbal Medicine


Fruit Drying & Processing


Bacon, Sausage Drying & Processing

WRH-500D · Embedding Low-temperature Dehydrator

Specifications for WRH-500D	
Material	Stainless Steel
Capacity	400~600kg
Power Supply	380V~3N / 50Hz/60Hz
Input Power	5.0kw
Running Current	15.0A
Fast heating-up	4.5kw
Maximum Power	10kw
Dehydration Amount	13.0kg/h (@50℃,80%)
Working Temp.	20~50℃
Noise Level	⩽65dB(A)
Wind Volume	4000m³/h
Machine Dimension (L×W×H)	1800×680×1320mm
Chamber Size(L×W×H)	5000×2100×2400mm
Net Weight	180kg
Gross Weight	195kg

Applicable Locations And Situations For WRH-500D


Fishery Drying & Processing


Flower Tea Drying & Processing


Cloud Ear Fungus Drying & Processing


Rice Noodle and Noodle Drying & Processing


Rare Chinese Herbal Medicine

WRH-500G · Embedding High-temperature Dehydrator

Specifications for WRH-500G	
Material	Stainless Steel
Capacity	400~600kg/batch
Power Supply	380V~3N / 50Hz/60Hz
Input Power	5.0kw
Running Current	15.0A
Fast heating-up	4.5kw
Maximum Power	13kw
Dehydration Amount	13.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Noise Level	⩽65dB(A)
Wind Volume	4000m³/h
Machine Dimension (L×W×H)	1800×680×1320mm
Chamber Size(L×W×H)	5000×2100×2400mm
Net Weight	170kg
Gross Weight	190kg

Applicable Locations And Situations For WRH-500G


Mushroom Drying & Processing


Bacon, Sausage Drying & Processing


Vegetable Drying & Processing


Big Fishery Processing Factory


Tea Drying & Processing

◆All data in this poster are for reference only. Please see manuals for precise ones.◆

WRH-1200G · Embedding High-temperature Dehydrator

Specifications for WRH-1200G	
Material	stainless steel
Capacity	800~1500kg
Power Supply	380V~3N / 50Hz/60Hz
Power Input	13.0kw
Running Current	20.0A
Fast heating-up	9.0kw
Maximum Power	23kw
Dehydration Amount	40.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Noise Level	⩽72dB(A)
Wind Volume	4000m³/h×2
Machine Dimension (L×W×H)	1800×800×1620mm
Chamber Size(L×W×H)	5000×2650×2700mm
Net Weight	350kg
Gross Weight	370kg

Applicable Locations And Situations For WRH-1200G


Medicine Drying


Vegetable Drying


Fruit Drying


Meat Drying


Nut Drying

WRH-1600G · Embedding High-temperature Dehydrator

Specifications for WRH-1600G	
Material	stainless steel
Capacity	1000~1500kg
Power Supply	380V~3N / 50Hz/60Hz
Power Input	17.0kw
Running Current	30.0A
Fast heating-up	6.0kw
Maximum Power	24kw
Dehydration Amount	45.0kg/h (@50℃,80%)
Working Temp.	50~80℃
Noise Level	⩽75dB(A)
Wind Volume	23500m³/h×2
Machine Dimension (L×W×H)	1800×850×2000mm
Chamber Size(L×W×H)	5000×2100×2100mm
Net Weight	390kg
Gross Weight	400kg

Applicable Locations And Situations For WRH-1600G


Mushroom Drying & Processing


Pasta Drying


Sausage Drying


Big Fishery Processing Factory


Spice Drying

◆All data in this poster are for reference only. Please see manuals for precise ones.◆

Technology Parameters

Specifications for WRH-1200L	
Material	Stainless Steel
Power Supply	380V~3N / 50Hz / 60Hz
Input Power	13.0kw
Running Current	20.0A
Fast heating-up	9.0kw
Maximum Power	24kw
Dehydration Amount	40.0kg/h (@50℃,80%)
Working Temp.	50~65℃
Noise Level	⩽72dB(A)
Wind Volume	4000m³/h×2+2200m³/h×4
Machine Dimension (L×W×H)	1250×800×1920mm
Gross Weight	390kg

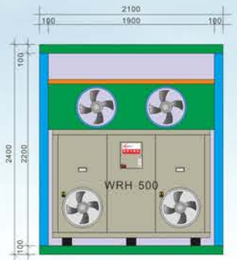
Specifications for Flow Lines	
Power Supply	380V~3N / 50Hz / 60Hz
Power Input	0.1-8.0kw variable frequencies to adjust
Maximum current	10A
Maximum Power Consumption	8.0kw
Layer number	1-10 layers to choose
Operation speed	0m/min-2m/min to adjust
Chain width	1.0-6.0 to choose
Chain material	201, 304, 316 Stainless steel to choose
Chain length per layer	1.5m-12m to choose

◆All data in this poster are for reference only. Please see manuals for precise ones.◆

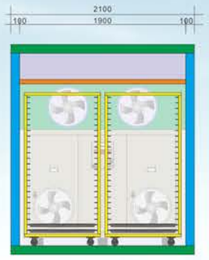
www.ike.cn • Heat Pump Dryer • www.ike.cn • Heat Pump Dryer

Recommended Dimensions for WRH-500 Series Standard Drying House

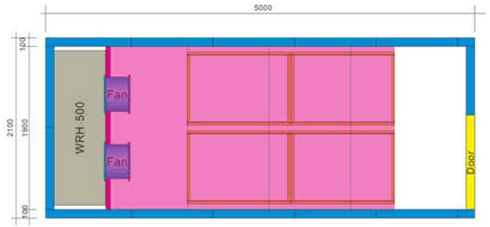
Right View



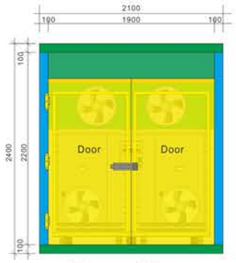
Internal View



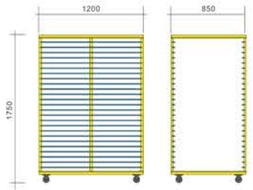
Internal View



Top View

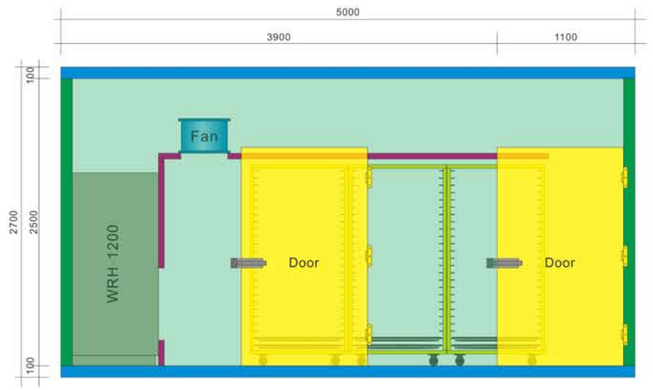


Front View

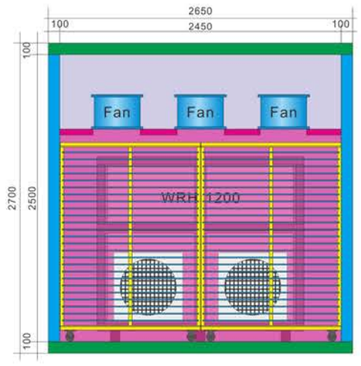


Rack

Recommended Dimensions for WRH-1200 Series Standard Drying House

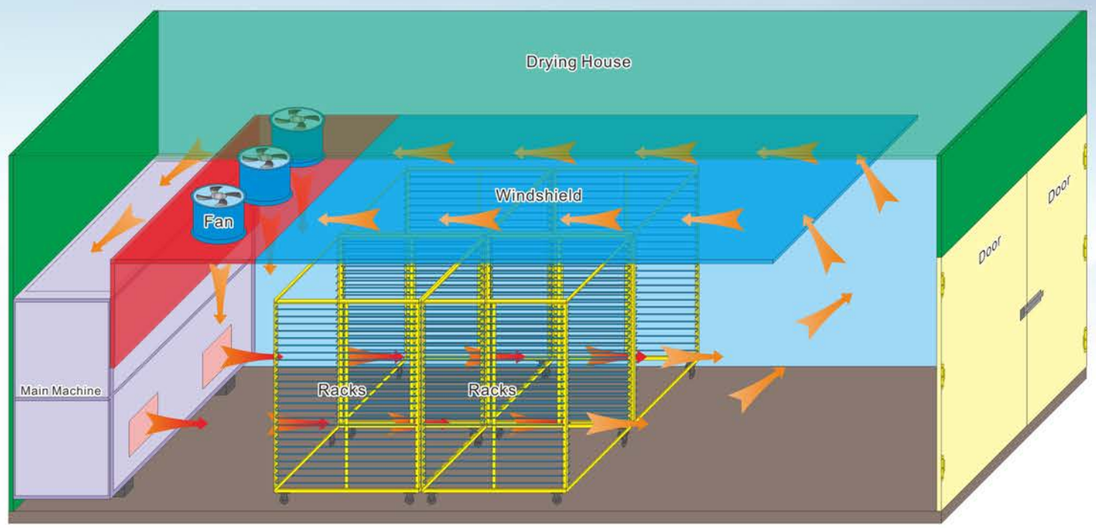


Right View



Internal View

Diagram for IKE Drying System

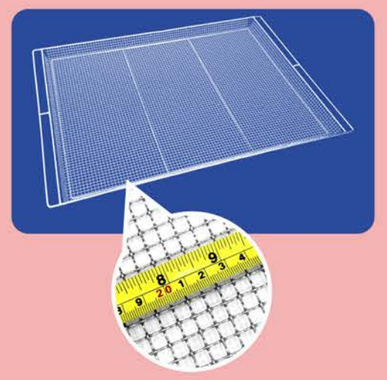


Accessories

Model	FTHJ-300UP	FTHJ-300DN
Size	1200X800X1200mm	1200X800X820mm
Material	Stainless Steel 201	Stainless Steel 201
Weight	40kg	20kg

Rack for WRH-300B/GB

Model	TP-7854A
Size	780X540X35mm
Aperture	6X6mm
Material	Stainless Steel 304
Weight	2.1kg



Tray

Application of closed loop Heat Pump dehydrator

Drying Result Using IKE Closed-Loop Dehydration Dryer

Mold-proof, Good-looking, Fragrant-smelling, Easy to store

Poor-looking, Likely to deteriorate, Loss of nutrition

Drying Result Using Traditional Drying Method

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.

- **Fruits:** apple, mango, longan, kiwi, grape
- **Vegetables:** mushroom, cilantro, onion, potato
- **Meat:** chicken, sausage, bacon
- **Seafood:** fish, kelp, seaweed
- **Industrial Materials:** hotel linen, waste sludge, porcelain
- **Others:** tobacco, medicine

- IKE dryers can be organized in a parallel way. This allows them to not interfere with each other, to be controlled by a common system.
- Different materials can be dried at the same time in one IKE machine without any exchange of fragrance or taste.
- IKE closed-loop dehydration dryers are very energy-efficient. Once the drying center is established, the investment can be regained within a short time.

Drying Fruits with sixteen machines

Rose Drying

Mushroom Drying

Preserved fruit drying

Porcelain drying

Vegetables drying

Vegetables drying

Vegetables drying

Preserved Meat Factory

Longan

Preserved Fruit Processing Plant

Hotel Linen Laundry Room

Rice Noodle & Pasta Drying

Chinese Medicine Processing

Wood and Board Drying

Medical Ginger Drying

Flower tea Drying

Seed Drying

Fruit Drying

Drying of Fish, Cuttlefish and other Aquatic Products

Tobacco Drying

Agricultural Produce Processing

Mango

Pitaya

Bean Curb Shop

Lemon

Drying Fish

Chicken Drying