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Quality Drying Machine With 3 modes Of Heat Transfer, Faster and Hygiene Drying Under Controlled Environment, Dust/Insect/Water/Bug/Rust Proof Long Lasting Construction, retaining Taste, Flavor, Aroma Color and Nutritional value Intact Just Removes Moisture and Increases Self Life Of Products



APPLICATION

Drying Anything Fruits, Vegetables, Herbs, Spices, Sea Food, Meat, Flowers, Millet, Sprouts, Pulses Mushrooms And Other Food Processing, Pulp Processing, Fruit Bar Making, Partial Roasting, Best For Kvk, Fpo, Domestic Business Start-Up From Home, Commercial And Industrial Drying Needs.

FEATURES

- High Efficiency Product
- High Quality Material
- Latest Manufacturing Technology
- Patented Design
- Well Researched & Tested Products

MODEL RANGE

2.5kg (1T) To 500kg (150T) And In Multiple Of That.
Only Solar & Solar + Electric
Hybrid Solar Dryer Also Available

OUR REACH

1,00,000+ Individual User
Exported To 16 Country
25 + PSU, 500+ NGO/SHG
100 + Industries
100+ Colleges/Universities/IIT

OUR IMPACT

1,00,000 MT+
Carbon Emission Reduction
1,00,000 MT+
Reduction In Post Harvest Losses
1000+
AtmaNirbhar Entrepreneur Created



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SIDDHI INDUSTRIAL
ESTATE 2, DHAMATVAN
UNDREL ROAD, AT AND
POST DHAMATVAN, TA
DASCROI, DIST
AHMEDABAD, 382435

Applications of Rudra Solar Dryer



Fruits & Vegetables

Used for drying mango, papaya, banana, tomato, carrot, okra, chili, beetroot, and more to make dried slices, powders, fruit bars, and leathers – perfect for retail and export markets.



Herbs & Medicinal Plants

Ideal for mint, coriander, tulsi, moringa, lemongrass, and neem leaves, preserving their natural aroma, essential oils, and medicinal properties for herbal teas, ayurvedic powders, and health supplements.



Spices & Nuts

Perfect for pepper, cardamom, clove, turmeric, ginger, garlic, and groundnuts to ensure uniform drying, longer shelf life, and high-quality spice powders or seasoning blends.



Flowers

Suitable for rose, marigold, hibiscus, and chamomile, commonly used in tea blends, perfumes, and cosmetic industries.



Meat & Fish

Used for hygienically drying fish fillets, prawns, chicken strips, and meat strips – reducing spoilage and catering to local and export demand for dried seafood and meats.



Agricultural & Allied Uses

Also suitable for drying grains, seeds, and animal feed, preventing moisture-related spoilage and extending shelf life.



Processed Food Products

Enables production of fruit bars, herbal teas, spice mixes, snack blends, and dehydrated meal packs, creating value-added products for retail and export markets.

Common Specification

Dryer Type	Direct Cabinet Type Forced Convection Modular Dryers
Heating Mode	Direct Radiation, Conduction And Forced Convection All Three Modes Of Heating
Working Principle	Light Energy To Heat Energy Using Green House Effect For Heat Trapping Conduction Heat Tranfer Using Metal And Removing Moisture Using Forced Convection
Main Body Material	Food Grade Alluminium Sheet Metal And Aluminium Section Fabricated
Coating On Main Body	Food Grade Special Purpose Powdercoating
Top Cover	Double Uv Filter Unbreakable Solid Poly Carbonate Sheet 1.5 MM
Manufacturing Using	CNC Laser Cutting And CNC Bending Machine
Temperature Range	50 To 80 Deg Cel
Tray Size	32 (L)Inch X 16(W) Inch X 1(H) Inch/ 817 (L) Mm X 407(W) Mm X 25(H) MM
Average Loading Capacity Of Tray	2.5 Kg Per Tray Range Varies Between 1 Kg To 5 Kg Per Tray Depending Upon Product Weight/Volume
Tray Material	Food Grade Alluminium (Standard) / SS 304 (Optional At Extra Cost 800RS per Tray)
Tray Type	Perforated 3 Mm Holes / Plain (On Demand)
Coating On Tray	Food Grade Special Purpose Powdercoating On Aluminium Tray In Case Of Ss 304 No Coating Available
Environmental Protection	Dust Proof , Insect Proof, Water Proof, Rust Proof, Rodent Proof And Coating On Surface For Longer Life
All Hardware	SS 304
Fan Type	12 V Dc Brushless Axial Fans / 230 V Ac For Electric Backup Heater Only
Support Structure	In Case Of 25 And 50 Kg Model Ms Fabricated, Not Required In Lower Version, Support Legs Made Of MS Fabricated
Drying Rate	Total Drying Rate Or Moisture Removal Rate Of Our Dryer Is 4 Kg Per Day Per Sq Mtr Per Day
Drying Efficiency	Total Drying Efficiency Of Our Solar Dryers Are 67 %

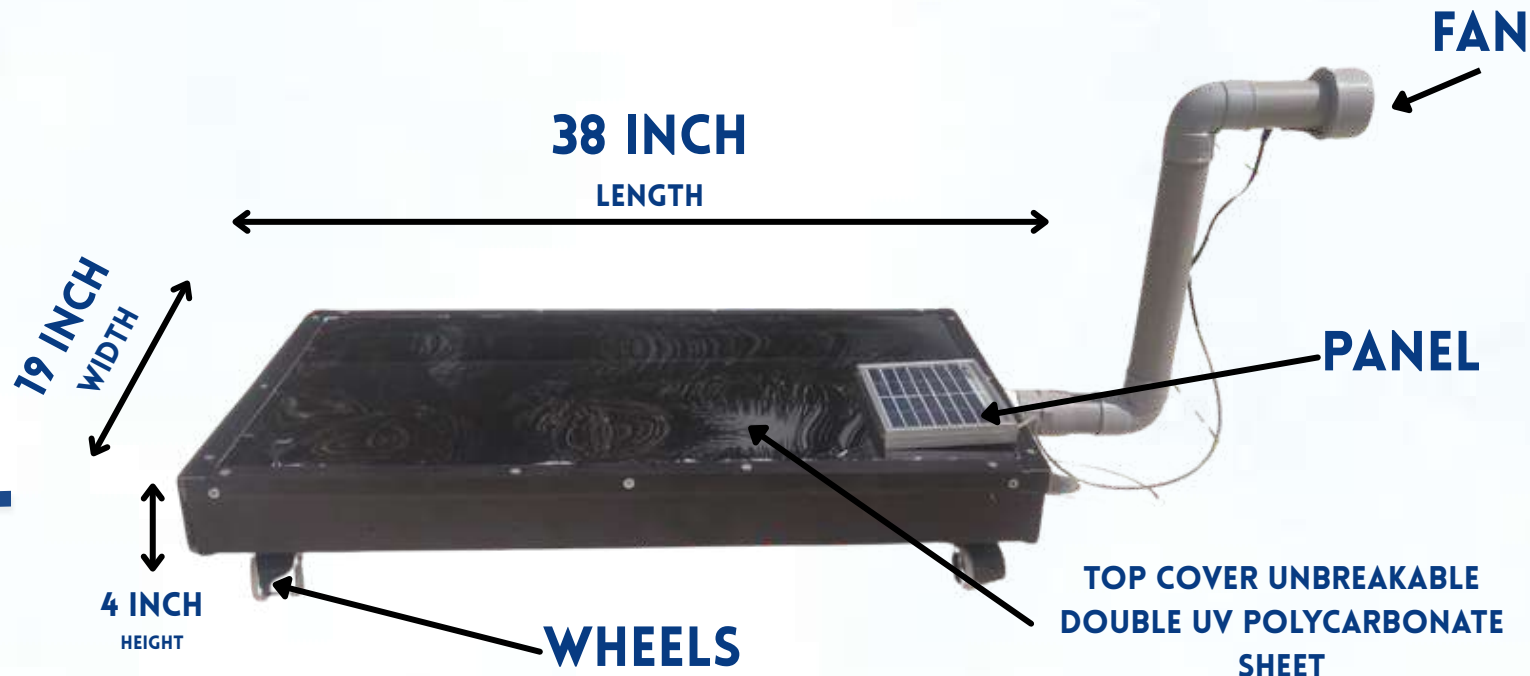
Model Ranges

Model	Capacity	Category
RSDAL1TAL	2.5Kg	Only Solar
RSDAL2TAL	5Kg	Only Solar
RSDAL4TAL	10Kg	Only Solar
RSDAL6TAL	15Kg	Only Solar
RSDAL8TAL	20Kg	Only Solar
RSDAL12TAL	30Kg	Only Solar
RSDAL18TAL	50kg	Only Solar
RSDAL24TAL	75kg	Only Solar
RSDAL30AL	100kg	Only Solar
RSDAL150TAL	500kg	Only Solar

Model	Capacity	Category
RSDAL4TALEB	10Kg	Hybrid
RSDAL6TALEB	15Kg	Hybrid
RSDAL8TALEB	20Kg	Hybrid
RSDAL12TALEB	30Kg	Hybrid
RSDAL18TALEB	50kg	Hybrid
RSDAL24TALEB	75kg	Hybrid
RSDAL30ALEB	100kg	Hybrid
RSDAL150TALEB	500kg	Hybrid

RSDAL1TAL

2.5KG AVERAGE
LOADING



Specification	Details
Dryer Size (Inch)	38 x 19 x 4
Drying Area	3.6 Sq.ft
No. of Trays	1 Nos Per Tray Size 16 x 32 x 1 Inch
No. of Fans	1 Nos (0.5 Watt)
Solar Panel	1 Nos (3 Watt, 6 Volt)
Castor Wheels	4 Nos



RSDAL2TAL

5KG AVERAGE
LOADING



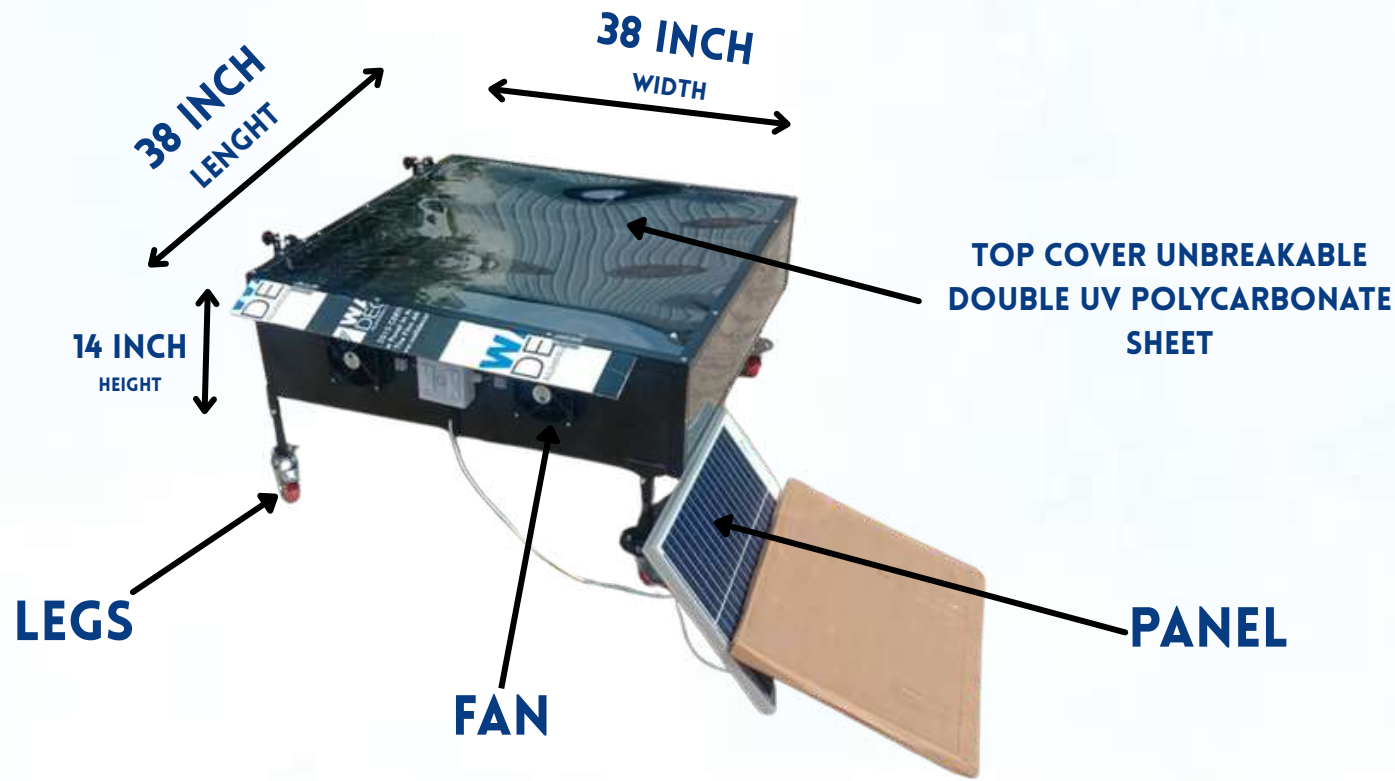
Specification	Details
Dryer Size (Inch)	38 x 20 x 11
Drying Area	7.2 Sq.ft
No. of Trays	2 Nos Per Tray Size 16 x 32 x 1 Inch
No. of Fans	1 Nos (2 Watt)
Solar Panel	1 Nos (3 Watt, 6 Volt)
Castor Wheels	4 Nos



RSDAL4TAL

ONLY SOLAR

10KG AVERAGE
LOADING

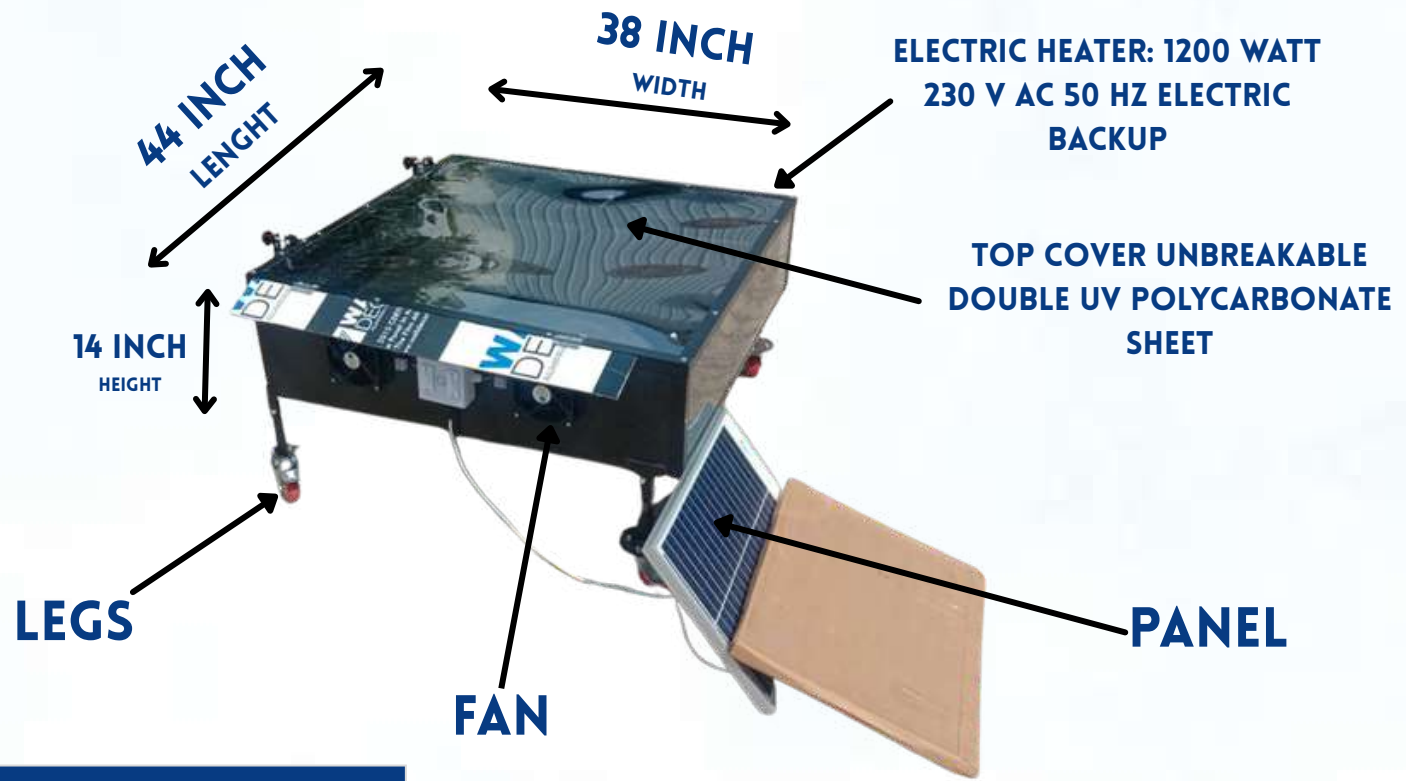


Specification	Details
Dryer Size (Inch)	38 x 38 x 14
Drying Area	14.4 Sq.ft
No. of Trays	4 Nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	2 Nos (3 Watt each)
Solar Panel	1 Nos (10 Watt, 12 Volt)
Castor Wheels	4 Nos



RSDAL4TALEB HYBRID

10KG AVERAGE
LOADING



Specification	Details
Dryer Size (Inch)	44x 38 x 14
Drying Area	14.4 Sq.ft
No. of Trays	4 Nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	2 Nos (3 Watt each)
Solar Panel	1 Nos (10 Watt, 12 Volt)
Castor Wheels	4 Nos
Electric Heater	1200 WATT 230 V AC 50 HZ Electric Backup



RSDAL6TAL

ONLY SOLAR

15KG AVERAGE
LOADING



Specification	Details
Dryer Size (Inch)	41 X 44 X 21
Drying Area	21.6 Sq.ft
No. of Trays	6Nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	2 Nos (3 Watt each)
Solar Panel	1 Nos (10 Watt, 12 Volt)
Castor Wheels	4 Nos



RSDAL6TALEB HYBRID

15KG AVERAGE
LOADING



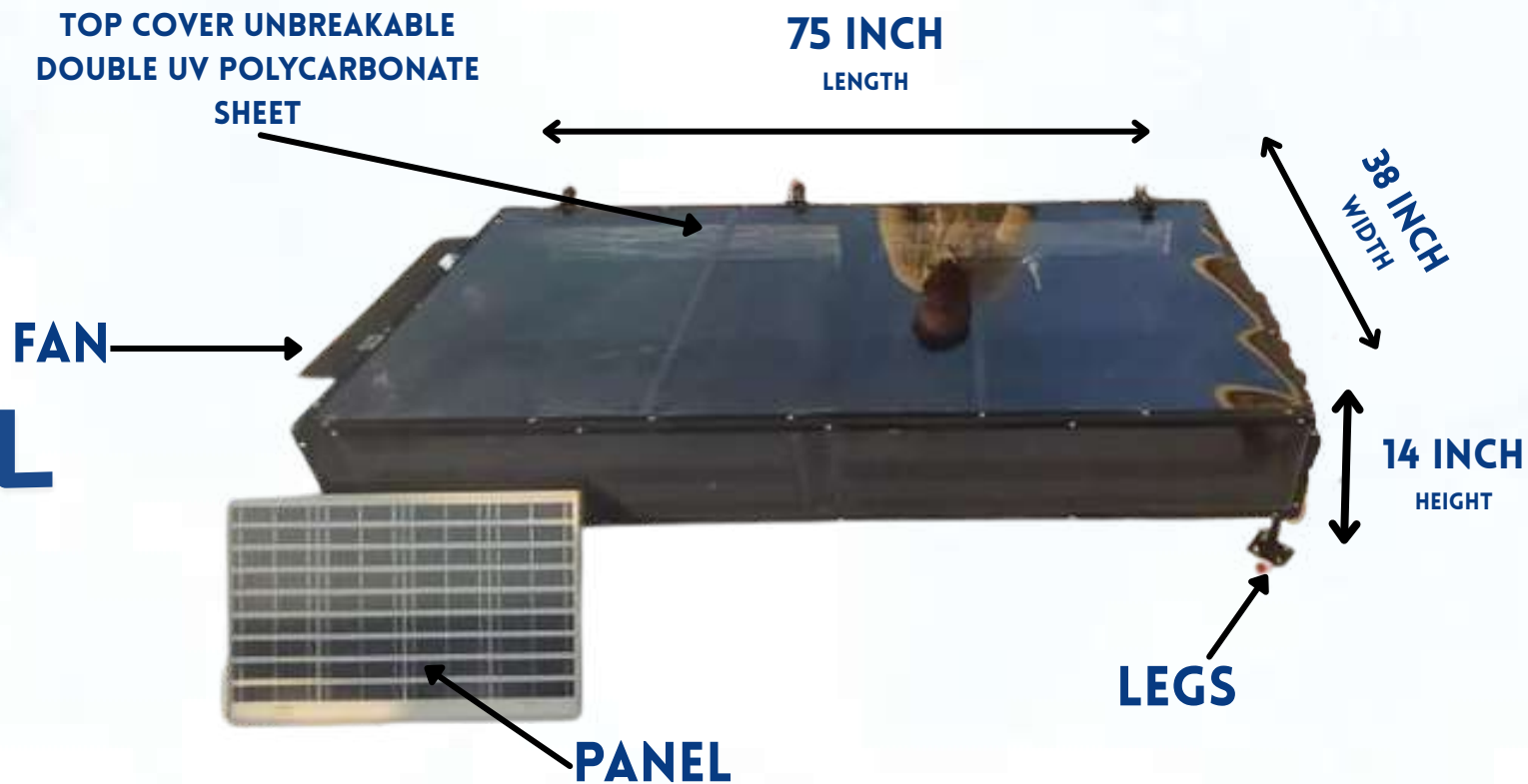
Specification	Details
Dryer Size (Inch)	47 X 44 X 21
Drying Area	21.6 Sq.ft
No. of Trays	46Nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	2 Nos (3 Watt each)
Solar Panel	1 Nos (10 Watt, 12 Volt)
Castor Wheels	4 Nos
Electric Heater	1200 WATT 230 V AC 50 HZ Electric Backup



RSDAL8TAL

ONLY SOLAR

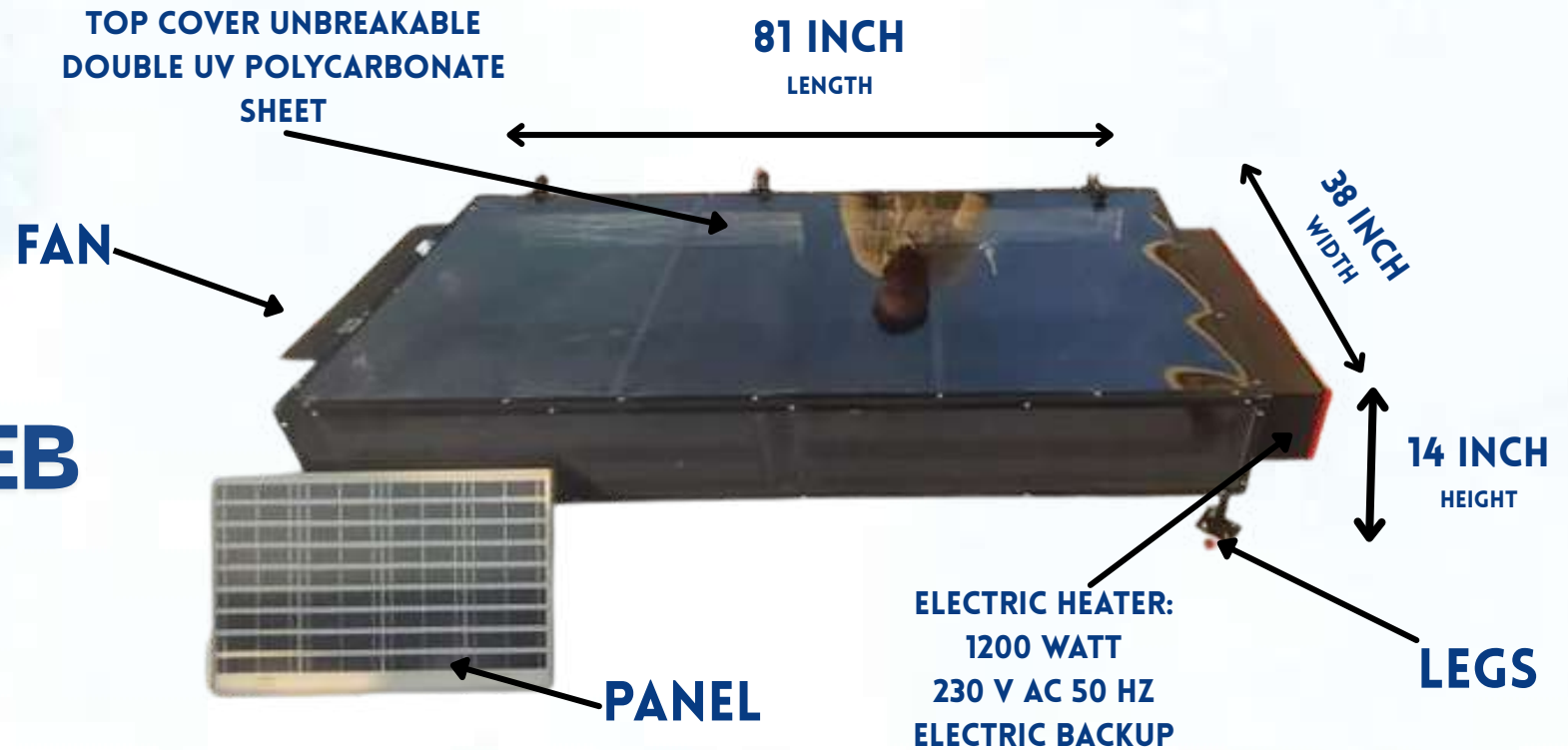
20KG AVERAGE
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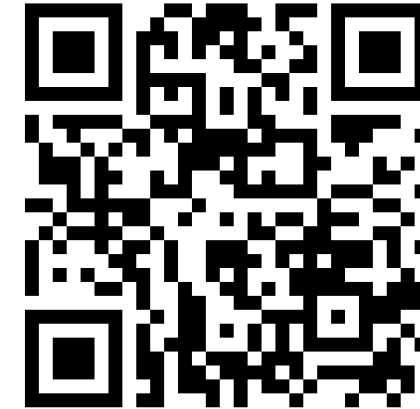
Specification	Details
Dryer Size (Inch)	75 X 38 X 14
Drying Area	28.8 Sq.ft
No. of Trays	8Nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	3 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	4 Nos



RSDAL8TALEB HYBRID 20KG AVERAGE LOADING



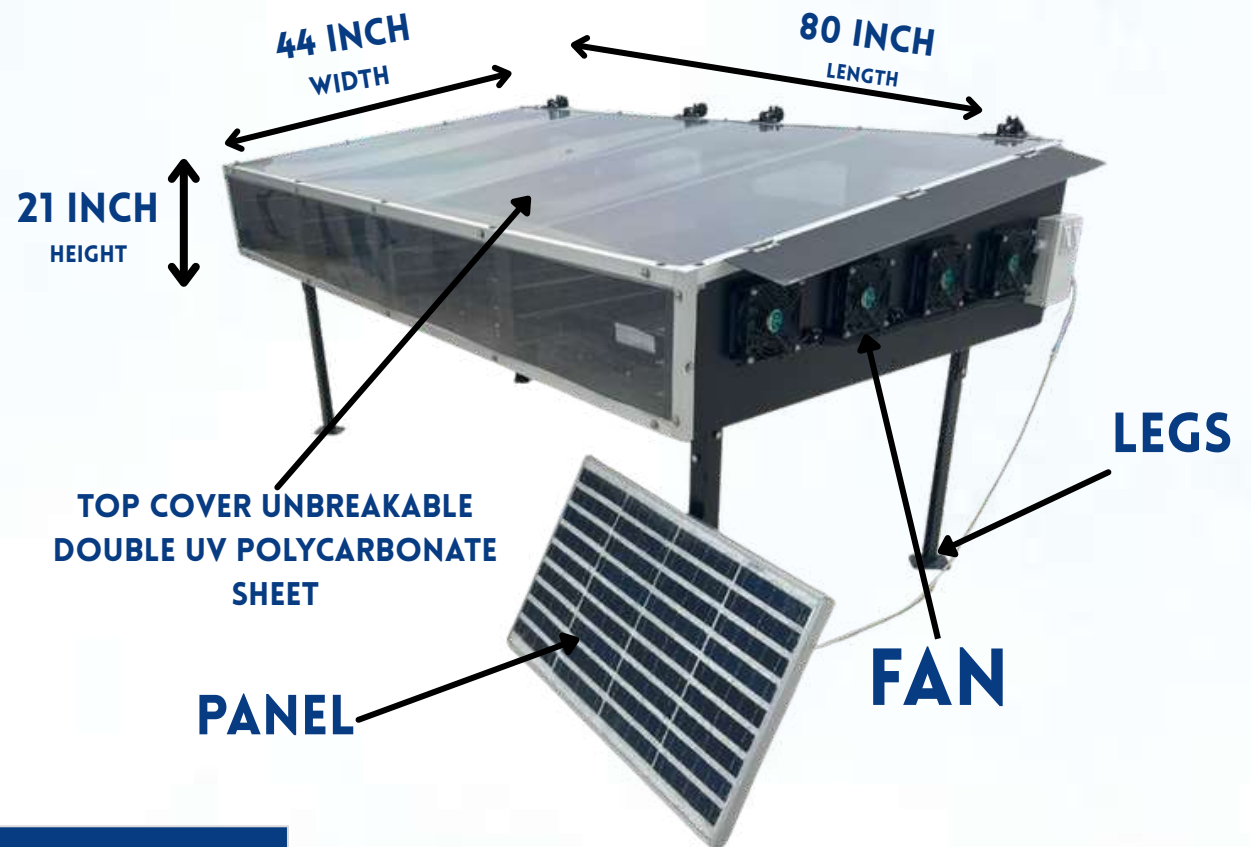
Specification	Details
Dryer Size (Inch)	81X 38 X 14
Drying Area	28.8 Sq.ft
No. of Trays	8Nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	3 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	4 Nos
Electric Heater	1200 WATT 230 V AC 50 HZ Electric Backup



RSDAL12TAL

ONLY SOLAR

30KG AVERAGE
LOADING



Specification	Details
Dryer Size (Inch)	80 X 44 X 21
Drying Area	43.2 Sq.ft
No. of Trays	12nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	4 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	4 Nos



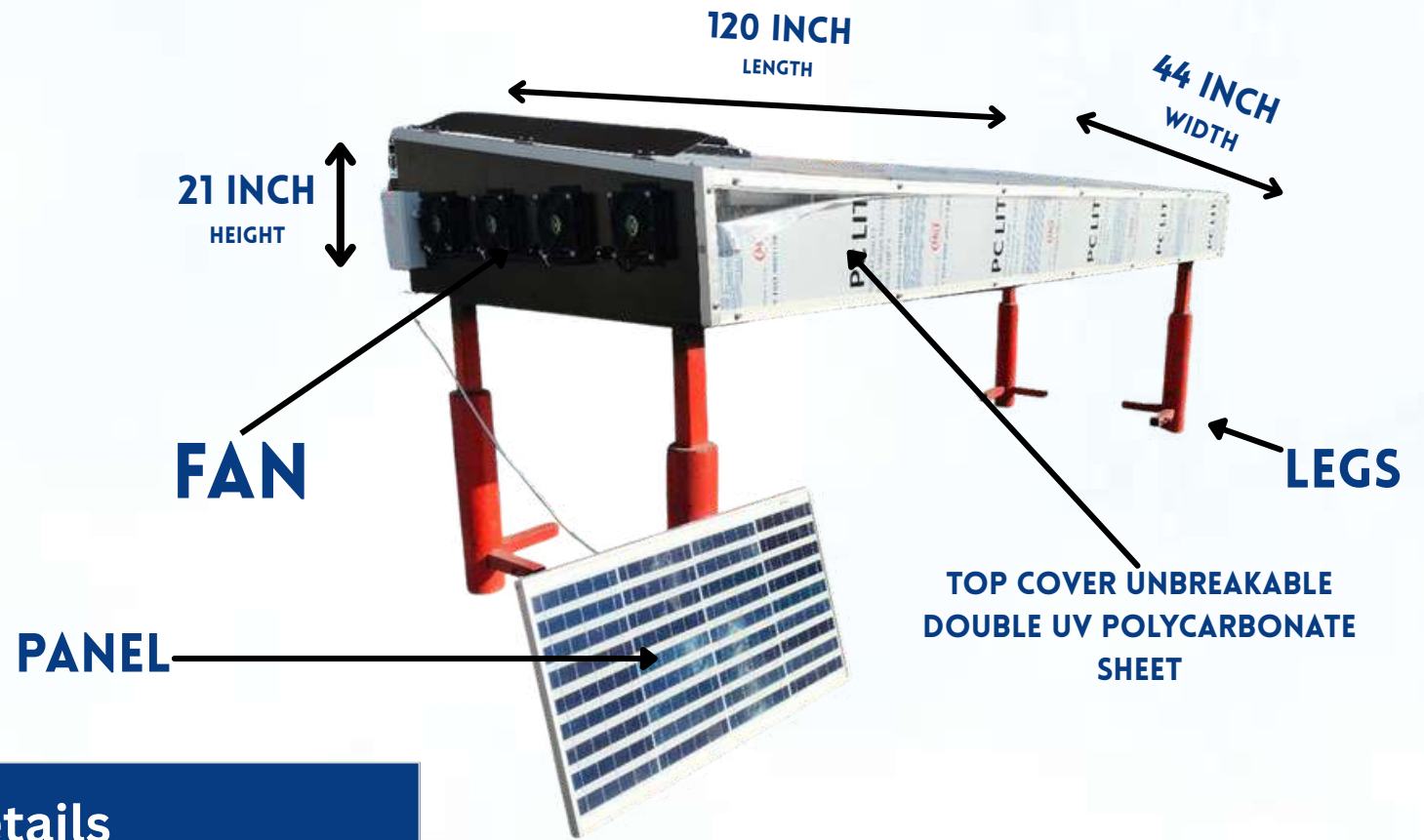
RSDAL12TALEB HYBRID 30KG AVERAGE LOADING



Specification	Details
Dryer Size (Inch)	86X 44 X 21
Drying Area	43.2 Sq.ft
No. of Trays	12nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	4 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	4 Nos
Electric Heater	1500 WATT 230 V AC 50 HZ Electric Backup



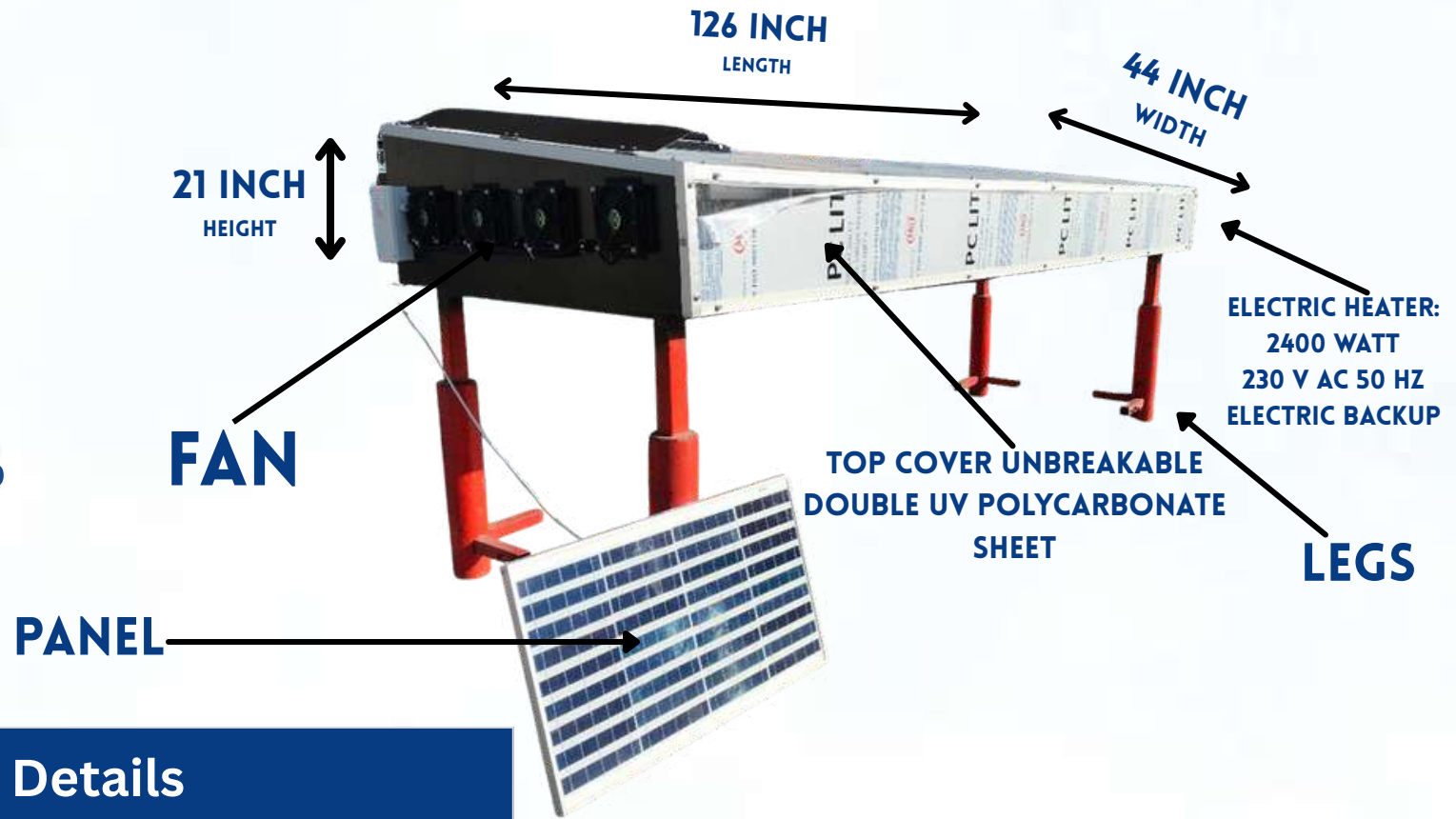
RSDAL18TAL ONLY SOLAR 50KG AVERAGE LOADING



Specification	Details
Dryer Size (Inch)	120 x 44 x 21
Drying Area	64.8 Sq.ft
No. of Trays	18nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	4 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	6 Nos



RSDAL18TALEB HYBRID 50KG AVERAGE LOADING



Specification	Details
Dryer Size (Inch)	126 x 44 x 21
Drying Area	64.8 Sq.ft
No. of Trays	18nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	4 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	6 Nos
Electric Heater	2400 WATT 230 V AC 50 HZ Electric Backup



RSDAL24TAL

ONLY SOLAR

75KG AVERAGE
LOADING

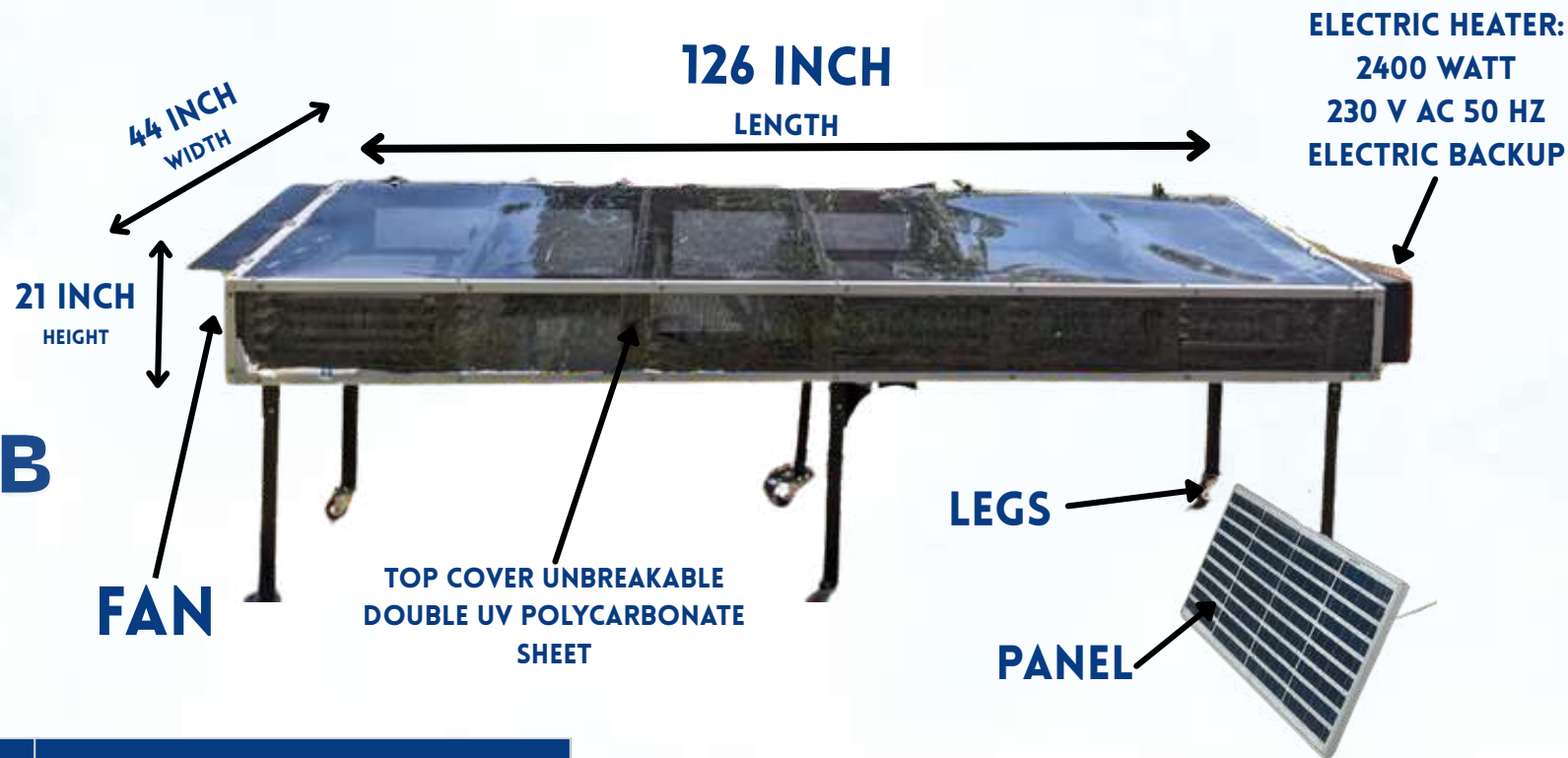


Specification	Details
Dryer Size (Inch)	120 x 44 x 21
Drying Area	86.4 Sq.ft
No. of Trays	24nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	4 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	6 Nos



RSDAL24TALEB HYBRID

75KG AVERAGE
LOADING



Specification	Details
Dryer Size (Inch)	126 x 44 x 21
Drying Area	86.4 Sq.ft
No. of Trays	24nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	4 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	6 Nos
Electric Heater	2400 WATT 230 V AC 50 HZ Electric Backup



RSDAL30TAL
ONLY SOLAR
100KG AVERAGE
LOADING



Specification	Details
Dryer Size (Inch)	120 x 44 x 21
Drying Area	108 Sq.ft
No. of Trays	30nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	4 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	6 Nos



RSDAL30TALEB HYBRID

100KG AVERAGE
LOADING



Specification	Details
Dryer Size (Inch)	126 x 44 x 21
Drying Area	108 Sq.ft
No. of Trays	30nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	4 Nos (3 Watt each)
Solar Panel	1 Nos (30 Watt, 12 Volt)
Castor Wheels	6 Nos
Electric Heater	2400 WATT 230 V AC 50 HZ Electric Backup

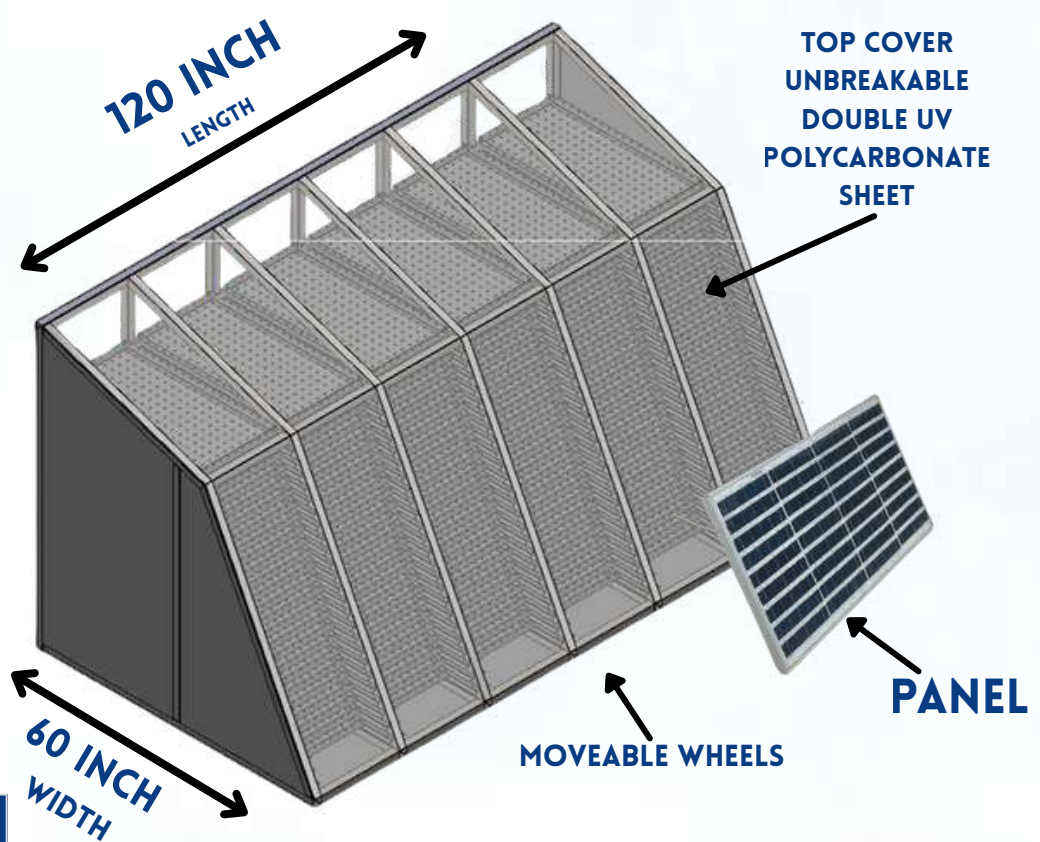


RSDAL150TAL

ONLY SOLAR

500KG AVERAGE
LOADING

60 INCH
HEIGHT



Specification	Details
Dryer Size (Inch)	120 x 60 x 60
Drying Area	540 Sq.ft
No. of Trays	150nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	8 Nos (3 Watt each)
Solar Panel	1 Nos (100Watt)
Castor Wheels	6 Nos



RSDAL150TALEB HYBRID 500KG AVERAGE LOADING

60 INCH
HEIGHT

120 INCH
LENGTH

60 INCH
WIDTH

TOP COVER
UNBREAKABLE
DOUBLE UV
POLYCARBONATE
SHEET

PANEL

MOVEABLE WHEELS

Specification	Details
Dryer Size (Inch)	120 x 60 x 60
Drying Area	540 Sq.ft
No. of Trays	150nos (Tray Size: 16 x 32 x 1 Inch)
No. of Fans	8 Nos (3 Watt each)
Solar Panel	1 Nos (100 Watt)
Castor Wheels	6 Nos
Electric Heater	6000 WATT 230 V AC 50 HZ Electric Backup



Sr. No.	Terms Condition
1	Payment Terms: 100% advance along with order booking against proforma invoice, prior to dispatch by DD/Bank Transfer/RTGS/NEFT/UPI. Plan your orders one month in advance to get timely delivery.
2	Transport Cost: The mentioned transport cost is only an approximate idea based on past logistics experience (up to your city standard logistics godown delivery only). Final cost depends on distance, godown availability, and transport network used. Transport charges are always extra and payable at actuals by the customer at the delivery end. Godown delivery is preferred as door delivery charges may be higher. If you have a recommended transporter, you can inform us.
3	Product Specification: Images/figures are indicative only. Colour, material, and design are subject to change without prior notice as products are continuously upgraded.
4	Bulk Orders: For bulk orders with separate tempo/full vehicle booking, no wooden packing will be required, thereby reducing packing cost. However, in such cases, the company will not be responsible for any shipping damage.
5	Authorized Communication: Only the two official contact numbers provided by the company are authorized for final discussions and payments. In case of dealer network availability in your city/state, request us for dealer authorization details. Any person claiming dealership without our authorization may be fraudulent – please verify before dealing.

Safety & Operation Guidelines

Operating Rudra Solar Dryers Is Simple And Safe, But Following These Guidelines Ensures Maximum Efficiency, Hygiene, And Longer Product Life:

1. Placement & Setup

- Place The Solar Dryer On A Flat, Stable Surface With Full Sunlight Exposure.
- Ensure There Is Adequate Airflow Around The Dryer – Avoid Corners Or Shaded Areas.
- Position Away From Dust, Open Drains, Or Strong Winds For Hygienic Drying.

2. Loading Trays

- Slice Produce Uniformly For Even Drying And Faster Results.
- Do Not Overload Trays – Follow The Recommended Tray Capacity For Each Model.
- Arrange Products In Single Layers Without Overlapping For Uniform Airflow.

3. During Drying

- Always close and latch doors during drying to prevent entry of dust, insects, or moisture.
- For hybrid dryers, use the electric heater only in cloudy or rainy conditions.
- Periodically rotate trays (top to bottom) for uniform drying, especially for large loads.

4. Temperature Monitoring

- Normal drying temperature range: 50°C to 80°C.
- Use the in-built thermometer or temperature gauge to monitor during drying.
- Avoid opening doors frequently, as this causes heat loss and increases drying time.

5. Hygiene & Cleanliness

- Wash hands before handling food and trays.
- Clean trays and internal surfaces after every drying cycle using mild soap and warm water.
- Allow trays to dry fully before the next use to avoid contamination or mold growth.

6. After Drying

- Let dried products cool down before packing to avoid condensation inside packs.
- Store immediately in airtight, moisture-proof containers or pouches.

7. Safety Precautions

- Keep children away from the dryer during operation.
- Do not place metallic or sharp objects on polycarbonate covers.
- Avoid using near flammable materials or in enclosed rooms without ventilation.



Temperature & Drying Principles



Ideal Drying Temperature Range

- Most Foods Dry Efficiently Between 50°C To 80°C.
- Lower Temperatures (40–50°C) Are Ideal For Herbs, Leafy Vegetables, And Flowers To Preserve Aroma And Color.
- Higher Temperatures (70–80°C) Are Used For Fruits, Root Vegetables, Spices, Fish, And Meat To Ensure Safe Drying And Prevent Microbial Growth.



Airflow and Moisture Removal

- Forced Convection Fans Circulate Warm Air Evenly, Removing Moisture Faster And Avoiding Hotspots.
- Uniform Slicing Of Products Allows Consistent Airflow And Reduces Drying Time.
- Continuous Moisture Removal Prevents Spoilage And Fungal Growth.



Solar Advantage

- Internal Dryer Temperature Is Typically 10–15°C Higher Than Ambient Temperature Due To Solar Heating.
- Transparent Polycarbonate Covers Trap Heat (Greenhouse Effect) While Preventing Dust And Insects From Entering



Hybrid Drying Principle (Optional Models)

- Internal Dryer Temperature Is Typically 10–15°C Higher Than Ambient Temperature Due To Solar Heating.
- Transparent Polycarbonate Covers Trap Heat (Greenhouse Effect) While Preventing Dust And Insects From Entering



Product-Specific Adjustments

- Thin Slices Dry Faster And Retain Better Color.
- High-Moisture Foods (E.G., Tomatoes, Mangoes) Require Longer Drying Periods.
- Low-Moisture Foods (E.G., Spices, Herbs) Dry Quickly At Moderate Heat.



Quality & Safety

- Controlled Temperature Ensures Nutrients And Flavors Are Preserved.
- Proper Drying Prevents Bacterial Or Fungal Growth And Extends Shelf Life To 6–12 Months.

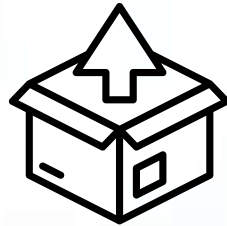




Key Notes

- No electrician or professional installation is required.
- Setup time is less than 10 minutes for most models.
- The system is completely portable and can be relocated easily.

Installation Support – Step-by-Step Process



1

Unbox the Dryer

- Carefully open the packaging and remove all components (main dryer cabinet, trays, solar panel, support legs if applicable).
- Check for any transit damage and ensure all accessories are included.

2

Remove Protective Masking

- Peel off the transparent protective film from the polycarbonate top cover.
- This ensures maximum sunlight penetration for effective drying.

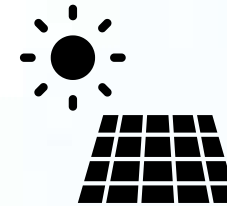


3

Assemble Support Legs (If Applicable)



- For medium and large models (25 kg and above), fix the support legs provided.
- Use the supplied nuts and bolts — no welding or complex tools required.
- If additional height is not required, this step can be skipped.



4

Position the Dryer

- Place the dryer on a flat, open space with maximum sunlight exposure.
- Ensure good ventilation around the dryer for better airflow and efficiency.

5

Connect the Solar Panel



- Plug the solar panel cable into the fan's connector provided on the dryer.
- Ensure the panel faces direct sunlight for optimal power to the fans.



6

Switch On and Test

- Switch on the solar-powered fans; check airflow inside the cabinet.
- The dryer is now ready for loading and use.



CLEANING & MAINTENANCE

1. Tray Cleaning

- After Every Drying Cycle, Remove Trays And Clean With Mild Soap And Warm Water.
- Rinse Thoroughly And Sun-Dry Trays Before Reuse To Avoid Moisture Contamination.
- Avoid Using Metal Scrubbers Or Harsh Chemicals That Can Damage The Food-Grade Surface.

2. Interior & Exterior Cleaning

- Wipe The Inner Chamber, Door Seals, And Polycarbonate Cover With A Soft Damp Cloth.
- Cleaning The Cover Regularly Maintains Maximum Sunlight Penetration And Hygienic Conditions.



3. Vent & Fan Maintenance

- Inspect Fans And Air Vents Weekly For Dust Or Debris Buildup.
- Use A Soft Brush Or Dry Cloth For Cleaning; Avoid Direct Water Contact With Electrical Parts (For Hybrid Models).

4. Periodic Checks

- Check Hinges, Locks, And Tray Rails For Alignment And Smooth Operation.
- Tighten Any Loose Screws Or Fittings Promptly.
- Ensure Rubber Gaskets Remain Flexible To Maintain Insect-Proofing.

5. Seasonal & Long-Term Care

- During Monsoon Or When Not In Use, Cover The Dryer Or Store It Indoors To Prevent Moisture Buildup.
- Before Restarting After Long Storage, Perform Basic Cleaning And An Empty Test Run To Ensure Proper Airflow And Heating.



“A CLEAN DRYER IS A PRODUCTIVE DRYER – MAINTAIN HYGIENE FOR BETTER QUALITY AND LONGER EQUIPMENT LIFE.”



Preparation

Washing & Cleaning

- Rinse all fruits, vegetables, and herbs thoroughly under clean running water.
- Remove dirt, soil, or pesticides to maintain hygiene and prevent contamination.
- Peel or trim damaged or spoiled portions before slicing.

Cutting & Slicing

- Slice Produce Uniformly To Ensure Even Drying And Avoid Under/Over-Dried Portions.
- Thin Slices Dry Faster And Retain Better Texture; Thicker Slices Are Suitable For Chewy Products Like Fruit Leathers.

Pre-Treatment Methods

1. Dipping (Immersion Treatment)

- Dipping Is Used To Prevent Browning, Enhance Taste, And Retain Nutrients In Fruits And Some Vegetables:

Lemon Water / Citric Acid Dip:

- Purpose: Prevents Oxidation And Browning (Common In Apples, Bananas, Guava).
- Process: Mix 2–3% Lemon Juice Or Citric Acid In Water; Soak Slices For 3–5 Minutes.

Sugar Syrup Dip:

- Purpose: Adds Sweetness, Enhances Color And Flavor (Ideal For Mango, Papaya, Pineapple).
- Process: Prepare 40–50% Sugar Syrup; Soak Slices For 10–15 Minutes, Then Drain.

Brine / Salt Water Dip:

- Purpose: Balances Flavor And Reduces Microbial Growth (Okra, Pumpkin, Bitter Gourd).
- Process: Mix 2% Salt Solution; Soak For 5–10 Minutes Before Drying.

2. Blanching (Heat Treatment)

Blanching Is A Brief Boiling Or Steaming Step Mainly For Vegetables:

• Purpose:

- Destroys Enzymes That Cause Spoilage.
- Preserves Color, Texture, And Nutrients.
- Softens Skin For Even Drying.

• Process:

- Boil Or Steam Vegetables (Carrots, Spinach, Beans) For 1–2 Minutes Only.
- Immediately Cool In Cold Water To Stop Cooking.
- Drain Thoroughly Before Loading Trays.

3. Sulphuring (Optional – As per FSSAI Standards)

Used Mostly For Raisins And Light-Colored Dried Fruits:

• Purpose:

- Retains Bright Color (E.G., Golden Raisins).
- Acts As A Mild Preservative To Extend Shelf Life.

• Process:

- Expose Fruits To Sulphur Fumes In A Closed Chamber Or Dip In Sulphite Solution (Only Under Controlled Food Safety Conditions).
- Follow Permissible Limits As Per FSSAI Guidelines (350–500 Ppm For Fruits).

FRUIT BARS

Solar Drying Creates Nutritious, Preservative-Free Fruit Bars — A High-Value Snack That Retains Natural Fruit Taste And Nutrients. Ideal For Retail, Exports, And Health-Conscious Markets.

Preparation Process

1. Select Fresh Fruits – Mango, Papaya, Banana, Guava, Or Mixed Fruits.
2. Pulp Preparation – Wash, Peel, Deseed, And Blend Fruits Into Smooth Puree.
3. Optional Additions – Honey, Jaggery, Or Dry Fruit Powders For Enhanced Taste And Energy.
4. Molding – Spread Pulp Into Bar Molds Or Lined Trays (Thicker Layer Than Fruit Leathers).
5. Drying – Dry In Solar Dryer At 50–55°C For 10–14 Hours Until Firm And Chewy.
6. Cutting & Shaping – Cut Into Uniform Rectangular Bars For Packaging.

PACKAGING

- Wrap Individually In Butter Paper Or Food-Safe Film.
- Pack Multiple Bars In Laminated Pouches Or Carton Boxes For Retail.
- Ensure Airtight Sealing To Prevent Moisture Absorption.

BENEFITS

- Healthy Snack With No Preservatives Or Artificial Colors.
- High Market Demand In Kids' Snacks, Fitness, And Organic Food Markets.
- Can Utilize Seasonal Surplus Fruits For Value Addition.
- Shelf Life Up To 6–8 Months With Proper Packaging And Storage.

MARKET POTENTIAL

- Retail Price: ₹20–₹30 Per Bar (25–30g Size).
- Bulk Supply: ₹350–₹500 Per Kg In Wholesale/Organic Markets.
- High Demand In Urban Retail, Export, And School Snack Segments.



"In Technical Collaboration with Sun"

DRYING TIME APPROX

Product	Time	Product	Time	Product	Time
Mango Slice	8 – 12 hrs	Papaya	10 – 14 hrs	Banana	12 – 18 hrs
Apple Slice	10 – 14 hrs	Pineapple Slice	12 – 16 hrs	Grapes (Raisins)	2 – 4 days
Dates	1.5-2.5 days	Figs (Anjeer)	2 – 3 days	Guava	14 – 20 hrs
Jackfruit	16 – 24 hrs	Tomato	12 – 18 hrs	Carrot	10 – 14 hrs
Beetroot	12 – 16 hrs	Pumpkin	16 – 24 hrs	Okra (Bhindi)	8 – 12 hrs
Chilli	8-16 hrs	Brinjal	12 – 18 hrs	Bitter Gourd	12 – 16 hrs
Cabbage	8 – 12 hrs	Capsicum	10 – 14 hrs	Coriander Leaves	6 – 10 hrs
Mint Leaves	6 – 8 hrs	Fenugreek Leaves	6 – 8 hrs	Curry Leaves	6 – 8 hrs
Spinach	6 – 8 hrs	Tulsi (Basil)	6 – 8 hrs	Lemongrass	8 – 12 hrs
Moringa Leaves	6 – 8 hrs	Rose Petals	4 – 6 hrs	Marigold	6 – 8 hrs
Hibiscus	6 – 8 hrs	Chamomile	4 – 6 hrs	Jasmine	4 – 6 hrs
Fish Fillet	18 – 24 hrs	Prawns	20 – 30 hrs	Meat Strips	18-24 hrs
Chicken Strips	18 – 24hrs	Small Fish	14-16 hrs	Large Fish Fillet (Seer, Tuna, etc.)	18 – 36hrs

“The above drying times are approximate and may vary depending on the product’s moisture content, slice thickness, as well as your city/state weather and climatic conditions.”

WHY RUDRA SOLAR ENERGY SOLAR DRYERS ???

SR. NO.	PARAMETERS TO CHECK	RUDRA SOLAR ENERGY
1	COMPANY EXPERIENCE	We have wide experience in Solar thermal Product Manufacturing Since 2006 The main Products we deal are Solar Cooker, Solar Dryer, Solar Oven, Solar Desalination. We have wide experience in Solar Drying Technology around 18 years.
2	COMPANY MANUFACTURING FACILITY	We have Inhouse Manufacturing facility That can make around 2000 nos of Solar Dryers Every year with all latest Manufacturing technology.
3	COMPANY PRODUCT RANGE	We have All products range available in Solar Thermal Products Like Solar Cooker, Solar Dryer, Solar Oven, Solar Desalination.
4	RESERCH AND DEVELOPMENT CENTER	we have Inhouse Solar Thermal Product research center with 2000 SQ Feet Area and with all required Instruments For Testing. All our products launched in market is passed through Lots of Research and Development
5	SATISFIED CUSTOMERS	We have around 40000 Individual Customer that are satified in Solar Dryer All over the world.
6	COMPANY PRODUCT PRESENCE	Our Solar Dryers are Sold all over india From Kargil To Kanya Kumari And From Gujarat To Nagaland We have Supplied in every district and every state also our Solar Dryers are exported to 16 Different Company also.
7	TOTAL NO OF DRYER DESIGN AVAIBLE	We have inhouse developed around 60 Different Solar Dryers Designed out of that around 15 is In market at present.
8	TOTAL NO OF DESIGN REGISTERED PATENT	We have around 5 Designs Under Design patent Approved.
9	DRYER MAIN BODY MATERIAL	Rust Proof High Conductive Long Lasting Aluminium As per the Customer Demand.
10	DRYER TOP COVER	Double UV layer 100% Virgin Solid Polycarbonate Sheet.

11	DRYER WORKING PRINCIPLE	Works Due To Traping Of Solar Thermal Radiation In Closaed Chamber Which Retain Heat And Convert Light Energy To Heat Energy By Three Modes Of Heat Transfer Radiation, Conduction, Convection.
12	DRYER TYPE	Direct Mode Caninet Type Modular Construction.
13	MANUFACTURED USING	Latesh Technology Like CNC laser Cutting, CNC bending.
14	LIVE DEMONSTRATION AT FACTORY	Available any tiem with Pror Appointment.
15	MONEY BACK GAURANTEEE	Yes If Some one says that your Dryer is Not Capable of Drying
16	DRYER TOTAL LIFE CYCLE	Total 20 years, how ever electric part or electronic parts may have lowerr life but can be replaced at nominal cost, top sheet have total life 10years. That also can be replaced over a year
17	AFTER SALES SUPPORT	Not required as Our Dryers are ready to use plug and play model no Installation Requird Also the Dryers are Maintenance Free all person without any Technical knowledge
18	SITE INSTALLATION REQUIRED	Not required as Our Dryers are ready to use plug and play model no Installation Requird.
19	DRYER STRUCTURE DURABILITY	Dryer Structure is made such that it can withstand heavy wind load like 150 km per hr and heavy rain and strom also it can withstand.
20	MAINTENANCE	Maintenance Free all person without any Technical knowledge Can easily can do The Job With Our Support.
21	DUST PROOF	Yes the inlet of Our Solar Dryers Have Industrial grade Dust Filters
22	INSECT PROFF	All our Solar Dryers have Insect Filertrs at inlet and outlet points. Also the doors having Tight Fiitings with gaskets.
23	RUST PROOF	Yes All our dryers are made from rust proof material we use high quality Non Ferrous material To have Longer Life.
24	WATER PROOF	Yes all our Dryers are made such that no water can penetrate Inside the dryer where the material kept for drying.
25	DOOR LOCAKING MECHANISHM	Yes our dryers have perfectly desighed door locking mechanism with air Tight gaskets .
26	HEATING MODE	our dryers have 3 modes of heating That is radiation, Conduction and convection.
27	DRYING RATE	total drying rate or moisture removal rate of our dryer is 4 kg per day per sq mtr per day
28	DRYING EFFICIENCY	total drying efficiency of our solar dryers are 67 %

29	DRYER TEMPERATURE RANGE	Our solar dryers work on a large temperature range one can achieve the temperature 30 to 40 degrees Celsius higher compared to environment however it depends on a lot of factors and you have to manage the fans to have that temperature.
30	DRYER TEMPERATURE CONTROL	We have dryer temperature control as per different seasons as well as you can switch on and switch off fans to have your desired temperature range.
31	UV BLOCKING	Our top covering sheet has two layers of UV radiation blocking layer, also over a period of time this sheet gets dull that blocks UV radiation which is harmful for colour degradation.
32	COATING ON BODY	We have special purpose food grade long lasting high absorptivity powder coating which enhances the efficiency of the dryer and increases the structure life.
33	PORTABILITY	Our all dryers are portable with only 4 people can easily move any bigger model as per their requirements.
34	TEST REPORT	Yes we do have test reports of our "Anant" and "Bhaskar" series solar dryers where we have tested our small demo units which are then multiplied as per the customer requirement for different capacity.
35	RAW MATERIAL TEST REPORT	Yes we do have test reports of our raw material used in our dryer whenever customer needs for their satisfaction we can give them reports.
36	DRIED PRODUCT TEST REPORT	Yes we have tested around 10 different products before drying and after drying in our solar dryers for all parameters like nutritional value, protein, carbohydrates, colour, taste, aroma, and many other parameters which are affected after drying as per report one can have an idea about there will not be any change in parameter or loss in value after dried in our solar dryers.
37	TRAY MATERIAL	As standard scope of supply we supply with food grade aluminium solid metal tray with perforation 3 mm, if customer needs SS 304 perforated or plain tray as per their requirement we can give at extra cost, all our trays are made from solid metal sheet fabricated other manufacturer gives wire mesh tray which don't have longer life.
38	TRAY LIFE	Our trays are made from solid metal material that are food grade and have longer life our tray
39	MULTIPURPOSE DRYING	Yes our dryers are designed such that one can dry multiple things and can be used for a wide range of applications.
40	MARKETING AND FOOD PROCESSING GUIDANCE	We train our customer for what to dry, how to dry and where to sell and in how much to sell also we train them to have good value added product so that customer can earn more per kg.

Prakrutik Art, Karamsad, Gujarat



"**Rudra Solar Dryer** Has Transformed How We Work. Earlier, Rainy Days Meant Delays And Loss. Now, Whether It's **Amla Candy Or Dhoop Cups**, Everything Dries Cleanly And Quickly. Our Products Are Better In Quality, And Customers Are Happier. The Electric Backup Is A Big Help. We Are Proud To Be Using Eco-Friendly Technology Made In India."

Testimonials

Shree SHG, Chhanda
Village, Lohaghat,
Uttarakhand



"Earlier, much of our vegetables and ginger would spoil before reaching the market. With the Rudra Solar Dryer, we now dry them hygienically and sell them as value-added products. Our income has improved, and we feel empowered as a group. The electric backup helps during cloudy days too."

Nutrichip Agri LLP
(Ruchy Raina),
Jammu & Kashmir



"Thanks to Rudra Solar Dryer, we are now able to deliver clean, chemical-free dried products that customers love. It's easy to use, saves time, and gives us reliable income every month. A small step with a big impact!"



Ravi Aluganti, Madanapalle,
Andhra Pradesh

"Earlier, drying tomatoes under the sun was full of **problems—dust, flies, and sudden rain spoiled** the hard work. Now with the **Rudra Solar Dryer**, the process is **smooth and hygienic**. The **dried tomatoes** are of **high quality**, and I easily sell them at **₹500 per kilo**. It's a **part-time** activity for me, but I still earn **₹2,000** every month—and more during summer!"

LUSHAI ORGANICS (SUPPORTED BY SELCO FOUNDATION)

"Lushai Organics, in partnership with SELCO Foundation, has procured seven Rudra Solar Dryers (100 kg capacity each) for drying spices, vegetables, crops, and fruits. These dryers allow us to process large volumes hygienically, maintain quality for local and export markets, and minimize post-harvest losses. The technology has helped us create consistent income opportunities for farmers in the region and expand our value-added product range."

— Team Lushai Organics, Aizawl, Mizoram



ROPCO FPO (SUPPORTED BY SELCO FOUNDATION)

"ROPCO FPO has adopted three 100 kg hybrid Rudra Solar Dryers through SELCO Foundation to process spices, fruits, and vegetables. The hybrid technology allows us to continue drying even during cloudy weather, ensuring uninterrupted production and better quality products. This has improved our capacity to supply both local and wider markets while creating new income opportunities for our farmer members."

— ROPCO FPO Team, Mamit, Mizoram



TESTIMONIAL THROUGH SELCO FOUNDATION

"With a 20 kg Rudra Solar Dryer, I dry apricots, apples, and vegetables hygienically and earn better income in local markets."
— Ms. Geetha, Kullu, Himachal Pradesh



"Aagaj SHG, led by Joythiji in Gadherni, Kullu, uses two 20 kg Rudra Solar Dryers from SELCO Foundation to dry apricots, pears, plums, peaches, nettle grass, and lemongrass hygienically for better local market sales."
— Aagaj SHG, Kullu, Himachal Pradesh



"Sangma Solar OPC Pvt. Ltd., Sonitpur, Assam, started with one 50 kg hybrid Rudra Solar Dryer in February one unit and added five more units in July. They dry vegetables, fruits, herbs, spices, and over 20 different commodities for local and wider markets."
— Sangma Solar OPC Pvt. Ltd., Assam




Solar Energy
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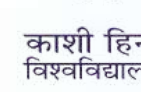
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PHARMA



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AGRICULTURE



"Empowering Farmers, Entrepreneurs & Communities with Solar Drying Technology for a Sustainable Future."



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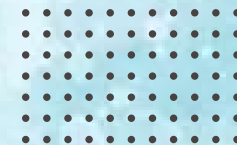
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Thank You

We Sincerely Thank You For Showing Interest In **Rudra Solar Energy**.
Your Trust Inspires Us To Keep Innovating And Delivering The Best
Quality Solar Dryers & Renewable Energy Solutions.

 **Eat Natural • Stay Healthy • Live Sustainable** 

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