



HEAT PUMP FOOD DEHYDRATOR MANUFACTURER

SINCE 1994



IKE Website



IKE Videos

Main Products: Commercial and Industrial Food Dehydrator, Chamber Drying system, Continuous Drying system

With IKE heat pump energy-efficient food dehydrators, you can dry almost any type of food.
Such as fruits and vegetables, fish, tea, spices, herbs, meat, pet food, seeds, nuts and more.

IKE dehydrator has a good reputation in the market. Among them, the cabinet dryer is highly praised for its flexibility, durability, and excellent drying effect. IKE Cabinet Dehydrator has a small footprint, making them ideal for limited-space environments. Close-loop drying cabinet allows for precise control over temperature, humidity, and airflow, ensuring optimal drying conditions.

Drying Temperature

20°C ~80°C

Capacity

20~300kgs/batch



WRH-100T



WRH-100GN



WRH-300B

Why buy the WRH series?

- 👍 Applicable for a large variety of items, different products can be dried in one batch, suitable for a start-up business or new product research.
- 👍 Closed-loop design allows for precise control over temperature, humidity, and airflow, ensuring optimal drying conditions.
- 👍 Heat pump drying system with closed-loop design, saving up to 70% energy.
- 👍 Plug and play, with smart touch screen controller, easy to set and use.
- 👍 Timer mode and preset menu available can do the drying at any time.





AIO-S series Industrial Dehydrators

The most economical drying system

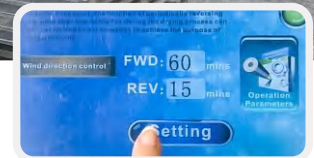
IKE S series dryers are specially designed to meet medium to large capacity requirements, providing adjustable temperatures from 50-80 degrees for drying different items. A standard drying system consists of a drying chamber, carts, and trays. Reversible 360° circular parallel airflow makes the system dry evenly without additional circulating fans, greatly improve efficiency and drying quality.

Drying Temperature

50°C ~80°C

Capacity

400~1000kgs/batch



Why buy the AIO-S series?

- 👍 All-in-one drying chamber, convenient for transportation, no installation needed.
- 👍 Intelligent control, monitoring real-time working conditions, with smart touch screen, easy to set and use.
- 👍 Multi-segment independent drying settings, and 3 pre-stored menus can be recalled at any time.
- 👍 Using IKE closed-loop heat pump technology, the energy efficiency utilization rate is improved, and it is more energy-saving.
- 👍 Strong 360° circular parallel airflow, wind direction can be switched, so as to achieve uniform drying without flipping the material.





AIO-DF series Industrial Dehydrators

Cold air drying technology

DF series dryer is a versatile dryer in the IKE product line, widely used in various drying systems, including chamber, tunnel, and conveyor belt drying systems. It offers a wide range of drying temperatures and different capacity options, using IKE advanced close-loop heat pump technology and precise control to achieve perfect conditions for a variety of products. Whether you're drying fruit, vegetables, herbs, or even meat, the DF dryer can handle it with ease, making it the ideal drying solution for your drying business.

Drying Temperature
15°C ~80°C

Capacity
200~2000kgs/batch



Why buy the AIO-DF series?

- 👍 Strong applicability, providing more different temperature and capacity options for various drying needs.
- 👍 High-efficient airflow systems, creating different airflow systems such as penetrating, parallel, scattered blowing, etc., greatly improve air circulation.
- 👍 Reversible wind direction to ensure uniform drying without manual turning.
- 👍 Double heat exchanging system, greatly improves drying efficiency while reducing energy consumption.
- 👍 Advanced control panel with programmable settings for temperature, humidity, and drying cycle.
- 👍 Visual pressure gauges for continuous monitoring of compressor condition.





MUL series

Continuous Dehydrators

Industrial automatic drying equipment

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.

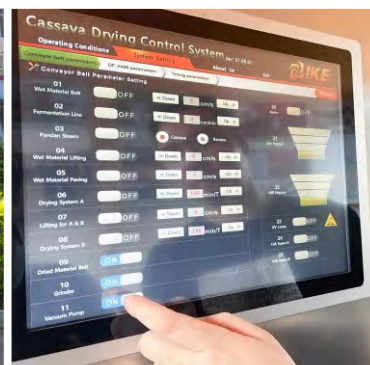
Drying Temperature
15°C ~80°C

Capacity
According to your requirement



Why buy the MUL series?

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



Customized

Industrial Dehydrators

Customizable dehydration system

Customized cold air dryer, can efficiently work at 15-45°C.



Customized loading basket for stackable products.



Super-size cabinet dryer, customized for limited-space but large capacity requirement.



Hanging drying system, customized accessory for specific products.



Customized dryer and software for cardamom drying with preset program to simply operation.



Conveying tunnel drying system, batch feeding and discharging

