

Apricot Washing & Drying Line

Complete Turnkey Business Proposal



Supplier reference: real continuous fruit washing and drying equipment illustrating an integrated dried-fruit process line.

300-500 kg/h starter fresh-apricot preparation	500-800 kg/batch entry dryer loading	18-22% typical dried-fruit moisture target	8-12 entry operators
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Prepared for investment planning in Afghanistan and regional export markets. Final specifications, pricing, civil works, and utility loads require supplier quotation and site survey.

Executive Summary

This line produces hygienic dried apricot halves from Afghan fruit. The process must control fruit maturity, pit removal, permitted anti-browning treatment, drying temperature, final moisture, water activity and infestation. A cabinet or short tunnel dryer offers a lower-risk entry than uncontrolled open-air drying and can be loaded seasonally from a compact preparation section.

Why this project fits Afghanistan

- Afghan apricots can be dried near orchards, reducing transport of water and harvest losses.
- Controlled drying produces more consistent color, moisture and hygiene than exposed ground drying.
- Separated pits can feed the kernel-cracking line after safe storage and traceability.
- Retail pouches and bulk cartons serve domestic, regional and ingredient markets.

Sanaatchi delivery scope

- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning
- International logistics, customs documentation, operator training, spare parts, and after-sales support

Recommended configuration

For the lowest credible entry, select a 300-500 kg/h preparation line with bubble or spray washer, sorting table, halver-pitter, treatment tank, 500-800 kg/batch cabinet or tunnel dryer, grader and semi-manual packing. Begin with one sulfur-free or buyer-approved treated product and validate color, moisture and shelf life.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Natural dried apricot halves	Buyer-approved moisture, color, size and no visible infestation	Retail, wholesale and bakery buyers
Treated bright dried apricots	Only permitted treatment with declared residue compliance	Contract export and premium retail buyers
Apricot pits	Dry, traceable and protected from mold	Approved kernel-cracking or fuel users

Supplier lines combine washing, sorting, pitting or slicing, treatment, drying, grading and packing. Drying time cannot be set from equipment rating alone; it depends on fruit size, initial solids, halving method, air temperature, humidity, velocity and loading depth. Final moisture and water activity must be confirmed before packing.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Bubble or spray washer	Removes orchard dust and surface contamination	Potable final rinse and gentle fruit handling
2	Sorting and halving table	Rejects defects and prepares uniform halves	Food-grade surface with pit collection
3	Apricot halver-pitter	Separates flesh and pit with limited flesh loss	Trialled on local fruit sizes
4	Treatment and draining tank	Applies buyer-approved anti-browning treatment	Controlled concentration, time and drainage
5	Cabinet or tunnel dryer	Removes moisture under controlled airflow	500-800 kg/batch starter loading
6	Drying trays and trolleys	Maintains hygienic uniform bed depth	Food-contact mesh and washable frames
7	Moisture meter and grader	Releases dry lots and separates commercial grades	Calibrated moisture and buyer size screens
8	Weigher, sealer and metal detector	Packs and checks released dried fruit	Bulk and one retail format at launch

Equipment models are indicative and will be matched to the selected capacity, local raw-material tests, available utilities, and preferred automation level.

Reference Equipment Gallery



Supplier reference: real continuous fruit washing and drying equipment illustrating an integrated dried-fruit process line.



Supplier reference: real enclosed fruit-drying line applicable after apricot washing, halving and treatment.

Images are supplier references for configuration discussion; final equipment appearance and model may differ.

Plant, Raw Materials & Utility Requirements

Raw materials

- Sound mature Afghan apricots
- Potable process water
- Only buyer-approved anti-browning treatment
- Food-grade pouches, liners and cartons
- Labels, coding ink and desiccant only where validated

Utilities & infrastructure

- Stable electricity
- Clean hot air from electric, gas, biomass or indirect heat
- Potable water and hygienic drainage
- Ventilation and humidity exhaust
- Dry insect-controlled conditioning and packing room

Quality, safety and environmental controls

- Reject rotten, moldy, pesticide-noncompliant or insect-damaged fruit
- Record orchard lot, maturity, fresh weight and pit yield
- Control treatment concentration, contact time and declared residue
- Map dryer temperature and airflow across trays
- Verify final moisture, water activity, color and microbiology
- Use infestation control and complete shelf-life trials in the exact pack

A final factory layout must reserve safe forklift routes, maintenance clearances, raw-material segregation, finished-goods storage, fire protection, ventilation, and future expansion space.

Indicative Investment & Implementation Plan

LOW-ENTRY CONFIGURATION

Lowest entry uses seasonal manual sorting and packing around one compact cabinet or short tunnel dryer. Automated optical grading, large continuous dryers, cold storage, building, fruit inventory and working capital are excluded.

Component	Indicative range	Notes
Washing, sorting, halving and pitting	US\$7k-16k	300-500 kg/h preparation
Treatment tanks, trays and handling	US\$3k-8k	One declared product style
Cabinet or short tunnel dryer	US\$10k-24k	500-800 kg/batch entry system
Grading, packing and quality tools	US\$4k-10k	Semi-manual launch scope
Installation, freight and spares	US\$5k-12k	Heat source and ducting confirmed separately
Indicative low-entry total	US\$29k-70k	Building, fruit, fuel and working capital excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm fruit sizes, product style, moisture and pack
Phase 2	2-4 weeks	Run treatment and drying trials on local apricots
Phase 3	5-9 weeks	Manufacture, inspect and ship equipment
Phase 4	3-5 weeks	Install, map dryer, train and begin shelf-life study

Ranges are planning targets for a low-cost entry configuration, exclude land, and remain subject to confirmed capacity, supplier quotation, freight, duties, exchange rates and site conditions.

Next Steps & Contact Information

Recommended next steps

- Confirm target products, hourly output, and packaging formats
- Test representative raw materials and document quality requirements
- Complete site survey covering electricity, water, fuel, drainage, roads, and warehouse space
- Request comparable technical and commercial quotations from shortlisted suppliers
- Finalize financing, logistics, installation, training, and spare-parts plan

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Research and image references

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