



# Harsha Equipments

Vegetable Dryer Machine Manufacture



Vegetable  
Washer



Vegetable  
Peeler



Vegetable  
Slicer



Heat Pump  
Dehydrator



Pulveriser



## Contact Information

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<http://www.harshaequipments.com>

# **Harsha Equipments**

Vegetable Dryer Machine Manufacture

Established in Coimbatore in 2014, Harhs Tools has quickly grown its footprint with branch offices in Tirupur, Chennai, and Bangalore. We specialize in precision-engineered tooling, maintaining a dedicated production facility. While we offer cost-effective options using MS (Mild Steel), our specialty lies in high-quality products crafted from SS 304 food-grade material. Our focus is strictly on electrical methods in our processes, ensuring efficient and reliable solutions for our clients.



## **Vision**

When you work with Harsha Equipment, you partner with a team of compressed air experts who prioritize your needs. Our goal is to provide the best outcomes for your business, with modern, reliable equipment that is cool and energy efficient together with the right advice, and an unsurpassed commitment to service. We pride ourselves on our quick response times and reliability.



## **Mission**

When you work with Harsha Equipment, you partner with a team of compressed air experts who prioritize your needs. Our goal is to provide the best outcomes for your business, with modern, reliable equipment that is cool and energy efficient together with the right advice, and an unsurpassed commitment to service. We pride ourselves on our quick response times and reliability.



## WHY CHOOSE US

Choose Harsha Equipment, is to choose an Intelligent Steward



### SERVICE

When you work with Harsha Equipment, you partner with a team of experts who prioritize your needs. Our goal is to provide the best outcomes for your business, with modern, reliable equipment that is cool and energy efficient together with the right advice, and an unsurpassed commitment to service. We pride ourselves on our quick response times and reliability.



### INTELLIGENT

Our team of technical experts always aim to provide the right solutions to address your needs. We listen to your concerns and make sure we provide the best advice. Spiraling energy costs are affecting all businesses. To maximize the efficiency of your drying system we conduct Demand Analysis testing and reports and examine how your system can be improved to limit energy consumption and save your money. Our experienced team can train your staff in adding value to your business.



### RELIABLE

We are in the unique position of being able to satisfy all your d requirements. We offer it all under one roof — we produce, sell, and service all aspects of Vegetable Processing and Drying. We understand how important it is for your business to be operational always. Our ability to satisfy all elements of your drying requirements, whether it be production, sales or service, stands us apart in the industry.



### PROFESSIONAL

Harsha Equipment, a multi purpose food dryer manufacturer with advanced machine and professional skills supporting 24 hours online service, have over 10 years experience in drying technology.

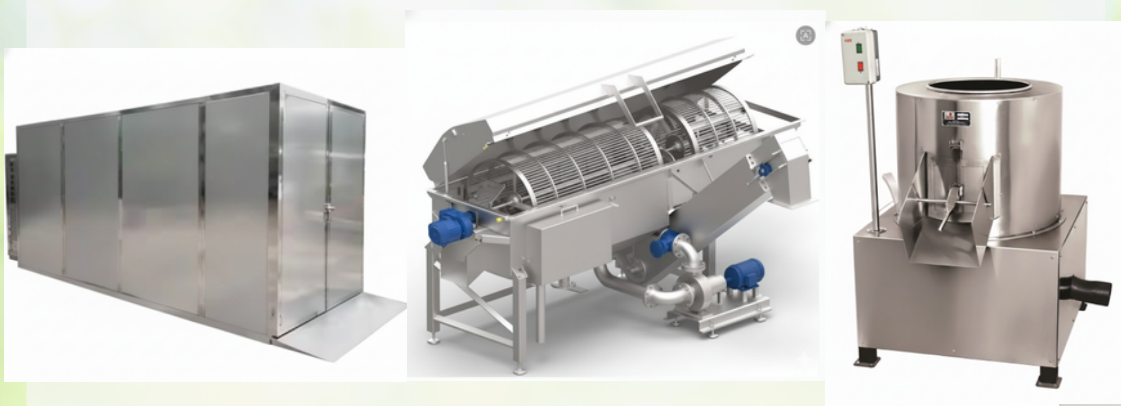


### HIGH EFFICIENCY

Our standard in food dehydration meet most factory needs and we also supply Heat Pump Dehydrator, Air Pump Dehydrator which are suited to projects of all kinds of food material of different capacity.

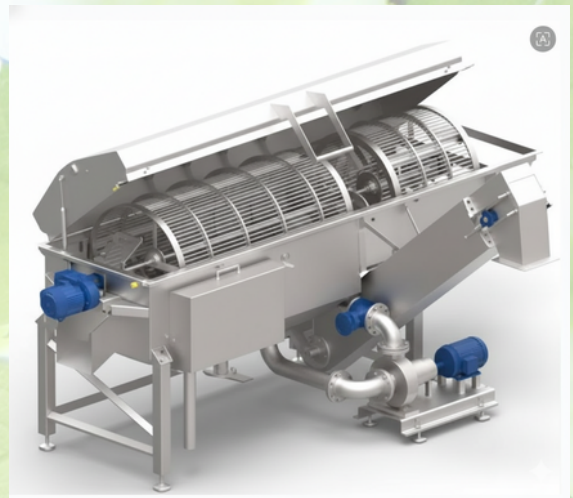
# Our Products

- Vegetable Washer
- Vegetable Peeler
- Vegetable Slicer or Cutter
- Electric Dehydrator
- Heat Pump Dehydrator
- Air Pump Dehydrator
- Bulk Type Dehydrator
- Pulveriser
- Packing Machines



## VEGETABLE WASHING MACHINE

A vegetable washing machine is a specialized device designed to clean vegetables (and often fruits) by removing dirt, pesticides, bacteria, and other contaminants efficiently. These machines are commonly used in both commercial food processing and increasingly in households, especially for health-conscious users.



## VEGETABLE PEELER

### ● POTATO PEELER

- 1HP motor.
- Stainless steel body.
- Heavy duty machine.
- Multi purpose peeler
- 25 Kg/Hour

### ● GARLIC PEELER

- 0.5HP motor.
- 20 Kg/Hour
- Wet type Peeler
- High Efficiency, Easy to clean



## VEGETABLE SLICER OR CUTTER

### ● VEGETABLE SLICER

- 230V (single phase).
- 1 HP copper motor.
- Multi purpose vegetable slicer (Slicing, cutting, chopping, finger chips).
- Speeds up the slicing process.
- 10 types of blades are available.
- Reduces manual labor.
- 20 Kg / Hour



## PULVERISER

**Capacity Options: 10 kg/hr, 20 kg/hr, 50 kg/hr (based on model and usage).**

- Power Supply: 220V (Single Phase)/415V (3Phase).
- Motor Power: 2HP to 10 HP (depending on output capacity).
- Body Material: Stainless Steel (SS 304/SS 316) or Mild Steel (powder coated).
- Contact Parts Material: SS 304 (food-grade) or as specified.
- Cooling System: Air or water-cooled.
- Dust Collection: Optional dust collector or cyclone separator/attachment.
- Maintenance: Easy to open and clean grinding chamber.
- Optional Features: Interchangeable screens/sieves, Castor wheels, Hopper vibration.





## DOMESTIC DRYER

We need a vegetable dryer machine for home to extend shelf life, reduce food waste, create healthy, preservative-free snacks, save money by buying in bulk, and enjoy seasonal produce year-round by removing moisture, preserving nutrients, and controlling the drying process efficiently, unlike unreliable sun-drying.

### Key Benefits:

Dehydration ensures long-term preservation by removing water, preventing spoilage and eliminating the need for refrigeration. It retains and concentrates more nutrients than freezing or canning, offering easily digestible energy. This process helps reduce food waste and saves money by preserving surplus harvests. It also allows for healthy snacking by controlling ingredients and offers convenience with ready-to-use dried ingredients.





## COMMERCIAL DEHYDRATOR

SL NO.	CAPACITY	TRAY SIZE (APPROXIMATE)	QUANTITY (in Kg)	MACHINE SIZE	VOLT	DETAILS	TOTAL CONNECTING LOAD
1	5-Tray	16"X32"	0-25	28"X34" X28"	230 V	Single Phase	1500 W
2	10-Tray	16"X32"	50 Max	28"X34" X50"	230 V	Single Phase	2000 W
3	20-Tray	16"X32"	100 Max	34"X48" X50"	230 V	Single Phase 3phase	3000 W
4	24-Tray	16"X32"	120 Max	60"X34" X48"	440 V	Single Phase 3phase	4000 W
5	30-Tray	33"X33"	150 Max	60"X34" X48"	440 V	Single Phase 3phase	3000 W
6	50-Tray	33"X33"	250 Max	60"X34" X48"	440 V	3Phase	4000 W
7	100-Tray	33"X33"	500 Max	72"X34" X48"	440 V	3Phase	4000 W





## HEAT PUMP DEHYDRATOR

- A heat pump dehydrator is a specialized type of food dehydrator that uses a heat pump to efficiently remove moisture from food.
- Capacity (50-100 kg/batch), Material (stainless steel), power requirements (1000-3000 Watts, 230-440V) & Temperature range (60-80°C).
- Material: Dehydrators are made of stainless steel, which is durable and easy to clean.
- Automation: Dehydrators offer automatic operation, allowing for consistent drying conditions.
- Energy Efficiency: Heat pump technology is known for its energy efficiency, making it a cost-effective option for drying food.

SL NO.	CAPACITY	MACHINE SIZE	VOLT	DETAILS	TOTAL CONNECTING LOAD	Quantity (in Kg)
1	16-Tray	72"X36"X 40"	230 V	Single phase 3Phase	1000 W	80 Max
2	24-Tray	72"X36"X 60"	440 V	Single phase 3Phase	2000 W	120 Max
3	30-Tray	108"X48" X72"	440 V	Single phase 3Phase	3000 W	160 Max





# AIR PUMP DEHYDRATOR

An air pump (heat pump) dehydrator works by using a refrigeration cycle to efficiently move heat and dehumidify air, creating optimal warm, dry conditions to remove moisture from food without high energy use. A heat pump transfers heat from ambient air into the drying chamber, heating it, while a fan circulates this warm, dry air over food on trays, evaporating moisture which is then removed by the system, preserving the food.

SL NO.	CAPACITY	MACHINE SIZE	VOLT	DETAILS	TOTAL CONNEC TING LOAD	Quantity (in Kg)
1	10-Tray	36"x30"x 30"	230 V	Single phase 3phase	2000 W	50 Max
2	20-Tray	36"x48"x4 8"	230 V	Single phase 3phase	3000 W	100 Max
3	30-Tray	36"x48"x 60"	440 V	Single phase 3phase	4000 W	150 Max
4	40-Tray	36"x48"x7 2"	440 V	Single phase 3phase	5000 W	200 Max
5	50-Tray	36"x48"x8 4"	440 V	Single phase 3phase	6000 W	250 Max





## CARDAMOM DEHYDRATOR (BULK TYPE)

**A Dehydrator (Bulk Type) is an industrial-scale machine used to remove moisture from large quantities of food or other materials. This type of dehydrator is commonly used in food processing, agriculture, pharmaceuticals, and chemical industries where high-volume drying is required.**

Vegetable bulk dryers offer significant advantages, including extended shelf life, preservation of nutritional value and flavor, and major cost and space efficiencies in food processing and storage.

- **Extended Shelf Life:** By removing moisture, dryers prevent microbial growth, allowing dried vegetables to be stored for extended periods without refrigeration.
- **Nutrient Retention:** Modern drying methods preserve essential vitamins, minerals, and antioxidants.
- **Enhanced Flavor and Texture:** The process concentrates natural sugars and flavors, making them suitable for various culinary uses.
- **Reduced Food Waste:** Drying excess produce prevents spoilage and supports sustainable practices.
- **Convenient Storage and Transport:** Dried vegetables are lighter and more compact, reducing storage and transportation costs.
- **Year-Round Availability:** Drying ensures a consistent supply of seasonal vegetables.
- **Cost Savings:** Reduced reliance on refrigeration, lower transport costs, and minimized spoilage loss contribute to cost savings.
- **Versatility and Quality Control:** Commercial dryers allow precise control for consistent, hygienic, high-quality products.
- **Value-Added Products:** Dried vegetables can be made into powders, flakes, or snacks without added preservatives.





## PACKING MACHINES

A packing machine is an automated industrial device that handles product packaging, performing tasks like filling, sealing, wrapping, labeling, and boxing items to protect them, ensure consistency, and prepare them for sale or shipment, significantly boosting efficiency and reducing labor in manufacturing. These machines vary from simple sealers to complex systems that manage the entire process, from product intake to final palletizing.

### Core Functions

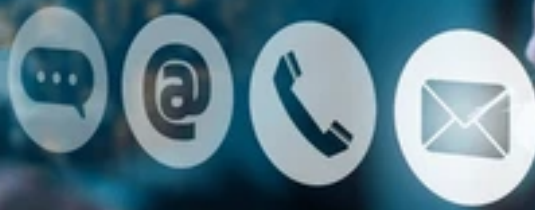
- **Filling:** Accurately adding products (liquids, powders, solids) into containers.
- **Sealing:** Closing containers airtight (heat sealing, vacuum sealing) to prevent leaks and contamination.





## Exhibition





## CUSTOMER SUPPORT

we know the importance of keeping our customer's drying operations running efficiently and properly. This is why we take great pride in designing and manufacturing the correct replacement parts of your machinery. Our highly trained service engineers has many years of experience, working with our customer's vast array of applications and process needs.

Whether you need is for standard replacement parts or you wish to improve your existing equipment, we are dedicated to serve our valued customers the best way possible. We also have factory trained field service technicians to assist our customers with training, parts installation or machine maintenance when needed.

### Contact Information



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