

SOLAR DRYING OF SPICES

Ideal for Red Chilli, Turmeric, Ginger and Other Spice Applications

Enclosed solar drying helps improve product hygiene, supports controlled airflow, and enables efficient spice drying for value-added processing.



HYGIENIC ENCLOSED DRYING

Helps reduce exposure to dust, insects and outdoor contamination.



CONTROLLED AIRFLOW

Supports more uniform moisture reduction across the batch.



SOLAR THERMAL OPERATION

Uses solar energy for practical and energy-conscious spice drying.



BETTER PRODUCT VALUE

Supports cleaner drying and improved handling for market-ready output.

SUITABLE FOR



Farmers • FPOs • SHGs •
Spice Processors •
Agro-Enterprises

COMMON SPICE APPLICATIONS



Red Chilli • Turmeric •
Ginger • Coriander •
Cumin • Black Pepper

IMPORTANT NOTE



Drying time and operating conditions vary by spice type, moisture content, loading pattern and weather conditions.



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