



# FDG1000

*Indirect Gas-Fired Dehydrator*

Starting at:

**\$268,995** USD

Includes Installation

## ABOUT THE FDG1000

The FDG1000 Indirect Gas-Fired Dehydrator is a premier solution for large-scale food processing businesses. This state-of-the-art dehydrator is designed to handle substantial moisture removal across a wide range of products, including fruits, vegetables, herbs, and meats.

Featuring a spacious chamber for up to 30 racks, providing an efficient and cost-effective drying solution.

Users gain enhanced control over the drying process through adjustable airspeed & reversible flow direction.

## APPLICATIONS



## 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.









# SPECIFICATIONS

<b>Heat Source</b>	GHV 12 - Indirect Gas-Fired Burner
<b>Burner Output</b>	1,200,000 Btu/hr
<b>Rack Capacity</b>	30 Racks
<b>Tray Capacity</b>	600 Trays
<b>Product Load</b>	3,000 - 6,000 lbs of Wet Product per Batch
<b>Drying Temperature</b>	80° - 220° F (26° - 104° C)
<b>Circulating Fans</b>	One 25 HP Plug Fan
<b>Vents</b>	Two 30" x 30", (1) Intake & (1) Exhaust
<b>Loading Space</b>	24' 10" D x 5' 7" L x 6' 0" H
<b>Footprint</b>	34' 0" D x 6' 3" L x 11' 0" H
<b>Power Options</b>	480V Three Phase, 50 Hz, 480V Three Phase, 60 Hz

## CONTACT US:

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## OUR LOCATION:

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