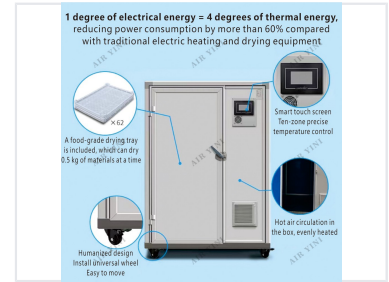
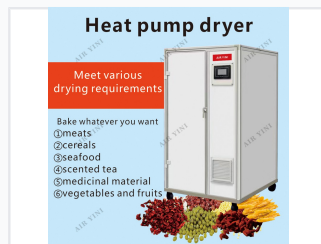


# Heat Pump Food Dryer

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

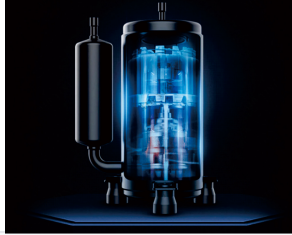
## Core Components

### Rigorous process and strong performance



### 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



Drying Effect of Purple Sweet Potato/Sweet Potato



## Suitable Materials

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