

**WHAT WOULD YOU  
LIKE TO DRY TODAY?**

**“COLUMBIA” TRAY/TUNNEL DRYER**



**Commercial Dehydrator**

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# Commercial Dehydrator

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The **Columbia** is the full-sized production tray dryer, capable of large scale dehydration while maintaining consistency and uniformity. The **Columbia** has proven to be very flexible, drying a wide range of products, and it can be customized to a unique and demanding application, with very precise control of the dehydration variables. For both high production and high quality, look to the **Columbia** for your commercial and industrial dehydration needs.

**Dryer Dimensions:** 17ft H X 13ft 8in W X 44ft L

(5.18m H X 4.17m W X 13.41m L)

\* Shipping will require leading and trailing pilot cars to most destinations

### Specifications:

- Your choice of Stainless or Carbon Steel construction to fit your requirements
- LED Display of real time Temperature with set-point control ( from ambient to 200°F/ 93.3°C)
- Direct fired gas burner (Natural Gas, Propane, or Butane)
- Capable of drying a large range of products from fruits, veggies, pet treats and jerky, nuts, herbs, and seeds to name only a few.
- Fully insulated for maximum efficiency
- 30 HP fan motor for high air velocity.
- Engineered and proven design for even and consistent drying.
- High density dolly for more capacity
- Commercial Quality construction for long useful life.
- **17,511 total sq ft of drying surface area** for standard model stainless steel trays measuring 34.5" x 34.5".
- 16,085 total sq ft of drying surface area on plastic self-stacking trays
- Automated Humidity Control (available option) recommended.



## Columbia Tray/Tunnel Dryer Operating Cost:

Average Load: Heat/Electricity	Average US cost per therm/kilowatt
1.4 million BTU's	14 Therms X \$0.95 = \$13.30
29.32 kw/hr	29.32 kw/hr X \$0.12 = \$3.52
<b>Total Average Hourly Cost</b>	<b>\$16.82/hr</b>

\*Notes: All heating loads were computed based on a 40% consumption rate. This is an average figure, and may not accurately represent all applications. Energy costs will vary per Therm and Kilowatt hour. Check rates for your area

### Capacity:

Tray/Tunnel Dryer capacity is determined by two factors which are: product **wet** weight per square foot, and total dryer square footage. For example, if you are drying prunes with an average wet weight of 3lbs per square foot in a Columbia dryer with a total of 17,511 sq. ft. (stainless steel trays), you will have a total load of 52,533 lbs of wet fruit. Blue berries at 1 lb per square foot would be as follows:  
1lb sq ft X 17,511 sq. ft. = 17,511 lbs wet fruit



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