DRY BOX™

Remove Water Efficiently

Advance Agro Ripe P Ltd.

Revolution in Scientific Drying and Dehydration for '*Food And Spices Industry*'

Research & Manufacturing

- Heat Pump Drying System
- Freeze Drying System
- Industrial and Portable Dehumidifiers

Scientific Dehydration for Food Industry

There is hardly any food industry engaged in manufacturing of "ready to eat" (RTE),ready to cook (RTC) food that does not contain dryer. Unfortunately, the operation of drying is taken for granted so much that the efforts for achieving increased efficiency in the production of food products do not include study of scientific method of drying.

In view of Drying technology, all substances dried in the Food industry can be classified into three major groups:

- All types of papad, pasta, noodles, vermicelli, potato chips
- All types of spices like pepper, green/red chillis, turmeric, kadhipatta etc.
- All types of ready to eat breakfast and ready to cook dried rice, khichadi, daal etc.

Heat Pump Drying Technoloy serves as an energy efficient solution for all above process and product categories.

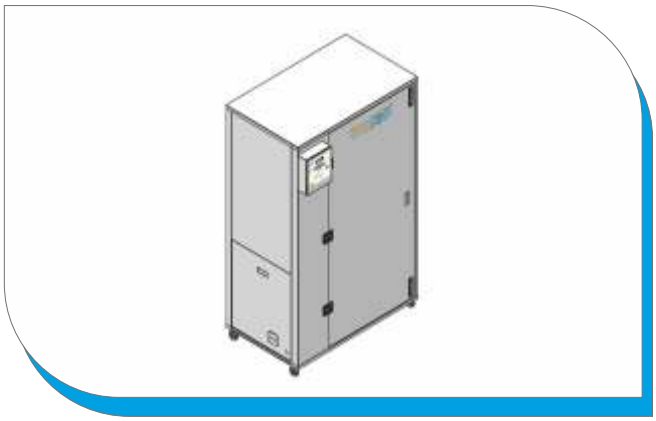
Why Use Heat Pump De-Humidifier Dryers?

Huge losses are incurred in the process of Heater based drying of papad,noodles,potato chips,vermicelli,spices like turmeric,cloves,green chilli etc. apart from yield losses,heater based drying also results in colour fading,loss of aroma,taste and rehydration properties of the dried product. Importantly conventional methods have also found to be affecting the nutritional value by lowering the percentage of proteins,aromatic components and essential oils which harms the sensory quality. Conventional sun drying method many times does not assure proper quality and timely drying. It is left with the mercy of nature. During full sunny days of summer,agri-crop supply is poor and raw material prices are high.When surplus goods available during monsoon/winter sun intensity is poor and not favourable for open drying.

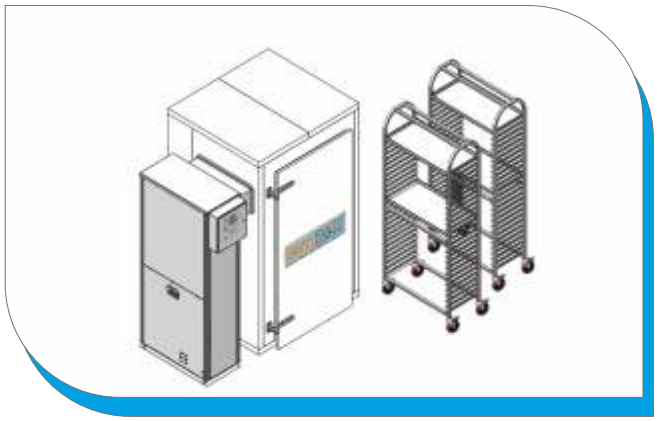
What Are The Benefits of Dehumidifying Drying Technology?

1. Closed loop drying in enclosed chamber prevents contamination from outer air and maintains high level of hygiene since no outside air is exchanged during the drying process.
2. Drying at medium temperature maintains the colour,aroma/taste and minimum rejection/no rejection of the end dried product.
3. Uniform drying can be achieved with reduced time of drying increasing the process efficiency and productivity.
4. Automatization of the process ensures less manual intervention/exposure.
5. Over drying is avoided with no risk of fire hazard,related to heater burnt-out etc.
6. **The energy saved is more than 60%** in terms of electricity consumed as compared to conventional heater drying systems thus assured saving in electrical bill. The capital cost of the equipment can be paid back within 12 to 18 months only.

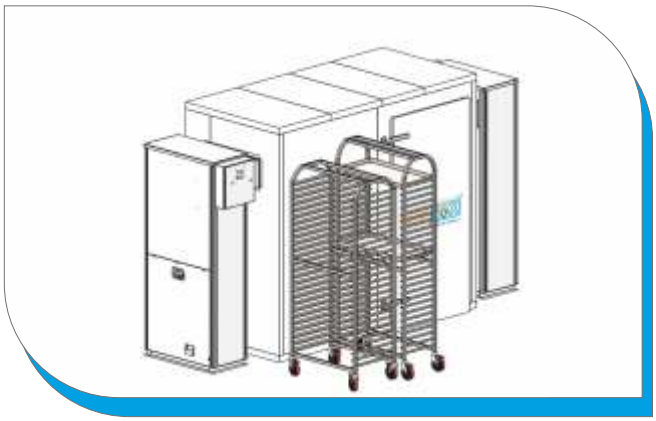
CBD0024



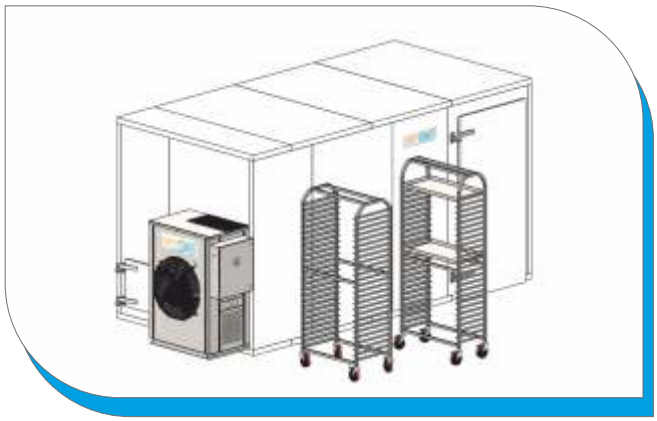
PMD0048



PMD0096



TND0240



Technical Specification

Model	CBD0024	PMD0048	PMD0096	TND0240
Product Capacity*(Kg)	50	100	200	500
Power Supply (AC 50 Hz)	1 ph,230V	3 ph,400V	3 ph,400V	3 ph,400V
Connected Power**(KW)	2.0	2.5	5.0	7.0
Heating Capacity(KW)	1.0	1.0	2.0	3.0
Cooling Capacity(KW)	1.7	3.5	7.0	10.5
Dehumidification Capacity(Ltr/Hr)	2.5	5	14	25
Dimension Of Dryer (mm)	1185x695x1885	1194x1051x2200	2000x1300x2200	4100x2030x2200

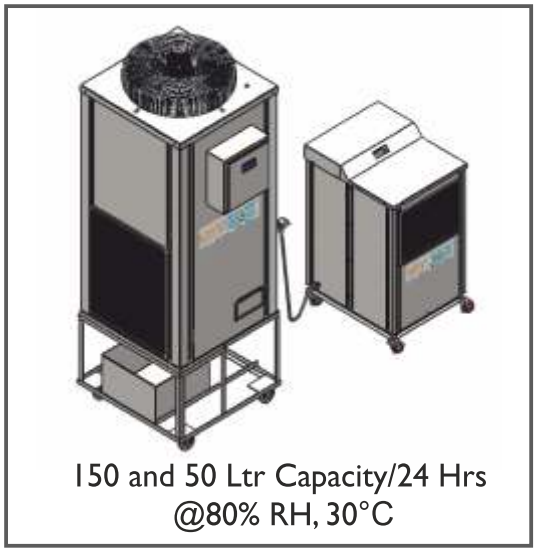
*Product capacity indicated is of primary fresh/wet product and it depends on product density and surface area.

**Connected power,heating capacity and cooling capacity mentioned @ 12°C Evaporation and 60°C condensing temp.

Our Other Products

Walk In Cold/Freezer Room

Room Dehumidifier



150 and 50 Ltr Capacity/24 Hrs
@80% RH, 30°C

"We invite you for a free drying trial of your products"

Manufactured By:

Advance Agro Ripe Pvt Ltd.
Pune-411 041 (India)
+91_8552051819 +91_9226115747

Marketed By:

LAXMI ENTERPRISES
+91_8888835942,+91_9822092476

info@agroripe.com dryboxindia@gmail.com www.agroripe.co.in www.drybox.co.in