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nyle
Dehydrators

EQUIPMENT CATALOG



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 www.nyledehydrators.com



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, and 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.

HEAT SOURCE

High Efficiency Heat Pumps

Our DH Systems

Nyle heat pump dehydration systems 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.



80° - 160°F

DRYING RANGE

180°F

KILL-STEP MAX

Electric

NO GAS NEEDED

NSF

CERTIFIED

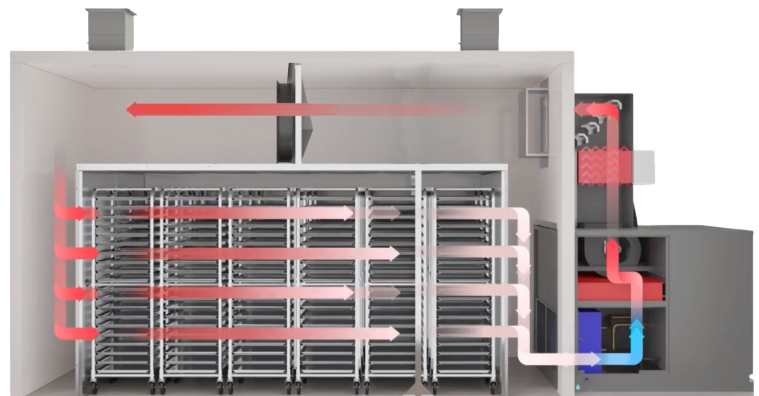
How It Works

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

However, instead of exhausting this hot, moist air as typical conventional dryers would, heat pump dehydrators draw 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, and circulating fans, resulting in up to 60% less energy than conventional dryers.



Indirect Gas-Fired Burners

Our Gas Systems

Nyle's indirect gas-fired systems use a radiant tube heat exchanger to completely separate combustion from the drying air-stream. The burner fires into a sealed tube, air heats as it passes over the outside, and combustion byproducts exit through a dedicated flue. The product never contacts combustion gases, making indirect firing suitable for all food applications while reaching temperatures heat pumps cannot.



80° - 220°F

DRYING RANGE

220°F

KILL-STEP MAX

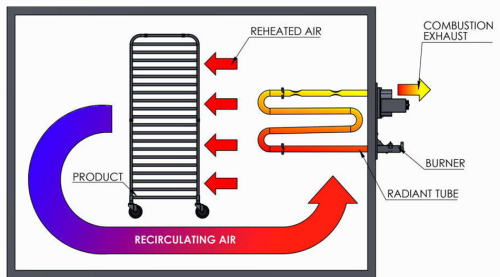
NG or LP

OPTIONS

NSF

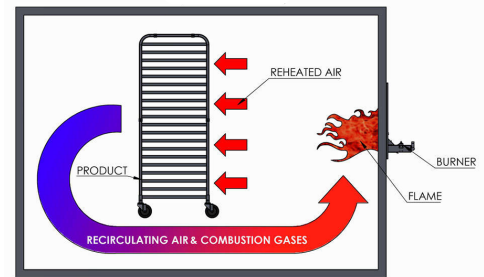
CERTIFIED

Indirect vs. Direct



INDIRECT-FIRED

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.



DIRECT-FIRED

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.

BATCH DRYER

FD24

STARTING AT

\$99,995.00

INCLUDES INSTALLATION

24lbs/hr

WATER REMOVAL RATE

8 Racks

160 TRAYS

80° - 180°F

DRYING + KILL STEP RANGE

800- 1,600lbs

WET PRODUCT PER BATCH



The FD24 Dehydrator is engineered for businesses that demand high efficiency in a small footprint. Capable of removing up to 24 lbs of water per hour, this system is ideal for drying a variety of products, including fruits, vegetables, pet treats, and meats. Its compact design does not compromise on performance, making it a versatile solution for different drying needs.

Specifications

KEY FEATURES



Closed-Loop Heat Pump



Compact Footprint,
Full-Scale Control



Auxiliary Kill-Step Mode



10-Step
Programmable Scheduling



NSF-Certified
Food-Grade Construction

LEARN MORE



Heat Source	DH24 - Heat Pump
Water Removal	24 lbs/hr (11 kg/hr)
Rack Capacity	8 Racks
Tray Capacity	160 Trays
Product Load	800 - 1,600 lbs (363 - 726 kg)
Drying Temp	80°F - 160°F (26°C - 71°C)
Kill-Step Temp	160°F - 180°F (71°C - 82°C)
Fans	Two 24" (690MM), 1 HP
Vents	Two 12" x 12" (304mm x 304mm) (1) Intake & (1) Exhaust
Loading Space (D x L x H)	8'2" x 5'2" x 6'0" (2.49m x 1.57m x 1.83m)
Footprint (D x L x H)	15'6" x 5'10" x 9'5" (4.72m x 1.78m x 2.87m)
Power Options	400V Three Phase, 50 Hz, 480V Three Phase, 60 Hz

BATCH DRYER

FD60

STARTING AT

\$149,995.00

INCLUDES INSTALLATION

60lbs/hr

WATER REMOVAL RATE

18 Racks

360 TRAYS

80° - 180°F

DRYING + KILL STEP RANGE

1,800- 3,600lbs

WET PRODUCT PER BATCH

The FD60 is Nyle's solution for small to medium-sized businesses that need serious throughput in a manageable footprint. Available with a heat pump for energy-efficient, closed-loop drying, or with a new indirect gas-fired option for applications requiring temperatures above the heat pump ceiling.

Specifications

Water Removal	60 lbs/hr (27 kg/hr)
Drying Temp	80°F - 160°F (26°C - 71°C)
Kill-Step Temp	160°F - 180°F (71°C - 82°C)
Rack Capacity	21 Racks
Tray Capacity	420 Trays
Product Load	2,100 - 4,200 lbs (953 - 1,905 kg)
Fans	Three 24" (690MM), 1 HP
Vents	Two 12" x 12" (304mm x 304mm) (1) Intake & (1) Exhaust
Loading Space (D x L x H)	13'0" x 7'7" x 6'0" (3.96m x 2.31m x 1.83m)
Footprint (D x L x H)	22'4" x 8'4" x 10'8" (6.81m x 2.54m x 3.25m)
Power Options	400V Three Phase, 50 Hz, 480V Three Phase, 60 Hz



KEY FEATURES

**60lbs/Hr Water Removal****Auxiliary Kill-Step Mode****Remote Monitoring
& Data Logging****10-Step
Programmable Scheduling****NSF-Certified
Food-Grade Construction**

LEARN MORE



BATCH DRYER

FD60G

STARTING AT

\$189,995.00

INCLUDES INSTALLATION

400,000 BTU/hr

BURNER OUTPUT

18 Racks

360 TRAYS

Up to 220°F

MAX TEMPERATURE

1,800- 3,600lbs

WET PRODUCT PER BATCH



The FD60G Indirect Gas-Fired Dehydrator is Nyle's solution for small to medium-sized facilities seeking efficient high-temp dehydration. It accommodates a wide range of products, from fruits and vegetables to snacks and meats. The dehydrator's chamber can hold up to 21 racks, providing an expansive 1,365 sq ft of drying space.

Specifications

KEY FEATURES



Max Temperatures of
Up To 220°F



Intergrated Heat
Recovery Systems (HRV)



Remote Monitoring
& Data Logging



10-Step
Programmable Scheduling



NSF-Certified
Food-Grade Construction

LEARN MORE



Burner Output	400,000BTU/hr (117.23 kWh)
Drying Temp	80°F - 220°F (26°C - 104°C)
Fuel Type	NG or Propane
Rack Capacity	21 Racks
Tray Capacity	420 Trays
Product Load	2,100 - 4,200 lbs (953 - 1,905 kg)
Fans	Three 24" (690MM), 1 HP
Vents	2,500 CFM Heat Recovery Vent
Loading Space (D x L x H)	13'0" x 7'7" x 6'0" (3.96m x 2.31m x 1.83m)
Footprint (D x L x H)	22'2" x 8'4" x 14'7" (6.76m x 2.54m x 4.45m)
Power Options	400V Three Phase, 50 Hz, 480V Three Phase, 60 Hz

BATCH DRYER

FDG1000

STARTING AT

\$259,995.00

INCLUDES INSTALLATION

1,200,000 BTU/hr

BURNER OUTPUT

30 Racks

600 TRAYS

Up to 220°F

MAX TEMPERATURE

3,000- 6,000lbs

WET PRODUCT PER BATCH

The FDG1000 is Nyle's highest-capacity batch dryer, purpose-built for large-scale food processing operations where throughput, temperature range, and validated food safety documentation are non-negotiable. A 1,200,000 Btu/hr indirect gas-fired burner drives a 30-rack chamber to 220°F while keeping combustion gases completely isolated from the product air-stream.

Specifications

Heat Source	GH12 - Indirect Gas-Fired Burner
Burner Output	1,200,000 Btu/hr (351.69 kWh)
Rack Capacity	30 Racks
Tray Capacity	600 Trays
Product Load	3,000 - 6,000 lbs (1,360 - 2,721 kg)
Drying Temp	80°F - 220°F (26°C - 104°C)
Fans	One 30HP Plug Fan
Vents	Two 30" x 30" (762mm x 762mm) (1) Intake & (1) Exhaust
Loading Space (D x L x H)	24'10" x 5'7" x 6'0" (7.57m x 1.70m x 1.83m)
Footprint (D x L x H)	34'0" x 6'3" x 11'0" (10.36m x 1.90m x 3.35m)
Power Options	480V Three Phase, 60 Hz



KEY FEATURES



**1,200,000 Btu/hr
High Capacity Output**



**Up To 220°F
(Gas-Fired)**



25 HP Plug Fan



**10-Step
Programmable Scheduling**



**Indirect Fired Burners
For Increased Safety**

LEARN MORE



MD100-Series

Pricing

Up To 225lbs/hr

WATER REMOVAL RATE
(HEAT PUMP)

24-48 Racks

480-960 TRAYS

80° - 180°F / 220°F

HEAT PUMP/ GAS RANGE

2,400- 9,600lbs

WET PRODUCT PER BATCH



KEY FEATURES



**8' Wide Modular,
Scalable Chamber**



**Flexible Energy Options
(Heat Pump or Gas)**



**Remote Monitoring
& Data Logging**



**20-Step
Programmable Scheduling**



**NSF-Certified
Food-Grade Construction**

LEARN MORE



The 100-Series is Nyle's modular single-wide dehydrator, built on an 8-foot loading area configurable in 15 or 29 ft chamber lengths. The MD110 starts at 24 racks, the MD120 doubles to 48 racks in the same footprint width. Both are available with heat pump or indirect gas-fired heating, so operators match the heat source to their product and facility.

Specifications

MD110

Racks & Trays		24 Racks, 480 Trays
Product Load		2,400 - 4,800 lbs (1,089 - 2,177 kg)
Loading Space (D x L x H)		8'0" x 14'0" x 6'0" (2.44m x 4.27m x 1.83m)
Total Footprint (D x L x H)		13'4" x 15'0" x 12'0" (4.06m x 4.57m x 3.66m)
Chamber Equipment	Fans	Three 36" (914MM), 5 HP
	Vents	2
	Sensors	2

MD120

Racks & Trays		48 Racks, 960 Trays
Product Load		4,800-9,600 lbs (2,177 - 4,354 kg)
Loading Space (D x L x H)		8'0" x 28'0" x 6'0" (2.44m x 8.53m x 1.83m)
Total Footprint (D x L x H)		13'4" x 29'0" x 12'0" (4.06m x 8.84m x 3.66m)
Chamber Equipment	Fans	Six 36" (914MM), 5 HP
	Vents	4
	Sensors	4

MD200-Series

Pricing

Up To 225lbs/hr

WATER REMOVAL RATE
(HEAT PUMP)

48-96 Racks

960-1,920 TRAYS

80° - 180°F / 220°F

HEAT PUMP/ GAS RANGE

4,800- 19,200lbs

WET PRODUCT PER BATCH

The 200-Series doubles the 100-Series chamber width to 16 feet. The MD210 holds 48 racks in a 15 ft chamber, the MD220 extends to 96 racks and 29 ft, handling up to 19,200 lbs of wet product per batch. The same heat pump and indirect gas-fired options as the 100-Series apply, scaled to the larger chamber volume.

Specifications

MD210

Racks & Trays	48 Racks, 960 Trays	
Product Load	4,800 - 9,600 lbs (2,177 - 4,354 kg)	
Loading Space (D x L x H)	16'0" x 14'0" x 6'0" (4.88m x 4.27m x 1.83m)	
Total Footprint (D x L x H)	21'4" x 15'0" x 12'0" (6.50m x 4.57m x 3.66m)	
Chamber Equipment	Fans	Three 36" (914MM), 5 HP
	Vents	2
	Sensors	2

MD220

Racks & Trays	96 Racks, 1,920 Trays	
Product Load	9,600 - 19,200 lbs (4,354 - 8,709 kg)	
Loading Space (D x L x H)	16'0" x 28'0" x 6'0" (4.88m x 8.53m x 1.83m)	
Total Footprint (D x L x H)	21'4" x 29'0" x 12'0" (6.50m x 8.84m x 3.66m)	
Chamber Equipment	Fans	Six 36" (914MM), 5 HP
	Vents	4
	Sensors	4



KEY FEATURES



16' Wide Modular, Scalable Chamber



**Flexible Energy Options
(Heat Pump or Gas)**



**Doors On Both Sides
For Easy Loading/Unloading**



**20-Step
Programmable Scheduling**



**NSF-Certified
Food-Grade Construction**

LEARN MORE



Heat Recovery Vents

Up To 80%

HEAT RECOVERED

2,500 CFM

VENTING CAPACITY

15 - 30%

FUEL COST REDUCTION

Two 2HP

REVERSIBLE FANS

The HRV2500 is a heat recovery venting system designed to recapture energy that would otherwise be lost through the exhaust vent of an MD-Series indirect gas-fired dehydrator. A dynamic heat exchanger transfers up to 80% of the outgoing vented air's thermal energy back into the incoming air stream, reducing the burner's workload, cutting fuel consumption, and lowering operating costs on every batch.

Specifications

Venting Capacity	2,500 CFM
Estimated Energy Savings	Saves Up To 80% of Lost Heat
Intake/Exhaust Fan HP	Two 2HP Reversible with VFD
Mounting Style	Rooftop
Power Requirements	480V Three Phase, 15A

How It Works

- Exhaust captured.** Hot, moist air exiting the chamber is routed through the HRV2500's heat exchanger before being vented away.
- Heat transferred.** The cross-flow exchanger moves thermal energy from the outgoing exhaust into the incoming fresh air stream, without mixing the two airflows.
- Preheated air enters.** Incoming air arrives at the burner already partially heated, reducing the BTU load required to reach the target drying temperature.



KEY FEATURES



Recovers Up To 80% Of Exhausted Heat



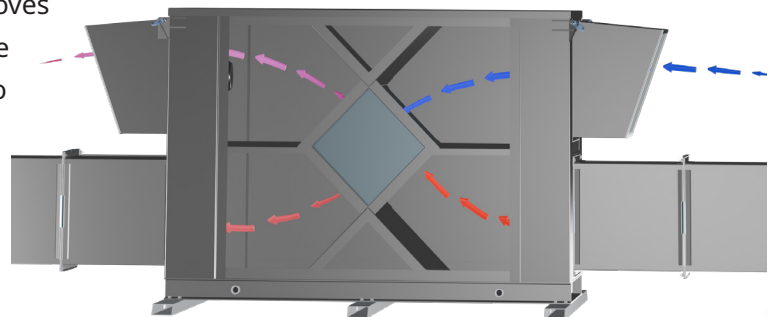
Reduces Fuel Consumption By Up To 15-30%



Accelerates Drying Cycles



Qualifies for Carbon Credits



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.



Location: Indiana, USA

Applications: Gourmet Pet Treats

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



Location: Honduras & Guatemala

Applications: Cherry Coffee Beans

Equipment: MD120-DH & MD220-DH
Heat Pump Dehydrators



Location: Pennsylvania, USA

Applications: Gourmet Pet Treats

Equipment: (2) FD60 Heat Pump Dehydrators





Location: Wisconsin, USA

Applications: Pet Food

Equipment: (3) MD220 Heat Pump & (1) MD220 Indirect Gas Fired Dehydrators



Location: Ontario, CAN

Applications: Up-cycled Fruits & Vegetables

Equipment: (3) FDG1000 Indirect Gas-Fired Dehydrators



Location: Wisconsin, USA

Applications: Pet Treats

Equipment: (4) MD110 & (2) FD24 Heat Pump Dehydrators



DRYING LAB

NYLE'S R&D/ TESTING FACILITY

About the Drying Lab

Nyle's R&D/Testing Facility was developed to meet the growing demand for precision drying of food products and moisture-sensitive materials. From fruits and 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



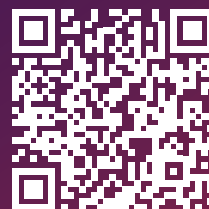
Textiles



Pharmaceuticals



And More!



**TEST DRY YOUR
PRODUCT TODAY**

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

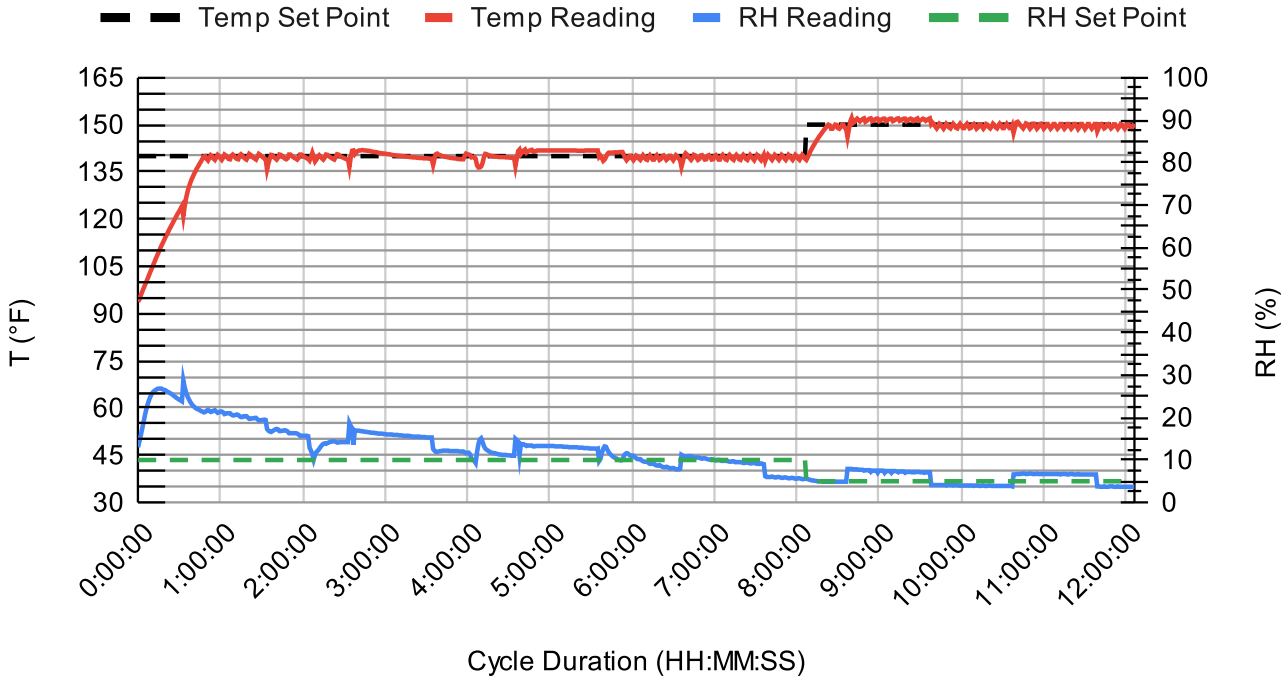
Start Date	Food Type	Total Weight (lbs)	Total Drying Time	Start Avg. MC	End Avg. MC	Total Power Used (kWh)	Power Used Per Pound (kWh/lb)
3/24/2025	Frozen Blueberries	20.1	12:00:00	88.16%	6.05%	49.79	2.48

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

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

Temperature/RH Readings



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