



KERONE
Kerone Engineering Solutions Limited



50⁺ Years
Of experience

FOOD 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.





Food Dryer

An industrial food dryer is a large-scale processing machine designed to remove moisture from food products through the controlled application of heat and airflow. These machines are engineered to handle high volumes of fruits, vegetables, meats, grains, herbs, and other food items, making them essential in food manufacturing and preservation facilities. They operate using various drying technologies such as conveyor belt systems, rotary drum dryers, spray dryers, freeze dryers, and tray dryers – each suited for specific food types and moisture content requirements. The primary goal is to extend shelf life, reduce product weight for easier transportation, and maintain nutritional value and flavor integrity throughout the drying process.

Industrial food dryers are built with food-grade stainless steel and comply with strict hygiene and safety standards such as FDA and CE certifications, ensuring that the drying environment remains contamination-free. Modern machines come equipped with advanced digital control systems that allow operators to precisely regulate temperature, humidity, airflow speed, and drying time, resulting in consistent and uniform output quality. Energy efficiency is a major focus in newer models, with many incorporating heat recovery systems and insulation technologies to minimize operational costs. These machines are widely used across industries including snack food production, pharmaceutical manufacturing, pet food processing, and agricultural product handling, making them a cornerstone of modern food production lines.

Key Features

- **Uniform Drying**
Evenly distributes heat and airflow to ensure consistent drying across all products.
- **Precise Temperature Control**
Digital panels allow exact control over temperature, humidity, and airflow settings.
- **Energy Efficient**
Heat recovery systems and insulation reduce energy consumption and operating costs.
- **Food-Grade Construction**
Built with stainless steel and meets FDA and CE hygiene and safety standards.
- **Easy to Clean**
Removable parts and smooth surfaces make cleaning and maintenance quick and simple.

Advantages

- **Extends Shelf Life**
Removes moisture to prevent bacteria growth and keep food fresh longer.
- **Preserves Nutrition**
Maintains vitamins, minerals, and natural flavor of food during drying.
- **Saves Storage Space**
Dried food is lighter and compact, reducing storage and shipping costs.
- **High Production Output**
Processes large quantities quickly, boosting overall productivity.
- **Energy Saving**
Modern models consume less power while maintaining high performance.
- **Safe & Hygienic**
Food-grade materials ensure a clean and contamination-free process.

Applications

| Industry | Description |
|------------------------------|---|
| Fruit & Vegetable Processing | Drying mangoes, apples, tomatoes, onions, and leafy greens for packaging and export |
| Meat & Seafood Industry | Drying beef jerky, fish, shrimp, and poultry to extend shelf life and reduce weight |
| Herb & Spice Industry | Drying basil, oregano, chili, turmeric, and other spices for seasoning production |
| Agriculture & Grains | Drying rice, wheat, corn, and seeds to prevent mold and prepare for storage |
| Snack Food Industry | Producing dried snacks, chips, and ready-to-eat food products at large scale |
| Beverage Industry | Drying coffee beans, tea leaves, and cocoa for processing and export |
| Aquaculture Industry | Drying seaweed, algae, and fish feed ingredients for commercial use |



Technical Specifications

| Parameter | Specification Range | Description |
|--------------------|--------------------------|--|
| Drying Temperature | 30°C – 300°C | Adjustable heat range for different food types |
| Airflow Speed | 0.5 – 5 m/s | Controls moisture removal rate and drying speed |
| Moisture Removal | Up to 95% | Effectively removes moisture from food products |
| Material | Stainless Steel 304/316 | Food-grade rust resistant construction |
| Humidity Control | 5% – 95% RH | Precise humidity regulation during drying |
| Drying Speed | 100 – 2000 m/min | Operating speed range suitable for various production requirements |
| Drying Method | Hot Air / Freeze / Spray | Multiple drying technologies available |
| Production Speed | 100 – 5000 kg/hour | High throughput for continuous industrial use |
| Power Consumption | 5 kW – 500 kW | Varies based on machine size and capacity |



THANK YOU

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