

FDG600

Indirect Gas-Fired Dehydrator

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













Starting at:

ny/e

\$244,000 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.

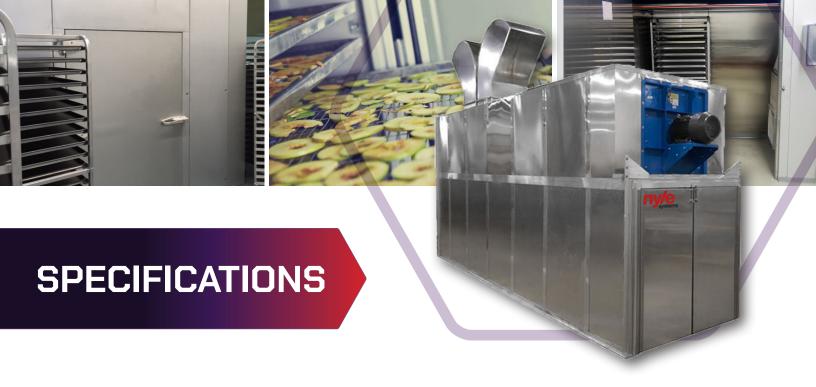












Heat Source	GHV 8 - Indirect Gas-Fired Burner
Burner Output	800,000 Btu/hr
Rack Capacity	18 Racks
Tray Capacity	360 Trays
Product Load	1,800 - 3,600 lbs of Wet Product per Batch
Drying Temperature	80°- 220° F <i>(26°- 104° C)</i>
Circulating Fans	One 25 HP Plug Fan
Vents	Two 30" x 30", (1) Intake & (1) Exhaust
Loading Space	15′ 2″ D x 5′ 7″ L x 6′ 0″ H
Footprint	25′ 0″ D x 6′ 3″ L x 11′ 0″ H
Power Options	480V Three Phase, 50 Hz, 480V Three Phase, 60 Hz

CONTACT US:



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OUR LOCATION:



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