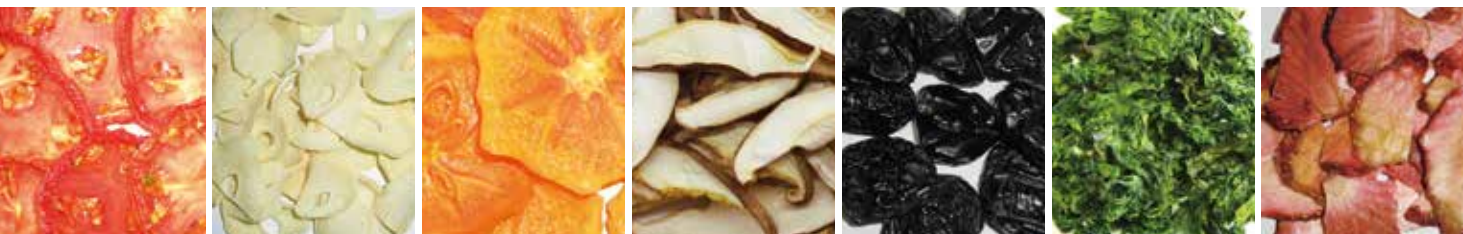


# Food Dryer Series

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



## Use Example

- |   |   |
|---|---|
| <p> <b>Vegetables</b> 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</p> <p> <b>Fruit</b> Persimmons (dried persimmons/partially-dried persimmons), apples, grapes, oranges, lemons, figs, blueberries, strawberries, mangoes, pineapples, bananas, pears, papayas, Japanese plums, prunes</p> <p> <b>Seafood</b> Brown seaweed, hijiki seaweed, dried sea lettuce, kelp, sea cucumbers, shrimp, dried fish</p> | <p> <b>Japanese confectioneries</b> Sweetened beans with sugar, amber sweets, rice crackers, dried rice cakes, thawed frozen food</p> <p> <b>Western confectioneries</b> Rusk, processed foods preserved with honey (glace/peel), thawed chocolate, pectin jelly</p> <p> <b>Teas</b> Herbs, turmeric, Angelica keiskei, bamboo, mulberry leaves, olives, yacon</p> <p> <b>Other</b> Meat, pregelatinized rice, fish boiled in soy sauce, dried baby sardines with Chinese peppers, pet food</p> |
|---|---|

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



# TAIKI SANGYO CO., LTD.



## Other related Products

### Food Crusher \*All models include a safety limit switch as standard

Large Crusher Sugar Mill	Large Crusher Hammer Mill	Medium-size Crusher Speed Mill	Small-size Crusher Mini Speed Mill
<p>Internal photo</p> <p>Equipped with inverter control as a standard</p> <p>&lt;Crushing Example&gt; Shiitake mushrooms crushing capacity: 10kg (uses screen of φ0.3mm) Average particle size after crushing: 100 mesh (150μm)</p>	<p>Internal photo</p> <p>Inverter control compatible products also available</p> <p>&lt;Crushing Example&gt; Shiitake mushrooms crushing capacity: 3kg/h (uses a screen of φ0.3mm) Average particle size after crushing: 100 mesh (150μm)</p>	<p>Internal photo</p> <p>With rotation number adjustment function</p> <p>&lt;Crushing Example&gt; Shiitake mushrooms crushing capacity: 1.3kg/h Average particle size after crushing (1 minute crushing): 100 mesh (150μm)</p>	<p>Internal photo</p> <p>Simple structure easy to clean</p> <p>&lt;Crushing Example&gt; Shiitake mushrooms crushing capacity: 700g/h Average particle size after crushing (2 minutes crushing): 100 mesh (150μm)</p>

### Specification Table

Product Name	Large Crusher Sugar Mill	Large Crusher Hammer Mill	Medium-size Crusher Speed Mill	Small-size Crusher Mini Speed Mill	Crushing Example(Carrots)
Model	TS-300	HM-100	MS-20	MS-09	
Power Source	Three-phase 200V	Single phase 100V	Single phase 100V	Single phase 100V	
Power consumption	2.2KW	0.75kW	1.5kW	1.2kW	
Crushing capacity	10~20kg/h	5~10kg/h	2~3kg/h	1~2kg/h	
External dimensions	1210 × 600 × 750mm	300 × 500 × 540mm	300 × 210 × 440mm	180 × 180 × 290mm	
Weight	80kg	25kg	14kg	4.2kg	
Feature	6 types (φ0.3, 0.4, 0.7, 2, 3, 6mm) Screen 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 Slicer

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

All stainless steel specification

SH-6

MRC-100REMS

Product Name	SH-6	MRC-100REMS
Power Source	Single phase 100V	Single phase 100V
Power consumption	200W	200W
Maximum processing size	160mm of width × 50mm of thickness	160mm of width × 50mm of thickness
Cutting width	6mm (Straight slices)	180kg/h
Processing capacity	180kg/h	180kg/h
External dimensions	420 × 260 × 320mm	315 × 570 × 680mm
Weight	19kg	30kg

### Vegetable and Fruit Slicer

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).

T-745E

VC-4

\*With exclusive platform

Round slices

Rectangular slices

Product Name	Vegetable and Fruit Slicer	
Model	T-745E	VC-4
Power Source	Single phase 100V	Single phase 100V
Power consumption	150/180W	200W
Maximum processing capacity	80 × 150mm	100 × 150mm
Slice type	Choose either round slices or rectangular slices	Choose either round slices or rectangular slices
Cutting width	Round slices 3, 5, 7mm Rectangular slices Diagonal of 2, 3, 4, 5mm (select)	0~13mm 3 × 4mm
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.

V-301

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</td <td>One side heating method</td>	One side heating method
Seal length	300mm
Seal width	10mm or 5mm
Heating time	0.1~2.3 sec.
Corresponding film thickness * 2</td <td>Total less than 0.3mm</td>	Total less than 0.3mm
Table size	315mm of width × 180mm of depth
External dimensions	400 × 420 × 228mm
Weight	12.3kg

\*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.

### 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.

FS-215

FS-315

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</td <td>One side heating method</td> <td>One side heating method</td>	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</td <td>Total less than 0.2mm</td> <td>Total less than 0.2mm</td>	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

\*1 Heating wire located under the sealing device.  
\*2 Indicates a total of two or more sheets, but may change according to voltage and film material.

### Desktop-type Vacuum Packing Machine Various types are available.

<p>Distribution network</p> <p> <b>TAIKI SANGYO CO., LTD.</b> https://www.taikisangyo.co.jp/</p> <p>Head Office: 3-3 Seishin-cho, Kita-ku, Okayama-shi, Okayama, 700-0027 TEL. +81-86-252-1178 FAX. +81-86-252-6690</p> <p>Tohoku Sales Office: 1139-3 Aza-shibazawa, Shimoda, Morioka-shi, Iwate, 028-4134 TEL. +81-19-601-4830 FAX. +81-19-601-4831</p> <p>Kanto Sales Office: 345 Honzawa, Yoshimi-cho, Hiki-gun, Saitama, 355-0163 TEL. +81-493-53-2788 FAX. +81-493-53-2799</p> <p>Kyushu Sales Office: 11365-2 Aza-Kirishima, Oaza-Kanoda, Saito-shi, Miyazaki, 881-0104 Eastern Kyushu Sun Green Corporate Park TEL. +81-983-43-4860 FAX. +81-983-32-0990</p>	<p>Dealer</p>
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# Electric Dryer E Series

Product warranty temperature  
Maximum 70°C\*2

MADE IN JAPAN Reliability

## Petit Mini II



## E-3H



## E-7H (Premium)



Stainless steel  
SUS304 Type

Equipped  
with  
AC100V  
electric  
heater

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

Optional  
Stainless  
steel  
cleaning  
tray

Equipped  
with  
AC100V  
electric  
heater

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

Optional  
Stainless  
steel  
cleaning  
tray

Equipped  
with  
AC200V  
electric  
heater

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

Optional  
Complete  
outdoor  
exhaust

Optional  
Stainless  
steel  
cleaning  
tray

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

## E-20H S/ADP



## E-30H S/ADP



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

New  
Release

Equipped  
with  
AC200V  
electric  
heater

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

Optional  
Complete  
outdoor  
exhaust

Optional  
Stainless  
steel  
cleaning  
tray

## E-60H S/ADP



## E-120H S/ADP



New  
Release

Equipped  
with  
AC200V  
electric  
heater

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

Complete  
outdoor  
exhaust

Optional  
Stainless  
steel  
cleaning  
tray



Compatible with cart type

New  
Release

Equipped  
with  
AC200V  
electric  
heater

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

Complete  
outdoor  
exhaust

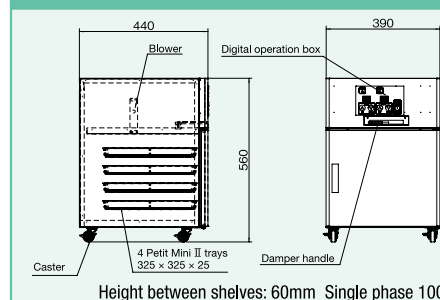
Optional  
Stainless  
steel  
cleaning  
tray



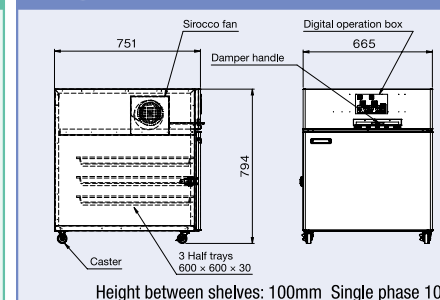
Compatible with cart type

## Exterior Dimensions of Electric Dryer Series

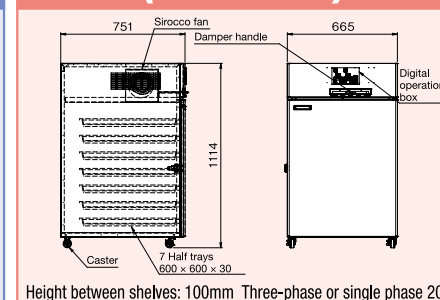
### Petit Mini II



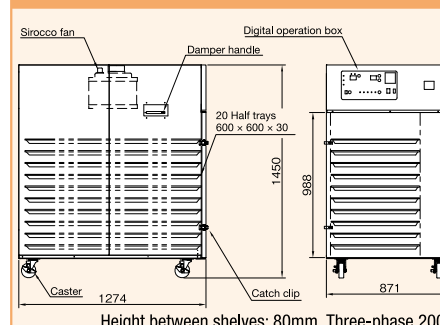
### E-3H



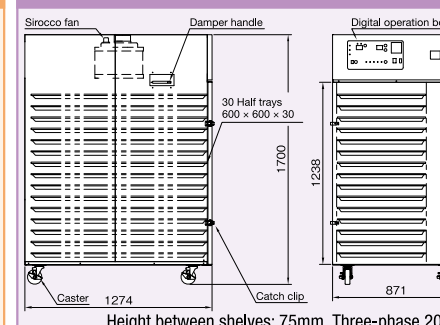
### E-7H (Premium)



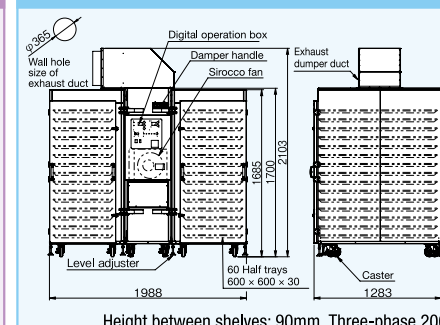
### E-20H



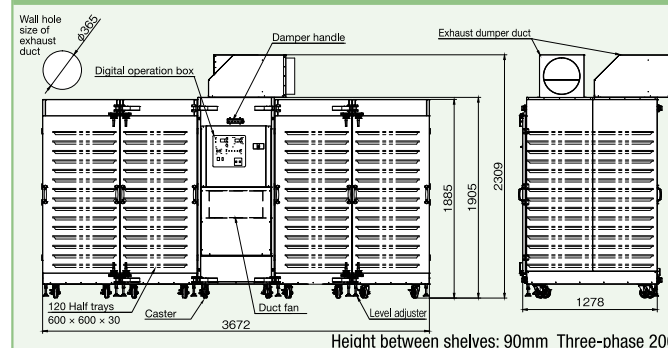
### E-30H



### 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.

《Electric Dryer E Series》

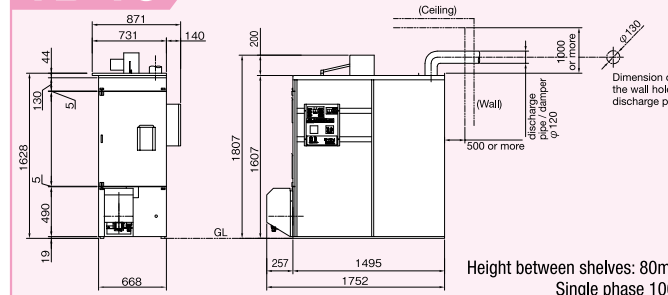
- Use an outlet with exclusive wiring (except for E-20H, E-30H, E-60H and E-120H)
- In the case of E-20H, E-30H, E-60H and E-120H, separate electrical installation is required (connection to power source from control panel of the frame).

《Diesel Dryer TB Series》

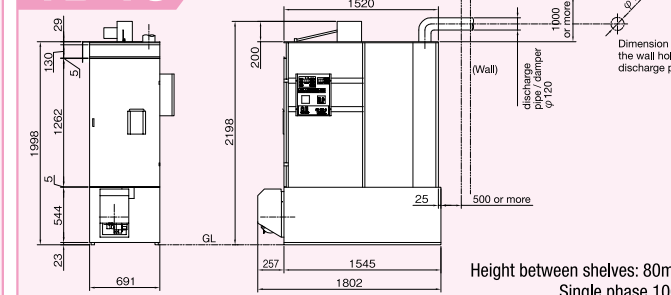
- Horizontal discharge pipe shall be led outdoors at a gradient of  $\frac{1}{10}$ .
- For TB-30 and TB-60, a separate inlet shall be installed for ambient air.

## External Dimensions of Diesel Dryer TB Series

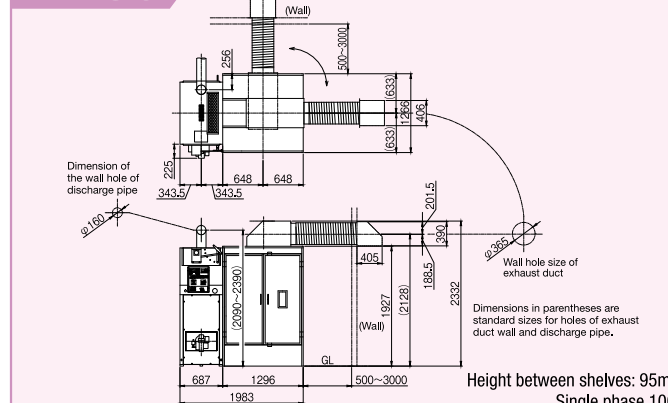
### TB-10



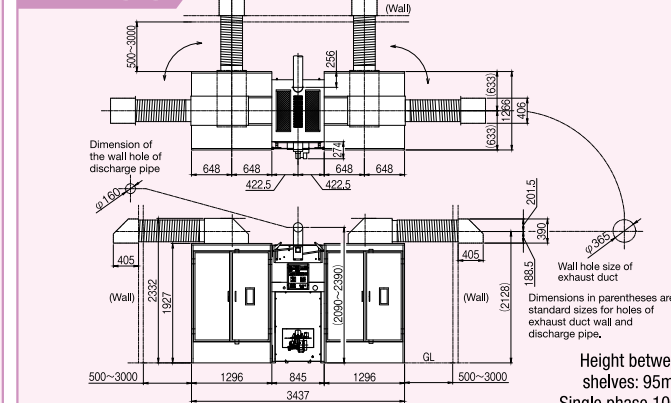
### TB-15



### TB-30



### TB-60



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

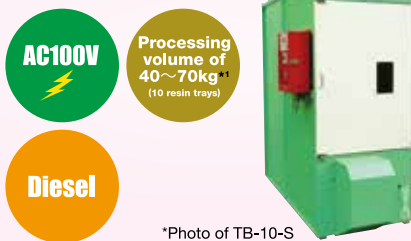


# Diesel Dryer TB Series

Product warranty temperature  
Maximum 70°C<sup>2</sup>

MADE IN JAPAN Reliability

## TB-10 S/ADP



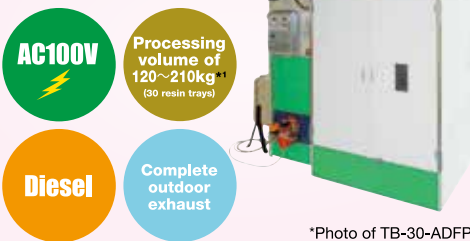
\*Photo of TB-10-S

## TB-15 S/ADP



\*Photo of TB-15-ADP

## TB-30 F/ADFP



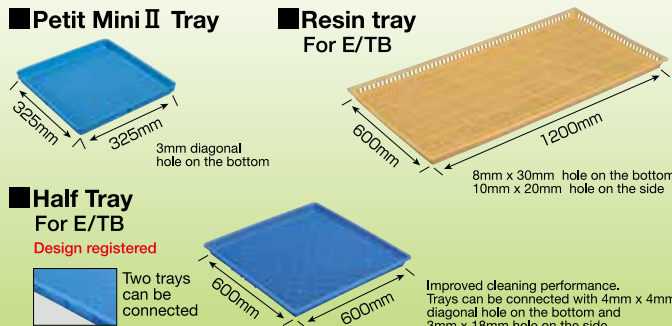
\*Photo of TB-30-ADFP

## TB-60 F/ADFP



\*Photo of TB-60-ADFP

### 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 (For E-7H/20H/30H)

Completely exhausts wet air from the dryer outdoors.  
\*With exhaust hood  
For E-7H Exhaust hole size of  $\phi 165$  (uses flexible aluminum of  $\phi 150$ )  
For E-20H/30H Exhaust hole size of  $\phi 238$  (uses flexible aluminum of  $\phi 225$ )

### Tray Optional

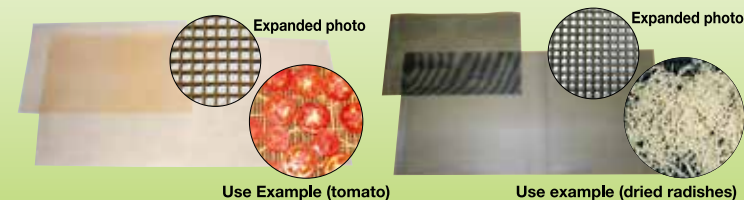
For Petit Mini II Tray 295x295mm  
For Resin Tray 550x1160mm  
For Half Tray 550x550mm

### 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 3x3mm on the bottom of the tray prevents dried foods from dropping through the netting of the tray.



## 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	Ampere required	Heat source	Nozzle G: Gallon	Air blower	Operation Box (digital display)				Length of power cord	Intake and exhaust of air	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	5 pattern drying program	auxiliary temperature adjustment										
Petit Mini II	390×440×560	4 Petit Mini II trays	325mm × 325mm 25mm of depth	Single phase 100V	519/517W	15A	Electricity	—	Axial flow fan 20W	—	—	—	—	2.6m	Manual	Back side exhaust	○	—	—	—	20	2	—
E-3H	665×751×794	3 Half trays	600mm × 600mm 30mm of depth	Single phase 100V	1332/1335W	15A	Electricity	—	Sirocco fan 25W	—	—	—	—	2.1m	Manual	Back side exhaust	○	—	—	—	54	6	—
E-7H	665×751×1114	7 Half trays	600mm × 600mm 30mm of depth	Three- phase or Single phase 200V	2358/2333W	20A	Electricity	—	Sirocco fan 50W	—	—	—	—	2.1m	Manual	Back side exhaust	○	—	—	—	74	14	—
E-7H Premium																					76		
E-20H-S	871×1274×1450	20 Half trays	600mm × 600mm 30mm of depth	Three-phase 200V	6755/6803W	30A	Electricity	—	Sirocco fan 200W	—	—	—	—	None	Manual	Back side exhaust	○	—	—	—	187	40~70	10
E-20H-ADP					6820/6868W						○	AUTO			192								
E-30H-S	871×1274×1700	30 Half trays	600mm × 600mm 30mm of depth	Three-phase 200V	9305/9425W	40A	Electricity	—	Sirocco fan 300W	—	—	—	—	None	Manual	Back side exhaust	○	—	—	—	220	60~105	15
E-30H-ADP					9370/9490W						○	AUTO			226								
E-60H-S	1988×1283×2103	60 Half trays	600mm × 600mm 30mm of depth	Three-phase 200V	18595/18835W	75A	Electricity	—	Sirocco fan 300W x 2	—	—	—	—	None	Manual	Outdoor exhaust	○	—	—	—	542	120~210	30
E-60H-ADP					18660/18900W						○	AUTO			547								
E-120H-S	3672×1278×2309	120 Half trays	600mm × 600mm 30mm of depth	Three-phase 200V	37040W	150A	Electricity	—	Duct fan 750W	—	—	—	—	None	Manual	Outdoor exhaust	○	—	—	—	1095	240~420	60
E-120H-ADP					37105W						○	AUTO			1100								
TB-10-S	871×1752×1628	10 resin trays	600mm × 1200mm 30mm of depth	Single phase 100V	203/216W	15A	Diesel	1.0	Voltage ventilation fan 35cm 100W	—	—	—	○	3.8m	Manual	Ceiling exhaust	—	φ120	2 straight cylinders, 1 half-straight cylinder, 2 curved cylinders, 1 P-top	40L	101	40~70	10
TB-10-ADP	871×1752×1807				273/286W						○	AUTO			107								
TB-15-S	901×1802×1998	15 resin trays	600mm × 1200mm 30mm of depth	Single phase 100V	264/296W	15A	Diesel	1.35	Voltage ventilation fan 40cm 100W	—	—	—	○	3.8m	Manual	Ceiling exhaust	—	φ120	2 straight cylinders, 1 half-straight cylinder, 2 curved cylinders, 1 P-top	40L	228	60~105	15
TB-15-ADP	901×1802×2198				334/366W						○	AUTO			234								
TB-30-F	1983×1488×2346	30 resin trays	600mm × 1200mm 30mm of depth	Single phase 100V	670/835W	15A	Diesel	1.35	Voltage ventilation fan 50cm 750W	Strong, medium, weak	—	—	○	3.8m	Manual	Outdoor exhaust	—	φ150	3 straight cylinders, 1 half-straight cylinder, 2 curved cylinders, 1 P-top	90L	654	120~210	30
TB-30-ADFP					740/905W						○	AUTO			660								
TB-60-F	3437×1488×2346	60 resin trays	600mm × 1200mm 30mm of depth	Single phase 100V	1005/1118W	15A	Diesel	2.0	Voltage ventilation fan 50cm 750W	Strong, medium, weak	—	—	○	3.8m	Manual	Outdoor exhaust	—	φ150	3 straight cylinders, 1 half-straight cylinder, 2 curved cylinders, 1 P-top	90L	934	240~420	60
TB-60-ADFP					1075/1188W						○	AUTO			940								

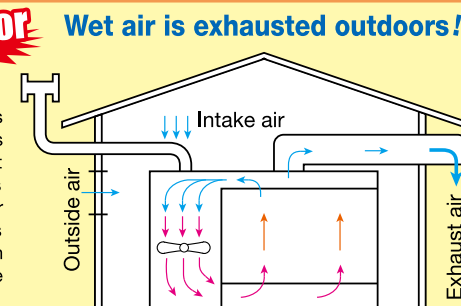
## Design change corresponding to installation environment



- Exhaust with high flexibility realized by adopting flexible aluminum by making compact outdoor exhaust of the 30/60 Model.
- Drying room of Model 30 can be fixed at either left or right.

## Complete outdoor exhaust

Wet air generated from dryer is completely exhausted outdoors via the TAIKI original exhaust duct. The dry room always remains fresh with dry air. As air entering the dryer is always fresh, dried foods always remain in excellent condition and large fuel savings are achieved.



## Customized orders corresponding to your needs

### 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.



Electric heater



Steam heater

### 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 the combination of a cart containing 30 trays and a drying room designed for a cart, a more effective work system can be realized. (Both stainless steel cart and zinc coating cart are available.)

### ④ Corresponding to specialization in a hot wind environment unit

A hot wind generator alone also can be provided.



## How to read the model number

(Example) **E - 20 H -**     
E: Electricity  
TB: Diesel  
20: Number of Trays  
H: Half Trays  
S: Timer, auxiliary temperature adjustment  
A: 5 step temperature adjustment  
D: Automatic exhaust damper  
F: 3-tier airflow switch  
P: 5 pattern drying program