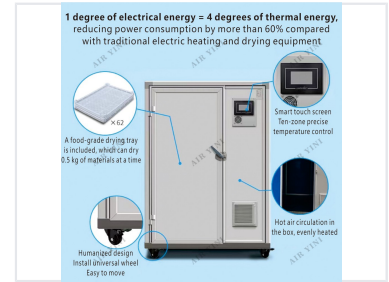
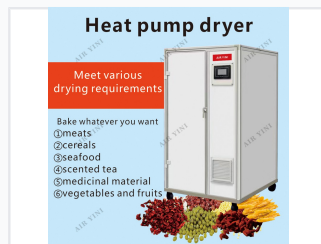


Heat Pump Food Dryer

This heat pump dryer utilizes heat pump technology to circulate airflow for drying various materials. It is designed with intelligent temperature control and low energy consumption features.



ADDITIONAL IMAGES



Product Overview

Features

Multifunctional upgrade professional drying
Humanized design and convenient use.

Multilayer Large Space

Energy efficient

heated air circulation

multifunctional drying

precise temperature control

Not restricted by the weather

Advanced Heat Pump Dehydration Technology

This industrial-grade heat pump dryer is designed for the efficient dehydration of a wide range of materials, including agricultural products, seafood, fruits, and meats. It utilizes a heat pump working principle to form controlled airflow, offering an intelligent and low-cost alternative to traditional drying methods. The system features precise temperature control and a smart touch screen interface, ensuring optimal drying conditions regardless of external weather.

Performance Metrics

1 degree of electrical energy = 4 degrees of thermal energy, reducing power consumption by more than 60% compared with traditional electric heating and drying equipment

A food-grade drying tray is included, which can dry 0.5 kg of materials at a time

Smart touch screen
Five-zone precise temperature control

Humanized design
Install universal wheels
Easy to move

Hot air circulation in the box, evenly heated

Key Performance Metrics

6 kW

Rated Heating Capacity

1.5 kW

Rated Input Power

60 %

Energy Saving vs Electric

Technical Specifications

Model Details

Parameter	Value
Outdoor Model	YINI-020-HG
Type	All-in-one
Ambient Temp Range	-30 to 43°C
Power Supply	220V 1N-50Hz
Max Running Current	7.2A
Refrigerant Type	R134a
IP Code	IPX4

Capacity & Design

It occupies a small area and is not restricted by the weather.

Can hold 32 trays

Tips: This drying cabinet has two matching schemes: tray and frame. You can choose the drying machine that suits you according to your needs. For more details, please consult customer service.

Drying Capacity

- Standard configuration: 32 trays
- Upgraded configuration: 62 food-grade drying trays
- Tray capacity: 0.5 kg of material per tray
- Mobile design: Equipped with universal wheels for easy movement
- Flexible loading: Choice of tray or frame matching schemes

Safety & Control

Safety Systems

High Pressure Protection, Low Pressure Protection, Overload Protection, Temperature Protection, Power Phase Sequence Protection

Core Components

Rigorous process and strong performance

Intelligent control board
All control programs can be controlled by the heat pump

High-precision electronic expansion valve
Realize 500-level high-precision control, stable operation

High efficiency casing heat exchanger
Internal thread casing heat exchanger, efficient heat exchange effect

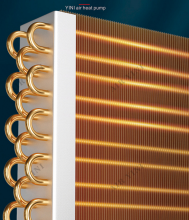
Professional brand compressor

With the support of YINI heat pump technology
Heating efficiently even down to minus



Titanium evaporator has higher heat exchange efficiency

Using titanium evaporator, the heat exchange rate is faster
Higher heating and heat exchange efficiency, more stable indoor temperature



Advanced Components

- Professional brand compressor for sub-zero efficiency
- Titanium evaporator for high-speed heat exchange
- High-precision electronic expansion valve (500-level control)
- Internal thread casing heat exchanger
- Intelligent control board for automated programs

Applications

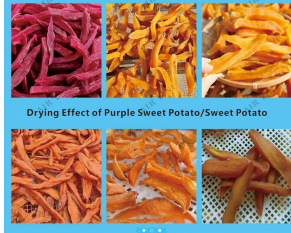
Heat pump dryer

Meet various drying requirements

Bake whatever you want
①meats
②cereals
③seafood
④scented tea
⑤medicinal material
⑥vegetables and fruits



Replace sun exposure with machines and imitate natural drying



Suitable Materials

Meats • Seafood • Fruits & Vegetables • Medicinal Herbs • Scented Tea • Cereals • Mushrooms • Hemp • Konjac • Saffron • Cassava