



MD-Series Modular Dehydrators

Starting at

\$249,000 USD

Includes Installation



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MD-Series 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

Experience the next level of dehydration with the MD-Series. The 100-Series offers unmatched customization, featuring single-width modular units with up to 4 zones, each zone providing an 8' by 14' loading space. Equipped with three 36" fans, two vents, and two sensors per zone, it ensures optimal air circulation & precise control.

For increased efficiency, the 200-Series boasts a "Dual Width" design, delivering twice the drying space. Fully customizable like its predecessor, each zone offers a spacious 16' by 14' loading area. With three fans, two vents, & two sensors per zone, the 200-Series maintains the same level of precise control, making it ideal for efficiently dehydrating larger volumes.

Applications



12 Stevens Road
Brewer, ME 04412



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(800) 777-6953
Extension 5

Choosing The Right Size



Selecting the ideal size modular dehydrator requires careful consideration of; current drying needs, future growth projections, and available space. Analyze modular options, explore layouts, and consult our sales team for guidance. Remember, the perfect size balances your present demands with future expansion. By weighing these factors, you can make a confident choice that serves your business for years to come.

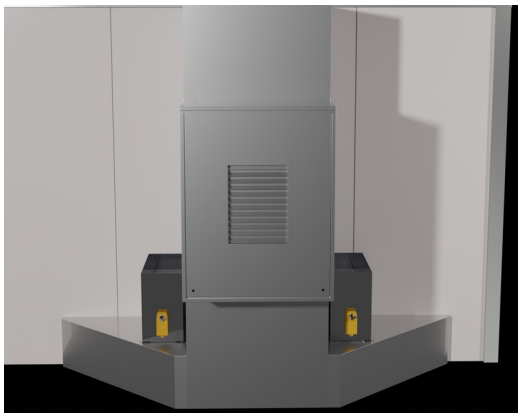
Available Energy Options

High Efficiency Heat Pump



	<i>DH145</i>	<i>DH225</i>
Water Removal Rate:	145 lbs/hr	225 lbs/hr
Drying Temperature:	80°- 160°F (26°- 71°C)	
Auxiliary Heat (Kill Step):	160°- 180°F (71°- 82°C)	
Power Options:	480V Three Phase, 50 Hz 480V Three Phase, 60 Hz	

Indirect Gas-Fired Burner



	<i>GHV1.6</i>
Energy Output:	1,600,000 Btu/h
Drying Temperature:	80°- 220°F (26°- 104°C)
Power Options:	480V Three Phase, 50 Hz 480V Three Phase, 60 Hz

Unit Specifications

100-Series Modular Dehydrators



MD110

Load Capacity*:	24 Racks, 480 Trays, 1,560 sq ft.
Loading Space:	8' 0" D x 14' 0" L x 6' 0" H
Total Footprint:	13' 4" D x 15' 0" L x 12' 0" H
Chamber Equipment:	(3) Three 36" Fans (2) Two Vents (2) Two Electronic Sensors



MD120

Load Capacity*:	48 Racks, 960 Trays, 3,120 sq ft.
Loading Space:	8' 0" D x 28' 0" L x 6' 0" H
Total Footprint:	13' 4" D x 29' 0" L x 12' 0" H
Chamber Equipment:	(6) Six 36" Fans (4) Four Vents (4) Four Electronic Sensors



MD130

Load Capacity*:	72 Racks, 1,440 Trays, 4,680 sq ft.
Loading Space:	8' 0" D x 42' 0" L x 6' 0" H
Total Footprint:	13' 4" D x 43' 0" L x 12' 0" H
Chamber Equipment:	(9) Nine 36" Fans (6) Six Vents (6) Six Electronic Sensors



MD140

Load Capacity*:	96 Racks, 1,920 Trays, 6,240 sq ft.
Loading Space:	8' 0" D x 56' 0" L x 6' 0" H
Total Footprint:	13' 4" D x 57' 0" L x 12' 0" H
Chamber Equipment:	(12) Twelve 36" Fans (8) Eight Vents (8) Eight Electronic Sensors

** 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.*

200-Series Modular Dehydrators



MD210

Load Capacity*:	48 Racks, 960 Trays, 3,120 sq ft.
Loading Space:	16' 0" D x 14' 0" L x 6' 0" H
Total Footprint:	21' 4" D x 15' 0" L x 12' 0" H
Chamber Equipment:	(3) Three 36" Fans (2) Two Vents (2) Two Electronic Sensors



MD220

Load Capacity*:	96 Racks, 1,920 Trays, 6,240 sq ft.
Loading Space:	16' 0" D x 28' 0" L x 6' 0" H
Total Footprint:	21' 4" D x 29' 0" L x 12' 0" H
Chamber Equipment:	(6) Six 36" Fans (4) Four Vents (4) Four Electronic Sensors



MD230

Load Capacity*:	144 Racks, 2,880 Trays, 9,360 sq ft.
Loading Space:	16' 0" D x 42' 0" L x 6' 0" H
Total Footprint:	21' 4" D x 43' 0" L x 12' 0" H
Chamber Equipment:	(9) Nine 36" Fans (6) Six Vents (6) Six Electronic Sensors



MD240

Load Capacity*:	192 Racks, 3,840 Trays, 12,480 sq ft.
Loading Space:	16' 0" D x 56' 0" L x 6' 0" H
Total Footprint:	21' 4" D x 57' 0" L x 12' 0" H
Chamber Equipment:	(12) Twelve 36" Fans (8) Eight Vents (8) Eight Electronic Sensors

** 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.*

