



The Nutronicaa Food Dehydrator is built for small to medium-scale food businesses, commercial kitchens, food processing units, and research facilities. With precision temperature control, uniform airflow, and a food-grade stainless steel interior, it ensures your products retain their natural flavor, vibrant color, and essential nutrients – batch after batch.



Nutronicaa FOOD DEHYDRATOR



Transform Fresh Produce into
Profitable Products



Key Features Food Dehydration

✓ Adjustable Temperature Control

- Wide range from 35°C to 75°C – perfect for fruits, vegetables, herbs, meats, and more.

✓ Uniform Air Circulation

- Engineered airflow system delivers even drying without rotating trays.

✓ Energy Efficient

- Insulated chamber and optimized heating elements reduce running costs.

✓ Food-Grade Construction

- Stainless steel trays & chamber for hygiene, durability, and easy cleaning.

✓ Digital Control Panel

- Intuitive interface with time & temperature presets for consistent results.

✓ Compact & Modular Design

- Space-saving footprint, easy installation, and low maintenance.





Models	FDH-12
Temperature Range	30°C – 90°C
Time Range	0 – 999 minutes
Temperature Control	Digital PID Controller
Sensor Type	PT-100
Trays	12 trays (SS wiremesh)
Batch Capacity	8-10 kg
Tray Size	450×400 mm
Rack Gap	50 mm
No. of Fans	Two
Product Size (L×W×H)	525×650×950 mm
Outer n Inner chamber	SS 304 stainless steel
Insulation	Industrial Grade Glass wool
Power Rating	1000 watts
Mobility	without wheels
Average Integrated Consumption	800 WH
Voltage	220V / 50Hz



Models	FDH-24
Temperature Range	30°C – 90°C
Time Range	0 – 999 minutes
Temperature Control	Digital PID Controller
Sensor Type	PT-100
Trays	12 trays (SS wiremesh)
Batch Capacity	18-20 kg
Tray Size	450×400 mm
Rack Gap	50 mm
No. of Fans	Three
Product Size (L×W×H)	525×650×950 mm
Outer n Inner chamber	SS 304 stainless steel
Insulation	Industrial Grade Glass wool
Power Rating	2000W
Mobility	Castor Wheels
Average Integrated Consumption	1500WH
Voltage	220V / 50Hz



Models	FDH-12
Temperature Range	30°C – 90°C
Time Range	0 – 999 minutes
Temperature Control	Digital PID Controller
Sensor Type	PT-100
Trays	12 trays (SS wiremesh)
Batch Capacity	24-25 kg
Tray Size	450×400 mm
Rack Gap	50 mm
No. of Fans	Four
Product Size (L×W×H)	1125x650x1200mm
Outer n Inner chamber	SS 304 stainless steel
Insulation	Industrial Grade Glass wool
Power Rating	2500W
Mobility	Castor wheels with brake
Average Integrated Consumption	2000WH
Voltage	220V / 50Hz

A Food Dehydrator can be used for:



Specialty Products

"From Petals to Plates – Dehydrate Dry Flowers & Ready-to-Eat Snacks for Lasting Beauty and Flavor."



Fruits

"Drying of Foods – Extends Shelf Life and Preserves Flavor & Nutrients."



Vegetables

From Garden Fresh to Long-Lasting Goodness – Dehydrate Vegetables, Preserve Every Bite

Herbs & Spices

"Seal the Aroma – Dehydrate Herbs & Spices for Long-Lasting Flavor and Freshness."



Meat & Seafood

"Lock in the Flavor – Dehydrate Meat & Seafood for Long-Lasting, Savory Goodness."

BENEFITS FOR YOUR BUSINESS

Extend Shelf Life: Store products for months without preservatives

Reduce Waste: Preserve surplus harvests for future sale

Create High-Value Products: Premium dried goods for local and export markets

Retain Nutrients & Flavor: Sell healthier, tastier products

Boost Profit Margins: Convert low-value raw produce into high-value packaged items

EXTEND SHELF LIFE

REDUCE WASTE

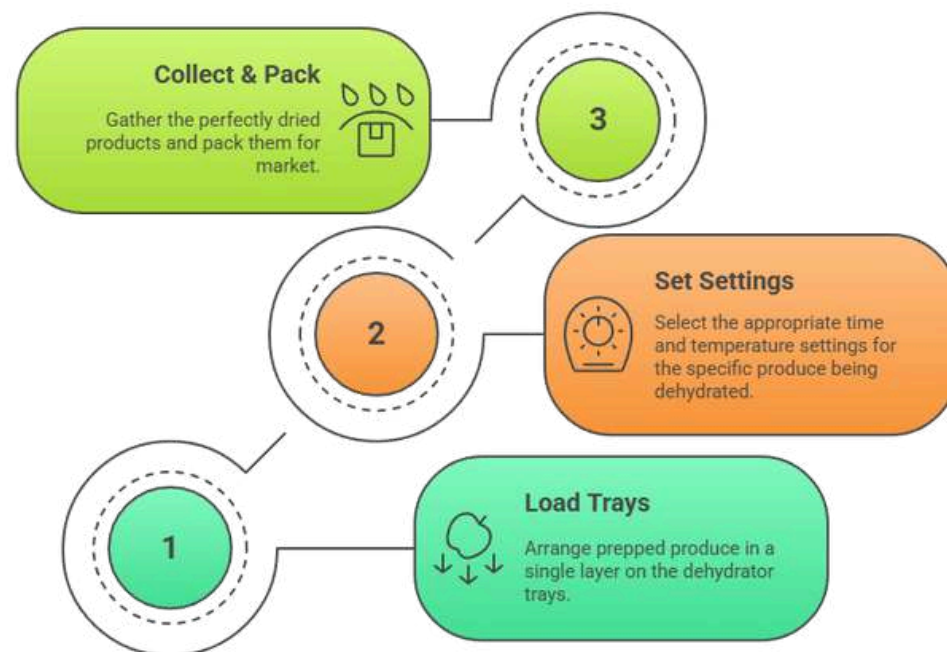
CREATE HIGH-VALUE PRODUCTS

RETAIN NUTRIENTS & FLAVOR

BOOST PROFIT MARGINS

How It **works?**

The Food-Dehydration Process:
From Start to Finish



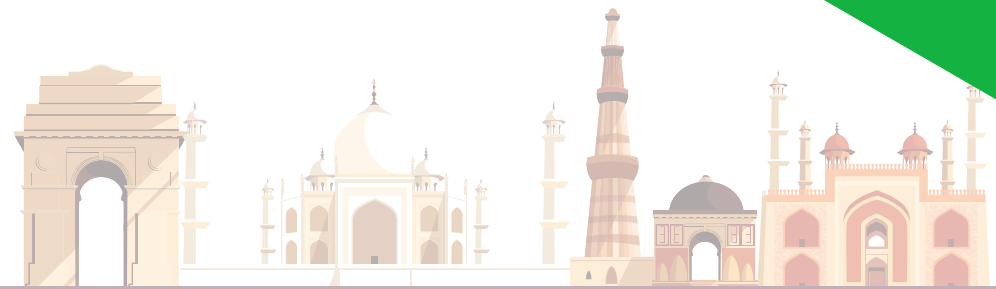
Why Choose Labsolutionindia's **FOOD DEHYDRATOR?**

NUTRONICAA SERIES

- Indian-engineered for tropical & seasonal produce – built to handle India's climate and crop variety for efficient year-round drying.
- Reliable after-sales support & training – ensuring smooth operation with expert help and hands-on guidance.
- Built to meet commercial food safety standards – designed for hygienic, compliant, and safe food processing.



Made In India





Enjoy 12 to 24 months of comprehensive warranty on your Food Dehydrator from Lab Solution India. Backed by expert technical support, we ensure your machine delivers consistent, high-quality performance. Count on us for reliable service, quick assistance, and complete peace of mind—every step of the way.

Top FAQ's

- What can I dry with it?
Fruits, vegetables, herbs, spices, meats, seafood, and even flowers.

- Is it easy to use?
Yes—load, set, and collect your perfectly dried products.
- Will it work in humid weather?
Yes, it's built for India's tropical and seasonal conditions.
- Is it food-safe?
Absolutely—made with food-grade stainless steel and meets safety standards.

- How much can it dry at once?
6–24 kg per batch, depending on the model.
- Does it save energy?
Yes—its insulated chamber and heating system reduce power costs.



Samples



Why Customers Love It.

- Lock in nutrition & color
- 100% preservative-free
- Shelf life extended up to 6-12 months
- Perfect for farmers, food startups, and exporters



**Reliable. Efficient.
Innovative.**

**"Experience the Future of
Preservation with Our
Commercial Food
Dehydrators!"**

➤ Do you provide training?

Yes—hands-on guidance and reliable after-sales support.

➤ Where can I use it?

Ideal for food businesses, kitchens, processing units, and research labs.

➤ Can it retain flavor and nutrients?

Yes—it locks in natural taste, color, and nutrition.

➤ How long does drying take?

It depends on the product—usually 4 to 12 hours.

DEHYDRATED FOOD up to 4 years

CANNED FOOD up to 3 years

FROZEN FOOD up to 2 years







Our Certifications



We are a certified
Manufacturer and Supplier of
Laboratory Equipments.



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**Lab Solution India – Innovators in Food
Processing Equipment**

