

HALOGEN DRYER FOR **ROSELLE TEA PRODUCTION**



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Product Background



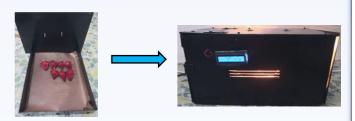


Halogen Lamp

Dried Roselle is produced from heating by using Halogen lamp which emits radiation that generates heat and vaporizes the moisture (water) content of Roselle

Product Description and Method



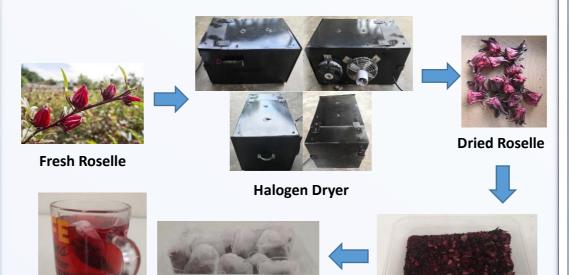


The fresh **Roselles** are dried inside the halogen dryer which uses Halogen lamp for heating, **Fan 1** circulated the heat out through the metal Fin while Fan 2 helps removed the moisture evaporated from the Roselle.

Novelty and Originality of The Invention

- Environmentally Friendly does not emit any harmful gas.
- Low electricity consumption (max 200W)
- Medium High Temperature (50°C - 65°C)
- Low Relative Humidity: < 30%
- 2 Fans equipped for circulating heat inside the dryer and remove the evaporating moisture.
- Space saving with high production rate

Product Image and Product Characteristics



Drinkable Roselle Tea

Ground Roselle petals

Marketability & Commercialisation

- Potential market for this are for food dryer industries which require Roselle to be preserved for a long time (2 years)
- The cost of this dryer is low compared to Heat Pump or Oven dryer since it does not require big mechanical part and high power electric components
- Dryer lifespan is more than years before the controller needs replacement

Products Applicability, Usefulness and Benefits



- Reduce **Drying** time
- Increase production rate



Dried food is safe dust and from animals in closed place

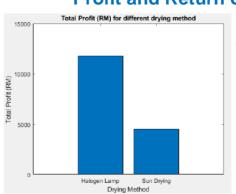


High product quality of dried food with automated temperature control



Applicable for **Small Medium Enterprise or** individuals since the machine is handheld and easy to use

Profit and Return of Investment



Halogen dryer gains a profit of than more 2x compared to Sun Drvina method (RM11775.16 VS RM4515.29)

Publication

Calophyllum-Inophyllum from Pahang Malaysia as **Biolubricant Feedstock for Industrial Application,** Ch. 39, in Recent Trends in Manufacturing and Materials Towards Industry 4.0, Springer, 2020 (Scopus)

Status of Innovation

- **Prototype** with commercialization pre readiness
- Will be sent for Patent listing and to be tested for GMP of food production testing.

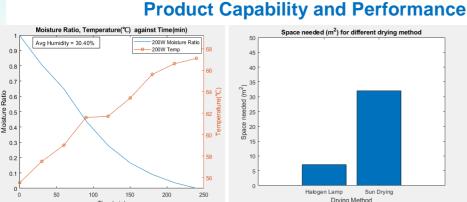
Collaboration/Industrial Partner

LOI with FAMA Rengit, Johor









- Drying Time reduced very shortly (4 hours) Space need for drying is small for Halogen dryer compare to sun drying