



Our Advantage

\$101,500_{USD}

Includes Installation

Precision Control

Our systems provide complete control of temperature, humidity, & airflow as well as flexible scheduling software.

Our smallest system, the FD 24 can hold up to 8-racks of product and remove up to 24 lbs of water per hour. With adjustable air speed and reversible flow direction, users have greater control over the dehydration process. With temperatures ranging from 80° to 160°F, the system is prefect for drying such items as fruits, vegetables, pet food, snacks, jerky, and much more.

- Advanced touch-screen controller
- Remote monitoring capability
- Food-grade design and construction
- Expert Installation and service available





Consistent Results

Our systems provide superior Energy Efficiency while achieving proper shelf stability and food safety standards

Applications























Key Specifications

Water Removal Rate 24 lbs/hr

Temperature Settings

Drying Temperature

80°-160° F

Auxiliary Heat (Kill Temp)

160°-180° F

Cooling Stage

80°-100° F

Power Requirements

240V Single Phase, 60 Hz 480V Three Phase, 50 Hz

480V Three Phase, 60 Hz

Specifications:

Load Capacity* 8 Racks

160 Trays

520 Sq Ft of drying space

Total Footprint (LxWxH) 15' 6" x 5' 10" x 9' 5"

8' 2" x 5' 2" x 6' 0" Loading Space (LxWxH)

Interior Finish Options Stainless Steel

Two 24", 1 HP **Circulating Fans**

Vents Two 12" x 12" Vents,

(1) Intake & (1) Exhaust

FD 24 Sales Sheet Rev 2024.01









 $^{^*}$ load capacity is calculated based on standard rack dimensions of 26" x 20 %" x 69 $\frac{1}{2}$ " with 3" layer spacing and 20 trays per rack.