

FD60

Heat Pump Dehydrator



The FD60 is Nyle Dehydrators' solution for small to medium-sized businesses seeking efficient dehydration technology. Its ability to remove up to 60 lbs of water per hour accommodates a wide range of products, from fruits & vegetables to snacks & meats. The dehydrator's chamber can hold up to 18 racks, providing an expansive 1,170 sq ft of drying space.

- Advanced touch-screen controller
- Remote monitoring capability
- Food-grade design and construction
- Expert Installation and service available

APPLICATIONS















\$149,995_{USD}

Includes Installation

WHY CHOOSE NYLE

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 smartphone, tablet, or computer.



Consistent Results

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













Heat Source	DH60 - Heat Pump
Water Removal Rate*	60 lbs/hr <i>(27 kg/hr)</i>
Rack Capacity	18 Racks
Tray Capacity	360 Trays
Product Load	1,800 - 3,600 lbs of Wet Product per Batch
Drying Temperature	80°-160° F <i>(26</i> °- <i>71° C)</i>
Auxiliary Heat (Kill Temp)	160°- 180° F (71°- 82° C)
Circulating Fans	Three 24", 1 HP
Vents	Two 12" x 12", (1) Intake & (1) Exhaust
Loading Space	13′ 0″ D x 7′ 7″ L x 6′ 0″ H
Footprint	22′ 4″ D x 8′ 4″ L x 10′ 8″ H
Power Options	480V Three Phase, 50 Hz, 480V Three Phase, 60 Hz

^{*}Water removal rate is calculated using air conditions of approximately 115°F dry bulb temperature and 70% relative humidity.

CONTACT US:



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OUR LOCATION:



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