



**Energy Efficient Heat Pump Dryer**

# SNAP INVENTURES

**ENABLING ENERGY EFFICIENT TECHNOLOGY**



**SALES**

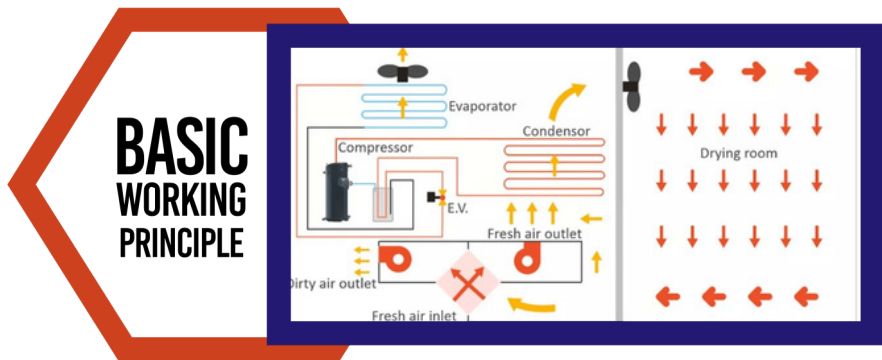
**DISTRIBUTION**

**SERVICE**

# ABOUT US

**SNAP Inventures is into marketing and servicing High-Energy-Efficient Agro-Tech Products. This venture aims to enable numerous processes in Agriculture and Small-Scale Industries through the use of eco-friendly technology that saves energy and reduces processing time.**

## ENERGY EFFICIENT HEAT PUMP DRYER : AIR TO AIR



The Dehumidifier condenses the moisture in the Air and drains out the water  
The Heat Retainer absorbs heat from the exiting Air and re-circulates this heat

## OUTPUT QUALITY

1. Enhances microbial safety in the foodstuff by maintaining the relative humidity low level. Also the operating temperature of heat pump dryers is not limited by the environmental humidity temperature.
2. Color – Non-Enzymatic-Browning is reduced by reducing the relative humidity & enhancing the air velocity as both can be controlled independently
3. Ascorbic Acid Content (AA), Volatile Compound & Active Ingredients Retention can be achieved as the temperature can be set as per required enhancement cycles
4. Low Aroma & Flavour loss as the HPD operates in a closed chamber & uses Patented Volatile Substance Recycling Technology.
5. Better product output as oxidation is reduced while Drying
6. Better Rehydration can be achieved as the porosity, capillarity & cavity near the food surface is maintained intact.
7. Shrinkage doesn't damage the structure of the product while drying because of process of steady increasing temperature.

## AGRICULTURE

1. Flowers, Fruits & Nuts
2. Vegetables, Herbs & Chilli
3. Ginger & Turmeric
4. Pepper & Cardamom
5. Areca, Cocoa & Coconut
6. Food Preparations
7. Masala products
8. Coffee Beans & Cherry
9. Tea Leaves
10. Tobacco Leaves



## INDUSTRIES

1. Agarbatti
2. Painting & Dyeing
3. Textile Mills
4. Paper Processing
5. Packaging Materials
6. Wood Processing
7. Food Industry
8. Meat & Sausages
9. Rice Mills
10. Industrial Effluent Drying
11. Fish & Sea Food



MODEL NAME	Input Power in kw/h	Size in mm	Trolley Count	Tray Count	Processing Capacity in KG/ Batch	Enhanced Processing Capacity in KG Per Batch
SID AIO	3	2580*920*2090	0	30	150	250
SID 031X	5.5	3160*2070*2200	6	96	300	708
SID 032X	11	7510*2070*2200	16	256	800	2048
SID 061X	9.5	5700*2170*2200	12	192	1000	1536
SID 062X	18.4	10530*2170*2200	24	384	1800	3072
SID 121X	19.4	5810*3230*2200	20	320	1200	2560
SID 122X	32.8	10750*3230*2200	40	640	3000	5120

## Features :

1. Drying process completely meets the requirements of food hygiene standards of Food Industry norms.
2. Cleaning and maintaining hygiene is very easy as the chamber is plain.
3. Automatic control to reduce the labor dependency and the labor intensity.
4. During drying, no water/gas/solids gets generated, hence it is green with environmental protection; it provides good and comfortable working environment.
5. Long service life, low operating cost hence good economy.
6. Temperature and humidity is controlled automatically; Negligible fluctuations in the temperature and humidity may be there in the drying process, hence the drying quality is stable and reliable.

Thus the Machine is Highly (3 times compared to the conventional Dryers used - Wood fired, Diesel or Coal Fired, Electric Heater Coil and Induction type)

This efficiency is achieved by below processes

1. Heat is absorbed from the ambient climate
2. Heat is Circulated and recirculated in the closed chamber and or Heat is retained using the Heat Retainer
3. Moisture is removed by the inbuilt condenser or Dehumidifier.
4. Completely PLC controlled, hence no manual intervention required.
5. Due to this, 1 KW of Electricity Energy is used to achieve 3.5KW of Heat Energy.

Thus using this machine, one can achieve savings in terms of Operational Cost (low power consumption), Working Time to get the Dried product (70% less time),

Low Labour requirement (required only to load and unload the products) and Quality products (no loss of Volatile content. Aroma, Colour or Texture).

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