2025

nyle Dehydrators

EQUIPMENT CATALOG

COMPLETE DRYING SOLUTIONS

www.nyledehydrators.com

NSF

MADE IN USA
WITH U.S. & IMPORTED PARTS

Nyle is a growing, innovative company that develops, manufactures, & sells heat pump-driven, energy-saving products. Specifically, we build industrial equipment for Commercial Dehydration, Lumber Drying, Thermal Energy Systems and Heat Pump Water Heating.

Our product design & manufacturing facility is located in Brewer, Maine, just across the river from Bangor, Central Maine's economic and cultural center.

At Nyle, we recognize the urgent need for a more sustainable future. We believe this requires cutting emissions by transitioning from fossil fuels to electricity powered by renewable sources. To achieve this, the world needs to electrify numerous processes, and that's where Nyle's focus lies.

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OUR MISSION

At Nyle, our mission is to enable energy efficiency and the electrification of industrial and commercial processes, allowing our customers to transition toward a renewable, sustainable energy system.

Who We Are

- Be the best at what we do to offer our customers the best product for the best value.
- Create a workplace for our associates that gives opportunities to grow professionally and offers a safe place to work and provide for our families.
- Generate a good return on investment for our shareholders, proving that sustainability is a solid business proposition.

WHAT WE STAND FOR

Quality

Our products blend superior components and craftsmanship for lasting quality, minimizing ownership costs. We prioritize simplicity, sourcing durable parts from trusted partners. With a commitment to value pricing & energy efficiency, we deliver industry-leading products to our customers.

Innovation

We've developed innovative dehydration solutions using our heat-pump technology that creates the ideal conditions for your drying needs. We use innovation to stay at the forefront of this business and ultimately maintain a leading-edge value proposition for our customers.

Customer Support

When you buy a product from Nyle, you are not only purchasing the equipment, but you also receive our process expertise and post installation support. We define support as not just how the equipment works but also how to best use it for your application.

Long-Term Relationships

We look to build long-lasting relationships with our customers. These relationships allow us to better understand our customer's needs, which directs our innovative spirits to solve their problems. Of course, our high percentage of repeat customers convinces us every day that this is the right approach.

END-TO-END SERVICE

Nyle dehydrators are built for longevity, with replaceable components and a dedicated service team offering installation, training, maintenance, & technical support Nyle partners with you to ensure your dehydrator's success for years to come.

Warranty

With Nyle, you're not just buying our equipment, you're investing in a reliable partner. Our dedication to quality and customer satisfaction is evident in our comprehensive warranty coverage.

Rest assured, knowing your equipment is covered against any defects in materials and workmanship. Should an issue arise during the warranty period, Nyle will repair or replace faulty components at no additional cost.

For more information or to inquire about our End-to-End Service, contact us today. Let's discuss your equipment needs and ensure your next investment is a success.

Project management services ensuring timely & accurate equipment information.

Streamlining shipments through expert preparation & transportation arrangements.

Installation services, including supervision of technicians and equipment commissioning to ensure proper operation.

Post-installation services such as; remote monitoring, support training programs, as well as spare parts.

OUR SYSTEMS

Our units are built with the world in mind. We leverage state-of-the-art equipment & exceptional logistical capabilities to deliver high-quality dehydrators to clients across the globe.

Our turnkey systems come equipped with a high-efficiency heat pump unit or indirect gas-fired burner, air delivery and distribution components, a sealed chamber, as well as a programmable PLC with a touch-screen.

Every Nyle Dehydrator is designed to meet stringent criteria for water activity, moisture content, and surface appearance; ensuring your dehydrated products achieve optimal quality, safety, and extended shelf life.

By guaranteeing these critical factors, Our dehydrators become the perfect choice for dehydrating:

- Fruits and Vegetables
- Meat, Fish, and Poultry
- Pet Treats/Food
- Coffee/Spices
- Pharmaceuticals
- Textiles
- And More

Our Advantage

- Operating temps from 80° to 180°F (27° - 82°C) for heat pump systems & 80° to 220°F (27° - 104°C) for gas systems.
- Drying space ranges from 520 sq ft (48m²) to over 12,400 sq ft (1,152m²) per batch, depending on machine size.
- Programmable touch screen PLC, with the ability to store operating conditions for consistent, repeatable results.
- Washable surfaces & components to meet sanitization requirements.

Precision Control

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

Remote Access

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

Consistent Results

Our systems provide superior energy efficiency while also meeting proper shelf stability and food standards.

COMMERCIAL BATCH DRYERS

Nyle commercial batch dehydrators precisely control temperature, humidity, and dwell time to reduce product moisture content while maintaining quality characteristics such as color, texture, nutrients, and essential ingredients. Heat pumps are the perfect drying technology for applications including healthy snack foods, meats, seafood, and pet treats where low temperatures and humidity control are critical.

Each system includes a heat pump unit, an insulated drying chamber, air handling components, and PLC-based electrical controls with an operator screen. Heat pumps are very efficient and only need electric power to operate, eliminating the need for fossil fuels and associated airborne emissions.

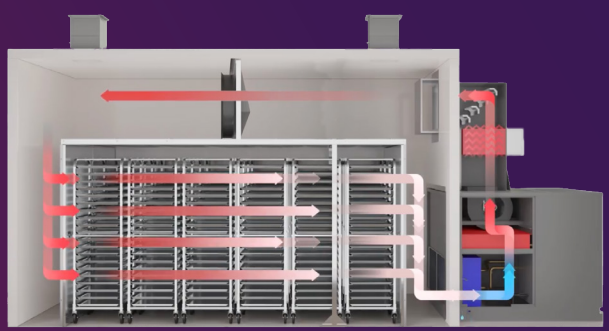
How It Works

Heat Pump dehydrators work differently than conventional dryers. For both systems, the air is heated to the desired drying temperature & then circulated over the product to absorb moisture.

However, instead of exhausting this hot, moist air as typical conventional dryers would, heat pump dehydrators draws the air over the cold coil of a refrigeration system where the moisture is condensed from the air and drained away.

The air is then drawn over the hot coil of the system to reheat it and sent back over the wet product.

This cycle repeats until the product has reached the desired moisture content. During this process, the energy used is only what is necessary to operate the compressor, blower, & circulating fans, resulting in up to 60% less energy than conventional dryers.



SPECIFICATIONS

	FD24	FD60
Heat Source	DH24 - Heat Pump	DH60 - Heat Pump
Water Removal Rate*	24 lbs/hr *(11 kg/hr)*	60 lbs/hr *(27 kg/hr)*
Rack Capacity	8 Racks	18 Racks
Tray Capacity	160 Trays	360 Trays
Product Load	800 - 1,600 lbs *(363 - 726 kg)* of wet product per batch	1,800 - 3,600 lbs *(816 - 1,633 kg)* of wet product per batch
Drying Temperature	80°F - 160°F *(26°C - 71°C)*	80°F - 160°F *(26°C - 71°C)*
Auxiliary Heat *(Validation Step)*	160°F - 180°F *(71°C - 82°C)*	160°F - 180°F *(71°C - 82°C)*
Circulating Fans	Two 24" *(690MM)*, 1 HP	Three 24" *(690MM)*, 1 HP
Vents	Two 12" x 12", *(304mm x 304mm)* (1) Intake & (1) Exhaust	Two 12" x 12", *(304mm x 304mm)* (1) Intake & (1) Exhaust
Loading Space	8'2" D x 5'2" L x 6'0" H *(2.49m x 1.57m x 1.83m)*	13' 0" D x 7' 7" L x 6' 0" H *(3.96m x 2.31m x 1.83m)*
Footprint	15'6" D x 5'10" L x 9'5" H *(4.72m x 1.78m x 2.87m)*	22' 4" D x 8' 4" L x 10' 8" H *(6.81m x 2.54m x 3.25m)*
Power Options	400V Three Phase, 50 Hz, 480V Three Phase, 60 Hz	400V Three Phase, 50 Hz, 480V Three Phase, 60 Hz
Starting at Price *(Includes Installation)*	$102,995.00 USD	$149,995.00 USD

**Water removal rate is calculated using air conditions of approximately 115°F (46.°C) dry bulb temperature & 70% relative humidity.*

INDUSTRIAL BATCH DRYERS

Designed to meet a variety of drying needs, the Modular Series delivers unmatched flexibility and performance, whether you're looking to expand capacity or improve energy efficiency.

The MD100 features a compact 8-foot-wide loading area ideal for tighter spaces, while the MD200 provides a generous 16-foot-wide loading area and double doors for enhanced accessibility and high-volume product loading.

Both models are available with multiple heating options, including the DH145 or DH225 heat pumps, as well as indirect gas heating for maximum adaptability.

To streamline operations, the Modular Series includes an advanced PLC control system with a 17" touchscreen interface. Operators can intuitively monitor and adjust key parameters such as temperature, humidity, and airflow in real time. Built-in data logging ensures precise, consistent drying results and robust quality assurance batch after batch.

SPECIFICATIONS

		MD110	MD120
Load Capacity	Racks & Trays	24 Racks, 480 Trays	48 Racks, 960 Trays
	Wet Product	2,400 - 4,800 lbs (1,089 - 2,177 kg)	4,800 - 9,600 lbs (2,177 - 4,354 kg)
Loading Space	Depth	8' 0" (2.44m)	8' 0" (2.44m)
	Length	14' 0" (4.27m)	28' 0" (8.53m)
	Height	6' 0" (1.83m)	6' 0" (1.83m)
Total Footprint	Depth	13' 4" (4.06m)	13' 4" (4.06m)
	Length	15' 0" (4.57m)	29' 0" (8.84m)
	Height	12' 0" (3.66m)	12' 0" (3.66m)
Chamber Equipment	Fans	3	6
	Vents	2	4
	Sensors	2	4

ENERGY OPTIONS

High Efficiency Heat Pump

	DH145	DH225
Water Removal Rate:*	145 lbs/hr *(66 kg/hr)*	225 lbs/hr *(102 kg/hr)*
Drying Temperature:	80°F - 160°F *(26°C - 71°C)*	
Auxiliary Heat *(Validation Step)*:	160°F - 180°F *(71°C - 82°C)*	
Power Options:	400V Three Phase, 50 Hz 480V Three Phase, 60 Hz	

Indirect Gas-Fired Burners

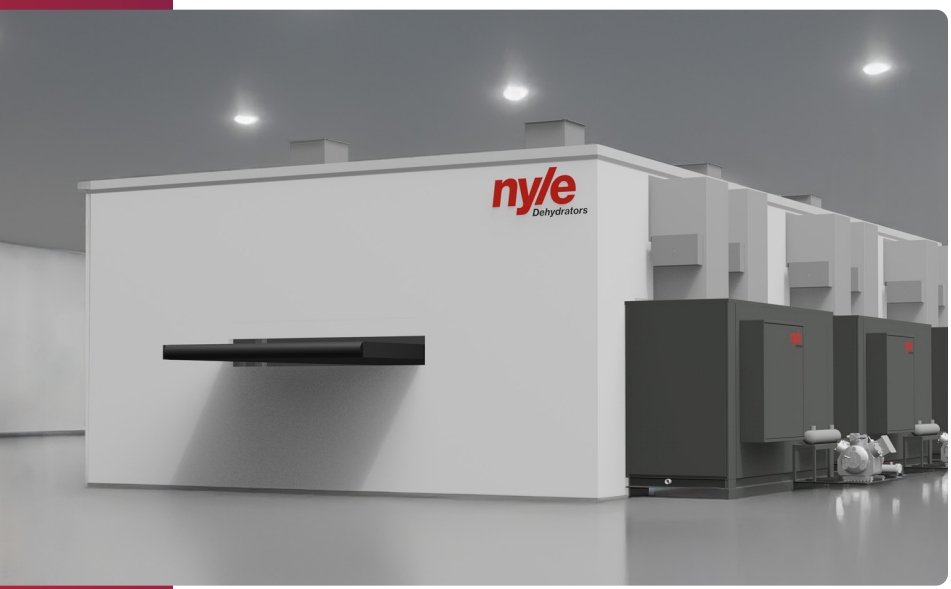
	GH6
Energy Output:	600,000 Btu/hr *(175.84 kWh)*
Drying Temperature:	80°F - 220°F *(26°C - 104°C)*
Power Options:	400V Three Phase, 50 Hz 480V Three Phase, 60 Hz

**Water removal rate is calculated using air conditions of approximately 115°F (46.°C) dry bulb temperature & 70% relative humidity.*

		MD210	MD220
Load Capacity	Racks & Trays	48 Racks, 960 Trays	96 Racks, 1,920 Trays
	Wet Product	4,800 - 9,600 lbs (2,177 - 4,354 kg)	9,600 - 19,200 lbs (4,354 - 8,709 kg)
Loading Space	Depth	16’ 0” (4.88m)	16’ 0” (4.88m)
	Length	14’ 0” (4.27m)	28’ 0” (8.53m)
	Height	6’ 0” (1.83m)	6’ 0” (1.83m)
Total Footprint	Depth	21’ 4” (6.50m)	21’ 4” (6.50m)
	Length	15’ 0” (4.57m)	29’ 0” (8.84m)
	Height	12’ 0” (3.66m)	12’ 0” (3.66m)
Chamber Equipment	Fans	3	6
	Vents	2	4
	Sensors	2	4

CONTINUOUS DRYERS

Nyle's CD-Series Continuous Dehydrators deliver an unmatched combination of precision, power, and flexibility for a wide range of industrial drying applications. Whether you're working in food, pet food/treats, pharmaceuticals, or other sectors, the CD-Series is engineered for high-volume operations where efficiency, scalability, and consistent results are critical.



Designed for reliability & production optimization, the CD-Series reduces labor demands while maintaining exceptional product quality.

To meet the varying needs of industrial workflows, the CD-Series is available in multiple belt width configurations; 8', 10', and 12' giving you the flexibility to scale capacity and match throughput requirements without redesigning your process. This adaptability ensures seamless integration with existing equipment and optimized production line efficiency.

SPECIFICATIONS

		CD210	CD220	CD230	CD240
Load Capacity		560 - 840 Sq Ft *(39 - 78 m²)*	1,120 - 1,680 Sq Ft *(78 - 156 m²)*	1,680 - 2,520 Sq Ft *(117 - 234 m²)*	2,240 - 3,360 Sq Ft *(156 - 312 m²)*
Total Footprint	Depth	21' 4" *(6.50m)*	21' 4" *(6.50m)*	21' 4" *(6.50m)*	21' 4" *(6.50m)*
	Length	15' 0" *(4.57m)*	29' 0" *(8.84m)*	43' 0" *(13.11m)*	57' 0" *(17.37m)*
	Height	12' 0" *(3.66m)*	12' 0" *(3.66m)*	12' 0" *(3.66m)*	12' 0" *(3.66m)*
Chamber Equipment	Fans	3	6	9	12
	Vents	2	4	6	8
	Sensors	2	4	6	8



ENERGY OPTIONS

High Efficiency Heat Pump

	DH145	DH225
Water Removal Rate:*	145 lbs/hr *(66 kg/hr)*	225 lbs/hr *(102 kg/hr)*
Drying Temperature:	80°F - 160°F *(26°C - 71°C)*	
Auxiliary Heat *(Validation Step)*:	160°F - 180°F *(71°C - 82°C)*	
Power Options:	400V Three Phase, 50 Hz 480V Three Phase, 60 Hz	

Indirect Gas-Fired Burners

	GH6
Energy Output:	600,000 Btu/hr (*175.84 kWh)*
Drying Temperature:	80°F - 220°F *(26°C - 104°C)*
Power Options:	400V Three Phase, 50 Hz 480V Three Phase, 60 Hz

**Water removal rate is calculated using air conditions of approximately 115°F (46.°C) dry bulb temperature & 70% relative humidity.*

For operations using gas heating, select models can be equipped with Nyle's energy-efficient Heat Recovery Vents, providing enhanced energy performance without compromising drying effectiveness.

SYSTEM OVERVIEW

Customizable Solution

Choose between single or double-width chambers, each configurable from 1 to 4 modular sections to fit your specific needs.

Easy to Load

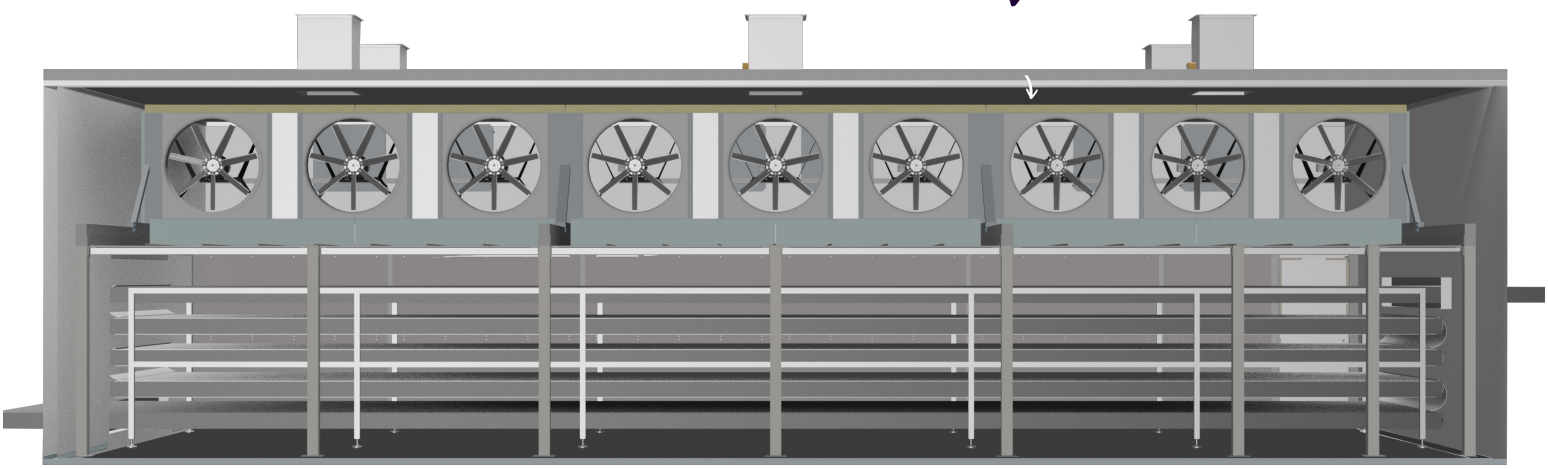
Designed for smooth, efficient loading, the conveyor inlet allows for seamless product entry, minimizing handling and ensuring consistent product flow.

Flexible Energy Options

Whether your operation is best served by gas heating or an electrical heat pump, the CD-Series can be customized to meet your specific needs.

Optimized Airflow

36" (914mm) circulating fans, combined with 20" x 20" (508mm) intake and exhaust vents, work in unison to provide a balanced airflow throughout the chamber.



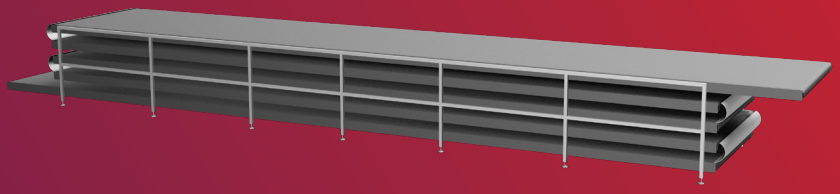
Built for Durability

The conveyor system is constructed from stainless steel with a square tubular frame, ensuring longevity even under heavy production loads.

Efficient Insulation

With 4" (102mm) of high-performance insulation, the chamber is designed to retain heat, reducing energy consumption and lowering operational costs.

Conveyor



Seamless Integration:
The conveyor system integrates seamlessly into the drying chamber, ensuring that products are dried consistently.

Flexible Belt Configuration: Each unit comes equipped with five layers of Forbo Clean Drive belts, offering extensive drying surface areas that can be customized to meet your production needs.

Effortless Operation & Maintenance: The conveyor system is constructed with stainless steel frames and UHMW wear strips For easy cleaning and reduced friction.

Why the Nyle CD-Series Dehydrator is the Ideal Choice for Your Business

When choosing a commercial dehydrator, you want a system that meets your current needs & can scale with your business. The CD-Series Dehydrator delivers in every aspect—offering precision control, labor efficiency, and high capacity in a streamlined, space-saving design. Here's why the CD-Series stands out from the competition:

Labor Efficiency

With its continuous conveyor system, the CD-Series significantly reduces the need for manual intervention, allowing you to maintain a high-volume production line without increasing your labor costs.

Space Optimization

The stacked belt system maximizes drying capacity while requiring minimal floor space, making it an excellent choice for facilities with limited space.

Energy Flexibility

Whether your priority is reducing operational costs with a heat pump or maximizing through-put with an indirect gas-fired burner, the CD-Series gives you the flexibility to choose the energy source that best fits your needs.

High-Quality, Consistent Results

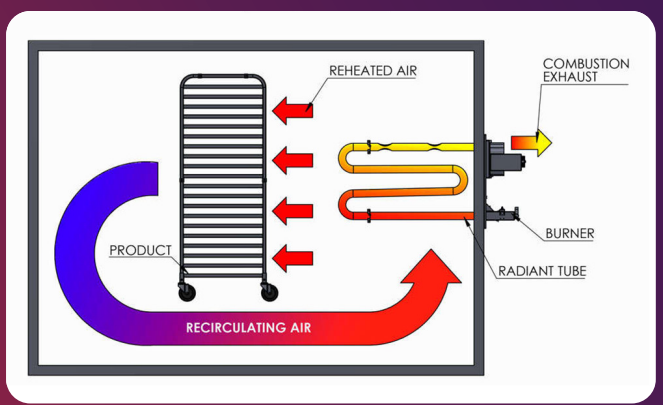
Thanks to advanced airflow control and the precision of the PLC system, the CD-Series delivers consistent, high-quality results batch after batch.

INDIRECT GAS BATCH DRYERS

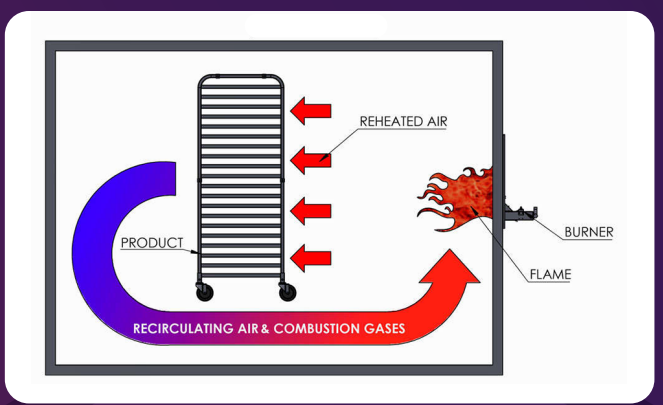
Nyle's FDG Series Indirect-Fired Dehydrators are unlike other direct gas-fired drying units. Unlike a direct-fired machine, the burners in our indirect gas-fired are fired into a tube-type heat exchanger; therefore, the products of combustion never come into contact with the product in the drying chamber.

Each system includes an efficient burner, an insulated drying chamber, air handling components, and a PLC-based electrical controller with an operator screen to create the perfect conditions to dry your products.

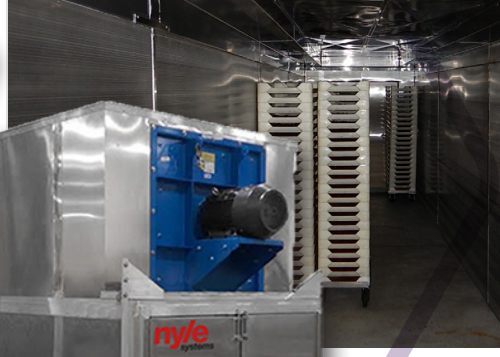
INDIRECT VS. DIRECT



The burner directs the combustible process into a radiant tube which acts as a heat exchanger. Air passing over the tube is heated before coming into contact with the product load. The by-products of combustion pass through the tube and is vented to the atmosphere through the chimney system, unlike a direct-fired system, which circulates the by-products of combustion through the product load.



The burner is directed straight into the air stream within the drying chamber, causing the by-products of combustion to mix with the recirculated air. This means that the recirculated air, now carrying the by-products of combustion, comes into contact with the product load, introducing potential challenges and considerations in the drying process.



SPECIFICATIONS

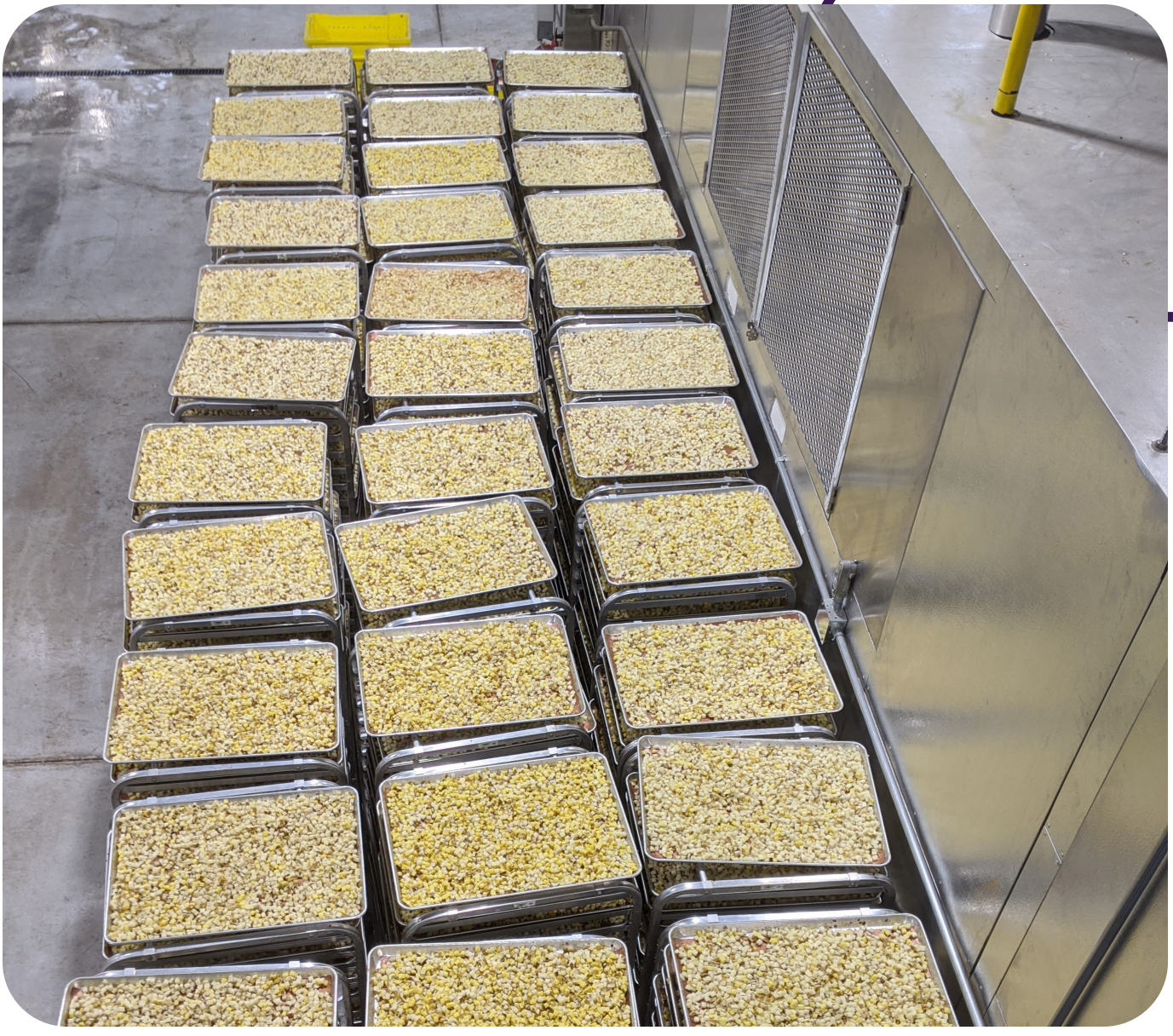
	FDG600	FDG1000
Heat Source	GH8 - Indirect Gas-Fired Burner	GH12 - Indirect Gas-Fired Burner
Burner Output	800,000 Btu/hr *(234.46 kWh)*	1,200,000 Btu/hr *(351.69 kWh)*
Rack Capacity	18 Racks	30 Racks
Tray Capacity	360 Trays	600 Trays
Product Load	1,800 - 3,600 lbs *(816 - 1632 kg)* wet product per batch	3,000 - 6,000 lbs *(1360 - 2721 kg)* wet product per batch
Drying Temperature	80°F - 220°F *(26°C- 104°C)*	80°F - 220°F *(26° C- 104°C)*
Circulating Fans	One 25 HP Plug Fan	One 25 HP Plug Fan
Vents	Two 30" x 30" *(762 x 762 mm)* (1) Intake & (1) Exhaust	Two 30" x 30" *(762 x 762 mm)* (1) Intake & (1) Exhaust
Loading Space	15' 2" D x 5' 7" L x 6' 0" H *(4.62m x 1.70m x 1.83m)*	24' 10" D x 5' 7" L x 6' 0" H *(7.57m x 1.70m x 1.83m)*
Footprint	25' 0" D x 6' 3" L x 11' 0" H *(7.62m x 1.90m x 3.35m)*	34' 0" D x 6' 3" L x 11' 0" H *(10.36m x 1.90m x 3.35m)*
Power Options	480V Three Phase, 60 Hz	480V Three Phase, 60 Hz
Starting at Price *(Includes Installation)*	$244,500.00 USD	$261,000.00 USD

CASE STUDIES

Explore how businesses similar to yours have harnessed our cutting-edge technology to attain impressive outcomes, ranging from increased efficiency and cost reduction to elevated product quality and expanded market reach.

Dive into these practical examples and acquire valuable insights into how our dehydrators can streamline your operations and propel your business forward.

Discover how businesses of all sizes have overcome distinct challenges and achieved substantial success through their partnership with us.



ROYAL RIDGE FRUITS

Location: Washington, USA

Applications: Cherries

Equipment: MD230-DH (FD675)
Heat Pump Dehydrator

"Our Nyle Dehydrator can dry all of our cherries and berries, and the fruits hold their flavor and texture. The machine is easy to use, and is very energy efficient. We're very pleased with its performance."

- Abel Esqueda, Production Manager

NIAGARA CHRISTIAN GLEANERS

Location: Ontario, CA

Applications: Up-cycled Fruits & Vegetables

Equipment: FDG1000 Indirect Gas-Fired Dehydrator

"We found that the system was easy to use, consistent and simple to train staff on. With a small full-time team & 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

JUST MIKES JERKY CO. JM

Location: Ohio, USA

Applications: Beef, Pork, Chicken, & Seafood

Equipment: MD230-Gas (FDG5000)
Indirect Gas-Fired Dehydrator

"We process beef, pork, chicken, & seafood products. Nyle's dehydrator provides the control we need to reach required water activity levels while preserving the product quality our customers demand. This is a great machine, the service provided after installation has been really helpful. I plan to buy more soon."

- Mike Fullard, Owner

COSMO'S SUPERIOR FOODS

Location: Indiana, USA

Applications: Gourmet Pet Treats

Equipment: (2) FD24 & (2) FD60 Heat Pump Dehydrators

"We purchased two FD24 dehydrators to support our growth over the past decade, and we've just installed a second FD60 in our facility. These machines are serving us very well."

- Sean Litke, Owner

FORTUNE SPECIALTY COFFEE

Location: Honduras & Guatemala

Applications: Cherry Coffee Beans

Equipment: MD120-DH & MD220-DH (FD145 & FD225) Heat Pump Dehydrators

"Nyle showed me that they possess the design expertise, process knowledge, and logistical capabilities to support my business in Honduras, so I was happy to buy machines for Guatemala."

- Rubén Sorto, CEO

GOOD TO-GO

Location: Maine, USA

Applications: Ready-To-Eat Meals

Equipment: FD60 Heat Pump Dehydrator

"We could not be happier with our FD60 Dehydrator from Nyle Systems. Overnight we increased our production 4X's from what we were dehydrating in 2 conventional dehydrators. At the same time, we have cut our electric bill by more than 50% with what we would have spent with 8 conventional units. As soon as we can, we are getting a second one."

- David Koorits, Founder

DRYING LAB

ABOUT THE DRYING LAB

Nyle's R&D/Testing Facility was developed to meet the growing demand for precision drying of food products & moisture-sensitive materials. From fruits & vegetables to textiles and pharmaceuticals, our Drying Lab is the perfect environment to refine your drying strategy before scaling to full production.

The lab features a sealed drying chamber that holds four standard bakery racks and uses advanced heat pump technology to control temperature and humidity with precision. Optimized airflow is achieved through circulation fans, distribution components, and a variable speed drive controller. A PLC automates key functions, while an operator interface allows for full control of temperature, humidity, and airspeed.

WHAT WE TEST

- **Fruits/Vegetables**
- **Meat/Poultry**
- **Seafood Products**
- **Snack Foods**
- **Coffee/Spices**
- **Pet Treats/Food**
- **Textiles**
- **Pharmaceuticals**
- **And More!**

OUR TESTING PROCESS

Whether you're an experienced drying professional or new to the process, we provide detailed engineering insights and easy-to-digest information to help you achieve the best results.

1. **Oven Drying / Active Water Analysis**
   Establishes initial moisture content and baseline water activity.

2. **Controlled Drying Cycle**
   The product is dried in a sealed, controlled environment.

3. **Weight-Based Moisture Tracking**
   Regular weight measurements determine the rate of water loss.

4. **Final Analysis**
   Post-drying verification of moisture content and water activity.

Already have a working drying schedule? We can replicate and analyze it in our chamber. Need help developing one? We'll collaborate to design a schedule that maximizes efficiency and product quality.

Before

After

DRYING REPORT

DATA-DRIVEN RESULTS

After testing, you receive a comprehensive drying report that includes:

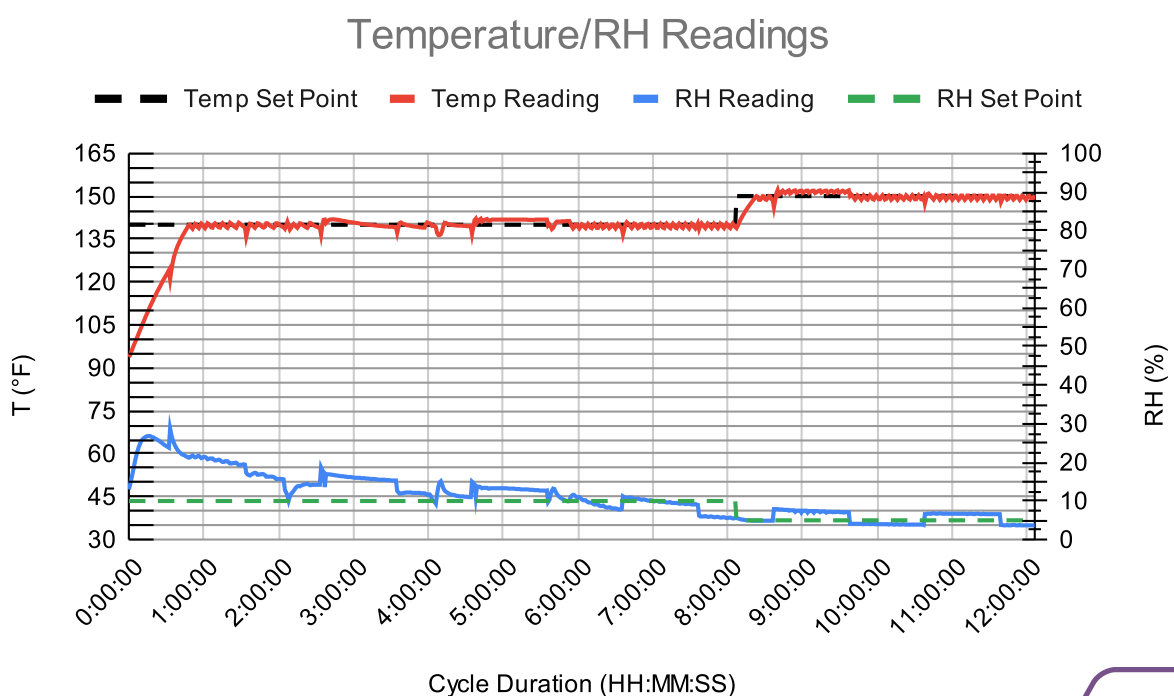
- Initial & Final Moisture Content
- Active Water Readings
- Drying Schedules Executed
- Total & Per-Pound Power Consumption
- Temperature & Relative Humidity Graphs
- High-Quality Photos Throughout the Cycle

Our data helps you improve energy efficiency, drying consistency, and product quality allowing for more informed decision-making.

Start Date	Food Type	Total Weight (lbs)	Total Drying Time	Start Avg. MC	End Avg. MC	Total Power Used (kWh)	Power Used Per Pound (kWh/lb)
3/24/2025	Frozen Blueberries	20.1	12:00:00	88.16%	6.05%	49.79	2.48

Load Power Usage				
Equipment	**Heat Power**	**Comp Power**	**Fan Power**	**Total Measured**
Total KW	16.85	15.99	16.95	49.79
KW/lb	0.84	0.80	0.84	2.48

Schedule			
Step	**Duration (mins)**	**Temp Set Point (°F)**	**RH Set Point (%)**
1	480	140	10
2	240	150	5



Looking To Test Dry Your Product?

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Dehydrator Catalog Rev 2025.04

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OUR LOCATION:

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