



48⁺ Years
Of experience

DEHYDRATORS



In Association with SVCH-Technologii, Moscow (Russia)

ISO 9001:2015 | ISO 14001:2015 | ISO 45001:2018

ABOUT US

KERONE is now renowned for serving the specialized needs of customers with the best quality and economical process of application engineering solutions and industrial heating products manufactured in a high-quality environment by a trained and qualified workforce (special purpose machinery)



KERONE is a pioneer in application and implementation engineering with its vast experience and team of professionals.



KERONE is devoted to serve the industry to optimize its operations both economically and environmentally with its specialized process engineering solutions.



KERONE is having immense expertise in manufacturing and implementing various types of engineering solutions.



KERONE is possessing employee strength of more than 280+ experts continuously putting efforts for happy industrial engineering solutions



48+ Years Manufacturing Excellence



Great Sale Support



Highly Customized Product



Adherence to Standards



Sound Infrastructure



Team of experts Delivering Quality



Timely Delivery



Cost Effective Solutions

WHY CHOOSE US

"Choose Kerone for innovative solutions tailored to your unique product needs, ensuring efficiency, reliability, and unmatched quality."

With decades of expertise, cutting-edge technology, and a customer-centric approach, Kerone Engineering offers tailor-made Applications Engineering solutions that prioritize quality, flexibility, and cost-effectiveness. Benefit from our commitment to excellence, post-sales support, and innovative solutions for your unique Applications Engineering needs. Choose Kerone Engineering for reliability, performance, and unmatched value.

MISSION



To enhance the value of customer operation through our customer need centric engineering solution.



We are committed to providing our customers with unique and best-in-class products in the industrial thermal processing segments. Through strategic tie-ups for technical know-how with renowned leaders in industry-specific segments, we ensure that our offerings meet the highest standards of quality and innovation.

VISION



Turn into a world leader in providing specialized, top-notch quality and ecological industrial heating, cooling, and drying solutions across the globe.



To attain global recognition as the best of quality and environment-friendly engineering solution company.



Enhance the value of customer operation through our customer need centric engineering solution.



TRUSTED PARTNERS





Dehydrators

A dehydrator is crucial industrial equipment designed to remove moisture from various materials, enhancing their preservation and usability. It applies controlled heat and airflow to ensure uniform drying, maintaining product quality. Types of dehydrators include conveyorised, batch, and cabinet models, each suited for specific industrial needs. Conveyorised dehydrators are ideal for large-scale, continuous operations, while batch dehydrators offer precise control for smaller-scale or specific drying requirements. Cabinet dehydrators are compact and versatile, suitable for smaller volumes or specialized applications.

In the food processing industry, dehydrators extend the shelf life of fruits, vegetables, meats, and other perishables by preventing bacterial, mold, and yeast growth. This process also reduces the weight and volume of food products, making storage and transport more cost-effective. In the pharmaceutical industry, dehydrators dry raw materials and final products, ensuring stability, potency, and purity. Modern dehydrators feature programmable controls, energy-efficient designs, and automated systems, enhancing efficiency and reducing operational costs. These advancements make dehydrators indispensable in various industries, ensuring high production standards and product quality.

Functionality

Dehydrators work by circulating hot air over the food, evaporating moisture while retaining essential nutrients and flavors. The key components include a heating element, a fan, air vents, and multiple trays.

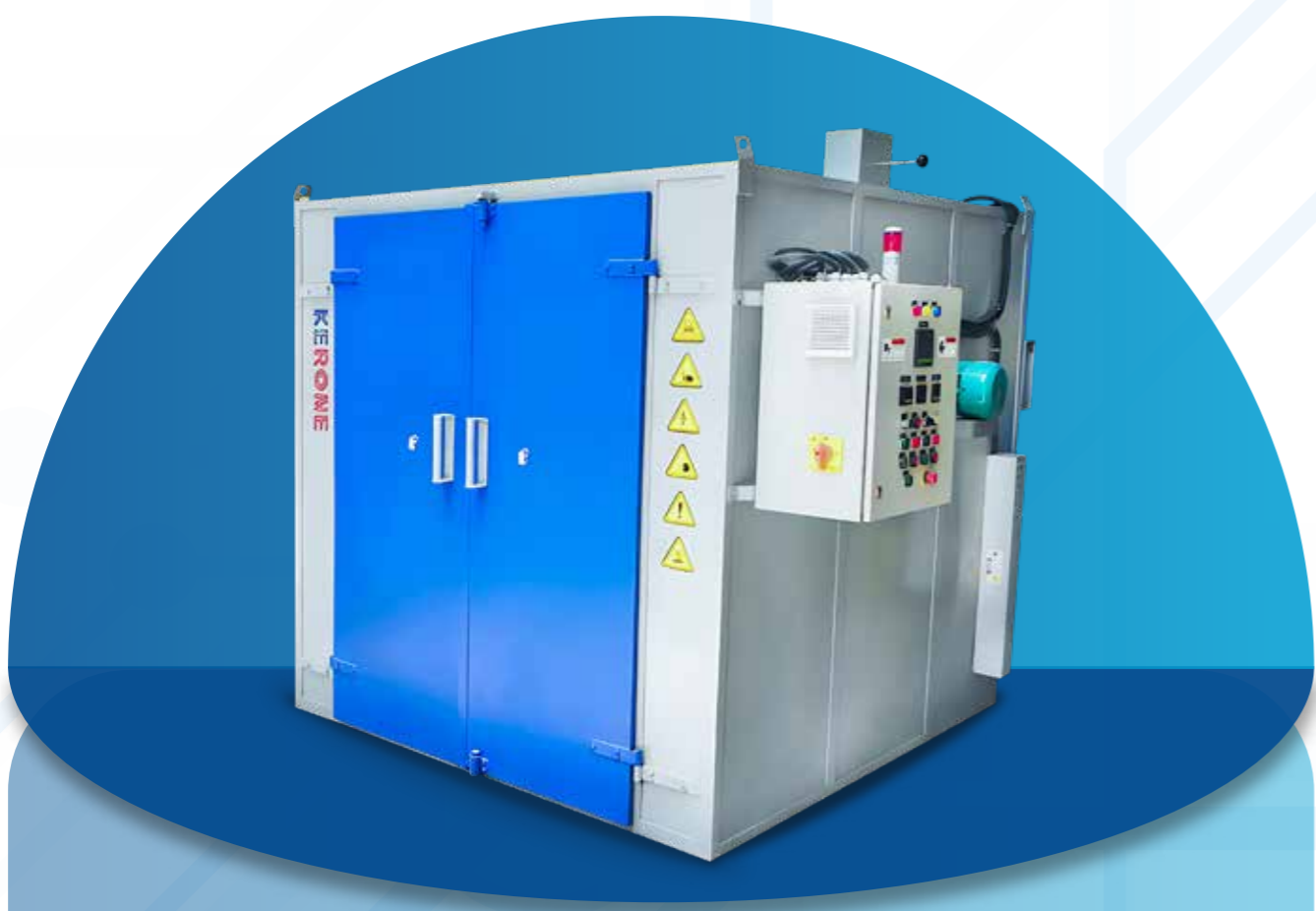
Types of Dehydrators

- Conveyorised Dehydrator
- Batch Type Dehydrator
- Tunnel Dehydrator



Conveyorised Dehydrator

A conveyorised dehydrator is an industrial machine designed for efficient moisture removal from various materials. Using a continuous conveyor system, it ensures uninterrupted processing and uniform drying. Ideal for food processing, pharmaceuticals, and other industries, it enhances productivity, energy efficiency, and reduces labor costs, providing a versatile and cost-effective drying solution.



Batch Type Dehydrator

A batch type dehydrator is an industrial machine designed to remove moisture from materials in set quantities. It allows for precise control over drying conditions, making it ideal for smaller-scale operations or processes requiring specific drying parameters. Commonly used in food processing and pharmaceuticals, it ensures uniform drying by applying controlled heat and airflow.



Tunnel Dehydrator

A tunnel dehydrator is an industrial machine designed for continuous, high-volume moisture removal from materials. It uses a conveyor belt system to transport materials through a heated tunnel, ensuring uniform and efficient drying. Ideal for large-scale food processing and industrial applications, tunnel dehydrators offer consistent drying conditions and high throughput.

Features

- **Temperature Control:** Adjustable thermostat for precise temperature settings, typically ranging from 90°F to 160°F (32°C to 71°C).
- **Timer:** Allows for automatic shut-off, preventing over-drying.
- **Capacity:** Number of trays and the size of the trays determine how much food can be dried at once.
- **Fan Location:** Affects the uniformity of drying.
- **Ease of Cleaning:** Removable and dishwasher-safe trays enhance cleaning convenience.

Application

- **Food Preservation:** Extends the shelf life of fruits, vegetables, herbs, meats (jerky), and more by removing moisture that can cause spoilage.
- **Ingredients for Cooking:** Prepares dried herbs, spices, and flavorings for later use.

- **Healthy Snacks:** Creates nutritious, preservative-free snacks like dried fruits, vegetable chips, and fruit leathers.
- **Outdoor Activities:** Ideal for making lightweight, non-perishable foods for camping, hiking, and emergency supplies.

Advantages

- **Nutrient Retention:** Maintains most of the food's vitamins, minerals, and enzymes compared to cooking or canning.
- **Cost-Effective:** Reduces food waste and lowers the cost of purchasing commercial dried foods.
- **Convenience:** Allows for bulk processing and storage of seasonal produce.
- **Flavor Concentration:** Intensifies the natural flavors of food.

Operating Tips

- **Uniform Slicing:** Slice food evenly for consistent drying.
- **Avoid Overloading:** Ensure adequate air circulation by not overcrowding trays.
- **Rotate Trays:** Periodically rotate trays for even drying, especially in vertical flow dehydrators.
- **Storage:** Store dried foods in airtight containers in a cool, dark place to maintain quality.

Maintenance

- **Regular Cleaning:** Clean trays and components after each use to prevent mold and bacterial growth.
- **Check Seals:** Ensure the dehydrator door or lid seals properly to maintain consistent temperature and airflow.
- **Inspect Electrical Components:** Periodically check the fan, heating element, and controls for proper function.

Technical Specification

Models	KESL-ID-12	KESL-ID-24	KESL-ID-48	KESL-ID-96	KESL-ID-192
Loading capacity	12 Trays	24 Trays	48 Trays	96 Trays	192 trays
External Dimension in mm	1370 X 530 X 940	1370 X 940 X 940	1980X1020 X1880	3320X1900 X1880	3320X1900 X1880
Internal Dimension in mm	840 X 430 X 840	840 X 860 X 840	1020 X930 X1830	1960 X930 X1830	1960 X930 X1830
No of Doors	One	One	One	Two	Two
No of Blowers	One	Two	One	Two	Four
No of motors/H.P.3 PHASE 415 VOLTS.	1/0.5 H.P.3 phase 415 volts	1/0.5 H.P.3 phase 415 volts	1/1 H.P.3 phase 415 volts	2/1 H.P.3 phase 415 volts	Four/1 H.P. each 3 phase 415 volts
Electrical Heating Load for 100°C / 200°C / 300°C	3kw/6kw /9kw	6kw/9kw /12kw	9kw/15kw /18kw	15kw/21kw /27kw	36kw/42kw /48kw
Steam Heater No. of coils.	2	2	2	2	2
Steam Pressure	3.3 kg/cm2	3.3 kg/cm2	3.3 kg/cm2	3.3 kg/cm2	3.3 kg/cm2
Steam consumption	25 LBS/hr.	45 LBS/hr.	60 LBS/hr.	80 LBS/hr.	120 LBS/hr.
Insulation in mm 100°C / 200°C /300°C	50/75/75	50/75/75	50/75/75	50/75/75	50/75/75
No of Trolleys	Rack System	Rack System	One	Two	Four

Can be customized according to user requirements.

OUR CLIENTS









THANK YOU

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