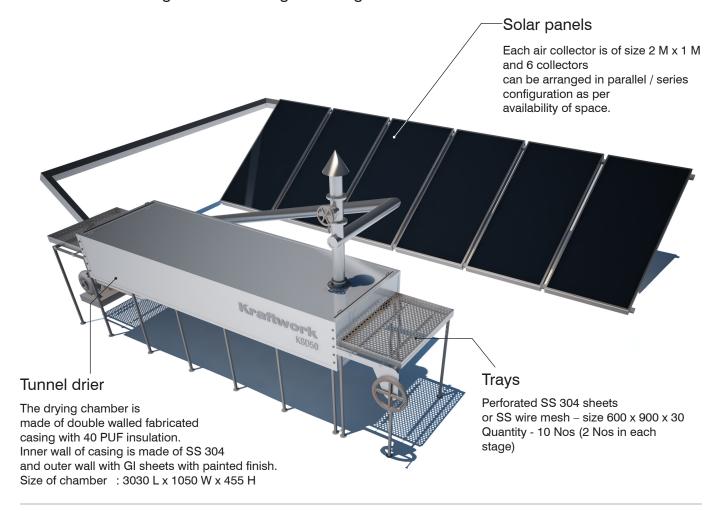
SOLAR TUNNEL DRIER KSD 50

'smart solutions for small enterprises'

Kraftwork is proud to present KSD 50 - a novel and eco friendly way to address the needs of small scale food processing industries. The salient features include:

- Mygienic drying.
- No color degradation due to UV rays.
- Uninterrupted year round operations with bio gas, LPG or electric backup.
- Lower running costs hence higher saving.















Items Suitable for drying

Mushroom, Grapes, Chopped Onions, Vegetables, Pulses, Grains of bigger size chopped leafy vegetable, small fish, ayurvedic medicinal capsules, spices like cardamom, pepper etc.

For current price please see attached price list or email info@kraftworksolar.com



Description of Drier

Casing (Drying chamber): The drying chamber is made of double walled fabricated casing with 50 mm PUF insulation. Inner wall of casing is made of SS 304 and outer wall with GI sheets with painted finish.

Size of chamber: 3030 L x 1050 W x 455 H

The chamber is self standing on support legs.

Trays: Perforated SS 304 sheets or SS wire mesh - size 600 x 900 x 30

Quantity - 10 Nos (2 Nos in each stage)

Movement of Trays: The tunnel drier has 10 trays moving in one direction from one end to the other end of the drier on a conveyor system. The hot air generated from Solar air heater panel is made to pass through the tunnel in such a manner, that the air passes through the material kept on trays. The air movement direction changes from top to bottom and bottom to top in each stage. This gives an effective utilization of the heat and air for a complete and uniform drying of materials.

Air heater Collectors: Each air collector is of size 2 M x 1 M and 6 collectors can be arranged in parallel / series configuration as per availability of space. The duct of PVC pipes takes the hot air to the chamber through a centrifugal blower.

Backup heating: There is an electric heater bundle of 6 KW kept in the air flow path to give back up heating when the temperature rise is not adequate in the solar collectors. Alternatively a heat exchanger heated up by hot water generated by a gas geyser can be used.

Electric Control System: The blower will have on / off control, the electrical heaters can controlled automatically by a temperature controller. The temperature can be measured in two or three points in the tunnel.

Time of drying and output: The time of drying and specific weight of each product varies considerably. For eg: 5 Kg of raw grapes can be loaded in each tray and therefore for grapes this dryer can take 50 Kg capacity on a wet basis.

SPECIFICATION OF KSD 50 TUNNEL DRIER		
1	Size of the chamber	Length - 3030 mm Width - 1050 mm Height - 455 mm
2	Maximum temperature	70 deg. C
3	Heating	Hot air generated from solar panels circulated into the casing through blower back up electric heaters of 6 KW provided.
4	Blowers	1No of 1.5 HP
5	Power Supply	240V Single Phase / 440 V Three Phase.
6	Number of trays	10 Nos.
7	Charge Per Tray	5 Kg to 3 Kg.
8	Tray material	SS 304
9	Tray size	600 x 900 x 30
10	Solar Collectors	6 Nos of size 2 Mtr x 1 Mtr

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