

WHAT WOULD YOU LIKE TO DRY TODAY?

“McKenzie” TRAY/TUNNEL DRYER



Commercial Dehydrator

What would you like to dry today?





Commercial Dehydrator

What would you like to dry today?



McKenzie Tray/Tunnel Dryer Operating Cost:

The **McKenzie** tray dryer blurs the separation between cabinet dryers and tunnel dryers. The **McKenzie** is unique in that it has a small footprint, and yet utilizes dollies carrying trays, like the much larger systems. This combination allows the **McKenzie** to conduct batch, batch-to-dry, counter-flow, and parallel flow dehydration protocols, all with the same system. The **McKenzie** is expandable, and can triple in capacity, with minimal additional investment. Versatile and effective the **McKenzie** can be an outstanding choice.

Dryer Dimensions: 12ft H X 6ft 4in W X 17ft 6in L
3.66m H X 1.93m W X 5.33m L

Specifications:

- Expandable to grow with your business
- All stainless steel construction for NSF Approvals.
- LED Displays of real time **Temperature** with set-point control.
- Capable of drying a large range of products fruits and veggies, pet treats and jerky, fruit leathers, nuts, herbs, and seeds to name only a few.
- Standard 15 HP fan motor for high air velocity.
- Engineered and proven design for even and consistent drying.
- Stainless steel or plastic trays as an option.
- Commercial quality construction for many years of use.
- 1,595 square feet of drying surface area for standard model (stainless steel trays)(1,363 square feet of drying surface using plastic self-stacking trays).

Average Load: Heat/Electricity	Average US cost per therm/kilowatt hour
400,000 BTU's (or 4 Therms)	4 Therms X \$0.95= \$3.80
10.26 kw/hr (fan motor)	10.26 kw/hr X \$0.012= \$1.23
Total Average Hourly Cost	\$5.03/hr

*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 blueberries with an average wet weight of 1lbs per square foot in a **McKenzie** dryer with a total of 1,595 sq. ft. (stainless trays), you will have a total load of 1,595 lbs of wet fruit. Jerky at 3/4 lb per square foot would be as follows:
3/4lb sq ft X 1,595 sq. ft. = 1,196 lbs wet jerky



Phone: 1-800-369-4283 Fax: 1-541-688-5989 Email: marketing@dryer.com