



**INDO THAI GLOBAL**

— (SOLAR DRYER MANUFACTURER) —

## SOLAR DRYER



*“Efficient, Hygienic & Sustainable  
Drying Solutions.”*

Advanced Solar & Hybrid Drying Systems



# INTRODUCTION

## About Indo Thai Global

Indo Thai Global provides advanced solar drying technology designed for agriculture, food processing, and herbal industries.



**INDO THAI GLOBAL**

Our solar dryers help farmers and businesses reduce drying time while maintaining product quality and hygiene.

## Our Mission

To promote sustainable drying technology using renewable solar energy.

## Our Vision

To become a global leader in solar drying solutions.



## Industries We Serve



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### Our Vision

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## Industries We Serve

- ✓ Agriculture
- ✓ Food Processing
- ✓ Fisheries
- ✓ Spice Processing
- ✓ Herbal Industry
- ✓ Organic Farming



Agriculture



Food Processing



Herbal Industry



Spice Processing

# WHY SOLAR DRYERS

## Advantages of Solar Drying

- ✓ Uses renewable solar energy
- ✓ Reduces electricity costs
- ✓ Hygienic drying (protected from dust & insects)
- ✓ Improves shelf life of products
- ✓ Higher market value for dried products



## Traditional Drying vs Solar Drying

Feature	Traditional	Solar Dryer
Hygiene	Low	High
Drying Speed	Slow	Fast
Weather Dependency	High	Low
Product Quality	Inconsistent	Uniform

## SMALL CAPACITY MODELS

### Model ITG-SD5

Capacity: 5 kg

Specifications:

- ✓ Trays: 3
- ✓ Solar panels: 1
- ✓ Fans: 1
- ✓ Temperature: 45–65 °C
- ✓ Machine weight: 25 kg

Applications:

- ✓ Herbs, vegetables, fruits, spices.



### Model ITG-SD25

Uses:

- ⚡ Solar energy
- ⚡ Electric / biomass backup

Applications:

- ✓ Chilli, ginger, turmeric, fruits.



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## MEDIUM CAPACITY MODELS

### Model ITG-SD50

Capacity: 50 kg

Specifications:

- ✓ Trays: 10
- ✓ Solar panels: 2
- ✓ Fans: 2–3
- ✓ Temperature: 45–70°C
- ✓ Weight: 120 kg

Applications:

- ✓ Spices, vegetables, fish.



### Model ITG-SD100

Capacity: 100 kg

Specifications:

- ✓ Trays: 20
- ✓ Solar panels: 3–4
- ✓ Fans: 4
- ✓ Temperature: 50–75°C
- ✓ Machine weight: 250 kg

Applications:

- ✓ Fruits, herbs, commercial drying:



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## LARGE CAPACITY MODELS

### Model ITG-SD250 (Hybrid)

Capacity: 250 kg

Specifications:

- ✓ Trays: 40
- ✓ Solar panels: 6
- ✓ Fans: 6
- ✓ Hybrid heating system
- ✓ Temperature: 50–80°C
- ✓ Machine weight: 500 kg

Applications:

- ✓ Large farms and food processing.



### Model ITG-SD500 (Industrial)

Capacity: 500 kg

Trays: 80

- ✓ Solar panels: 10+
- ✓ Fans: 10
- ✓ Hybrid heating system
- ✓ Temperature: 50–90°C
- ✓ Machine weight: 900 kg

Applications:

- ✓ Industrial food processing
- ✓ And fish drying.



# PRODUCTS THAT CAN BE DRIED

## Fruits

- Mango
- Banana
- Pineapple
- Apple
- Papaya



## Vegetables

- Onion
- Tomato
- Carrot
- Garlic
- Beetroot



## Spices

- Turmeric
- Ginger
- Chilli
- Pepper
- Coriander



## Herbs & Medicinal Plants

- Neem
- Tulsi
- Mint
- Aloe Vera
- Ashwagandha



## Fish & Meat



# TECHNICAL FEATURES

## Main Components

### Solar Panels

High-efficiency photovoltaic panels for powering fans and controls.

### Solar Fans

Ensure uniform airflow and faster drying.

### Drying Chamber

Food-grade stainless steel chamber with insulation.

### Drying Trays

Stainless steel mesh trays for hygienic drying.



## Optional Features

- ✓ Digital temperature control
- ✓ Humidity sensors
- ✓ Automatic airflow control
- ✓ Stainless steel structure
- ✓ Mobility wheels



## Optional Features

- ✓ Digital temperature control
- ✓ Humidity sensors
- ✓ Automatic airflow control
- ✓ IoT Monitoring System





**INDO THAI GLOBAL**

— (SOLAR DRYER MANUFACTURER) —

# Thank You!

We look forward to doing business with you.

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