MILOTECH
EMPOWER YOUR SUCCESS

INTERNATIONAL EDITION 2026

COLD DRYER SYSTEMS



Heat Pump Dehydration Technology

Low-temperature dehumidification for food and edible bird's n
processing.

5 KG | 10 KG | 20 KG | 50 KG

LOW-TEMPERATURE DEHUMIDIFICATION

ENGINEERED IN VIETNAM

www.milotech.vn

Low-temperature drying without excessive heat

Milotech cold dryers remove moisture through controlled dehumidification and recirculating airflow, supporting more stable color, aroma, shape and batch consistency.



GENTLE MOISTURE REMOVAL

for heat-sensitive products

Preserve appearance

Lower process temperatures help limit darkening, shrinkage and visual degradation.

Manage aroma & texture

Controlled moisture removal reduces harsh thermal impact on sensitive ingredients.

Improve uniformity

Recirculating airflow supports more consistent drying across trays and locations.

IMPORTANT TERMINOLOGY

This catalogue uses “Cold Dryer / Heat Pump Dehydrator.” It is not a vacuum freeze-dryer (lyophilizer).

HOW IT WORKS

Closed-loop dehumidification drying

Moist air is removed from the product, dehumidified by a refrigeration/condensation stage, then recirculated through the chamber.



WHY HEAT PUMP?

Active dehumidification removes moisture efficiently while allowing the process to operate at lower temperatures than conventional hot-air drying.

CORE MACHINE ELEMENTS

Refrigeration & condensation unit
Recirculating fans and optimized airflow
Stainless-steel drying chamber
Programmable time / temperature control

APPLICATIONS

For products sensitive to aggressive heat

The technology is positioned for premium food products and edible bird's nests where visual quality, shape and consistency matter.

FRUITS

Slices, soft-dried fruit, premium dried fruit

VEGETABLES

Low-temperature drying for color-sensitive produce

HERBS

Leaves, flowers, slices and medicinal materials

SEAFOOD & FOOD

Selected products requiring gentle moisture removal

EDIBLE BIRD'S NEST

Strand structure, shape and appearance focused drying

R&D / SMALL BATCH

Recipe development before scaling production

Selection depends on raw material, initial moisture, loading depth, target moisture and desired finished-product characteristics.

FOOD COLD DRYER RANGE

5 kg to 100 kg fresh-input capacity

Current Milotech website listings expand the food cold-dryer family beyond the 5 kg and 10 kg models shown in the supplied catalogue.



5 KG 3 TRAYS



10 KG 6 TRAYS

SCALE-UP MODELS

20 • 50 • 100 KG

SPEC	5 KG	10 KG	20 KG	50 KG	100 KG
Fresh input	5 kg	10 kg	20 kg	50 kg	100 kg
Trays	3	6	7	14	16
Max power	1.4 kW	2.5 kW	3.5 kW	5.0 kW	10 kW
Avg. draw*	0.9 kW	1.0 kW	1.7 kW	3.0 kW	5.0 kW
Temperature	30-50°C	30-50°C	30-60°C	30-60°C	30-60°C
Voltage	1Φ 220V	1Φ 220V	1Φ 220V	1Φ 220V	1Φ 220V
Weight	40 kg	50 kg	80 kg	150 kg	250 kg

* “Avg. draw” is normalized from the website’s average power-consumption values. Final electrical specification should be confirmed in the quotation.

COMPACT SERIES

5 kg & 10 kg food cold dryers

For pilot production, product trials, small workshops and flexible multi-product use.



5 KG

ENTRY / R&D

MACHINE SIZE

520 × 570 × 750 mm

TRAY SIZE

350 × 400 × 20 mm

TRAYS / MAX POWER

3 trays • 1.4 kW max

TEMPERATURE

30-50°C

WEIGHT

40 kg



10 KG

SMALL PRODUCTION

MACHINE SIZE

850 × 450 × 910 mm

TRAY SIZE

400 × 360 × 20 mm

TRAYS / MAX POWER

6 trays • 2.5 kW max

TEMPERATURE

30-50°C

WEIGHT

50 kg

SCALE-UP FOOD MODELS

20 kg • 50 kg • 100 kg

These models are listed on Milotech's current website and are added here to complete the international food cold-dryer range.

20 KG

FLEXIBLE SMALL PRODUCTION

Machine	1100 × 650 × 950 mm
Tray	470 × 580 × 10 mm
Tray count	7
Max power	3.5 kW
Avg. draw	1.7 kW
Temperature	30-60°C
Weight	80 kg
Voltage	1Φ 220VAC

50 KG

MEDIUM PRODUCTION

Machine	1200 × 650 × 1200 mm
Tray	470 × 580 × 20 mm
Tray count	14
Max power	5.0 kW
Avg. draw	3.0 kW
Temperature	30-60°C
Weight	150 kg
Voltage	1Φ 220VAC

100 KG

INDUSTRIAL / SCALE-UP

Machine	1230 × 1400 × 850 mm
Tray	600 × 800 × 20 mm
Tray count	16
Max power	10 kW
Avg. draw	5.0 kW
Temperature	30-60°C
Weight	250 kg
Voltage	1Φ 220VAC

The 100 kg webpage contains a marketing-text / technical-table power inconsistency. This catalogue follows the technical table: 10 kW maximum.

Cold drying focused on structure and appearance

The supplied catalogue separates bird's nest dryers from food dryers and indicates a scalable output range from 50 to 500 nests per batch.



50-NEST CLASS

Compact production / finishing

LOW-TEMPERATURE

Designed to support uniform drying while reducing strand breakage and visual inconsistency.



100-NEST CLASS

Higher compact throughput

30-50°C CLASS

Current product families also include 200, 300 and 500-nest capacity classes.

50 → 100 → 200 → 300 → 500 NESTS / BATCH

Capacity classes should be confirmed against the current production configuration when quoted.

ENGINEERING DETAILS

Built for controlled drying and easier standardization

Key features from the supplied cold-dryer catalogue focus on moisture removal, airflow distribution, food-contact construction and repeatable cycle control.

CONDENSATION DEHUMIDIFICATION

Active moisture removal supports longer controlled drying cycles with lower thermal stress.

RECIRCULATING AIRFLOW

Fans and internal airflow design help reduce moisture differences across tray positions.

STAINLESS-STEEL CHAMBER

Food-contact surfaces and trays are designed for cleaning and routine production use.

PROGRAMMABLE CYCLES

Time and temperature settings support standardized “drying recipes” across batches.

PROCESS CONTROL > RAW POWER

The key value is stable moisture removal at the temperature appropriate for the product - not simply using more heat.

SELECTION GUIDE

Choose capacity from the production target

Nominal “kg” ratings refer to fresh-input capacity per batch; actual usable loading depends on product density, tray loading and drying recipe.

01	**PRODUCT**	What are you drying? Fruit, herbs, vegetables, food or bird’s nest?
02	**INPUT LOAD**	Fresh material per batch and number of batches per day.
03	**QUALITY TARGET**	Color, aroma, texture, shape and final moisture requirement.
04	**DRYING WINDOW**	Target temperature and acceptable cycle duration.
05	**UTILITY**	Available electrical supply and installation space.

Milotech can configure larger systems beyond the standard listed capacities based on the project requirement.

INTERNATIONAL SUPPORT

From machine selection to production start-up

Milotech positions the dryer as part of a practical food-processing solution, with technical consultation, operation guidance and after-sales support.

WHAT WE SUPPORT

01 Product / process review

02 Capacity selection

03 Drying recipe guidance

04 Operation training

05 Warranty & maintenance support

PRODUCT FAMILY

5 • 10 • 20 • 50 • 100 kg

food cold dryers

BIRD'S NEST FAMILY

50 • 100 • 200 • 300 • 500

nests / batch classes

NO PRICES IN EXPORT CATALOGUE

Commercial terms are issued separately by quotation.

MILOTECH
EMPOWER YOUR SUCCESS

BUILD THE RIGHT DRYING PROCESS

Send us your product, fresh-input capacity, target moisture, preferred temperature and daily output.

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SCAN TO VISIT





LOW-TEMPERATURE DEHUMIDIFICATION • FOOD & BIRD'S NEST PROCESSING