

広大地図を表示



Made in Hiroshima



KURODA
INDUSTRY CO.,LTD.

Our Hot Air dryer
For Fruits & Vegetable
For Industrial application



<http://www.kuroda-dryer.co.jp/kaisyaannai.html>



KURODA
INDUSTRY CO.,LTD.

Leading Air dryer manufacturer in Hiroshima
Since 1963
<http://www.kuroda-dryer.co.jp>
E-mail: info@kuroda-dryer.co.jp

What is your problem about Air Drying?
We can be your **Hot Air** Solution provider!

Tangible



Intangible



Strong points

- ① Trust from Customers over 57years
- ② Easy operation
- ③ Eco-type by firewood



Wide range of Product

Ready Made



Standard
Hot Air by
Kerosene oil



Eco-type
Hot Air by Kerosene
or by firewood

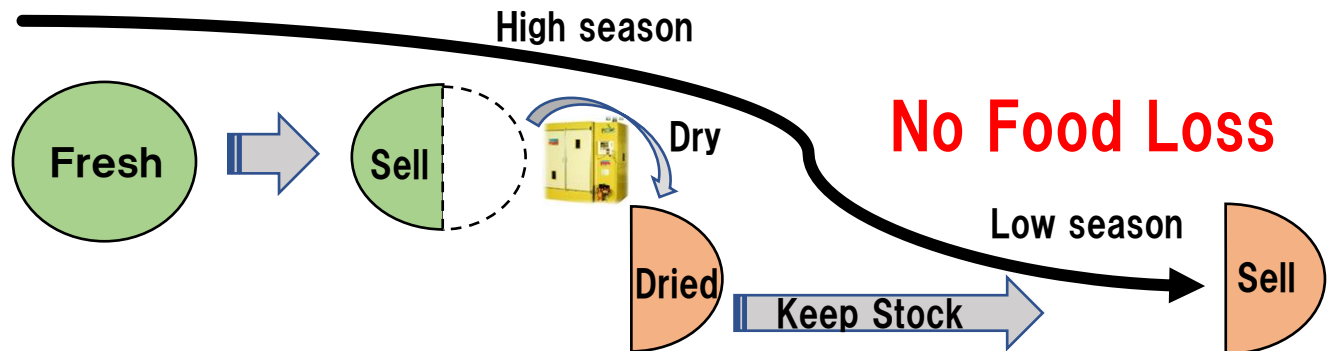
Order Made



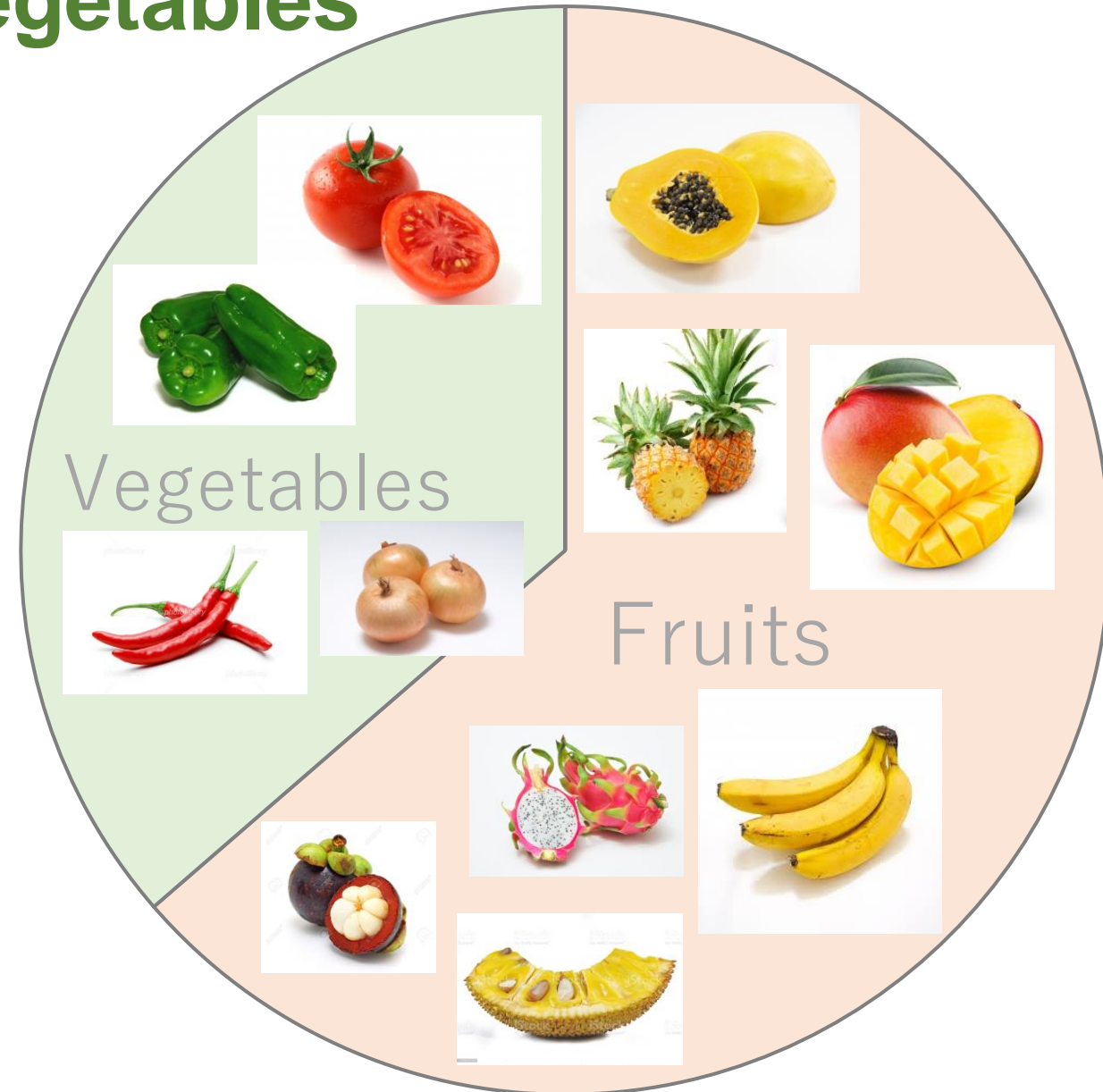
At your request

Effect

Sales timing shift of dried fruits
can make **no food loss**
and make you earn more!



"Leader Food Dryer" is useful for drying various **Fruits** and **Vegetables** all over the world.



< Introducing some of the main dried products >

Fruits

- Mango
- Papaya
- Dragon Fruit
- Orange
- Pineapple
- Banana
- Figs
- Grape etc...

Vegetables

- Tomato
- Peppers
- Green Pepper
- Mushroom etc...
- Onion
- Herbs

Advantages of Leader Food Dryer (Comparison with other products)

< Compared to popular electric dryer >



1. The amount of electricity of the mechanical power source is **small**.

Less than
1kw

Power Required ※30(60)type
410W (640W) /AC100V

2. High drying capacity due to the large air volume of the blower.



Popular electric dryer



Leader Food Dryer

small

Air volume comparison

LARGE

Finished Drying !

Reduced drying time

< Compared to freeze-drying >



1. Since the structure is simple, the machine price and running cost are **low**.
2. **easy to repair** in case of failure
3. the texture after drying tends to **remain**

Compact packaging



Each part is Packed and shipped



Assemble at the installation location

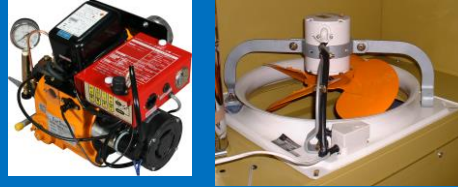


Machine installation is easy!

Running costs of Leader Food Dryer



Power Consumption
30type(60type)



Fuel Consumption
30type(60type)



Power Required
410W (640W) / AC100V

The voltage can be changed with a down transformer according to the customer's area.

Maximum combustion amount
5.13L/h (8.5L/h) ※kerosene

Combustion amount changes depending on outside air temperature, drying temperature, other conditions.



Drying case of Mango

- Shape : 1/12 slice (Thickness:10mm)
- Input weight per tray : 2 kg
For 60 type ⇒ 120 kg
- Drying temperature : 40—55°C
- Drying time : 24hours



When the burning time of the burner is about 30~40% per hour


$$8.5\text{L/h} \times 0.3 \sim 0.4 \times 24\text{hours} \Rightarrow 60 \sim 80 \text{ L}$$

※Varies depending on various conditions

Easy to operate START DRYING in 4 STEP!



How to start the Dryer

1. Temperature setting dial
2. Completion digital timer
3. Blower operation switch (ON/OFF switching)
4. Burner operation switch (ON/OFF switching)

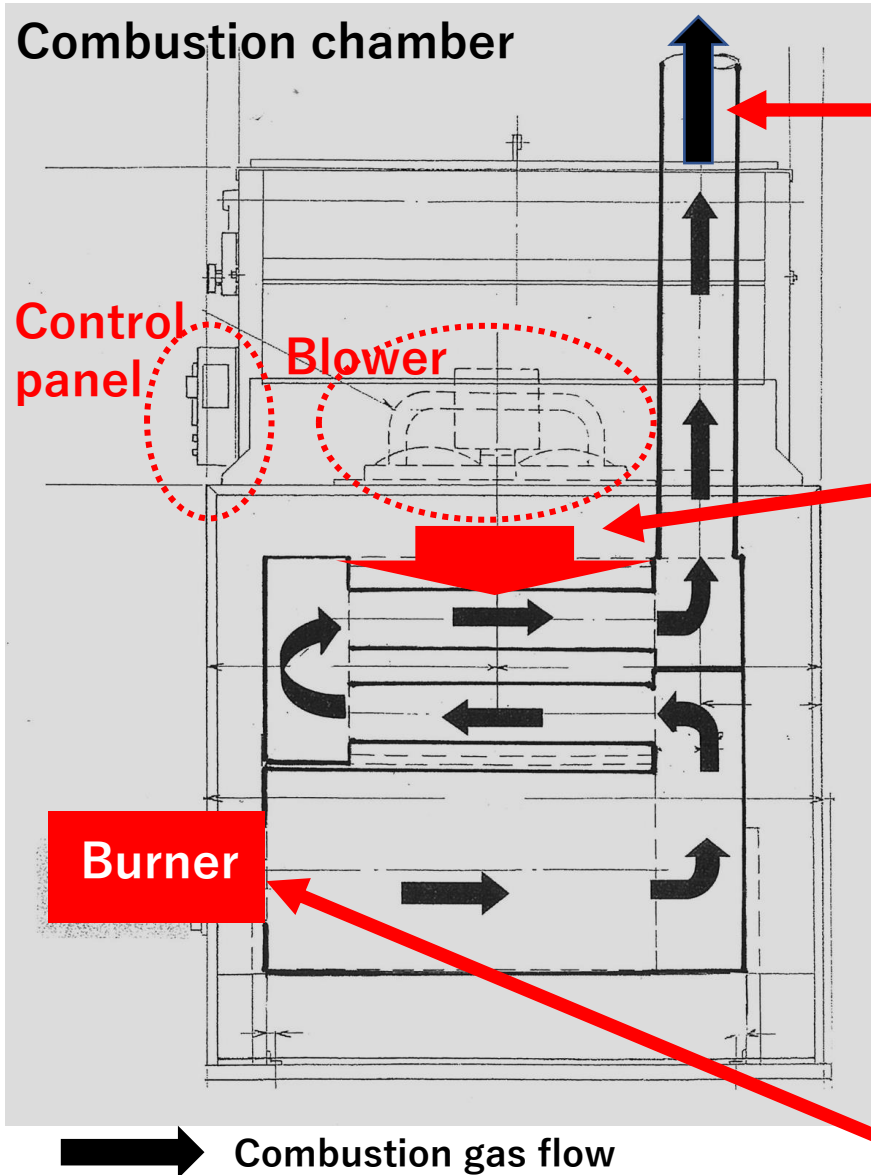
For example

When starting operation for 23 hours
at a drying temperature of 50°C

- ➔ Turn the dial to set to 50°C
- ➔ Press the time operation button to set to 23hours
- ➔ Turn the blower button to the ON position to operate the blower
- ➔ Turn the burner button to the ON position to operate the burner

Dry operation start

Mechanical structure of Leader Food Dryer



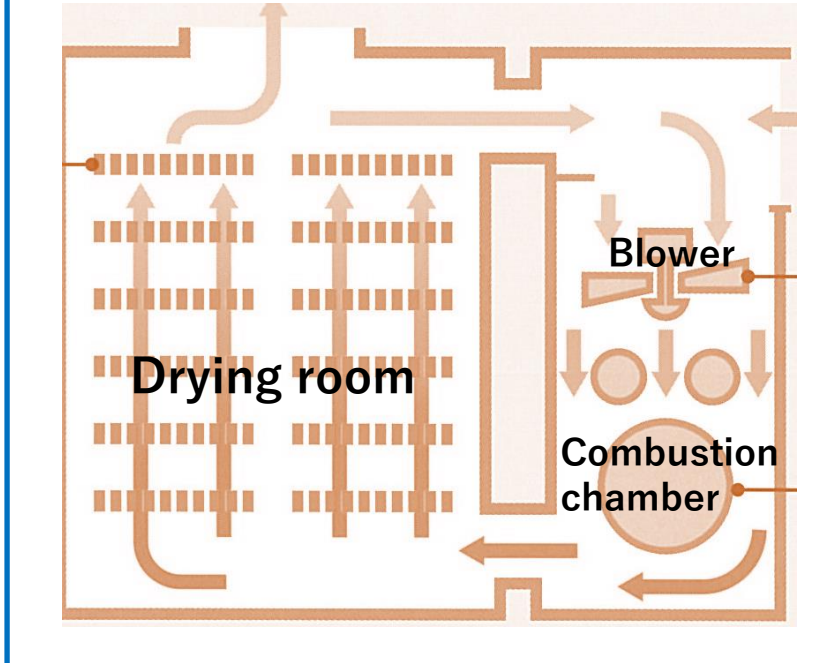
Combustion gas escapes outdoors through a chimney
Combustion gas does not enter the drying room



The warm air that passes through the combustion chamber is sent to the drying room

Heats the combustion chamber by burning the burner
Burn the burner inside the combustion chamber

The photograph shows the internal burner assembly, which consists of a horizontal metal pipe with a burner at one end, housed within a yellow-painted metal frame.



KEYWORD for proposal to introduce a dryer

Ecological & New Revenue

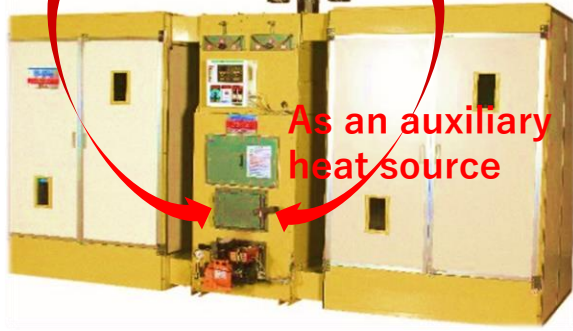
① Utilization and Recycle of natural resources



Fire-wood



Palm-husk

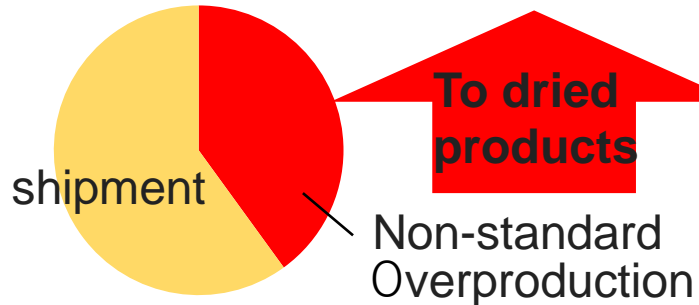


As an auxiliary heat source



Case(mango in tonga) With 60 eco-type dryer

② Contributes to Reducing FOOD LOSS



Organic & New Product

Interest in Additive-free Dried Fruit

Health conscious
Good quality oriented



Case(pear)

Until now, it was only selling fresh fruits, but it has been well received since it started producing additive-free dried fruits.



With 30 type dryer

Various use opportunities of Dried Fruit



Dryer demonstration



Souvenirs & sampling

