

Chili Drying, Grinding & Packing Line

Complete Turnkey Business Proposal



Alibaba supplier reference: real small-scale chili dryer, grinder and powder-packing configuration.

100-200 kg/batch starter fresh-chili drying load	30-80 kg/h starter dry grinding	2-3 launch product forms	6-10 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

A flexible line for Afghan fresh or partly sun-dried chilies, covering inspection, optional washing, stem removal, cutting, controlled drying, cooling, grinding or flaking, sieving and packing. The exact route depends on incoming moisture and whether whole dried chili, flakes or powder is sold.

Why this project fits Afghanistan

- Afghan chilies can be sold as whole dried pods, flakes or powder.
- A modular line accepts fresh, partly dried or fully dried seasonal supply.
- Local drying reduces post-harvest loss and transport weight.
- Powder and flakes support retail and food-service brands.

Sanaatchi delivery scope

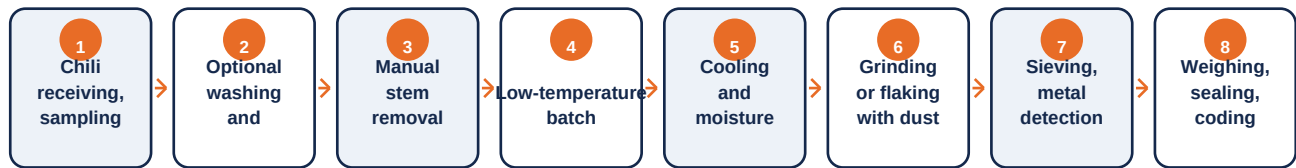
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning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

Recommended configuration

For the lowest credible entry, use manual washing and stem removal, a 100-200 kg/batch cabinet or heat-pump dryer, 30-80 kg/h grinder with cyclone, sieve and semi-automatic pouch packer. Omit drying when validated sun-dried chili arrives below the buyer moisture limit.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Whole dried chili	Buyer-approved color, moisture, stem level, mold and foreign matter	Wholesale, retail and spice processors
Chili flakes and powder	Declared particle size, heat, color, moisture and microbiology	Retail, restaurants and food manufacturers

Supplier references show very broad capacities because fresh-chili moisture, cut size, weather pre-drying and heat source dominate dryer output. Acceptance must establish a moisture mass balance and product temperature, then verify color, pungency, microbiology and grinding yield.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Sorting and preparation tables	Rejects mold and removes stems	Manual low-cost launch
2	Optional washer and drain rack	Removes field soil when wet processing is required	Potable final rinse
3	Chili cutter	Creates uniform pieces for drying	Guarded adjustable cut
4	Cabinet or heat-pump dryer	Reduces moisture under controlled airflow	100-200 kg/batch fresh input
5	Cooling and equalization bins	Prevents condensation and balances moisture	Covered food-grade bins
6	Chili grinder with cyclone	Produces flakes or powder with dust capture	30-80 kg/h dry feed
7	Sieve and metal detector	Controls particle size and metal risk	Two launch specifications
8	Semi-automatic pouch packer	Weights, seals and codes released chili	Two or three launch formats

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



Alibaba supplier reference: real small-scale chili dryer, grinder and powder-packing configuration.



Manufacturer reference: real enclosed chili grinding line with pneumatic transfer and cyclone separation.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Traceable fresh, partly dried or dried Afghan chilies
- Potable water when washing is used
- Barrier pouches, labels and cartons
- Food-grade cleaning and sanitation materials

Utilities & infrastructure

- Stable three-phase electricity
- Clean compressed air where specified
- Potable process water where required
- Washable food-grade processing room with dust control
- Dry segregated raw-material and finished-goods storage

Quality, safety and environmental controls

- Reject moldy, insect-damaged and contaminated chilies
- Record initial and final moisture and dryer mass balance
- Control drying temperature to protect color and pungency
- Use dust capture, grounding, eye and respiratory protection
- Test moisture, mold, aflatoxin risk and microbiology
- Verify particle size, fill weight, seal and label

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 manual washing, sorting and stem removal with one batch dryer. Color sorting, continuous drying, automatic stem removal, building and chili working stock are excluded.

Component	Indicative range	Notes
Manual preparation and cutter	US\$2k-5k	Local tables and guarded cutter
Batch dryer and heat source	US\$6k-16k	100-200 kg/batch entry
Grinding, cyclone and sieving	US\$4k-11k	30-80 kg/h dry feed
Packing and quality tools	US\$3k-8k	Semi-automatic launch
Freight, installation and spares	US\$4k-9k	Heat source and ducting confirmed
Indicative low-entry total	US\$19k-49k	Building, fuel, chili stock and color sorter excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm raw-material specification, product grades, capacity and packs
Phase 2	2-4 weeks	Run trials with representative Afghan raw materials and approve samples
Phase 3	5-9 weeks	Manufacture, inspect and ship the selected equipment
Phase 4	3-5 weeks	Install, train and validate process controls and shelf life

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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