

Efficient Drying For Ready-To-Eat Meals

Our energy-efficient heat pump technology with a sealed chamber creates the ideal conditions for controlled drying of Ready-To-Eat Meals. Indirect-Gas Fired systems are also available.

- Used for dehydrating ingredients in meal bags & kits
- Products are dried to prolong shelf life
- Flavor, texture, and nutrients are maintained



Case Study



Location: Maine
Application: Ready-To-Eat Meals
Machines: FD 60 Heat Pump Dehydrator

"We could not be happier with our FD60 Dehydrator from Nyle Systems. Overnight we increased our production 4X's from what we were dehydrating in 2 conventional dehydrators. At the same time, we have cut our electric bill by more than 50% with what we would have spent with 8 conventional units. As soon as we can, we are getting a second one."

- David Koorits, Founder of Good-To-GO

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

Contact



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