

# Condensation technology dries fruits and vegetables with only 25% energy consumption

## Detail Introduction :

AIM Heat Pump Company has unique technology to dry fresh fruits and vegetables with low energy consumption. Different sizes of machines with capacities ranging from 50 kg to 100 tons are available for small, medium and large growers to choose from.



“Condensation technology allows our machines to dry products efficiently. As a food dehydrator, our machines dehydrate fruits and vegetables in a low temperature, gentle and short cycle drying method, using up to 75% energy. Machines rely on electricity for heating, and work like an air conditioning system, not producing heat, but delivering energy. Machine drying temperature is not higher than 80 degrees Celsius. Fruits and vegetables can maintain good shape and flavor. Our energy consumption is only 25% of conventional technology. Even in cold regions, our machines can still work very energy-efficiently. Typically 20 to 40 percent of the fresh crop grown on the farm is rejected for appearance and cannot be sold, but this portion of the fruit and vegetables can be dried and sold.

The machine also controls humidity, ensuring that the final product can be 100% dry for powder, or retain some softness, such as sun-dried apricots or mangoes. The quality of the dried product is similar to that

drying in the sun, but the drying process is hygienic, weather-resistant, and faster. The drying time is dependent on the raw material. For example, mango drying takes less than 20 hours. Most growers use machines to increase drying efficiency, and of course, during the rainy season, dryers are a must.