IKE Global Network



IKE GROUP

GUANGDONG IKE INDUSTRIAL CO., LTD.

FOSHAN IKE SCIENCE & TECHNOLOGY CO., LTD.

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IKE website

IKE videos

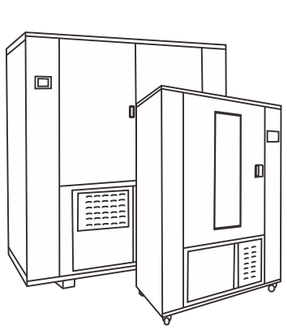
NOTICE

All product photos and structure diagrams are for reference only and will be upgraded or adjusted without prior notice, please contact the IKE team for the latest information.

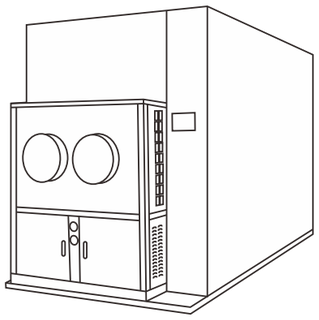
HEAT PUMP FOOD DRYING SYSTEMS

Commercial & Industrial
Food Dryer Manufacturer
Since 1994

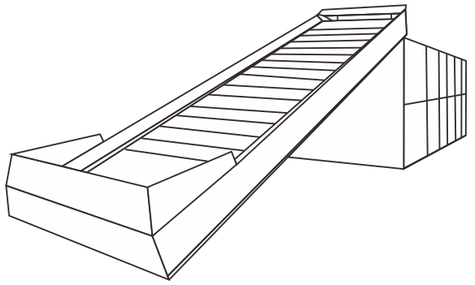
- Food Processors
- Agricultural Product Processors
- Snack & Dried Food Manufacturers
- Exporters of Dried Food
- Organic Food Processors



CABINET DRYER



ROOM DRYER



CONVEYOR DRYING SYSTEM

NUTRIENT LOCK IN
Preserved freshness

CUSTOMIZED SOLUTION
30+years drying experience

ENERGY EFFICIENCY
1 kWh=3kg dehydration





WHO WE ARE?

Closed-loop heat pump food dehydrator **manufacturer**

Established in 1994, IKE GROUP is a modern enterprise dedicated to the design and manufacture of commercial and industrial closed-loop heat pump dryers and drying systems.

Following the philosophy of “Gain Prestige by Quality, Win Trust with Integrity”, IKE provides standard and customized high-quality food drying equipment.





30+
Years R&D Experience

200+
Production Workers

10, 000+
Machines Produced Per Month

110, 000+
Production Plant Area

Located in Guangdong, IKE Group has two production bases in Foshan and Meizhou, covering an area of more than 63,000 square meters.

IKE Group owns a professional R&D team with national standard labs and advanced production lines. With its strong technical strength and scientific management system, IKE continues to innovate and strictly controls product quality, and has won a good reputation worldwide.

We have a number of invention patents and have held the ISO9001 certification. The product has CCC, CE, RCM and other certifications to ensure the high quality of closed-loop heat pump dehydrators.

COMPANY HISTORY

1994——Establish

IKE Established majored in PABX.

2005~2011——Develop

IKE Foshan factory was officially put into use, focusing on the R&D of heat pump water heater, Established the Energy Division to specialize in the development of heat pump application technology.

In 2008, we developed new product heat pump dryer in food drying industry.

In 2011, we invested and built the largest heat pump dryer production base in Meizhou, Guangdong, and focus on close-loop heat pump food dryer.

2015——Innovation

With the improvement of technology, production capacity, and sales, IKE established its own sales team and entered overseas markets.

2018——Expansion

IKE invests in washing, peeling and packaging machinery to complete the food processing machinery supply chain.
IKE has set up service centers in Switzerland, Germany, France, Italy, the UK, Thailand, Malaysia, Indonesia, India, and other countries.

Now——Keeps moving

Continuously improving and optimizing the product every year. IKE now provides the full food processing line from washing, sorting, peeling, cutting, and drying, to packaging, providing customers with one-stop food processing solutions.

Carefully listening, propose the most suitable customized solution!

Technical Strength

Innovation is the driving force of our development. The IKE R&D team insists on independent R&D and technological innovation. The following are some of our patent certificates and various test reports.

For a clear version, please email to IKE sales team.





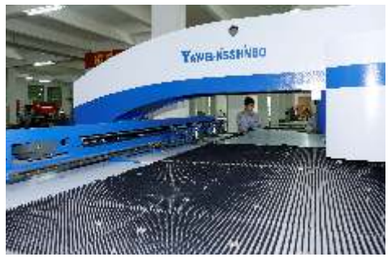


Production Scene



Host Assembly Line

























- Total area 110,000sqm
- Monthly output 10,000 units of dehydrator
- Strict quality management

More than 15 years of drying system construction experience shows our persistence and expertise in closed-loop heat pump drying. Standardized operating procedures, Strict quality and management of CE test reports and certificates. We carefully listen to your needs and provide you with the best quality drying systems.



IKE Drying Solution

Subscribe to our YouTube channel for factory videos and machine applications!

QUALIFICATION HONOR



- Inventor and leader in closed-loop dehumidification heat pump dryers
- The first technology promoted by the National Agricultural Science and Technology Innovation Centre
- Drafting unit of 6 national standards for heat pump dryers
- Technical cooperation unit of the National Planning Institute of the Ministry of Agriculture
- Key Support Project of Guangdong Science and Technology Plan
- China's top ten drying brands
- Cooperation with several provincial research institutes
- Several university production and research bases
- Several times awarded as "High-tech products of Guangdong Province"
- Several practical technology patents
- Agricultural machinery promotion certificate

International Exhibitions

Focusing on the market feedback and user experience of our products, IKE Group attends professional food machinery exhibitions around the world every year to maintain good communication and cooperation with our customers. According to customer feedback and demand, we will enhance and improve our products in time and devote ourselves to providing better products and services to our customers.














- CABINET DRYER - ROOM DRYER - CONVEYOR BELT DRYING SYSTEM

Energy-Efficient Drying Systems:

Redefining Green Production with IKE Closed-Loop Heat Pump Technology

IKE redefines the food drying standard with its Condensation Dehydration Technology™ heat pump drying system. This technology intelligently recycles the moist heat energy generated during the drying process, ensuring precise temperature and humidity control while maximizing energy recovery.

It is suitable for high-quality drying of heat-sensitive materials such as fruits, vegetables, meat products, herbs, and seafood. Its unique low-temperature, uniform drying process preserves the natural color, nutrients, and flavor of the food.

With over 30 years of expertise in drying technology, IKE provides customized drying solutions that enhance product value while reducing energy consumption and carbon emissions, truly achieving the dual benefits of "efficient drying" and "green production."

From Manufacturing to Project Delivery



Production Workshop



Dryer Assembly Line

Global Projects



North American Candy Drying Project



Asian Cassava Drying Project



Asian Fish Drying Project



Asian Pet Food Drying Project

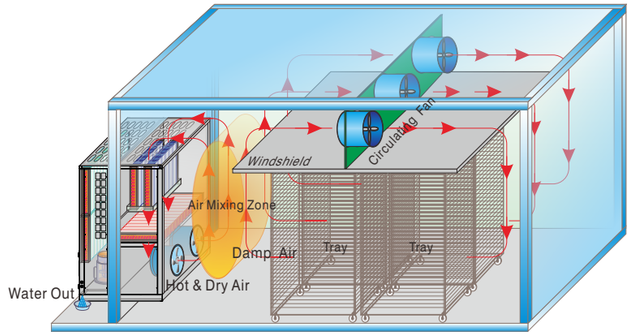


Australian Beef Jerky Drying Project



Asian Herb Drying Project

How IKE Closed-Loop Drying System Works?



In a closed drying system, the compressor generates dry hot air, which penetrates the material and carries away moisture. The water vapor then enters the evaporator, where it condenses into water and is discharged from the system while recovering heat energy. The recovered heat is reheated by the compressor and recirculated as dry hot air, forming an efficient closed-loop cycle. Through this process, the IKE closed-loop heat pump dryer ensures stable dehydration while maximizing energy utilization.

Features

Preserve Nutrients, Enhance Quality: Low-temperature condensation dehydration—removes only moisture while locking in nutrients, color, and texture.

Energy-Efficient and Low Operating Costs: IKE heat pump dryers maximize energy efficiency through advanced heat recovery, significantly reducing electricity consumption and lowering operating costs.

Smart Control, Simplified Operation: One-touch automation, preset programs, and real-time monitoring for precise moisture and temperature control.

Cloud System with Remote Monitoring: The cloud-based system allows real-time monitoring, error alerts, and remote control of the dryer for added convenience and efficiency.



IKE Drying – Superior Consistency and Quality
Retains texture, color, and nutrients.



Conventional Drying – Inconsistent Results
Loss of texture, nutrients, and aroma.

WRH Series Cabinet Dryers



SPEC	WRH-100B
Capacity	20-100kg/batch
Power Supply	220V, 50/60Hz
Power Input	1.0kW
Maximum Power	2.6kW
Dehydration Amount	3.5L/h (@65°C,80%)
Working Temperature	50-65°C
Machine Dimension(L*W*H)	1180*690*1800mm
S.S. Tray Size(L*W)	780*540mm
S.S. Tray Number	15/20pcs

SPEC	WRH-100T
Capacity	20-100kg/batch
Power Supply	220V, 50/60Hz
Power Input	1.0kW
Maximum Power	2.6kW
Dehydration Amount	3.5L/h (@65°C,80%)
Working Temperature	20-80°C
Machine Dimension(L*W*H)	1180*690*1800mm
S.S. Tray Size(L*W)	780*540mm
S.S. Tray Number	15/20pcs





SPEC	WRH-100GN
Capacity	20-100kg/batch
Power Supply	220V, 50/60Hz
Power Input	1.1kW
Maximum Power	2.6kW
Dehydration Amount	3.5L/h (@65°C,80%)
Working Temperature	50-80°C
Machine Dimension(L*W*H)	1280*700*1860mm
S.S. Tray Size(L*W)	780*540mm
S.S. Tray Number	20/30pcs

SPEC	WRH-150AN	WRH-150TN
Capacity	50-150kg/batch	50-150kg/batch
Power Supply	220V,50/60 Hz	220V,50/60 Hz
Rated Power	1.5kW	1.5kW
Maximum Power	2.8kW	2.8kW
Dehydration Amount	5L/h (@55°C,80%)	5L/h (@65°C,80%)
Working Temperature	50-63°C	20-80°C
Machine Dimension(L*W*H)	1280*700*1860mm	1280*700*1860mm
S.S. Tray Size(L*W)	780*540mm	780*540mm
S.S. Tray Number	20/30 pcs	20/30 pcs







IKE Smart Dry Controller

SPEC	WRH-300B	WRH-300GB
Capacity	200-300kg/batch	200-300kg/batch
Power Supply	220V, 50/60Hz	220V, 50/60Hz
Power Input	3.5kW	3.5kW
Maximum Power	7.5kW	7.5kW
Dehydration Amount	11L/h (@65°C,80%)	11L/h (@65°C,80%)
Working Temperature	50-65°C	50-80°C
Machine Dimension(L*W*H)	1880*930*2100mm	1880*930*2100mm
S.S. Tray Size(L*W)	780*540mm	780*540mm
S.S. Tray Number	40/60/80pcs	40/60/80pcs



I AIO-LY300 Series Room Dryer





IKE Smart Dry Controller

I AIO-LY500 Series Room Dryer



LY-500 Dryer Unit











SPEC

	AIO-LY300G	AIO-LY300T
Capacity	200-300kg/batch	200-300kg/batch
Power Supply	220V, 50/60Hz	220V, 50/60Hz
Power Input	3.3kW	3.3kW
Maximum Power	8.0kW	8.0kW
Dehydration Amount	10L/h (@65°C,80%)	10L/h (@65°C,80%)
Working Temperature	50-80°C	35-75°C
Machine Dimension(L*W*H)	3500*1300*2000mm	3500*1300*2000mm
S.S. Tray Size(L*W)	780*540mm	780*540mm
S.S. Tray Number	100/120/140pcs	100/120/140pcs





SPEC

	AIO-LY500G	AIO-LY500GW
Capacity	400-600kg/batch	400-600kg/batch
Power Supply	380V, 50/60Hz	380V, 50/60Hz
Power Input	5.0kW+2.2kW	5.0kW+2.2kW
Maximum Power	12kW	13.5kW
Dehydration Amount	13L/h (@50°C,80%)	13L/h (@50°C,80%)
Working Temperature	50-80°C	50-80°C
Machine Dimension(L*W*H)	1800*680*1320mm	1800*680*1320mm
Chamber Size(L*W)	5000*2100*2400mm	5000*2100*2400mm
Net Weight	1100kg	1100kg





I AIO-LY1200 Series Room Dryer





LY-1200 Dryer Unit



SPEC

	AIO-LY1200G	AIO-LY1200GW
Capacity	800-1500kg/batch	800-1500kg/batch
Power Supply	380V, 50/60Hz	380V, 50/60Hz
Power Input	13kW+4.4kW	13kW+4.4kW
Maximum Power	27kW	28.5kW
Dehydration Amount	40L/h (@50°C,80%)	40L/h (@50°C,80%)
Working Temperature	50-80°C	50-80°C
Machine Dimension(L*W*H)	1800*800*1620mm	1800*800*1620mm
S.S.Basket Size(L*W)	2000*900*400mm	2000*900*400mm
S.S.Basket Number	4 Carts + 8 Baskets	4 Carts + 8 Baskets
Rack/trays Number	6 Racks + 300/420 Trays	6 Racks + 300/420 Trays





I AIO-LY2400 Series Room Dryer





LY-2400 Dryer Unit





SPEC

	AIO-LY2400G
Capacity	1600-2000kg/batch
Power Supply	380V, 50/60Hz
Power Input	27kW
Maximum Power	30.5kW
Dehydration Amount	60L/h (@50°C,80%)
Working Temperature	50-80°C
Machine Dimension(L*W*H)	2250*1100*2150mm
S.S.Basket Size(L*W)	1000*1000*2000mm
Rack/Basket Tray	Customized



I AIO-DF600 Series Room Dryer



DF-600 Dryer Unit







SPEC

	AIO-DF600GW	AIO-DF600T
Capacity	400-500kg/batch	400-500kg/batch
Power Supply	380V, 50/60Hz	380V, 50/60Hz
Power Input	6.5kW	6.5kW
Maximum Power	9.0kW	13.5kW
Dehydration Amount	18L/h (@65°C,80%)	18L/h (@65°C,80%)
Working Temperature	50-75°C	35-75°C
Machine Dimension(L*W*H)	4700*2000*2200mm	4700*2000*2200mm
S.S. Tray Size(L*W)	780*540mm	780*540mm
S.S. Tray Number	200pcs	200pcs





I AIO-DF1500 Series Room Dryer



DF-1500 Dryer Unit





SPEC

	AIO-DF1500GW	AIO-DF1500TW
Capacity	800-1000kg/batch	800-1000kg/batch
Power Supply	380V, 50/60Hz	380V, 50/60Hz
Power Input	15kW	15kW
Maximum Power	19kW	19kW
Dehydration Amount	40L/h (@65°C,80%)	40L/h (@65°C,80%)
Working Temperature	50-75°C	35-75°C
Machine Dimension(L*W*H)	6300*2000*2500mm	6300*2000*2500mm
S.S. Tray Size(L*W)	780*540mm	780*540mm
S.S. Tray Number	420pcs	420pcs





I AIO-DF2400 Series Room Dryer









SPEC	AIO-DF2400GW
Capacity	1500-2000kg/batch
Power Supply	380V, 50/60Hz
Power Input	27kW
Maximum Power	30kW
Dehydration Amount	60L/h (@65°C,80%)
Working Temperature	50-75°C
Machine Dimension(L*W*H)	8000*3000*2700mm
S.S. Tray Size(L*W)	780*540mm
S.S. Tray Number	630pcs





I AIO-JL Series Cold Air Room Dryer









SPEC	AIO-JL600D	AIO-JL1500D
Capacity	400-500kg/batch	800-1000kg/batch
Power Supply	380V, 50/60Hz	380V, 50/60Hz
Power Input	6.5kW	15kW
Maximum Power	13.5kW	16.5kW
Dehydration Amount	13L/h (@35°C,80%)	30L/h (@35°C,80%)
Working Temperature	20-45°C	20-40°C(Customized)
Machine Dimension(L*W*H)	5200*1830*2120mm	6800*2000*2300mm
S.S. Tray Size(L*W)	780*540mm	780*540mm
S.S. Tray Number	200pcs	420pcs





Customized AIO Series Room Dryer

Flexible Design for Your Drying Needs



> Customized noodle dryer with dedicated trolley and air duct.



> Customized loading basket for stackable products.



> Super-sized cabinet dryer, customized for limited spaces with high-capacity requirements.



> Hanging drying system, customized accessory for specific products.



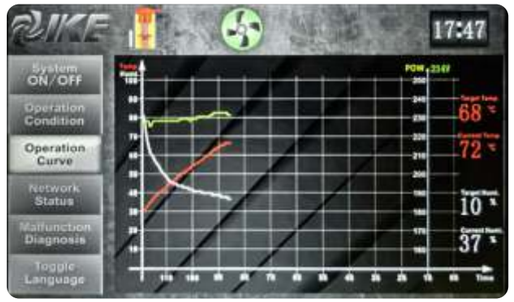
> Customized dryer and software for cardamom drying with preset program to simplify operation.



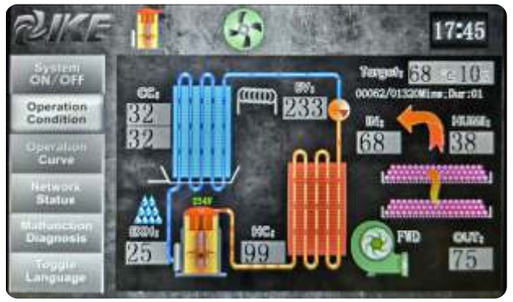
> Conveying tunnel drying system, batch feeding and discharging.

IKE Intelligent Dryer Controller

Precision Control • Cloud-Based Management



Operation Interface



System Interface

Multi-Terminal Connectivity • Intelligent Control

Real-time remote monitoring and management via PC and mobile devices.



> **PC Platform**
> Remote Monitoring • Data Analysis

> **Mobile App**
> iOS / Android Remote Access
> Anytime • Anywhere

More Than Control

- Real-time Data Monitoring
- Historical Data Tracking
- Multi-level User Management
- Up to 12 Programmable Timing Modes
- Fault & Abnormality Alerts
- Stable & Reliable Operation

Note: Interface may vary slightly depending on the product model. IKE reserves the right to modify product specifications and technical parameters without prior notice.

Automatic Conveyor Belt Drying System

Continuous drying for high-volume automated production.















Tunnel Drying System

Modular tunnel drying system for scalable industrial processing.













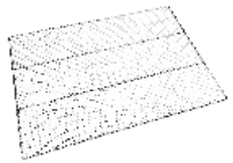




Accessories



- **Bordered Tray**
  Model: TP-7854A
  Size: 780 × 540 × 30 mm
  Aperture: 6 × 6 mm
  Material: Stainless Steel



- **Flat Net Tray**
  Model: TP-7854C
  Size: 780 × 540 mm
  Aperture: 10 × 10 mm
  Material: Stainless Steel



- **Stainless Steel Mesh Tray**
  Model: TP-7854D
  Size: 780 × 540 × 15 mm
  Aperture: 6 × 6 mm
  Material: Stainless Steel



- **Non-porous Tray**
  Model: TP-50350
  Size: Customizable
  Material: Stainless Steel
  Surface: Teflon Coating



- **Plastic Tray**
  Model: TP-8060
  Size: 800 × 600 × 60 mm
  Material: PP
  Tray Base: 790 × 590 × 145 mm



- **Stainless Steel Trolley**
  Model: HJ-8455
  Size: 845 × 550 × 1870 mm
  Model: HJ-11084
  Size: 1100 × 845 × 1870 mm

Automatic Tray Loading Machine

- **Loading Speed**
  4–8 trays/min
- **Max. Tray Load**
  Up to 10 kg/tray
- **Servo-Driven**
  Precise & Stable Operation
- **Flexible Configuration**
  Customizable tray width, loading height, distance and layer spacing









Typical Drying Applications



Dried Curry Leaf



Dried Tomato



Dried Onion



Dried Apple



Dried Mango



Dried Noodle



Dried Chicken



Dried Beef



Dried Fish



Dried Gummy



Dried Cardamom



Dried Fruit Leather