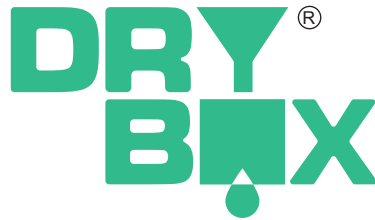


Food Dehydration Redefined

Product Brochure

Research & Manufacturing

- Heat Pump Drying System
- Industrial & Portable Dehumidifiers
- Industrial Cold Chain Projects
- Training & Practical Experience Center



Food Dehydration Redefined

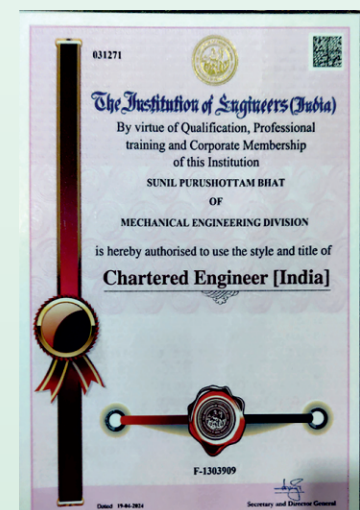
Your Trusted Partner for Dehydration and Dehumidifier Solutions

At **Dry Box**, we specialize in manufacturing high-quality dehydration machines designed to cater to diverse drying needs. Whether you're preserving food, processing industrial materials, or experimenting with new drying techniques for innovative foods, our advanced machines offer outstanding performance and reliability.

As a leading manufacturer of premium heat pump dehydrators, **Dry Box** boasts extensive in-house production capabilities in India. We operate multiple production units across Pune, covering a total area of 25,000 square feet, equipped with efficient production lines to ensure superior quality and timely delivery.



Product Listed On :










TURNING INNOVATIVE IDEAS INTO REVOLUTIONARY SUCCESS

When an excellent concept is paired with thoughtful execution, it leads to innovative creations. When these creations reach the grassroots level and enhance the lives of everyday people, a revolution occurs. 'Dry Box' embodies such a concept, offering aspiring food entrepreneurs the opportunity to achieve sweet success.

WHAT WE DO FOR YOU

- Conduct R&D for scientifically advanced dehydration processes, adding value to products like fruit leathers/powders, ready-to-eat (RTE) items and premix spices.
- Raise awareness about the latest novel technologies among various users, including farmers, traders, processors and young startups, through practical training courses at our incubation and experience center.
- Help explore business opportunities by providing product ideation in the novel food dehydration industry.

KEY FEATURES OF HEAT PUMP DRYING TECHNOLOGY

-  Closed Loop Technology: Ensures clean and hygienic drying.
-  Retention of Quality: Preserves color, aroma, taste, and nutritional values.
-  Excellent Rehydration Properties: Products can be easily rehydrated.
-  Low Temperature Drying: Controlled humidity for optimal results.
-  Advanced Automation: PLC-based fully automatic system with IoT support.
-  All-Weather Performance: Functions independently of weather and geographical locations.
-  Energy Efficiency: Saves up to 60% on power consumption.

Spices



Application Industries

Pharmaceutical

Spices

Seafood

Food

Agro

Herbal

Fruits



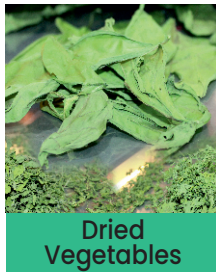
CBD006 – Cabinet Type Dryer (6 Trays)

Specification for CBD006

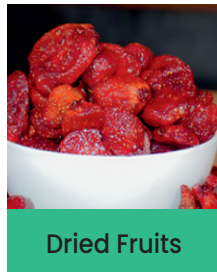
Product Capacity (Kg) Based On	5-7kg/Batch
Products to be dried	
Dehumidification Capacity (Ltr/Hr)	1.0 to 1.5
Drying Time (Hrs)	Depends on product moisture % & surface area.
Heating Capacity (KW)	1.5
Connected Power (KW)	2.0
Power Supply (A.C, Hz)	415V,3Phase,50hz
Working Temperature	45 to 70°C (Drying)
Noise Level	≤ 60 DB
Controller	DryBox Make Smart Controller
Net Weight (Kg) Approx.	65
Tray Size	12"x24"x1" Inch
External Dimension of Machine LxWxH	32"x26"x33" Inch



Application Industries



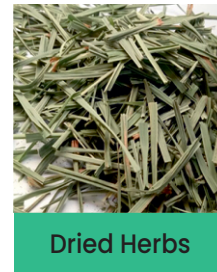
Dried Vegetables



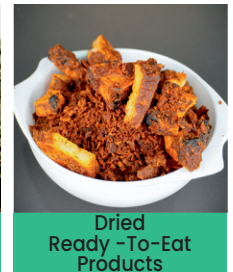
Dried Fruits



Dried Spices



Dried Herbs



Dried Ready-To-Eat Products

many more...

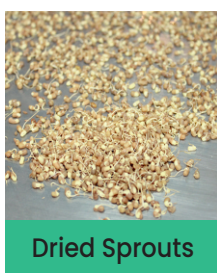
CBD0012 – Cabinet Type Dryer (12 Trays)

Specification for CBD0012

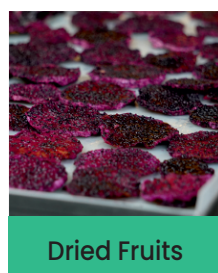
Product Capacity (Kg) Based On	25 kg/Batch
Cut Fruits	
Dehumidification Capacity (Ltr/Hr)	2 to 2.5
Drying Time (Hrs)	Depends on product moisture % & surface area.
Heating Capacity (KW)	4.5
Connected Power (KW)	2.3
Normal Power Consumption	1 to 1.5 KWh
Power Supply (A.C, Hz)	415V,3Phase,50hz
Working Temperature	45 to 70°C (Drying)
Noise Level	≤ 60 DB
Controller	DryBox Make PLC Based Smart Controller
Net Weight (Kg) Approx.	350
External Dimension of Machine LxWxH	55"x38"x64" Inch
Tray Size	16"x32"x1" Inch



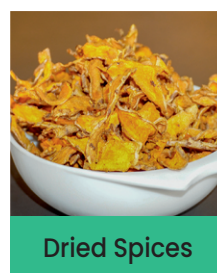
Application Industries



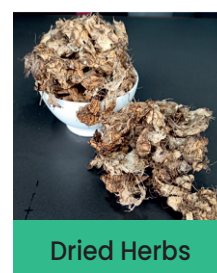
Dried Sprouts



Dried Fruits



Dried Spices



Dried Herbs



Dried Seafood

many more...

CBD0024 – Cabinet Type Dryer (24 Trays)

Specification for CBD0024

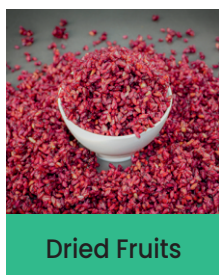
Product Capacity (Kg) Based On	30-50kg/Batch
Products to be dried	
Dehumidification Capacity (Ltr/Hr)	3.0 to 3.5
Drying Time (Hrs)	Depends on product moisture % & surface area.
Heating Capacity (KW)	5.2
Connected Power (KW)	3.0
Power Supply (A.C, Hz)	415V,3Phase,50hz
Working Temperature	45 to 70°C (Drying)
Noise Level	≤ 60 DB
Controller	DryBox Make Smart Controller
Net Weight (Kg) Approx.	500 Kg
Tray Size	16"x32"x1" Inch
External Dimension of Machine LxWxH	95"x44"x82" Inch



Application Industries



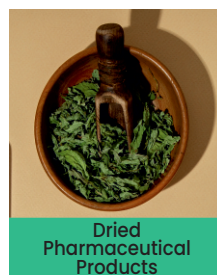
Dried Exotic Vegetables



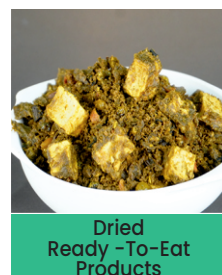
Dried Fruits



Dried Spices



Dried Pharmaceutical Products



Dried Ready-To-Eat Products

many more...

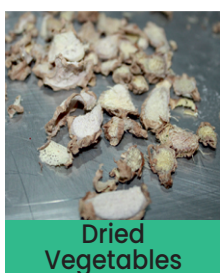
PMD0048 – Panel Mounted Type Dryer (48 Trays)

Specification for PMD0048

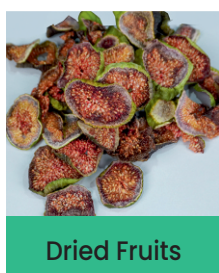
Product Capacity (Kg) Based On Cut Fruits	80-100 kg/Batch
Dehumidification Capacity (Ltr/Hr)	8
Drying Time (Hrs)	Depends on product moisture % & surface area.
Heating Capacity (KW)	10.0
Connected Power (KW)	6.0
Normal Power Consumption	4.0 to 4.5 KWh
Power Supply (A.C, Hz)	415V,3Phase,50hz
Working Temperature	45 to 70°C (Drying)
Noise Level	≤ 60 DB
Controller	DryBox Make Smart Controller
Net Weight (Kg) Approx.	750
Actual Space Required For Installation	145" x 100" x 100" Inch (L x W x H)
Tray Size	16"x32"x1" Inch



Application Industries



Dried Vegetables



Dried Fruits



Dried Premixes



Dried Herbs



Dried Microbial Products

many more...

TND0096 – Tunnel Type Dryer (96 Trays)

Specification for TND0096

Product Capacity (Kg) Based on cut fruits	180–200 kg/Batch
Dehumidification Capacity (Ltr/Hr)	13–14
Drying Time (Hrs)	Depends on product moisture % & surface area.
Heating Capacity (KW)	12.0
Connected Power (KW)	7.0
Normal Power Consumption	5 to 6 KWh
Power Supply (A.C,HZ)	415V,3Phase,50hz
Working Temperature	45 to 70°C (Drying)
Noise Level	≤ 60 DB
Controller	DryBox Make Smart Controller
Net Weight (Kg) Approx.	1000
Machine Running Time/Day	Max.19–20 Hrs
Actual Space Required For Installation (LxWxH)	4500x2040x2200mm
Tray Size	16"x32"x1" Inch



Application Industries



Dried Vegetables



Dried Fruit Candies



Dried Spices



Dried Herbs



Dried Non-food Items

many more...

TND0144 – Tunnel Type Dryer (144 Trays)

Specification for TND0144

Product Capacity (Kg) Based on cut fruits	280–300 kg/Batch
Dehumidification Capacity (Ltr/Hr)	18 to 20
Drying Time (Hrs)	Depends on product moisture % & surface area.
Heating Capacity (KW)	14.0
Connected Power (KW)	10
Normal Power Consumption	7 to 8 KWh
Power Supply (A.C,HZ)	415V,3Phase,50hz
Working Temperature	45 to 70°C (Drying)
Noise Level	≤ 60 DB
Controller	DryBox Make Smart Controller
Net Weight (Kg) Approx.	1000
Machine Running Time/Day	Max.19–20 Hrs
Actual Space Required For Installation (LxWxH)	5500x2040x2200mm
Tray Size	16"x32"x1" Inch



Application Industries



Dried Medicinal Leaves



Dried Fruits



Dried Meat Products



Dried Flowers



Dried Herbal Tea

many more...

TND0240 – Tunnel Type Dryer (240 Trays)

Specification for TND0240

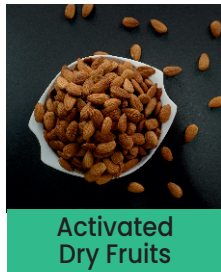
Product Capacity (Kg) Based on cut fruits	400–500 kg/Batch
Dehumidification Capacity (Ltr/Hr)	22 to 25
Drying Time (Hrs)	Depends on product moisture % & surface area.
Heating Capacity (KW)	35.0
Connected Power (KW)	15
Normal Power Consumption	12 to 13 KWh
Power Supply (A.C,HZ)	415V,3Phase,50hz
Working Temperature	45 to 70°C (Drying)
Noise Level	≤ 60 DB
Controller	DryBox Make Smart Controller
Net Weight (Kg) Approx.	3000
Machine Running Time/Day	Max.19–20 Hrs
Actual Space Required For Installation (LxWxH)	5500x2040x2200mm
Tray Size	16"x32"x1" Inch



Application Industries



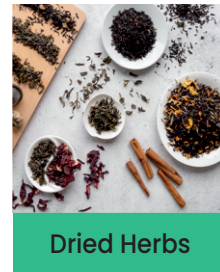
Dried Vegetables Powder



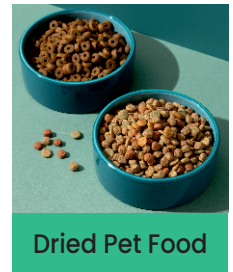
Activated Dry Fruits



Dried Spices



Dried Herbs



Dried Pet Food

many more...

TND0288 – Tunnel Type Dryer (288 Trays)

Specification for TND0288

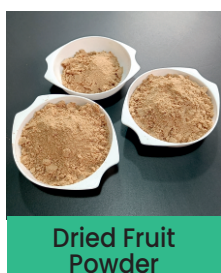
Product Capacity (Kg) Based on cut fruits	500 – 600 kg/Batch
Dehumidification Capacity (Ltr/Hr)	25 to 30
Drying Time (Hrs)	Depends on product moisture % & surface area.
Heating Capacity (KW)	38.0
Connected Power (KW)	17
Normal Power Consumption	14 to 15 KWh
Power Supply (A.C,HZ)	415V,3Phase,50hz
Working Temperature	45 to 70°C (Drying)
Noise Level	≤ 60 DB
Controller	DryBox Make Smart Controller
Net Weight (Kg) Approx.	3200
Machine Running Time/Day	Max.19–20 Hrs
Actual Space Required For Installation (LxWxH)	5600x2040x2200mm
Tray Size	16"x32"x1" Inch



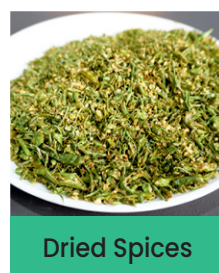
Application Industries



Dried Vegetables



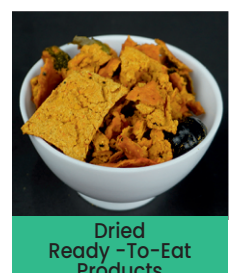
Dried Fruit Powder



Dried Spices



Dried Flowers



Dried Ready-To-Eat Products

many more...

DH30 - Dehumidifier

Specification for DH30

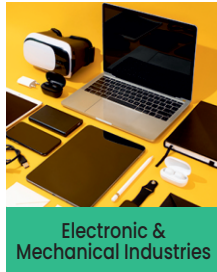
Moisture extraction capacity (Non A.C)	30 ltr/day@ 30°C & 80% RH
Coverage area(Non A.C)	125-150 Sq.Ft
Body Material	SS
Humidity control & display	Up to 40%-Digital
Water collection tank	5.0 ltr
Compressor	Rotary
Refrigerant	R407a
Air flow	450 m3/Hr
Power	400 Watts
Voltage	230V AC, 50 Hz
Noise level	50 dB
Pre filter	Yes
Castor Wheel	Yes
External Dimensions (LxWxH) (MM)	360x 385x575
Net weight	25-30 kg Kg



Application Industries



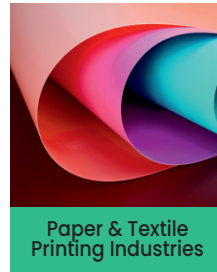
Food & Pharmaceutical Industries



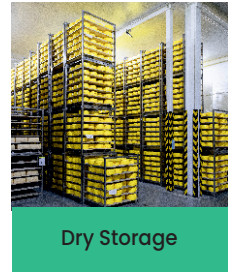
Electronic & Mechanical Industries



Agricultural Industries



Paper & Textile Printing Industries



Dry Storage

many more...

DH50 - Dehumidifier

Specification for DH50

Moisture extraction capacity (Non A.C)	50 ltr/day@ 30°C & 80% RH
Coverage area(Non A.C)	250-300 Sq.Ft
Body Material	SS
Humidity control & display	Upto 40%-Digital
Water collection tank	7.0 ltr
Compressor	Rotary
Refrigerant	R407a
Air flow	850 m3/Hr
Power	1085 Watts
Voltage	230V AC, 50 Hz
Noise level	50 dB
Pre filter	Yes
Castor Wheel	Yes
External Dimensions (LxWxH) (MM)	410x530x740
Net weight	40-50 Kg



Application Industries



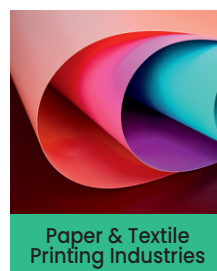
Food Packaging Area



Hygroscopic Products



Agricultural Industries



Paper & Textile Printing Industries



Food Processing Line

many more...

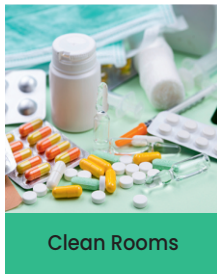
DH100 – Dehumidifier

Specification for DH100

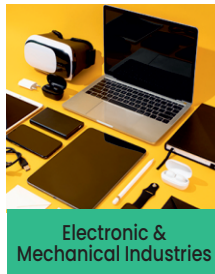
Moisture Extraction Capacity (Non AC)	100 Litres/day@30°C & 80% RH
Coverage Area (Non A.C)	800-900 Sq.Ft/10 Ft Height
Body Material	SS
Humidity Control & Display	Upto 40 % Digital
Water Collection capacity	12 Ltr (SS)
Compressor	Reciprocating/Rotary
Refrigerant	Freon
Air Flow	2600 m3/hr
Power	1600 Watt
Voltage	230V AC,50 Hz
Noise level	60 db
filter	Yes
Castor Wheel	Yes
Dimension (mm) (L x W x H)	560 x 560 x 1460
Net weight	100 kg



Application Industries



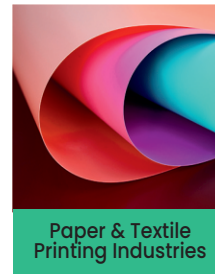
Clean Rooms



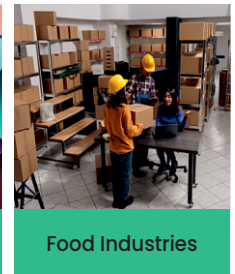
Electronic & Mechanical Industries



Agricultural Industries



Paper & Textile Printing Industries



Food Industries

many more...

DH150 – Dehumidifier

Specification for DH150

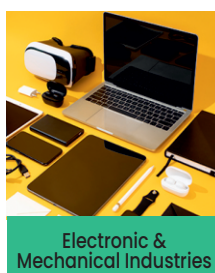
Moisture Extraction Capacity (Non AC)	150 Litres/day@30°C & 80% RH
Coverage Area (Non A.C)	1000 Sq Ft/10000 Ft3
Body Material	SS
Humidity Control & Display	Upto 40 % Digital
Water Collection	14 Ltr SS
Compressor	Reciprocating/Rotary
Refrigerant	Freon
Air Flow	4000 m3/hr
Power	1950 Watt
Voltage	230V AC,50 Hz
Noise level	75 db
filter	Yes
Castor Wheel	Yes
Dimension (mm) (L x W x H)	560 x 560 x 1460
Net weight	125 kg



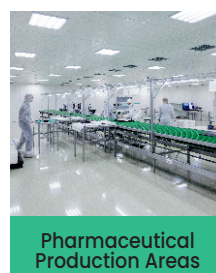
Application Industries



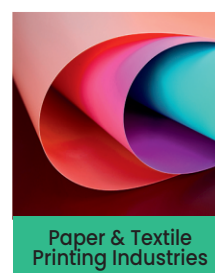
Operation Theaters



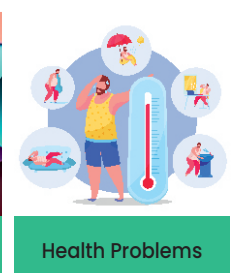
Electronic & Mechanical Industries



Pharmaceutical Production Areas



Paper & Textile Printing Industries



Health Problems

many more...



Advanced Post-Harvesting Preservation



Optimize Your Cold Chain with Cutting-Edge Solutions

At **AGRO RIPE** we specialize in delivering comprehensive cold chain solutions designed to preserve and enhance the value of your produce. With expertise in setting up state-of-the-art pack houses, precooling units, fruit ripening chambers, and minimal processing equipment, we ensure that your products retain their quality from farm to fork.

Our Offerings :

- **Pack Houses:** Streamline your post-harvest operations with our custom-built pack houses, tailored to your specific needs.
- **Precooling Units:** Rapidly reduce the field heat of your produce, extending shelf life and maintaining freshness.
- **Fruit Ripening Chambers:** Achieve uniform and controlled ripening with our advanced, energy-efficient chambers.
- **Minimal Processing Centre:** Enhance your value chain with equipment designed for precision and efficiency in grading, sorting, cleaning, packaging.
- **Frozen Food Processing Plants:** Blast Freeze and storage with speed and reliability, preserving taste and texture.
- **Bulk Capacity Cold Storages:** Safeguard your inventory with our robust cold storage solutions, built for large-scale operations.



Why Choose Us?

We offer a complete value-added cold chain setup, integrating every component to ensure maximum efficiency and product integrity. Our solutions are engineered to meet the highest industry standards, delivering reliability, sustainability, and cost-effectiveness. Invest in the Future of Freshness—Partner with **AGRO RIPE**.

DRY BOX Practical Training & Experience Centre

Elevate Your Food Dehydration Business.

Discover a world of possibilities in food dehydration with DRYBOX comprehensive, practical-oriented training program. Our centre offers an unparalleled learning experience, focusing on scientific principles and novel technologies to help you succeed in every aspect of the food dehydration business.



Program Overview

Understanding the Basics of Dehydration Science

Grasp the fundamental science behind the dehydration process. Learn about different dehydration methods and their applications.

Food Dehydration Business Ideations

Develop creative business ideas and product concepts. Understand market trends and consumer demands.

Diverse Application Areas

Dive into various applications, including vegetables, fruits, spices, herbal medicinal products, dehydrated sprouted meals, ready-to-eat meals, nutraceutical products, preservative-free foods, immunity-boosting foods, trail mixes, and munching mixes.

Business Finance & Government Support

Navigate business financing options and understand government subsidies, incentives, and schemes.

Exploring Cutting-Edge Technologies

Get hands-on experience with the latest equipment and innovative technologies. Explore energy-efficient solutions and advanced machinery.

Brand Building & E-Commerce Essentials

Understand the art of brand building, website design. Learn to leverage platforms like Amazon for e-commerce success.

Innovative Packaging & Marketing

Discover novel packaging materials and ideas. Learn about attractive graphic designs, food photography, and content-rich videos showcasing product uses and benefits.

Good Manufacturing Practices (GMP)

Ensure compliance with GMP, including plant hygiene, personal hygiene, food audits, certifications, and other statutory requirements.

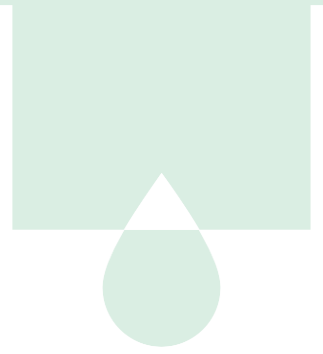
Why Choose DRY BOX Incubation Centre?

- **Hands-On Learning:** Gain practical experience with real-world applications.
- **Expert Guidance:** Learn from industry experts and experienced professionals.
- **Comprehensive Curriculum:** Cover all facets of the food dehydration business.
- **State-of-the-Art Facilities:** Utilize cutting-edge equipment and technologies.
- **Networking Opportunities:** Connect with peers and industry leaders.

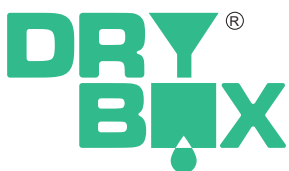
Join DRY BOX Today!

Take the first step towards transforming your food dehydration business. Whether you're an aspiring entrepreneur or an established professional, our training program provides the knowledge and skills you need to thrive.

Contact us now to enrol and unlock the full potential of your business!



Advance Agro Ripe Pvt. Ltd.



Food Dehydration Redefined

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402 Ashwini Wing,
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Email :- info@drybox.in
info@agroripe.com

Website : - www.drybox.in
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www.agroripe.co.in