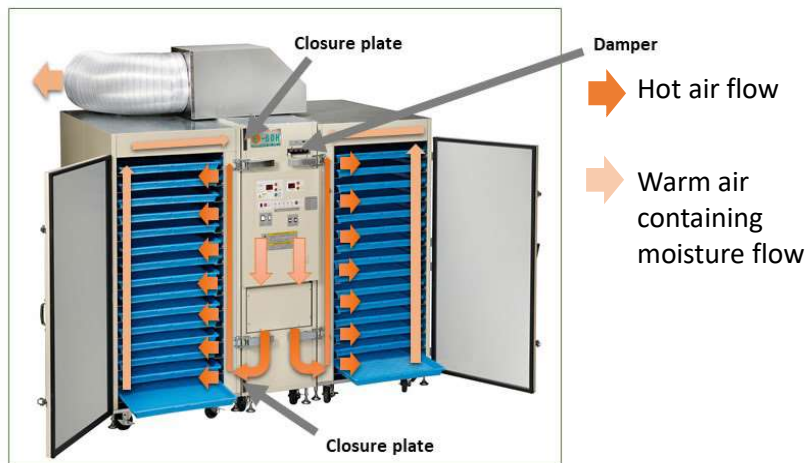


## CO2排出ゼロで環境に優しく 安心・安全な食品加工用電気乾燥機

**大紀産業株式会社**は、乾燥野菜やドライフルーツが簡単に作れる食品乾燥機の日本国内のシェア30%強を誇るトップメーカーで、自社で設計から製造・出荷に至るまで一貫生産しています。2008年に開発した業界初の業務用電気乾燥機は、『安全かつ効率的な電気式』『家庭用電源で使用可能』という2つの画期的な特長が評価され大ヒット、変形品や傷モノの規格外品の農産物が廃棄されず乾物として生まれ変わり、日本中の農産物直売所で乾物商品が並ぶきっかけとなりました。特に1回の処理が100kgを超える大型電気乾燥機は国内で競合がない、オンリーワン商品です。



### 製品の特長

1回の処理量が多くなるほど乾燥の難易度が高くなります。省電力化やムラなく乾燥させる技術、停電が起きても停電直前のプログラムを記憶したまま自動復帰する技術など、独自の制御アルゴリズムが強みです。さらにこの部分は基板化しています。特に処理量が100kgを超える大型電気乾燥機は、電気式乾燥機として日本国内最大の処理量を誇っています。電気乾燥機は、灯油を熱源とした乾燥機に比べ、CO<sub>2</sub>排出ゼロ、低ランニングコスト、定期メンテナンス不要などのメリットに加え、石油を使用するボイラー乾燥機よりも故障が格段に少ないなど数多くのメリットがあります。

### 競合製品との比較優位性

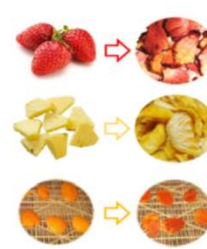
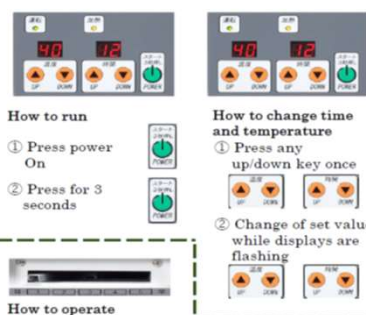
競合メーカーは中国製・韓国製の製品になりますが、これらの製品は内部循環風量が2~4割程度少ないです。そのため乾燥にムラがあり、かつ水分排出量が少ない。さらに、海外メーカーは弊社の電気乾燥機に比べ、乾燥時間が2割程度余分にかかります。（消費電力も2割程度アップ）このように、海外メーカー製品製と比較した場合、性能面で大きな優位性があります。日本国内の競合メーカーの電気乾燥機は小型機種しかなく、差別化が図れています。日本国内競合メーカーとは、灯油バーナーを熱源としたボイラー式乾燥機と比較されることが多いですが、電気乾燥機は煙突が不要で廃熱ロスがない為、熱効率が20~30%高い、定期メンテナンスが不要、故障が少ないことが大きな特徴です。

製品性能  
乾燥温度  
乾燥時間  
ダンパー

**TAIKI SANGYO CO., LTD.**  
**Drying is the keyword**

Advantages of the Electric Dryer

- 1) Safe & Secure
- 2) Zero CO<sub>2</sub>
- 3) Energy Saving
- 4) Handy
- 5) Silent Fan

**How to run**

- ① Press power On
- ② Press for 3 seconds


**How to change time and temperature**

- ① Press any up/down key once
- ② Change of set value while displays are flashing


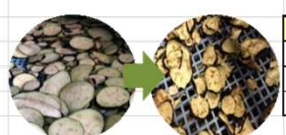
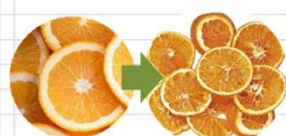
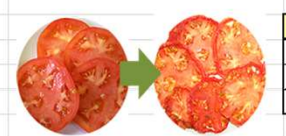

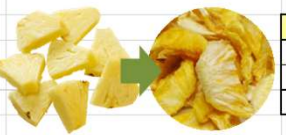
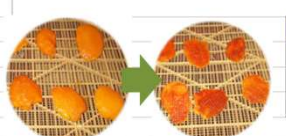



**How to operate damper handle**

Drying with good efficiency can be realized by moving the damper handle to the damper scale 1 at start of drying and moving it to the damper scale 2 through 4 as the material is gradually dried.

**Flow of drying process**  
Washing → Slicing → Drying → Crushing → Packaging



※以下に表示した温度はテスト例です  
※乾燥時間は、トレイの数とテスト品の厚さによって異なります。  
※実際に乾燥させる材料で温度・乾燥時間を調整して下さい。

<p><b>Mushroom</b></p>  <table border="1"> <tr><td colspan="2">Total 24 hours</td></tr> <tr><td>Process</td><td>SET</td></tr> <tr><td>Temperature</td><td>40°C→50°C</td></tr> <tr><td>Hour</td><td>11h → 13h</td></tr> <tr><td>Damper</td><td>Full Open (1)</td></tr> </table> <p>※ Quantity about 4kg per tray</p>	Total 24 hours		Process	SET	Temperature	40°C→50°C	Hour	11h → 13h	Damper	Full Open (1)	<p><b>Eggplant</b></p>  <table border="1"> <tr><td colspan="2">Total 16 hours</td></tr> <tr><td>Process</td><td>SET</td></tr> <tr><td>Temperature</td><td>45°C</td></tr> <tr><td>Hour</td><td>12 hours</td></tr> <tr><td>Damper</td><td>Full Open (1)</td></tr> </table> <p>※ Cut into 1/4 inches, Quantity about 4kg per tray</p>	Total 16 hours		Process	SET	Temperature	45°C	Hour	12 hours	Damper	Full Open (1)
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## Eco-friendly with Zero CO2 emission, Safe and Secure Electric Dryer for Food Processing

**TAIKI SANGYO CO., LTD.** is a top manufacturer of food dryers with a market share of over 30% in Japan, making it easy to produce dried vegetables and fruits. The industry's first commercial electric dryer, developed in 2008, was a huge hit because of its two innovative features: safe and efficient operation derived from electric type, and availability to household power supply.

Non-specified agricultural products such as wounds and deformation can be reborn as dry products instead of being discarded, triggering the lineup of dry products at direct sales outlets of agricultural products throughout Japan.



### Major Features and Advantages

The greater volume a dryer has in one batch, the more difficult drying process will become. Our technology saves power and ensures uniform drying. In addition, even if a power outage occurs, the original control algorithm automatically restores the program just before the power outage is stored. This sequence is printed into circuit boards. In particular, large dryers with a throughput of over 100 kg boast the largest among electric dryers in Japan. Electric dryers have many advantages over boiler dryers that use kerosene or gas as a heat source; zero CO2 emissions with electricity derived from renewable energy, low running costs, no periodic maintenance and significantly fewer failures.

### Competitive Advantage

Competing manufacturers are Chinese and Korean products. Compared to our electric dryers, products from the two countries have by 20 to 40% less air volume for the internal circulation. Therefore, there is drying unevenness, and the amount of discharged water is small. As overseas products take about 20% extra drying time, our electric dryers can advantageously reduce power consumption by about 20%.

In Japan, there are not so many competitive dryers. Compared with boiler dryers of potential competitors using kerosene or gas burners as a heat source, electric dryers do not require a chimney and have no waste heat loss. Major feature electric dryers are that there is no maintenance and there are few failures.

## Performance

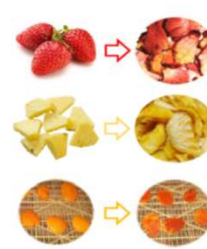
### Table of the Drying Temperature & Time


## TAIKI SANGYO CO., LTD.

### Drying is the keyword

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**How to run**

- ① Press power On
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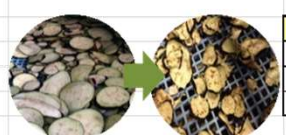
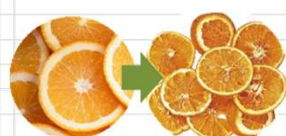
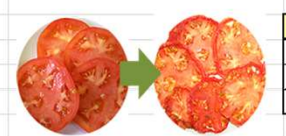

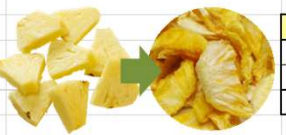
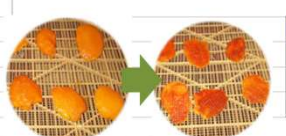



Drying with good efficiency can be realized by moving the damper handle to the damper scale 1 at start of drying and moving it to the damper scale 2 through 4 as the material is gradually dried.

**Flow of drying process**

Washing → Slicing → Drying → Crushing → Packaging



The following temperature is just an example/standard.  
 Drying time depends on the quantity on the tray and thickness of the row material.  
 Please record the real data. and create your own table.

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Temperature	40°C																				
Hour	20hours																				
Damper (Automatic)	1/4 Open(4)																				
Total 12 hours																					
Process	SET																				
Temperature	70 °C																				
Hour	10hours																				
Damper (Automatic)	1/2 Open(3)																				