



FD60

Heat Pump Dehydrator

\$148,500 _{USD}

Includes Installation

Our Advantage



Precision Control

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

Nyle's FD60 is designed to efficiently dehydrate products while retaining taste, texture, and nutrients. It's chamber can hold up to 18 racks, and is capable of removing up to 60 lbs of water per hour, making ideal for small to medium sized businesses.

With adjustable airspeed and reversible flow direction, our dehydration system provides greater control. With an auxiliary temperature range of 160°F to 180°F for a short kill step stage and dehydration temperatures ranging from 80°F to 160°F, it's perfect for drying items like fruits, vegetables, pet treats, snacks, jerky, and more.



Remote Access

Users can remotely and securely access their system's controls using a smartphone, tablet, or computer.



Consistent Results

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

Applications





















Key Specifications

Water Removal Rate
60 lbs/hr

Temperature Settings

Drying Temperature 80°-160° F

Auxiliary Heat (Kill Temp)

160°- 180° F

Cooling Stage 80°-100° F

Power Requirements

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

itey opeoil loations

Specifications:

Load Capacity* 18 Racks

360 Trays

1,170 Sq Ft of drying space

Total Footprint (LxWxH) 22' 4" x 8' 4" x 10' 8"

Loading Space (LxWxH) $13' 0" \times 7' 7" \times 6' 0"$

Interior Finish Options Stainless Steel

Circulating Fans Three 24", 1 HP

Vents Two 12" x 12" Vents,

(1) Intake & (1) Exhaust

FD60 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.