



# FDG600

Indirect Gas-Fired Dehydrator

Starting at:

**\$251,995** USD

Includes Installation

## ABOUT THE FDG600

The FDG600 Dehydrator is Nyle’s answer for businesses seeking an efficient, large-capacity dehydration system. With the ability to remove significant moisture, it’s perfectly suited for various products, from fruits and vegetables to herbs & meats. The FDG600’s spacious chamber, accommodating up to 18 racks, offers a substantial 1170 sq ft of drying space, blending high efficiency with versatility.

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 8 - Indirect Gas-Fired Burner
<b>Burner Output</b>	800,000 Btu/hr
<b>Rack Capacity</b>	18 Racks
<b>Tray Capacity</b>	360 Trays
<b>Product Load</b>	1,800 - 3,600 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>	15' 2" D x 5' 7" L x 6' 0" H
<b>Footprint</b>	25' 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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