



**50<sup>+</sup> Years**  
*Of experience*

# FISH DRYER



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

# ABOUT US

Kerone Engineering Solutions Ltd is a global leader in advanced industrial heating, drying, cooling & end to end process engineering solutions. With over five decades of proven expertise, we specialize in designing, manufacturing, and delivering highly customized, cutting-edge systems tailored to the evolving needs of industries worldwide.

Our commitment to engineering excellence, sustainability, digitalization, and technological innovation has positioned us as a trusted partner for businesses across multiple sectors. By integrating Artificial Intelligence (AI), Machine Learning (ML), and Internet of Things (IoT) technologies into our systems, Kerone ensures smarter automation, real-time monitoring, predictive maintenance, and data-driven process optimization—empowering our clients to achieve greater productivity, efficiency, and reliability.



**50+**

Years of Experience



**10,000+**

Satisfied Clients



**500+**

Employee



**100+**

Experts



**50+**

Global Presence



**50+ Years Manufacturing Excellence**



**Great Sale Support**



**Highly Customized Product**



**Adherence to Standards**



**Sound Infrastructure**



**Team of experts Delivering Quality**



**Timely Delivery**



**Cost Effective Solutions**



# INDUSTRIES WE SERVE

- ✓ Food Processing & Agro-Processing
- ✓ Chemicals & Petrochemicals
- ✓ Pharmaceuticals
- ✓ Textiles, Automotive & Aerospace
- ✓ Paper & Packaging
- ✓ Ceramics & Glass
- ✓ Rubber & Plastics
- ✓ Environmental & Waste Management
- ✓ Oil, Gas & Steel Industries



- ✓ Industry Expertise – Over 50 years of global engineering leadership.
- ✓ Custom Solutions – Tailored engineering that meets unique industrial requirements.
- ✓ Global Reach – Trusted by industries across continents with proven reliability.
- ✓ Digital & Smart Systems – AI/ML-powered automation, IoT-based monitoring, and predictive insights.
- ✓ Cutting-Edge Technology – Continuous innovation in heating, drying, and advanced processing.
- ✓ Energy Efficiency – AI-optimized designs for lower energy consumption and sustainability.

## QUALITY & COMPLIANCE

At Kerone, quality and compliance are non-negotiable. All our solutions are engineered in adherence to international standards and industry best practices, ensuring maximum safety, durability, reliability, and efficiency. With integrated digital technologies, we enable smarter quality control and compliance tracking across all operations.





## Fish Dryer

A fish dryer is a specialized dehydration appliance designed to remove moisture from fish, preserving it for long-term storage while concentrating flavors and nutrients. These machines create controlled environments with precise temperature and airflow management, transforming fresh fish into shelf-stable products without refrigeration. Fish dryers range from small household units resembling food dehydrators to large industrial systems capable of processing hundreds of kilograms daily. The fundamental principle remains constant across all sizes: circulating warm, dry air across fish surfaces to evaporate water content from approximately 70–80% down to 10–15%, effectively halting bacterial growth and enzymatic degradation that cause spoilage.

Modern fish dryers operate using heating elements combined with powerful fans that maintain continuous air circulation at temperatures typically between 40–70°C (104–158°F). The fish is arranged on perforated trays or hanging racks in single layers to maximize air exposure on all surfaces. Most quality machines include digital temperature controls, humidity sensors, and timers that automate the drying process and prevent over-drying or under-drying. Advanced commercial models feature stainless steel construction for hygiene and corrosion resistance, removable trays for easy cleaning, and sometimes UV sterilization or smoke-generation capabilities for adding preservation and flavor. The drying duration varies based on fish thickness, fat content, and desired final moisture level, but typically ranges from 6–24 hours. The result is lightweight, nutrient-dense dried fish that can be stored for months or even years, making fish dryers invaluable tools for fishermen, food processors, and enthusiasts of traditional preserved foods.

## Key Features

- **Temperature Control System**  
Digital thermostats regulate heat between 40–70°C for optimal drying without overcooking. Prevents bacterial growth while preserving fish quality and nutrients.
- **Multi-Tier Tray System**  
Stackable perforated trays (4–10 levels) maximize capacity and allow air circulation from all angles. Adjustable spacing accommodates different fish sizes.
- **Stainless Steel Construction**  
Corrosion-resistant, food-grade material ensures hygiene, durability, and easy cleaning. Prevents rust and odor absorption from salt and moisture.
- **Easy-Clean Design**  
Removable, dishwasher-safe trays and smooth surfaces enable quick cleanup and maintain food safety standards between batches.

## Advantages

- **Extended Shelf Life**  
Dried fish lasts 6–12 months without refrigeration, eliminating spoilage and reducing food waste significantly.
- **Hygienic Processing**  
Enclosed environment protects fish from insects, dust, animals, and contaminants during the drying process.
- **Flavor Enhancement**  
Concentrates natural fish flavors while allowing optional smoking or seasoning for gourmet preserved products.
- **Consistent Quality**  
Controlled temperature and airflow produce uniform results batch after batch with predictable texture and moisture levels.

## Applications

Application	Description
Animal Feed Production	Converts fish byproducts and low-grade catches into nutritious feed for poultry, pigs, and farmed fish.
Traditional Medicine	Prepares dried fish ingredients used in certain cultural medicinal practices and health supplement production.
Export Business	Creates shelf-stable products for international shipping to markets demanding traditional dried seafood.
Pet Food Manufacturing	Produces high-protein dried fish treats and supplements for dogs, cats, and exotic pets.
Aquaculture Farms	Converts unmarketable or excess fish into dried feed for livestock or value-added consumer products.
Food Processing	Mass production of dried fish products like jerky, flakes, and snacks for retail distribution and export markets.



## Technical Specifications

Parameter	Specification Range	Description
Temperature Range	40–70°C (104–158°F)	Adjustable heat settings for different fish types and moisture removal rates.
Drying Capacity	5–500 kg per batch	Varies by model size; home units 5–20 kg, commercial 50–500 kg.
Tray Dimensions	30x40 cm to 60x100 cm	Individual tray size determines fish placement area per level.
Air Circulation	3–10 m/s airflow velocity	Fan speed ensures uniform heat distribution and moisture removal.
Humidity Control	10–30% final moisture	Adjustable exhaust system maintains optimal drying environment.
Timer Range	0–48 hours	Programmable timer with auto-shutoff for precise drying control.
Temperature Accuracy	±2°C	Precision of digital thermostat control system.
Tray Material	SS mesh or perforated plate	Food-grade stainless steel with 5–10mm holes for airflow.
Power Consumption	500W–15 kW	Energy usage depends on unit size; home models 500–2000W, industrial 5–15 kW.



# THANK YOU

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