

# Precision Technology for Quality Jerky

Our energy-efficient heat pump technology with a sealed chamber creates the ideal conditions for controlled drying of jerky and meat products. Indirect gas-fired systems are also available.

- Dries beef, pork, chicken, fish, and other products like deli meats, pepperoni, and salami
- Reduces water activity to shelf stable values
- Also dries plant-based jerky products



## Case Study



Location: Ohio

Application: Beef, Pork, Chicken, & Seafood Products

Machines: Indirect Gas-Fired Dehydrator with Chamber

*"We process beef, pork, chicken, and seafood products, and Nyle's dehydrator provides the control we need to reach required water activity levels while preserving the product quality our customers demand. This is a great machine, and the service provided after installation has been really helpful. I plan to buy more soon."*

*- Mike Fullard, owner of Just Mike's Jerky*

## Features



Independent control of temperature, relative humidity, and air speed



Remote access capability using a smartphone, tablet, or computer



Sealed chamber isolates the treatment of the product from ambient conditions



Optional Fermentation & Kill Step capability

## Contact



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