

広大地図を表示



Made in Hiroshima

日本海



日本

東京

黒田工業 (株)

大阪

福岡

広島

札幌

仙台

吉林

北朝鮮

서울

大韓民国

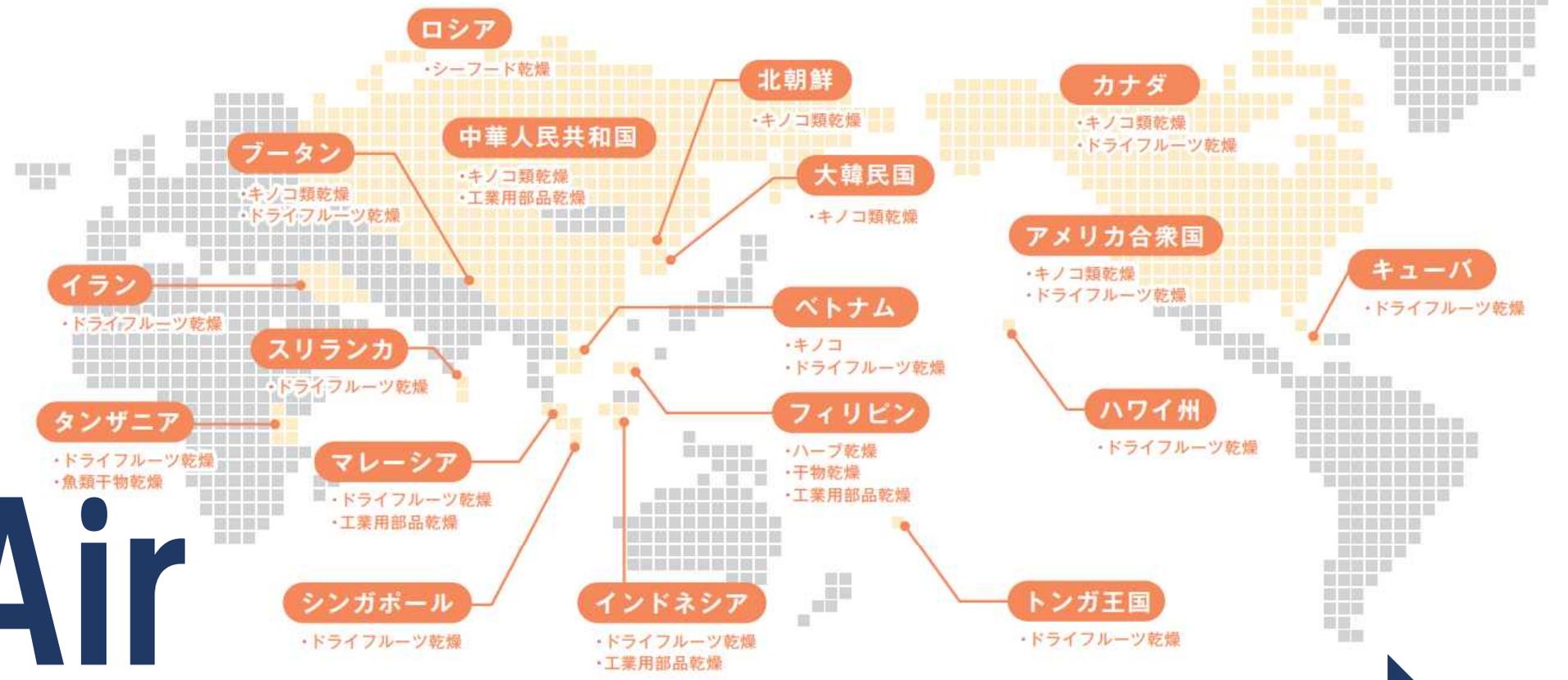


KURODA
INDUSTRY CO.,LTD.

Our Hot Air dryer
For Fruits & Vegetable
For Industrial application



<http://www.kuroda-dryer.co.jp/kaisyaannai.html>



Hot Air



Leader Food Dryer Active all over the world

Dryer



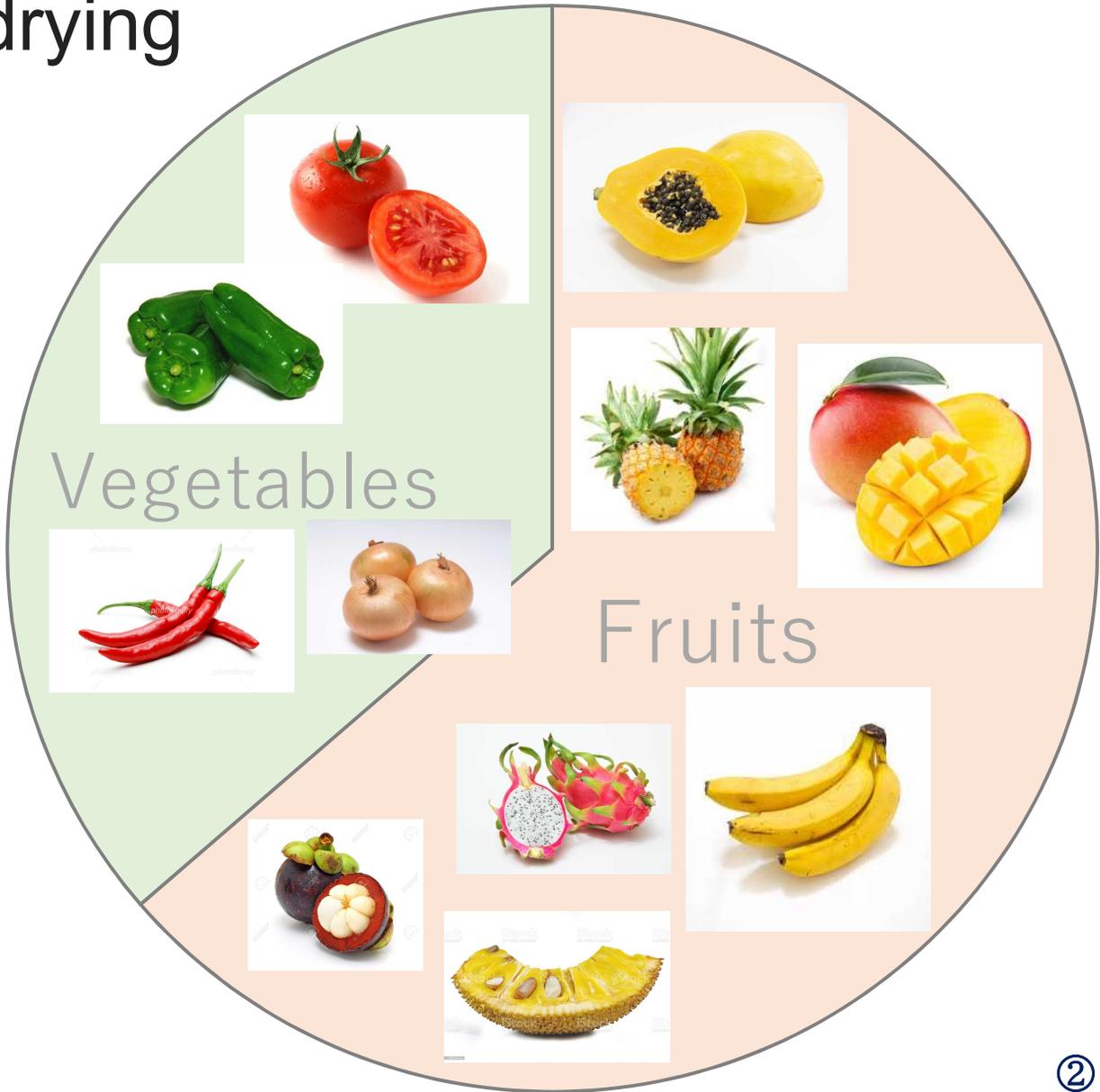
フィリピン 干物乾燥

トンガ王国 ドライフルーツ乾燥

マレーシア 工業用部品乾燥

キューバ
ドライフルーツプロジェクト

"Leader Food Dryer" is useful for drying various **Fruits** and **Vegetables** all over the world.



< Introducing some of the main dried products >

Fruits

- Mango
- Pineapple
- Papaya
- Banana
- Dragon Fruit
- Figs
- Orange
- Grape etc...

Vegetables

- Tomato
- Onion
- Peppers
- Herbs
- Green Pepper
- Mushroom etc...



KURODA
INDUSTRY CO.,LTD.

Leading Air dryer manufacturer in Hiroshima
Since 1963
<http://www.kuroda-dryer.co.jp>
E-mail: info@kuroda-dryer.co.jp

What is your problem about Air Drying?
We can be your **Hot Air** Solution provider!

Hardware

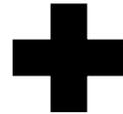
Soft(Know-how)

Spec?

Cost, handling,
installation?

Operation?

Drying metho, Dry
product sales
management?



Strong points

- ① Trust from Customers over 57years
- ② Simple Construction & Easy operation
- ③ Eco-type by firewood



Wide range of Product

Ready Made



Standard
Hot Air by
Kerosene oil



Eco-type
Hot Air by Kerosene
or by firewood

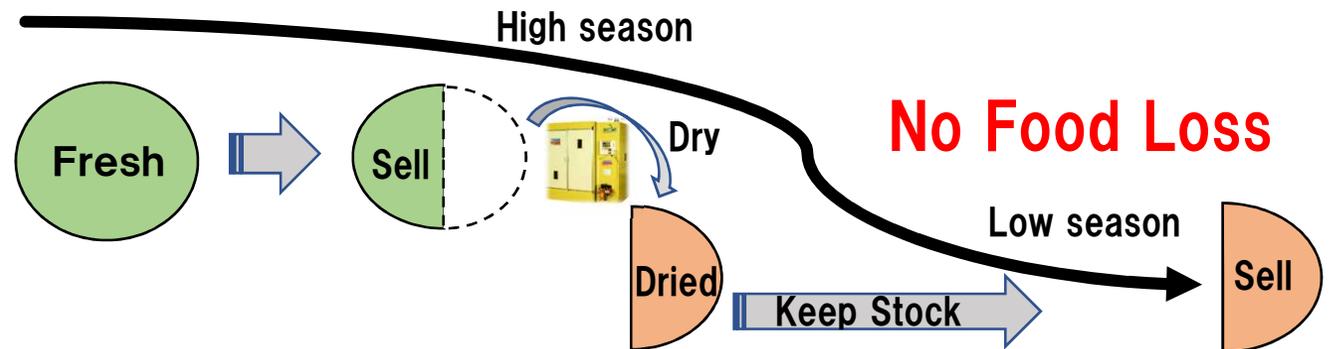
Order Made



At your request

Effect

Sales timing shift of dried fruits
can make **no food loss**
and make you earn more!





Tray size ※made of resin
1,200mm × 600mm





Combustion gas

The structure of our dryer is designed to take in the outside air, warm the air with a heat source, and send it to the drying room.

Exhaust (moist air)

Outside air

Blower

Heat source space

Heat source 4 variations

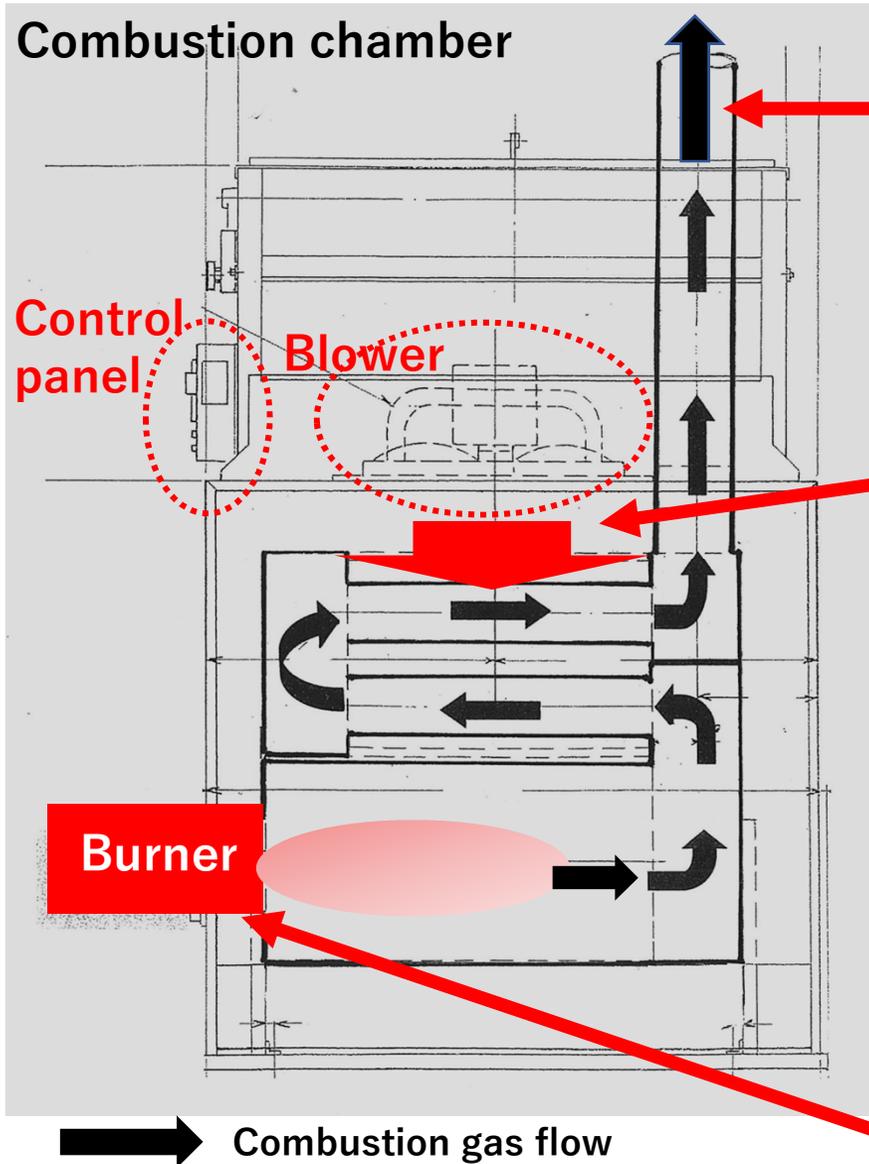
- Combustion Chamber + Kerosene Burner
- Combustion Chamber + Gas Burner
- Electric heater unit
- Steam heater unit

You can choose from the four heat sources listed above

※ No other heat sources are available



Mechanical structure of Leader Food Dryer

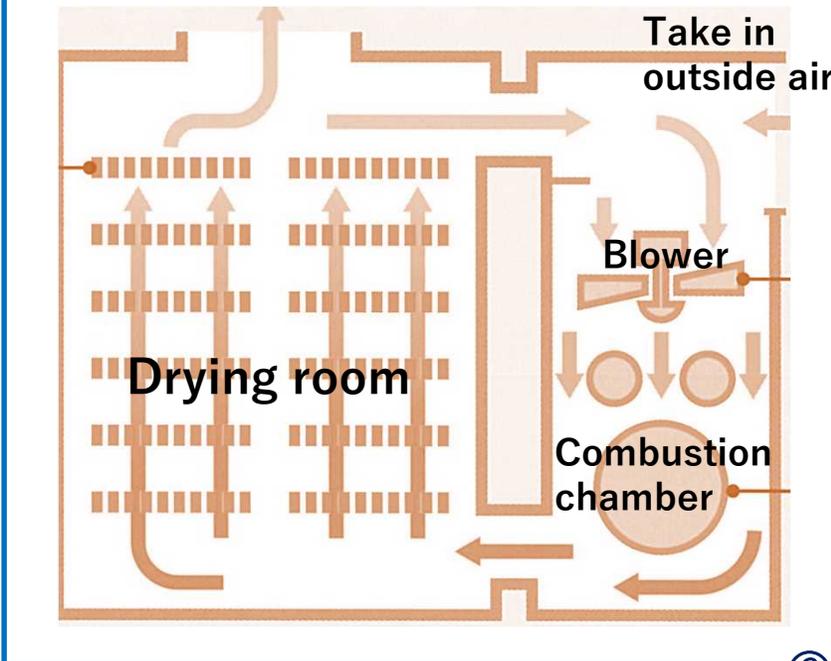


Combustion gas escapes outdoors through a chimney
 Combustion gas does not enter the drying room

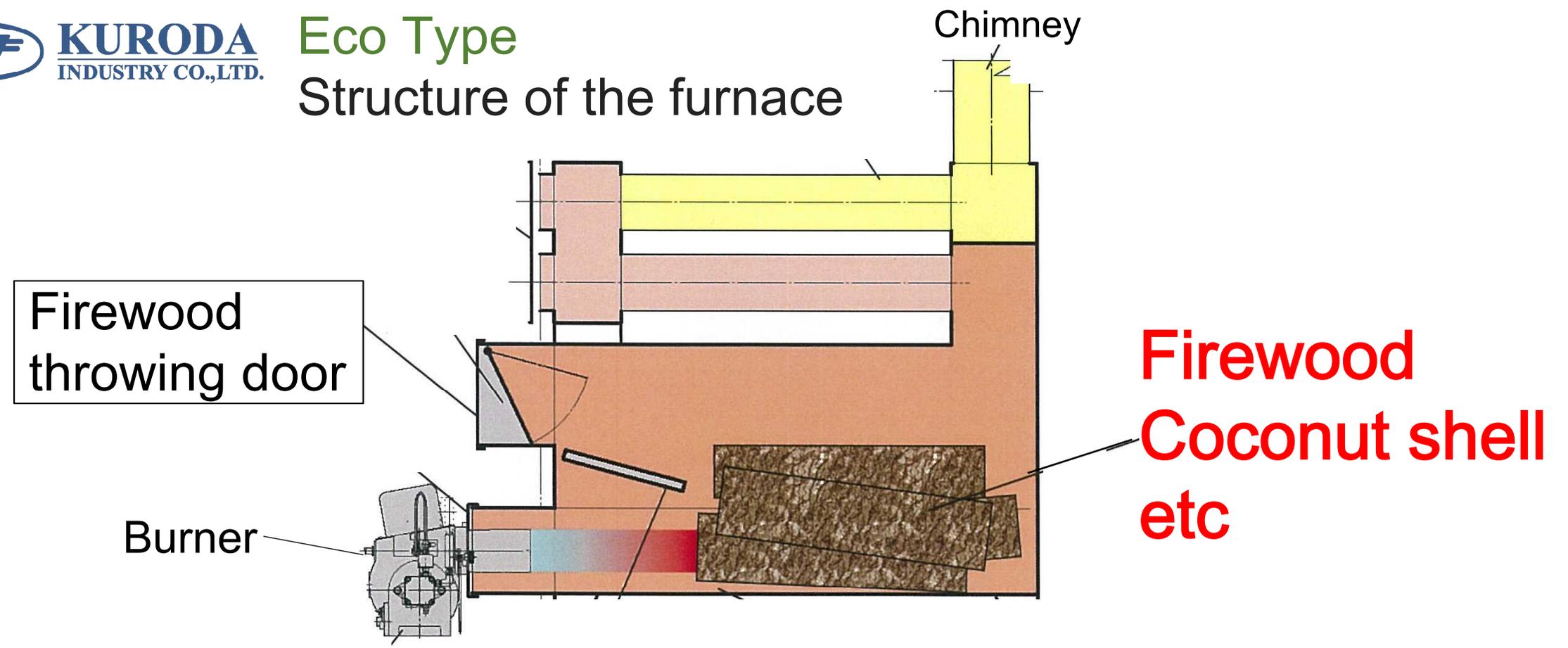


Heats the combustion chamber by burning the burner
 Burn the burner inside the combustion chamber

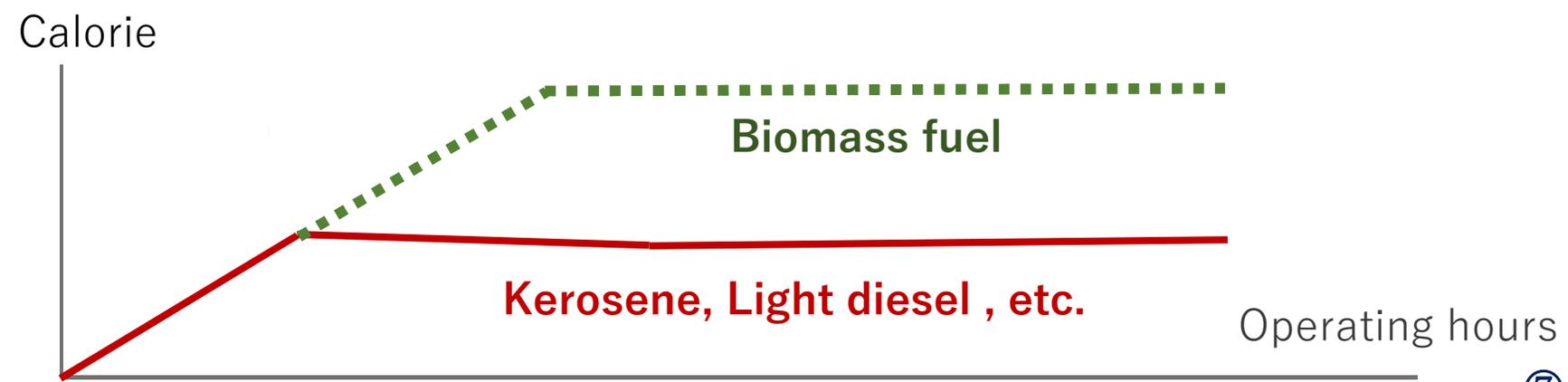
The warm air that passes through the combustion chamber is sent to the drying room



Eco Type Structure of the furnace



Curbing the consumption of **petrochemical fuels** through the subsidized use of **biomass fuels**





Running costs of Leader Food Dryer



Power Consumption
30type(60type)



Power Required
410W (640W) / AC100V

The voltage can be changed with a down transformer according to the customer's area.

Fuel Consumption
30type(60type)



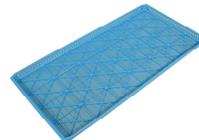
Maximum combustion amount
5.13L/h (8.5L/h) ※kerosene

Combustion amount changes depending on outside air temperature, drying temperature, other conditions.



Drying case of Orange

- Shape : Round slice (Thickness:5mm)
- Input weight per tray : 2 kg
For 30 type ⇒ 60 kg
- Drying temperature : 40—55°C
- Drying time : 24hours



When the burning time of the burner is about 30~40% per hour



$$5.13\text{L/h} \times 0.4 \times 24\text{hours} \Rightarrow 50\text{L}$$

※Varies depending on various conditions



Running costs(Gas specifications) of Leader Food Dryer



Power Consumption
30type(60type)



Power Required
410W (640W) / AC100V

The voltage can be changed with a down transformer according to the customer's area.

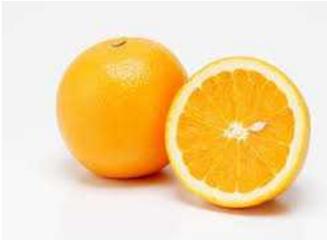
Fuel Consumption
30type(60type)



Maximum combustion amount
50,000kcal/h (75,000kcal/h)
※ LPG 24,000kcal / m³
※ 2.8KPa (LPG Supply pressure)

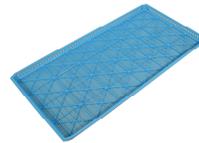
Combustion amount changes depending on outside air temperature, drying temperature, other conditions.

We will consult with you regarding the type of gas.



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For 30 type ⇒ 60 kg
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When the burning time of the burner is about 30~40% per hour

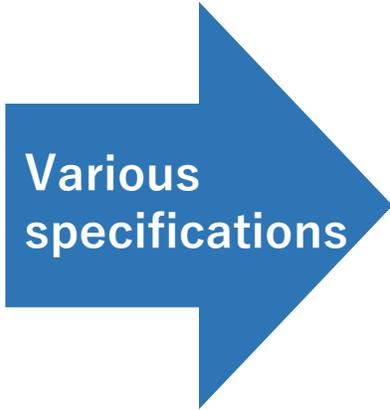


50,000kcal/h × 0.4 × 24hours
⇒ 480,000kcal (20m³)

※Varies depending on various conditions



Specification change of Leader Food Dryer



Stainless steel specifications



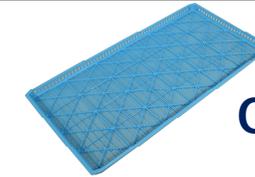
Cart specifications



ST-30AE

Power Required

40.5KW / Three-phase 200V



Capacity of 30 trays

- ① No burners are used, which means fewer breakdowns and easier maintenance
- ② No chimney is needed as no exhaust gas is emitted.

Easy to operate START DRYING in 4 STEP!



How to start the Dryer

1. Temperature setting dial
2. Completion digital timer
3. Blower operation switch (ON/OFF switching)
4. Burner operation switch (ON/OFF switching)

For example
When starting operation for 23 hours
at a drying temperature of 50°C

- ➔ Turn the dial to set to 50°C
- ➔ Press the time operation button to set to 23hours
- ➔ Turn the blower button to the ON position to operate the blower
- ➔ Turn the burner button to the ON position to operate the burner

Dry operation start

< Compared to **popular electric dryer** >



1. The amount of electricity of the mechanical power source is **small**.

Less than **1kw**

Power Required ※30(60)type
410W (640W) /AC100V

2. High drying capacity due to **the large air volume** of the blower.



Popular electric dryer



Air volume comparison



Leader Food Dryer

< Compared to **freeze-drying** >



1. Since **the structure is simple**, the machine price and running cost are **low**.

2. **easy to repair** in case of failure

3. **the texture** after drying tends to **remain**

Compact packaging



Each part is Packed and shipped



Assemble at the installation location



Machine installation is easy! ⑫

KEYWORD for proposal to introduce a dryer

Ecological & New Revenue

Organic & New Product

① Utilization and Recycle of natural resources



Fire-wood



Palm-husk

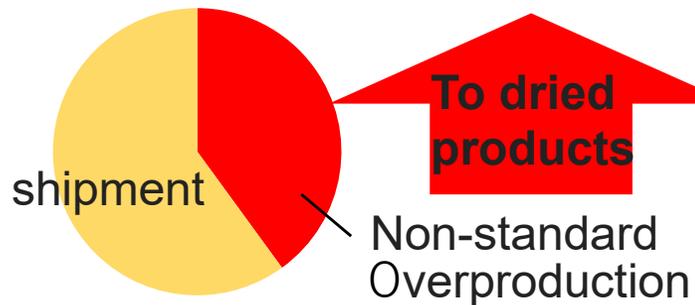


As an auxiliary heat source



Case(mango in tonga)
With 60 eco-type dryer

② Contributes to NO FOOD LOSS



③ Interest in Additive-free Dried Fruit

Health conscious
Good quality oriented



Case(pear)

Until now, it was only selling fresh fruits, but it has been well received since it started producing additive-free dried fruits.



With 30 type dryer

④ Various use opportunities of Dried Fruit



Dryer demonstration



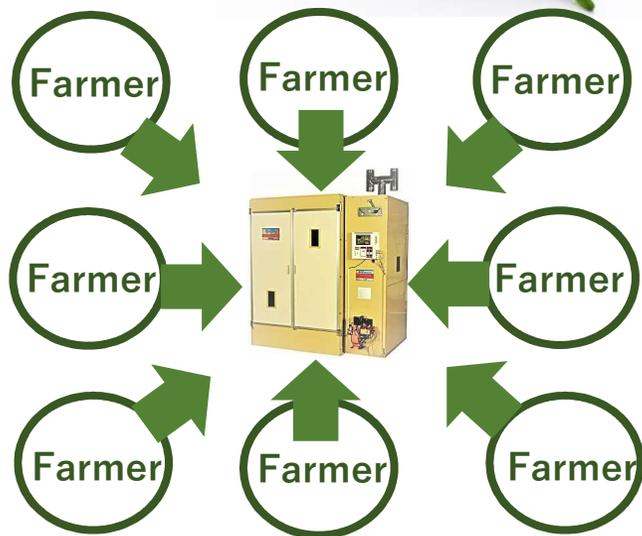
Souvenirs & sampling



~Please refer to the following examples in Japan~

Use of aggregated unshipped items

Case : Okra



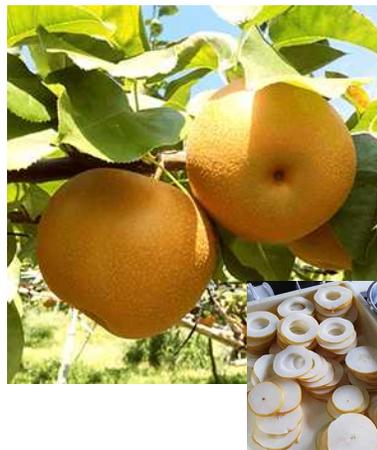
Mutual benefits between processors and farmers were created by using surplus agricultural products collected from multiple farmers.

New Product & Organic

Health conscious
Good quality oriented

Moving into dried fruit production for new revenues

Case : pear



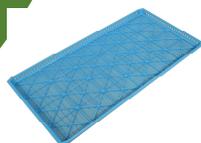
Until now, it was only selling fresh fruits, but it has been well received since it started producing additive-free dried fruits.

Installing a dryer creates new workplaces

Active in the field of drying work



Scenery of preparation work at the herb drying site in Philippines



Tray weight : 2kg

The total weight of the product is only 5kg, so even women can work it !

At the dryer demonstration

By installing a small dryer in the farm's direct sales area



Souvenirs

Customer service intended to promote dry goods



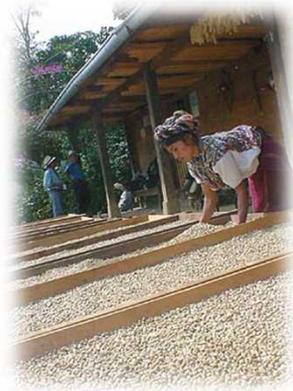
Sampling



ST-15
(15tray type dryer)



From Sun Drying to Machine Drying



- 1. Finish of the dried product
Poor color of the finish of the dried product
- 2. Reduction of drying time
A few days in the sun
- 3. Production site environment
Drying outdoors is unsanitary and results in poor quality
- 4. Effect of the weather
Unable to dry in the rainy season or bad weather

- Advantage **1** The color of the dried product will be **finished vividly**
- Advantage **2** Drying available in **about 20 hours**
- Advantage **3** Manufacture of quality products under a hygienic environment
- Advantage **4** **Stable production**
In a weatherproof environment