



SOLAR DRYING OF SEAFOOD

Hygienic Enclosed Drying for Fish & Marine Products

Rudra Solar Energy offers enclosed solar drying solutions for suitable seafood applications such as fish and other marine products. The system supports more protected drying with managed airflow and solar thermal operation for fishing communities, processors and coastal enterprises.



KEY ADVANTAGES



Protected Drying

Helps reduce direct exposure to dust, insects and outdoor contamination



Controlled Airflow

Supports more consistent moisture reduction across the batch



Solar Thermal Operation

Uses solar energy for efficient seafood drying applications



Built for Coastal Use

Suitable for fishing communities, cooperatives and processors



SUITABLE APPLICATIONS

- Bombay Duck (Bombil)
- Whole Fish
- Small Fish
- Fish Fillets
- Suitable Marine Products



IMPORTANT DRYING FACTORS

- Seafood type
- Initial & target moisture
- Cleaning / salting / preparation
- Tray loading & airflow
- Humidity, solar radiation & weather



SYSTEM BASICS

Application:	Solar Drying of Seafood
Environment:	Enclosed Solar Drying Chamber
Airflow:	Controlled / Forced Airflow
Energy:	Solar Thermal
Capacity:	Multiple / Custom by requirement



SUITABLE USERS

- Fishing Communities
- SHGs & Cooperatives
- Fish Processors
- Coastal Enterprises



Drying time and operating conditions depend on seafood type, preparation, loading and weather conditions.



Need a seafood solar drying solution?

Share your product, fresh batch quantity and location for application-based system selection.



9429446671 | 7041262332



rudrasolar@gmail.com



www.solardrying.co.in