

Food Dryer Series

For efficient use of non-standard agricultural products and remaining food ingredients!

Original drying program unique to our company is installed as standard & reservation timer

LCD touch panel PRO



Uses a two side blowing method to reduce running costs of electricity (compared to our previous products)



Electric Dryer
E-20HD
E-30HD



Petit MiniII plus



E-3H plus



E-7H plus

Using a hairline finished electrolytic zinc-nickel alloy plated steel sheet for a more high-end feel!

Hairline finished electrolytic zinc-nickel alloy plated steel sheet



Use Example

- Radishes, tomatoes, carrots, garlic, ginger, mulukhiya, Japanese mustard spinach, green onions, onions, pumpkin, bitter gourds, burdock root, lotus roots, bamboo shoots, sweet potatoes, shiitake mushrooms, maitake mushrooms, cloud ear mushrooms
- Persimmons (dried persimmons/partially-dried persimmons), apples, grapes, oranges, lemons, figs, blueberries, strawberries, mangoes, pineapples, bananas, pears, papayas, Japanese plums, prunes
- Herbs, turmeric, Angelica keiskei, bamboo, mulberry leaves, olives, yacon
- Rusk, processed foods preserved with honey (glace/peel), thawed chocolate, pectin jelly
- Meat, pregelatinized rice, fish boiled in soy sauce, dried baby sardines with Chinese peppers, pet food, insect dishes (crickets)
- Sweetened beans with sugar, amber sweets, rice crackers, dried rice cakes, thawed frozen food
- Brown seaweed, hijiki seaweed, dried sea lettuce, kelp, sea cucumbers, shrimp, dried fish

*Pictures are for illustration purposes only.

Official Instagram



@_TAIKISANGYO

Enrich the world by drying of food ~Made in Japan~



TAIKI SANGYO CO., LTD.



Video on Dryer Advantages



Other related Products

Food Crusher *All models feature safety limit switches as standard, and the interior of the crusher is all **stainless made**.

Large Crusher Chopper

New Release



<Crushing Example>
Shiitake mushrooms crushing capacity: 30kg
(uses screen of φ0.5mm) Average particle size after crushing: 100 mesh (150μm)

Large Crusher Hammer Mill



<Crushing Example>
Shiitake mushrooms crushing capacity: 3kg/h
(uses a screen of φ0.3mm) Average particle size after crushing: 100 mesh (150μm)

Medium-size Crusher Speed Mill



<Crushing Example>
Shiitake mushrooms crushing capacity: 1.3kg/h
Average particle size after crushing (1 minute crushing): 100 mesh (150μm)

Small-size Crusher Mini Speed Mill



<Crushing Example>
Shiitake mushrooms crushing capacity: 700g/h
Average particle size after crushing (2 minutes crushing): 100 mesh (150μm)

Specification Table

Product Name	Large Crusher Chopper	Large Crusher Hammer Mill	Medium-size Crusher Speed Mill	Small-size Crusher Mini Speed Mill
Model	SUS-CHA-1D-1500	HM-100-S	MS-20	MS-09
Power Source	Three-phase 200V	Single phase 100V	Single phase 100V	Single phase 100V
Power consumption	1.5kW (main body) / 0.75kW (dust collector)	0.75kW	1.5kW	1.2kW
Crushing capacity	10~30kg/h	5~10kg/h	2~3kg/h	1~2kg/h
External dimensions	790×344×605mm	300 × 500 × 540mm	300 × 210 × 440mm	180 × 180 × 290mm
Weight	70kg	25kg	14kg	4.2kg
Feature	1 type Screen accessory (pre-test required) Dust collector and dust collection tank (resin-made) accessory	6 types (φ0.3, 0.4, 0.7, 2, 3, 6mm) Screen accessory	Container capacity: 2L	Container capacity: 0.9L

*Note that crushing capacity significantly changes depending on mesh sizes and water density of materials.

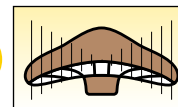
Shiitake Mushroom and Cloud Ear Mushroom Slicer

All stainless steel specification



MRC-100REMS

Shiitake mushrooms can be finished in a shorter period of time if they are sliced and dried.



Specification Table

Product Name	MRC-100REMS
Power Source	Single phase 100V
Power consumption	200W
Maximum processing size	160mm of width × 50mm of thickness
Cutting width	Choose from 6mm or 3.5mm (straight slices)
Processing capacity	180kg/h
External dimensions	315 × 570 × 680mm
Weight	30kg

Vegetable and Fruit Slicer



VC-4-T

Best for cut-drying and powdering. Perform different cutting styles by just changing the cutter plates. Choose either of the two cutting blade types (round slices/rectangular slices).



Specification Table

Product Name	Vegetable and Fruit Slicer
Model	T-745E-T VC-4-T
Power Source	Single phase 100V
Power consumption	150/180W
Maximum processing capacity	80 × 150mm 100 × 150mm
Slice type	Choose either round slices or rectangular slices
Cutting width	Round slices 3, 5, 7mm Rectangular slices Diagonal of 2, 3, 4, 5mm (select)
Continued usable time	About 30 minutes No limit
External dimensions	370 × 380 × 480mm 360 × 645 × 465mm
Body weight	7.5kg 29kg

Deaeration Sealer

Best for longer storage periods with deaerated packing, making vacuum packing unnecessary, and keeps the content in the same position.



*1 There is a heating wire located under the sealing device.
*2 Numbers represent a total of two or more sheets, but may change according to voltage and film material.

Specification Table

Product Name	V-301
Power Source	Single phase 100V
Power consumption	1.05kW (using 10mm heater) 0.56W (using 5mm heater)
Vacuum source	Vacuum pump
Deaeration method	Nozzle type
Sealing method *1	One side heating method
Seal length	300mm
Seal width	10mm or 5mm
Heating time	0.1~2.3 sec.
Corresponding film thickness *2	Total less than 0.3mm
Table size	315mm of width × 180mm of depth
External dimensions	400 × 420 × 228mm
Weight	12.3kg

Desktop Sealer

This desktop type allows for holding a bag with both hands. Available in two models with a maximum seal length of 20cm and 30cm.



Specification Table

Product Name	FS-215	FS-315
Power Source	Single phase 100V	Single phase 100V
Power consumption	400W (using 5mm heater) 250W (using 2mm heater)	500W (using 5mm heater) 340W (using 2mm heater)
Sealing method *1	One side heating method	One side heating method
Seal length	200mm	300mm
Seal width	5mm or 2mm	5mm or 2mm
Heating time	0.1~1.6 sec.	0.1~1.6 sec.
Corresponding film thickness *2	Total less than 0.2mm	Total less than 0.2mm
Table size	218mm of width × 180mm of depth	317mm of width × 180mm of depth
External dimensions	286 × 376 × 198mm	363 × 376 × 198mm
Weight	5.2kg	5.8kg

Desktop-type Vacuum Packing Machine Various types are available.

Distribution network



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Dealer

Electric Dryer E Series

Product warranty temperature
Maximum 70°C*2

Made in Japan

Petit Mini II plus



Video on How to Operate



Equipped with AC100V electric heater

Processing volume of 2kg*1 (4 Petit Mini II trays)

Optional Stainless steel cleaning tray

E-3H plus



Equipped with AC100V electric heater

Processing volume of 6kg*1 (3 Half Trays)

Optional Stainless steel cleaning tray

E-7H plus (Premium)



E-7H plus

Equipped with AC200V electric heater

Processing volume of 14kg*1 (7 Half Trays)

Optional Complete outdoor exhaust

Optional Stainless steel cleaning tray

Stainless steel SUS304 Type

E-7H Premium
Equipped with stainless steel cleaning tray as a standard

E-20HD S/PRO



New Release



Equipped with AC200V electric heater

Processing volume of 40~70kg*1 (20 Half Trays)

Optional Complete outdoor exhaust

Optional Stainless steel cleaning tray

E-30HD (Premium) S/PRO



Equipped with AC200V electric heater

Processing volume of 60~105kg*1 (30 Half Trays)

Optional Complete outdoor exhaust

Optional Stainless steel cleaning tray

Stainless steel SUS304 Type

E-30HD Premium
Equipped with stainless steel cleaning tray as a standard

E-60H S/PRO



Equipped with AC200V electric heater

Processing volume of 120~210kg*1 (60 Half Trays)

Optional Stainless steel cleaning tray

Complete outdoor exhaust



Compatible with cart type

E-120H S/PRO



Equipped with AC200V electric heater

Processing volume of 240~420kg*1 (120 Half Trays)

Optional Stainless steel cleaning tray

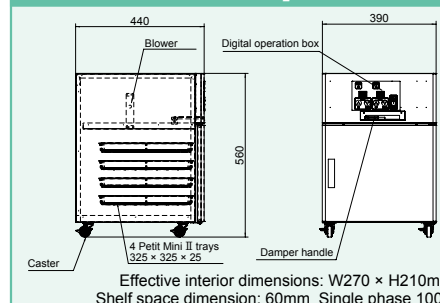
Complete outdoor exhaust



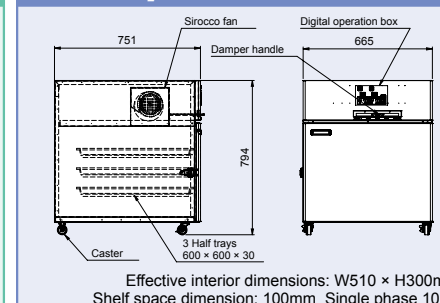
Compatible with cart type

Exterior Dimensions of Electric Dryer Series

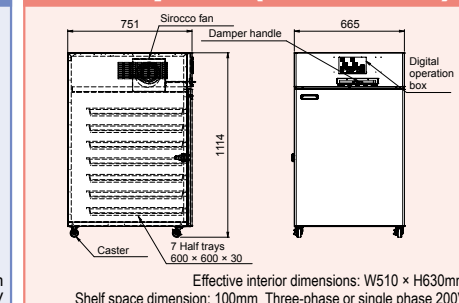
Petit Mini II plus



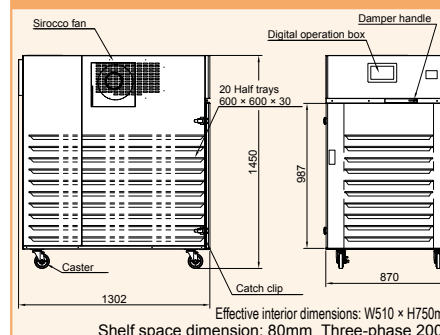
E-3H plus



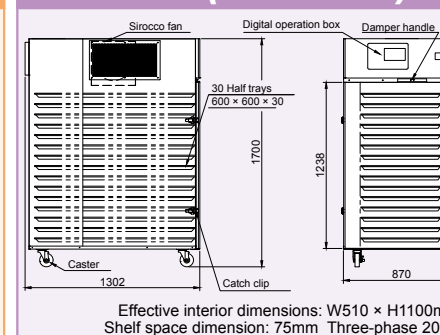
E-7H plus (Premium)



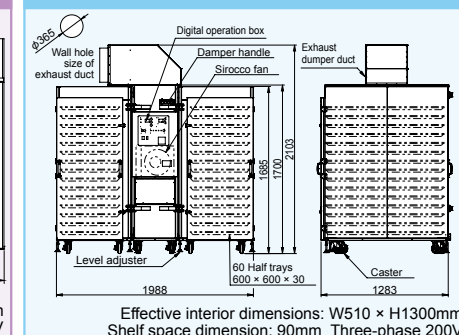
E-20HD



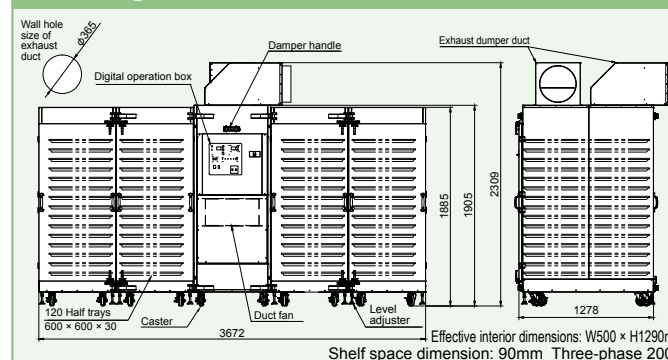
E-30HD (Premium)



E-60H



E-120H

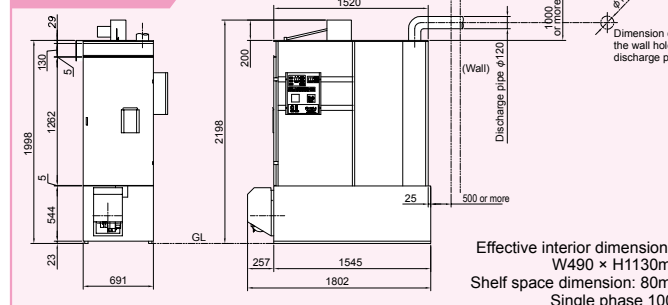


《Common for all models》

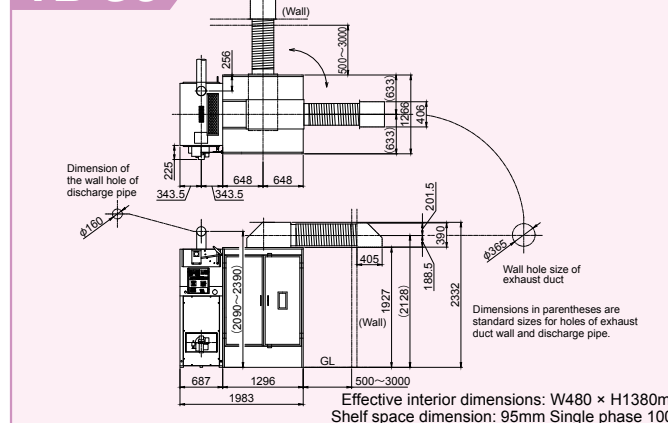
- Do not use in a sealed room. (ventilation required.)
- Install indoors.
- A distance of at least 1.5m in front, 0.5m in back right and left and 1m above should be secured in compliance with the Fire Service Act and for easy pulling out of trays.
- Please make sure to install the model with exhaust duct outdoors. The position of the wall hole can be set at either the side or back according to the location of installation. The wall hole size can be changed depending on the wall conditions.
- Effective interior dimensions indicate the room width (W) and the height (H) from the top tray angle to the bottom of the drying room.
- Shelf space dimension indicates the dimension between the tray angles.

External Dimensions of Diesel Dryer TB Series

TB-15



TB-30



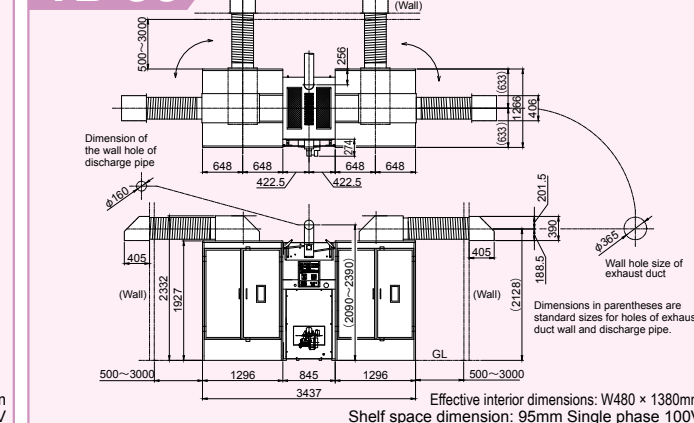
《Electric Dryer E Series》

- Use an outlet with exclusive wiring. (except for E-20HD, E-30HD, E-60H and E-120H)
- In the case of E-20HD, E-30HD, E-60H and E-120H, separate electrical installation is required (connection to power source from control panel of the frame).

《Diesel Dryer TB Series》

- Horizontal discharge pipe shall be led outdoors at a gradient of $\frac{1}{10}$.
- For TB-30 and TB-60, a separate inlet shall be installed for ambient air.

TB-60



*1 Processing volume differs depending on dried foods. *2 Product warranty temperature can be increased according to built-to-order spec.

Diesel Dryer TB Series

Product warranty temperature
Maximum 70°C*2

Made in Japan

TB-15 S/PRO



Processing volume of 60~105kg*1
(15 resin trays)



TB-30 F/PRO



Processing volume of 120~210kg*1
(30 resin trays)



TB-60 F/PRO

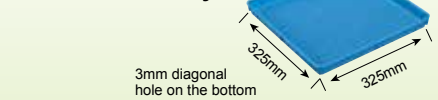


Processing volume of 240~420kg*1
(60 resin trays)

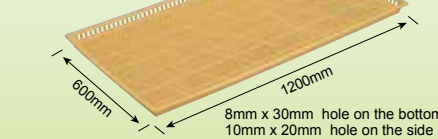


Tray

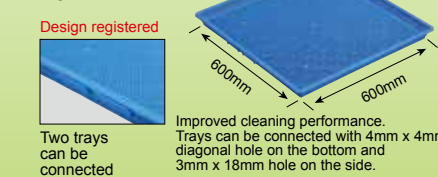
Petit MiniII Tray



Resin tray For E/TB



Half Tray For E/TB

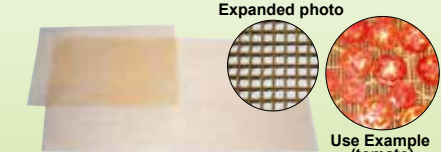


*Can also handle stainless-steel trays

Tray Optional

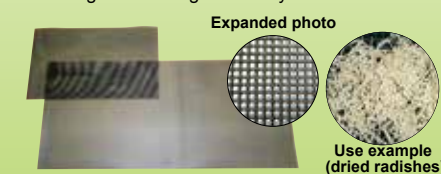
Teflon Net

Placing a Teflon net on the bottom of the tray prevents dried foods containing a large amount of sugar from sticking to the tray.



Mesh net

Placing a mesh net of 3×3mm on the bottom of the tray prevents dried foods from dropping through the netting of the tray.



Electric Dryer Optional

Stainless steel cleaning tray

Removes dry products dropped on the bottom of a dryer and captures condensation from dried foods which generate moisture.

Complete outdoor exhaust

Completely exhausts wet air from the dryer outdoors.
*With exhaust hood
For E-7H Exhaust hole size of φ165 (uses flexible aluminum of φ150)
For E-20HD/ Exhaust hole size of φ238 30HD (uses flexible aluminum of φ225)
*However, you must specify this when ordering the E-7H ceiling exhaust.



LCD touch panels (now applying for patent)

5 features

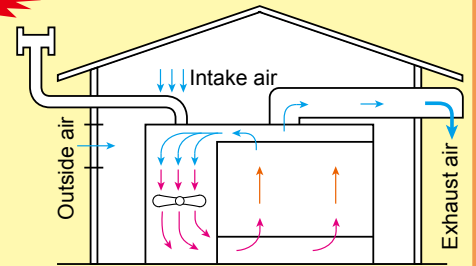
- 1) Original drying program unique to our company is installed as standard (Can record up to a maximum of 30 patterns)
- 2) Can freely set the temperature, time, airflow, and damper
- 3) Includes reservation timer that can set the time when drying ends
- 4) Intermittent operation functions
- 5) Graph display of set temperature and actual temperature after drying



Complete outdoor exhaust

The wet air that releases from the dryer is completely exhausted outdoors thanks to the TAIKI original exhaust duct. The inside of the room is refreshing thanks to the dry air. What's more, the air that enters the dryer is also fresh, so the dried items come out well, and the dryer does not use that much fuel.

Wet air is exhausted outdoors!



Customized orders corresponding to your needs

*Customized order handling takes 3 months after receiving the order.

① Customized design corresponding to the purpose of drying with large volume

Recommended for food drying needs with a volume of 1t or more at a time.



Container-type dryer



Flat-type dryer

② Corresponding to a variety of heat sources

Possible to manufacture dryers corresponding to a variety of heat sources.



Gas burner



Electric heater



Steam heater

How to read the model number

(Example) **E - 20 H D -**
E: Electricity Number of Trays Half Trays Two Side Blowing Method S: Timer, auxiliary temperature adjustment
TB: Diesel F: 3-tier airflow switch PRO: LCD touch panel

③ Specification changes corresponding to the installation environment



All stainless steel specification

Recommended for drying foods containing salt. To reduce the cost, it is possible to adopt a stainless steel specification only for the inside of a drying room.



Modification by cart

With use of a cart containing 15 trays, a more effective work system can be realized. (Both stainless steel cart and galvanized cart are available.)

④ Change of specifications to further increase drying effectiveness

Side Blowing Type

Changing from a standard lower blowing method to a side blowing method reduces the unevenness of the upper and lower trays. Can be changed to either standard specifications or cart type remodeling.
*Models handled: TB-30 and TB-60



Food Dryer Specification Table * A separate power transformer is required for use outside of Japan.

Product name	Dimensions (Width x depth x height) mm	Tray	Tray size mm	Power source	Power consumption (50/60Hz) W	Ampere required	Heat source	Nozzle G: Gallon	Air blower	Operation Box (digital display)			Length of power cord	Intake and exhaust of air	Air Blowing Method	Exhaust method	Portable caster	Discharge pipe diameter (mm)	Number of discharge pipes set	Oil tank	Body weight (kg)	Dry processing volume (kg) ^{*1}	Recommended air supply volume (m³/min)			
										Airflow adjustment	Automatic temperature rise	LCD panel Number of Dry Memory														
Petit MiniⅡ plus	390×440×560	4 Petit MiniⅡ trays	325mm × 325mm 25mm of depth	Single phase 100V	519/517	15A	Electricity	—	Axial flow fan 20W	—	—	—	2.6m	Manual	One Side Blowing	Back side exhaust	○	—	—	—	20	2	—			
E-3H plus	665×751×794	3 Half trays	600mm × 600mm 30mm of depth	Single phase 100V	1332/1335	15A	Electricity	—	Sirocco fan 25W	—	—	—	2.1m	Manual	One Side Blowing	Back side exhaust	○	—	—	—	54	6	—			
E-7H plus	665×751×1114	7 Half trays	600mm × 600mm 30mm of depth	Three- phase (⚡) or Single phase (⚡) 200V	2358/2333	20A	Electricity	—	Sirocco fan 50W	—	—	—	2.1m	Manual	One Side Blowing	Ceiling exhaust Back side exhaust <small>*Specify when ordering</small>	○	—	—	—	74	14	—			
E-7H Premium				76																						
E-20HD-S	871×1302×1450	20 Half trays	600mm × 600mm 30mm of depth	Three-phase 200V	6155/6203	30A	Electricity	—	Sirocco fan 200W	—	—	—	None	Manual AUTO	Two Side Blowing	Ceiling exhaust Back side exhaust	○	—	—	—	198	40～70	10			
E-20HD-PRO					6268					○	○	○(30 patterns)									204					
E-30HD-S	870×1302×1700	30 Half trays	600mm × 600mm 30mm of depth	Three-phase 200V	8765/8885	40A	Electricity	—	Sirocco fan 300W	—	—	—	None	Manual	Two Side Blowing	Ceiling exhaust Back side exhaust	○	—	—	—	231	60～105	15			
E-30HD-SPremium					8950					—	—	—									235					
E-30HD-PRO										○	○	○(30 patterns)		AUTO							237					
E-30HD-PRO Premium					241																					
E-60H-S	1988×1283×2103	60 Half trays	600mm × 600mm 30mm of depth	Three-phase 200V	18595/18835	75A	Electricity	—	Sirocco fan 300W x 2	—	—	—	None	Manual AUTO	One Side Blowing	Outdoor exhaust	○	—	—	—	542	120～210	30			
E-60H-PRO					18900					○	○	○(30 patterns)									547					
E-120H-S	3672×1278×2309	120 Half trays	600mm × 600mm 30mm of depth	Three-phase 200V	37040	150A	Electricity	—	Duct fan 750W	—	—	—	None	Manual AUTO	One Side Blowing	Outdoor exhaust	○	—	—	—	1095	240～420	60			
E-120H-PRO					37105					○	○	○(30 patterns)									1100					
TB-15-S	901×1802×1998	15 resin trays	600mm × 1200mm 30mm of depth	Single phase 100V	264/296	15A	Diesel	1.35	Voltage ventilation fan 40cm 100W	—	—	—	3.8m	Manual AUTO	Lower Blowing	Ceiling exhaust	-	φ120	2 straight cylinders, 1 half-straight cylinder, 2 curved cylinders, 1 P-top	90L	228	60～105	15			
TB-15-PRO	901×1802×2198				334/366						—	○									○(30 patterns)			234		
TB-30-F	1983×1488×2346	30 resin trays	600mm × 1200mm 30mm of depth	Single phase 100V	670/835	15A	Diesel	1.35	Voltage ventilation fan 50cm 750W	○	—	—	3.8m	Manual AUTO	Lower Blowing	Outdoor exhaust	-	φ150	3 straight cylinders, 1 half-straight cylinder, 2 curved cylinders, 1 P-top	90L	654	120～210	30			
TB-30-PRO					740/905						○	○									○(30 patterns)			660		
TB-60-F	3437×1488×2346	60 resin trays	600mm × 1200mm 30mm of depth	Single phase 100V	1005/1118	15A	Diesel	2.0	Voltage ventilation fan 50cm 750W	○	—	—	3.8m	Manual AUTO	Lower Blowing	Outdoor exhaust	-	φ150	3 straight cylinders, 1 half-straight cylinder, 2 curved cylinders, 1 P-top	90L	934	240～420	60			
TB-60-PRO					1075/1188						○	○									○(30 patterns)			940		