

Eco 20 Trays Food Vegetable Dryer Machine

Model Yukti 561



ECO



ECO



20 layers of large capacity
Upgraded ozone deodorization



Upgraded O₃ ozone deodorization
Drying ingredients without odor

One-touch deodorization function
Quickly remove odor from the chassis

O₃

O₃

O₃

O₃

O₃



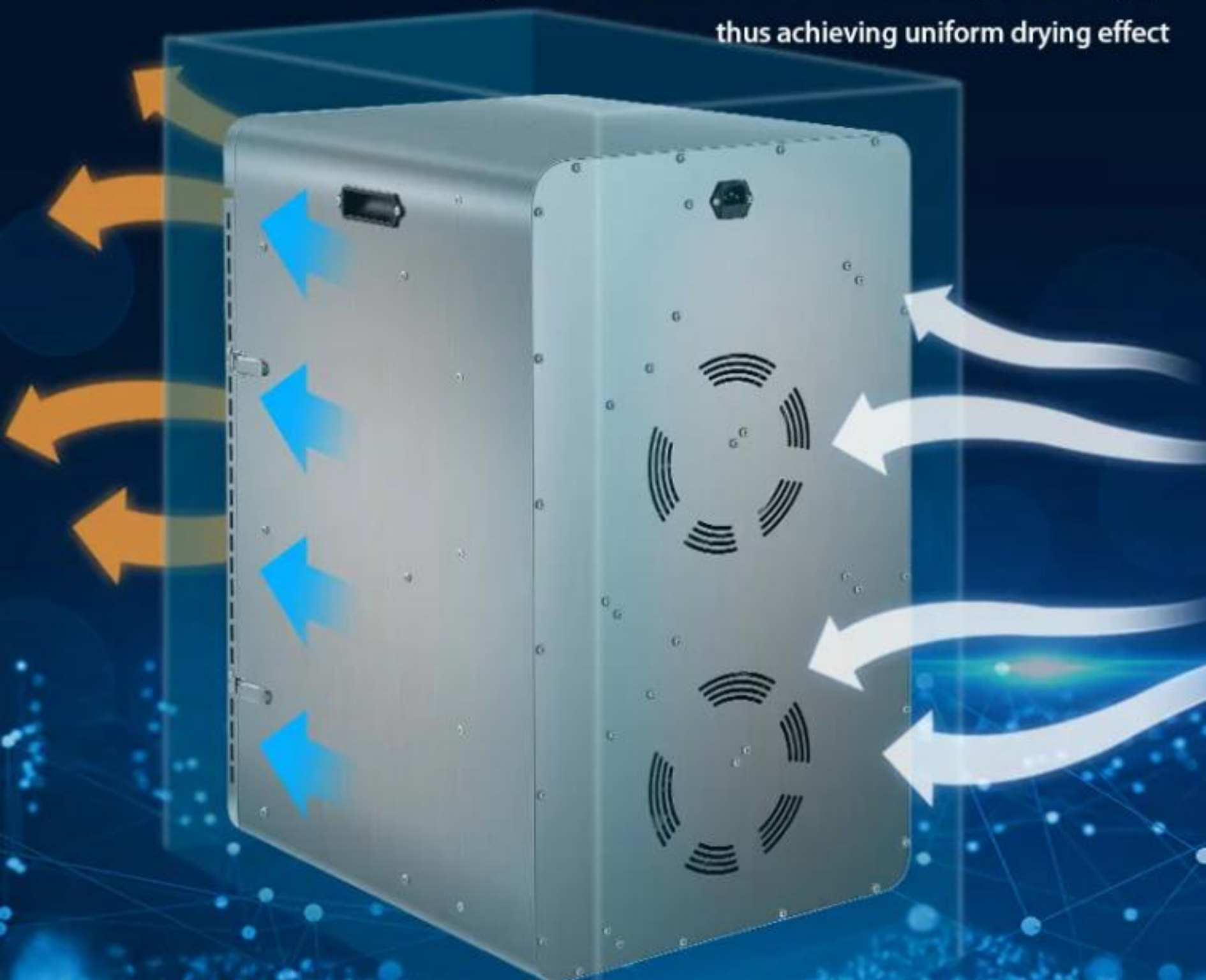
Microcomputer controllable temperature
30~90° C temperature can be adjusted at will

Smart touch panel, easy to operate and convenient



Horizontal air circulation duct technology

The generated heat is transferred horizontally to each layer,
thus achieving uniform drying effect

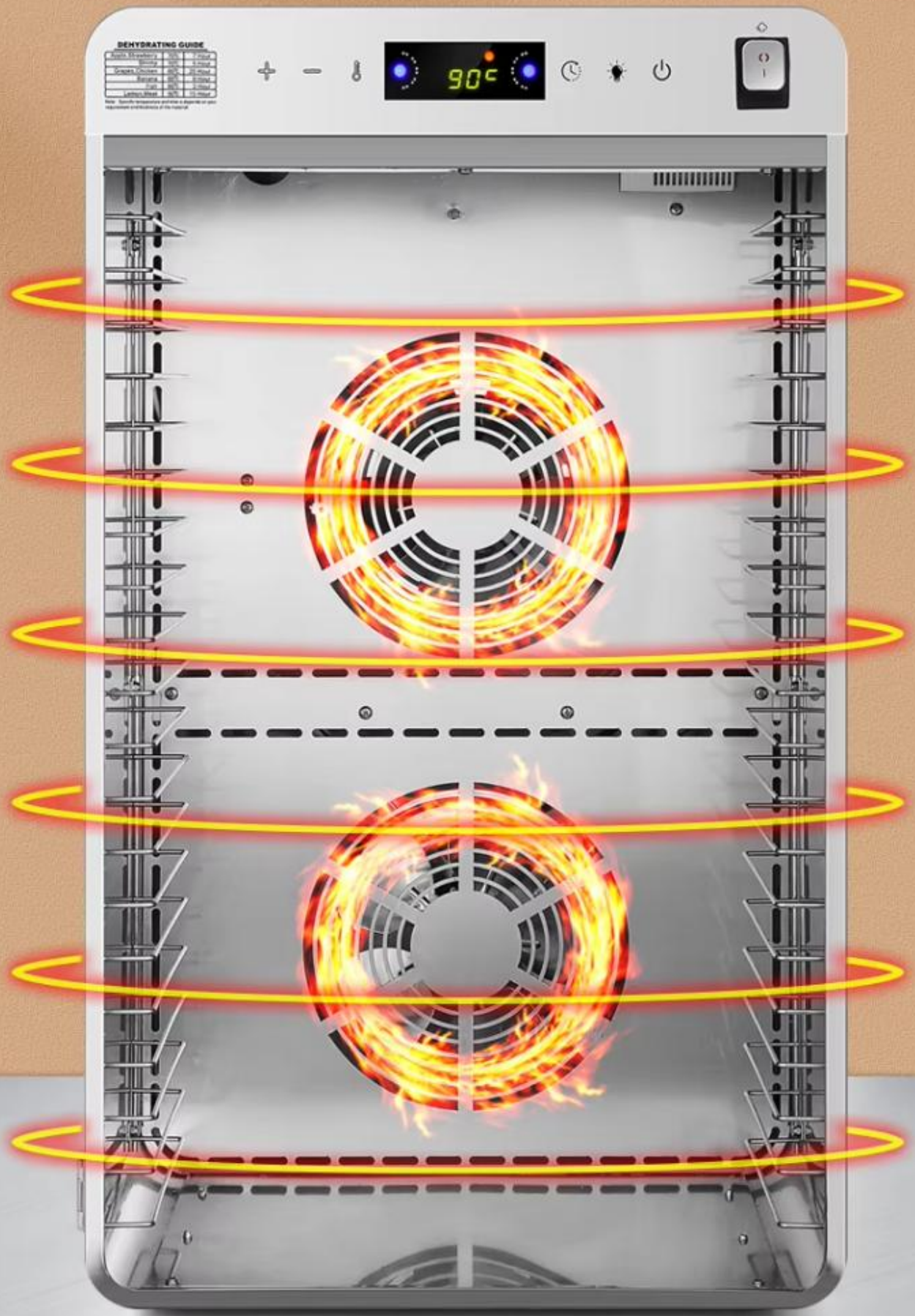


20-layer panoramic viewing design Thickened tempered glass

Observe the drying effect in real time

Achieve different drying levels according to needs





DEHYDRATING GUIDE

Food Item	Temp	Time
Apples	60°C	12-16 hrs
Bananas	60°C	12-16 hrs
Blueberries	60°C	12-16 hrs
Cherries	60°C	12-16 hrs
Crackers	100°C	1-2 hrs
Herbs	40°C	12-16 hrs
Lemons	60°C	12-16 hrs
Limes	60°C	12-16 hrs
Mango	60°C	12-16 hrs
Mushrooms	60°C	12-16 hrs
Onions	60°C	12-16 hrs
Pears	60°C	12-16 hrs
Pineapples	60°C	12-16 hrs
Pumpkins	60°C	12-16 hrs
Raspberries	60°C	12-16 hrs
Strawberries	60°C	12-16 hrs
Tomatoes	60°C	12-16 hrs
Vegetables	60°C	12-16 hrs
Walnuts	60°C	12-16 hrs
Yogurt	60°C	12-16 hrs

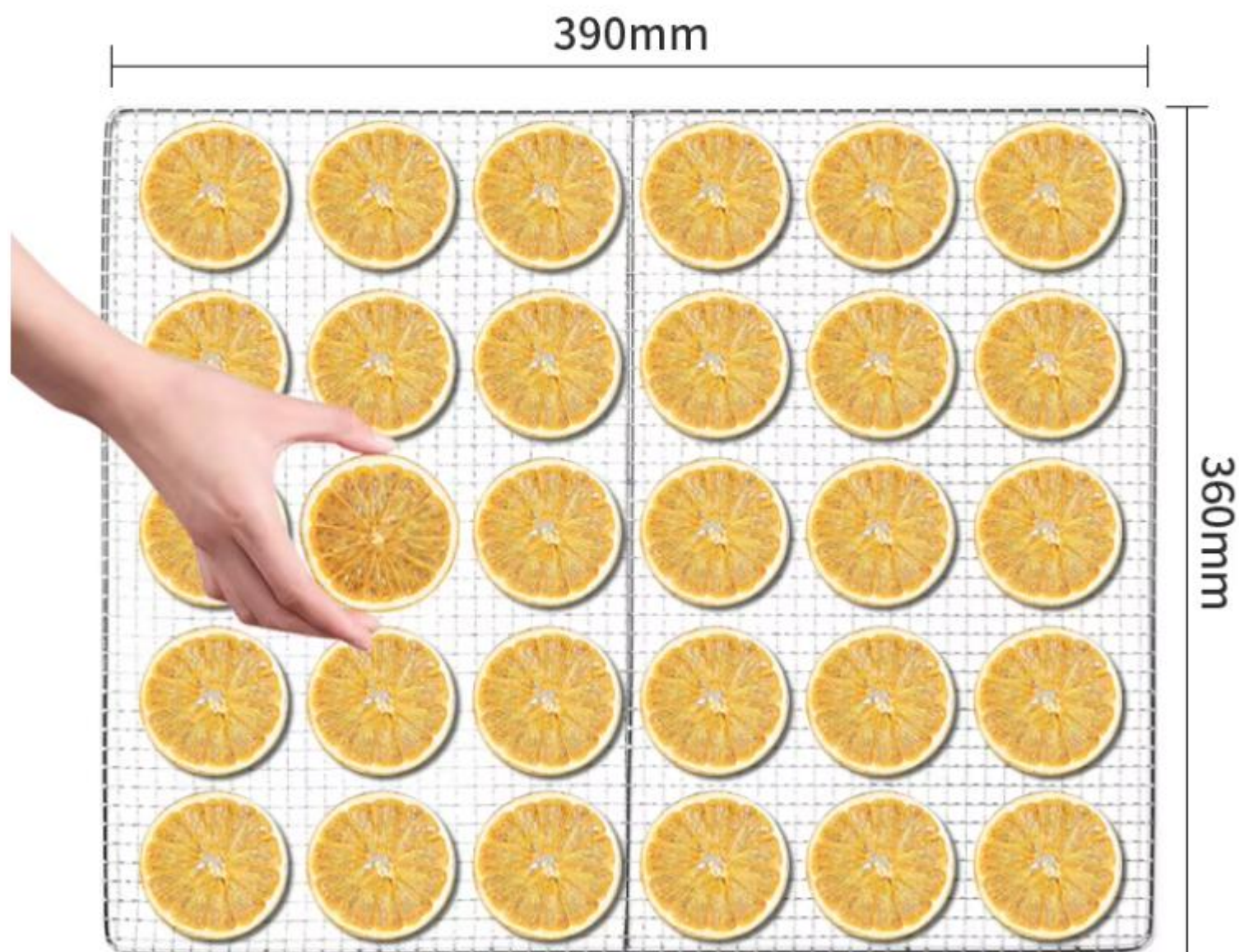
Note: Specific temperatures and times are dependent on your equipment and produce of the season.

Upgraded dual fans
360° three-dimensional circulation drying

304 thickened mesh

Can be in direct contact with food

Thickened and bold frame,
strong load-bearing capacity and not easy to deform





Built-in explosion-proof baking lamp
Real-time monitoring of food changes

Stainless steel design
Wear-resistant and rust-proof,
no harmful substances emitted when heated



Sturdy and durable,
the whole machine is made of stainless steel

Meet the time and temperature required by different ingredients.
Set the time and temperature and you don't have to watch it.



24-hour intelligent timing

20-layer commercial large capacity





1

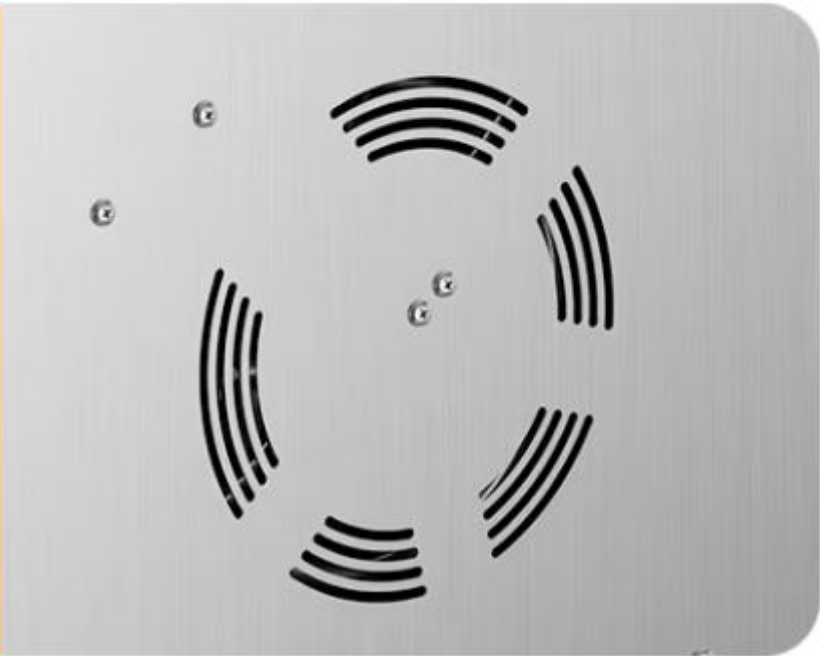
Atmospheric aluminum door handle

Smooth and non-scratching
Ergonomic

2

Porous heat dissipation

Widened design
Fast heat dissipation





3

Stainless steel lock

Close the door box tightly
Prevent heat loss

4

Non-slip mats

Increase the friction
between the machine
and the ground
Work smoothly during use





**Pure
Copper
Winded**



Dehydrated vegetables



Dried Fungus



Dried fruit



Scented tea



Herbal medicine



Chilli



Fish



Pet food



Chips



Pet snacks



Dried fruits



Dried flower tea



Dried seafood



Dried meat jerky



Dried medicinal herbs

FOOD DRYING APPLICATIONS



DRIED FRUIT



JERKY



VEGGIES



SPICE



SNACK



PET FOOD



Fruit



Meat



Vegetable



Nut



Spices



Medicinal Herb



Seafood



Pet food



Flower



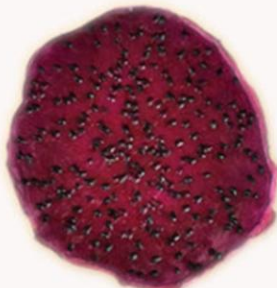
Tea Leaf



Fungus



Fish





70°C

DRIED
APPLE

—
6 hours



80°C

DRIED
MANGO

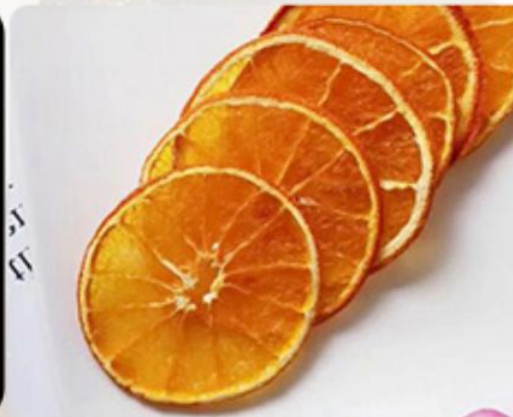
—
8 hours



70°C

DRIED
GRAPEFRUIT

—
8 hours



70°C

DRIED
ORANGE

—
8 hours



90°C

SOLUBLE
BEANS

—
2 hours



80°C

CHICKEN
BREAST JERKY

—
8 hours



80°C

SAUSAGE

—
24 hours



90°C

NORI
SANDWICH

—
1 hours





Technical Details

Model:- Yukti 561. **Power:-** 1700W. **Power Consumption:-** 1.3 Unit Per Hour. **Quantity Of Trays:-** 20+1 solid. **Motor:-** two set. **Rack Gap:-** 25mm. **Tray Size:-** 39*36.3cm. **Tray Type:-** Mesh 5x5mm Hole. **Voltage:-** 220V/50Hz. **Temperature:-** 30~90 C. **Time Range:-** 0-12 Hours. **Noise Level:-** 50-55 Decibels. **Product Size:-** 49*42*73CM. **Control:-** Digital. **Capacity:-** 16kg (Depend On Material). **Made From:-** SUS201 Housing And SUS304 Trays. **Total Drying Space:-** 30.22 Square Feet. **Weight:-** 21.2kg. **Heat Recovery:-**No. **Warranty:-** 1 Year. **Shipping:-** All India Free. **Service:-** Online. **Usage:-** For Drying All Food vegetable food fruit mushroom garlic noodles pepper spices masala chilli.

**Model Yukti 561 Price:- 49000 ₹ +
8820 ₹ 18% Gst Total Payable 57820 ₹.**



Scan code to open link

Read More This Machine Visit Below Link:-

<https://www.topsell.in/mushroom-food-pepper-garlic-dryer-machine-price.php>

इस मशीन अधिक जानकारी के लीये नीचे के लिंक को विजिट करे

<https://www.topsell.in/mushroom-food-pepper-garlic-dryer-machine-price.php>



Quick Support



YUKTIRAJ PVT LTD

ISO Certified Indian Company

WHY US



Services provided by Yuktiraj Private Limited will continue to include technological prowess, high-quality product performance, fair pricing, and considerate, efficient service. Our organization is highly focused on research and development of innovative technologies. We provide round-the-clock phone help. Conducting oneself as an honest and reliable company. Staff that is responsive. We remain steadfast in our commitment to excellence and the happiness of our patrons. We are now known across India as the premier import/export firm. Every food drying equipment comes with our standard one-year guarantee and free shipping.



YUKTIRAJ PVT LTD

ISO Certified Indian Company

SEND AN INQUIRY



*** Company Address ***

Yuktiraj Pvt. Ltd,

Raje Shambhaji Nagar Kinhi Road Bypass Karanja Lad

District: Washim State: Maharashtra Pin: 444105

Thank you always with you

Terms And Conditions :- <https://www.topsell.in/tc>



WhatsApp

9588688034

www.

www.topsell.in