

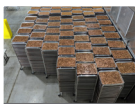
Efficient Drying of Upcycled Products

Our energy-efficient heat pump technology with a sealed chamber creates the ideal conditions for high-quality upcycled products. Indirect gas-fired systems are also available.

- Turns “waste” food into dried products that are used in relief meals
- Maintains flavor and essential nutrients
- Adjustable operating conditions to dry various products



Case Study



Location: Canada

Application: Upcycled Fruits & Vegetables

Machines: (2x) FDG 1000 Indirect Gas-Fired Dehydrators

"We found that the system was easy to use, consistent and simple to train staff on. With a small full-time team and many rotating volunteers, reliability and ease of use are very important. Each cycle of the system is easy to program on the touch screen controls, and each product is dried to the specs and time we anticipated."

-Pete Wierenga, General Manager Niagara Christian Gleaners

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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