

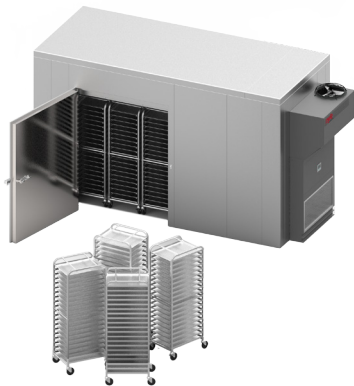


# Food Dehydrators

Energy Saving  
Heat Pump  
Technology!



## SEAFOOD APPLICATIONS



Nyle Systems FD Series Food Dehydrators provide an excellent controlled environment where your product can be carefully dried, without the worry of external factors disrupting your process. They are programmable and can operate within a wide variety of settings including temperature, time and water content. The FD Series design resists corrosion, is energy efficient, provides consistent results, all contributing to low operating costs for our customers. It's an investment that will pay for itself.



The following are examples of applications where our FD Series Dehydrators are being used to fit the needs of our customers:

### Stockfish

**Location:** Mid Atlantic

**Challenge:** Dry at 140°F

- Gently dried to preserve look and texture
- Consistent results
- 12% target water content

### Seaweed

**Location:** New England, Ireland

**Challenge:** Dry below 120°F

- Gently dried to preserve nutritional benefits

### Squid

**Location:** New England

**Challenge:** More efficient processing than conventional drying

### Sea Cucumbers

**Location:** West Coast

**Challenge:** Dry at 140°F  
Reduce water content from 85% to 6%  
12-16 hours of drying time

### Sea Salt

**Location:** New Eng, West Coast

**Challenge:** Low temperature drying  
Slow and gentle drying to preserve natural taste