



Best 20 Trays Food Vegetable Dehydrator

Model Yukti 560

ECO

HEAT RECOVERY



12x7 SUPPORT



**FAST
DELIVERY**



**1
YEAR
WARRANTY**



**HIGH QUALITY
GENUINE
100%
HIGH QUALITY**



**ISO
9001:2015**



**HIGH
Quality**



12x7 SUPPORT



304
STAINLESS
STEEL



1
YEAR
WARRANTY



FAST
DELIVERY



NEW
GENERATION



CE



HEAT
RECOVERY

ECO

One click activation of a new way to dry food



**Constant temperature
and energy-saving**



20th floor
large space

Commercial large space



Multiple ingredients
Bake out patterns

Drying variety



Full precision steel
Silky texture

Stainless steel



Wind turbine
Double air drying efficiency

Double whirlwind



microcomputer
Accurate temperature
control

Precise temperature control



Strong core dirt
Low noise operation

Electrical machinery



304 grid
Food grade material

Food grade materials



LED panel
Easy operation

LED panel

A taste that is both hygienic and nutritious
without losing traditional flavors



**Imitating natural air drying
The original flavor remains
intact**

One machine is quite versatile
it can dry a variety of ingredients



Both can dry fruits
It can also be dried meat



A commercial choice, with a 20 story large space for easy drying of various ingredients



- 1 (lemon)
- 2 (lemon)
- 3 (lemon)
- 4 (lemon)
- 5 (lemon)
- 6 (orange)
- 7 (orange)
- 8 (orange)
- 9 (orange)
- 10 (Grapefruit)
- 11 (Grapefruit)
- 12 (Grapefruit)
- 13 (Grapefruit)
- 14 (Grapefruit)
- 15 (Grapefruit)
- 16 (Grapefruit)
- 17 (Grapefruit)
- 18 (Grapefruit)
- 19 (Grapefruit)
- 20 (Grapefruit)

**20 layers with
large capacity**



Dual fan coordinated operation for air supply
Distribute heat evenly to every corner inside the box

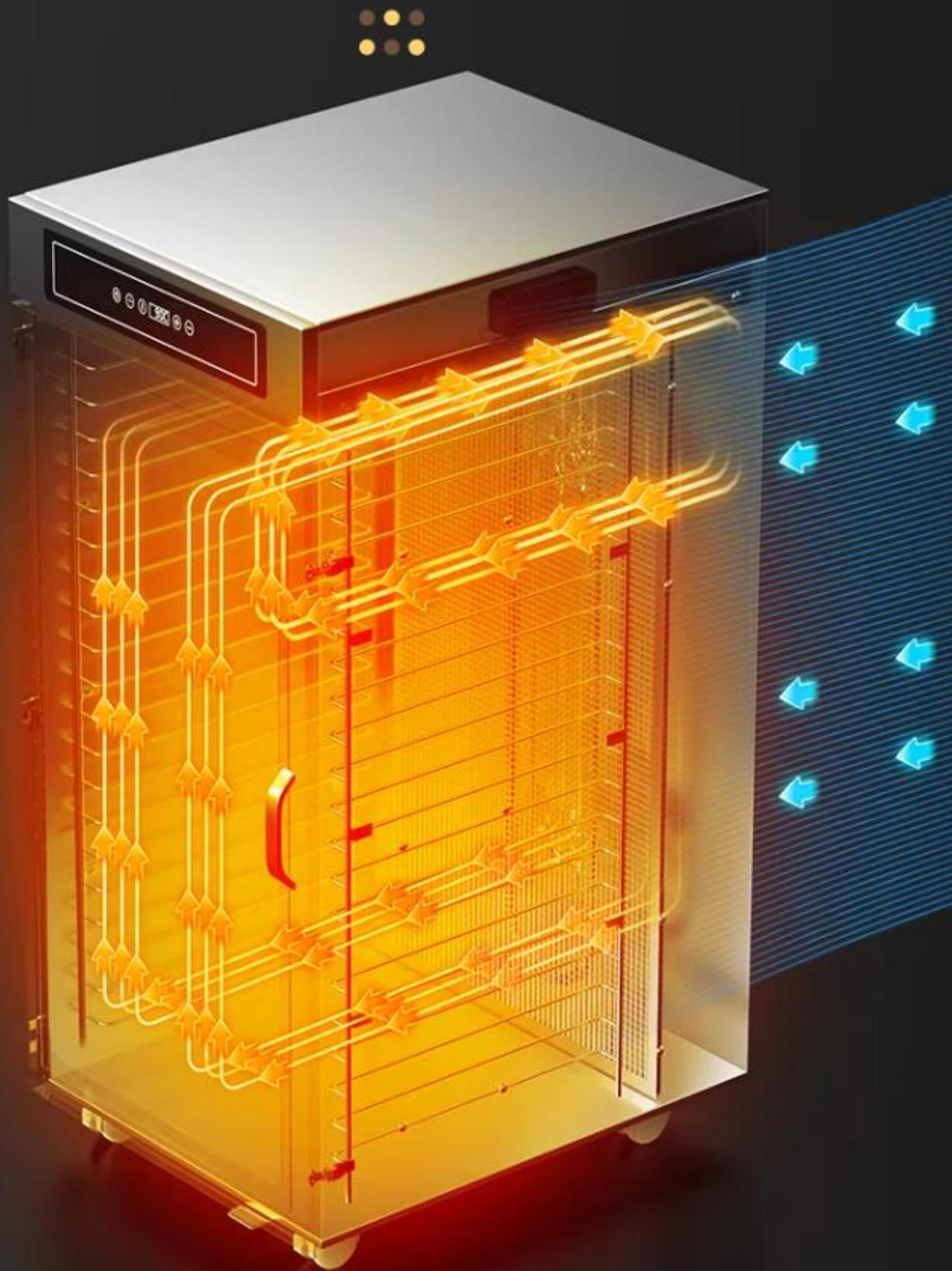


Compared to
single-layer
Save up to time

30%

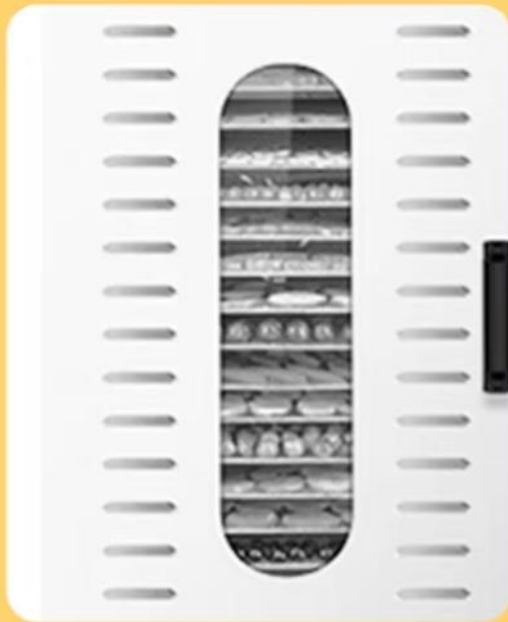
Dual fan air supply
Large U-shaped heating tube

Innovative hot air recycling and circulation system can reduce the overall operating power of the machine



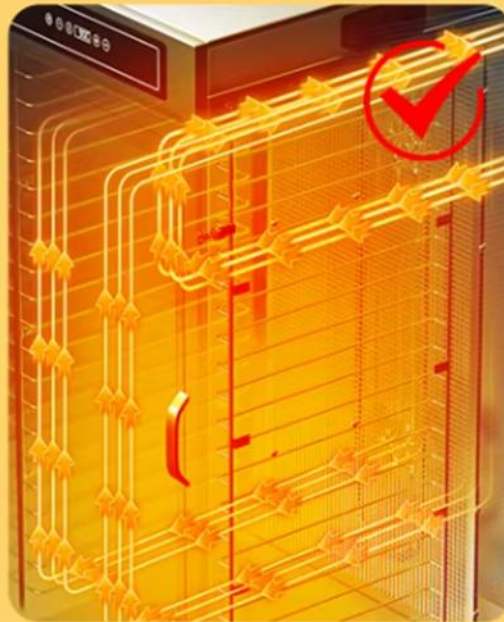
Upgrade the power-saving system

More energy-efficient 'heat recovery system



Ordinary drying

Not equipped with a heat recovery system, high power more electricity consuming, less power drying time Long, unable to achieve the desired effect



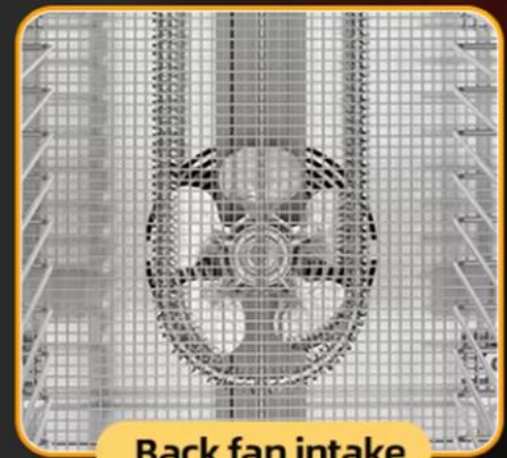
Our power-saving system

Upgrade with hot air circulation recycling system
Low power and short drying time
Energy saving and time-saving are the best of both worlds



Top air outlet

The process of constantly inhaling and exhaling air forming a circular flow and creating a hot air circulation
Drying more evenly



Back fan intake

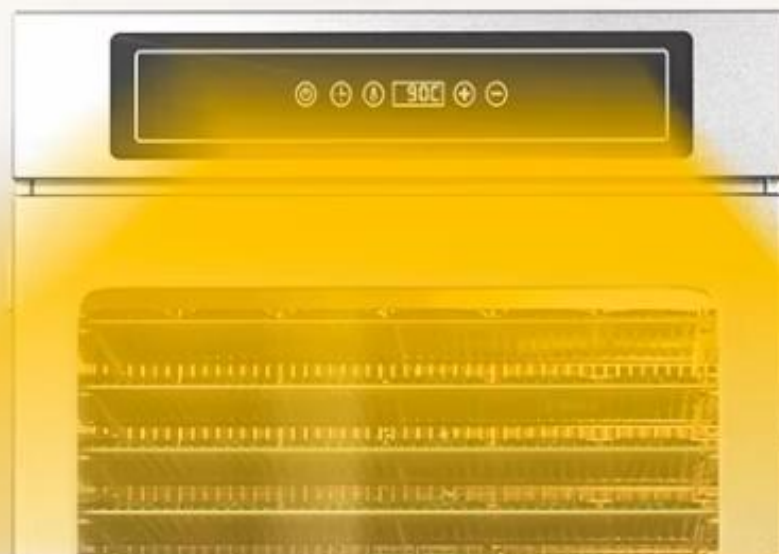
Each box has dual fans, allowing cold air to enter through the heating tube and fan, hot air is formed distribution box

Achieve true power savings Low energy consumption for clearer operation

Upgrade the intelligent frequency conversion system
to run for a long time without consuming electricity



Simplify complexity with one click control, easy and convenient to operate, and easy to get started with



One click activation
floodlight



30 ~ 90°C
Wide area
temperature control



24 hours
Ultra long
timing

Intelligent panel

Simple and easy to control

Unlike traditional sun drying, using a dryer to dry fruits is more hygienic reduce environmental dust pollution



304 stainless steel mesh
Intimate contact
with ingredients

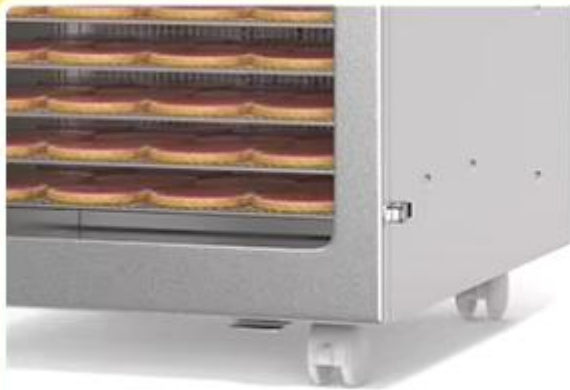
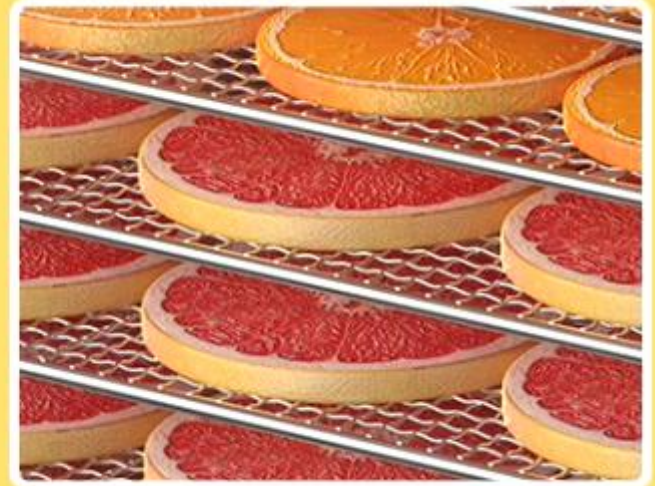


**Pure
Copper
Winded**



Visual glass

Clear observation of changes in ingredients



Stable Wheel

Effectively fix the machine
Prevent the machine from becoming unstable when opening the door



The whole machine is made of all steel

Beautiful and elegant,
corrosion-resistant and durable

Details highlight quality

Creating a unique food dryer with care



Heat-resistant handle

Convenient to open and close doors, not hot to the touch



Embedded handle

Convenient to move and does not take up space





Pet snacks



Dried fruits



Dried flower tea



Dried seafood



Dried meat jerky



Dried medicinal herbs



Dehydrated vegetables



Dried Fungus



Dried fruit



Scented tea



Herbal medicine



Chilli



Fish



Pet food



Chips



Fruit



Meat



Vegetable



Nut



Spices



Medicinal Herb



Seafood



Pet food



Flower



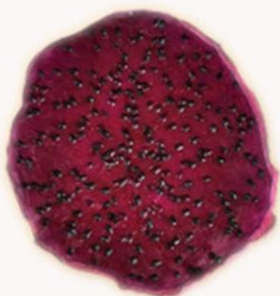
Tea Leaf



Fungus



Fish



FOOD DRYING APPLICATIONS



DRIED FRUIT



JERKY



VEGGIES



SPICE



SNACK



PET FOOD





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 560. **Power:-** 1300W. **Power Consumption:-** 1.3 Unit Per Hour. **Quantity Of Trays:-** 20+1 Solid. **Motor:-** Two Set. **Rack Gap:-** 30mm. **Tray Size:-** 40*38cm. **Tray Type:-** Mesh 5x5mm Hole. **Voltage:-** 220V/50Hz. **Temperature:-** 30~90 C. **Time Range:-** 0-24 Hours. **Noise Level:-** 50-55 Decibels. **Product Size:-** 45*56*69CM. **Control:-** Digital. **Capacity:-** 20kg (Depend On Material). **Made From:-** SUS201 Housing And SUS304 Trays. **Total Drying Space:-** 32.72 Square Feet. **Weight:-** 24kg. **Warranty:-** 1 Year. **Heat Recovery:-** Yes. **Shipping:-** All India Free. **Service:-** Online. **Usage:-** For Drying All Food Vegetable Food Fruit Mushroom Pepper Spices Garlic Noodles Masala Chilli.

Model Yukti 560 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



Yuktiraj Private Limited is going to keep providing services that are composed of technical force, high quality product performance, reasonable prices, and service that is both thoughtful and efficient. Research and development of new technologies are two areas that our company places a strong emphasis on. Full phone support for the entire year. Being a trustworthy and honest business. Staff that is responsive. We maintain our faith in quality and the satisfaction of our customers. We have established ourselves as the most successful import and export company in India. We provide free shipping and a warranty that is valid for one year on every food drying machine.



YUKTIRAJ PVT LTD

ISO Certified Indian Company

SEND AN INQUIRY



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Thank you always with you

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



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