

SOLAR DRYING OF VEGETABLES

**Tomato • Onion • Okra • Beetroot •
Potato • Bottle Gourd & More**

Enclosed solar drying for controlled moisture reduction in suitable vegetables, with managed airflow and protected tray-based handling before storage or processing.



01

ENCLOSED DRYING

Reduced direct exposure to dust, insects & birds

02

CONTROLLED AIRFLOW

Supports more uniform moisture removal

03

SOLAR THERMAL

Uses solar energy as the main heat source

04

MULTIPLE CAPACITIES

Configured for batch size and application

SUITABLE VEGETABLE APPLICATIONS

Tomato

Onion

Okra

Beetroot

Potato

Bottle Gourd

Leafy Vegetables

HOW SOLAR DRYING WORKS



IMPORTANT DRYING FACTORS

- Vegetable type + initial and target moisture
- Slice thickness, tray loading and layer depth
- Airflow, humidity, solar radiation and weather

TECHNICAL NOTE

Drying time and operating temperature vary with commodity, moisture, preparation, loading, airflow and weather.

RUDRA SOLAR DRYING SOLUTION

APPLICATION

Solar Drying of Vegetables

ENVIRONMENT

Enclosed Solar Drying Chamber

SUITABLE FOR

**Farmers • FPOs • SHGs • Food Processors •
Agro-Enterprises**

Energy: Solar thermal

Capacity: Multiple / custom options by batch requirement.

Application-based system selection recommended.

Need a vegetable solar drying solution?

Share your commodity + fresh batch quantity + location for application-based system selection.

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SCAN TO
EXPLORE
SOLAR
DRYING

