

FDG600

Indirect Gas-Fired
Dehydrator

\$238,500_{USD}
Includes Installation



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FDG600 Sales Sheet Rev 2024.01

Our Advantage



Precision Control

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



Remote Access

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



Consistent Results

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

Nyle's FDG600 Indirect Gas-Fired Dehydrator is an ideal choice for small to medium sized processing and production facilities.

Featuring a chamber capable of holding up to 18 racks, this unit offers an efficient and cost-effective solution for your drying requirements.

Users gain enhanced control in the dehydration process through adjustable airspeed & reversible flow direction.

With operating temperatures of 80°F to 220°F, the FDG600 is perfect for drying a variety of items.

Applications



12 Stevens Road
Brewer, ME 04412



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(800) 777-6953
Extension 5



FDG600

Specifications:

Load Capacity*	18 Racks 360 Trays 1,170 Sq Ft of drying space
Total Footprint (LxWxH)	25' 0" x 6' 3" x 11' 0"
Loading Space (LxWxH)	15' 2" x 5' 7" x 6' 0"
Interior Finish Options	Stainless Steel
Circulating Fans	One 25 HP Plug Fan
Vents	Two 30" x 30" Vents, (1) Intake & (1) Exhaust

** load capacity is calculated based on standard rack dimensions of 26" x 20 3/8" x 69 1/2" with 3" layer spacing and 20 trays per rack.*

Key Specifications



Energy Output

800,000 BTU/hr



Temperature Settings

Drying Temperature

80°- 220° F

Cooling Stage

80°- 100° F



Power Requirements

480V Three Phase, 50 Hz

480V Three Phase, 60 Hz

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