



Commercial Dehydrator Systems Inc.

Engineered for Industry Since 1911

The McKenzie

tray/tunnel dryer system



Each of our dryer models is named after a river in the Oregon countryside where we've lived and manufactured for over 106 years and growing!

*2 Standard Models
+ 1 Extension Each
Shown*

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

100 YEARS

* 1911 - 2011 * EUGENE OR USA

McKENZIE TRAY/TUNNEL DRYER

Model M2



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

The **McKenzie** tray dryer blurs the line 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 investment. Versatile and effective, the **McKenzie** is an outstanding choice.

McKenzie Tray/Tunnel Dryer Operating Cost:

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 heat loads 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

Specifications:

- Expandable to grow with your business
- ◆ Product tested to NSF/ANSI Standard 4 by UL (UL/EPH)
- 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).

Capacity:

Dryer capacity is determined by two factors:

To Calculate Dryer Capacity: A x B

A = Product wet weight (per square foot)
x B = Total dryer space (sq ft on trays)

For example, if you are drying blueberries with an average wet weight of 1lb per square foot in a **McKenzie** dryer with a total of 1,595 sq. ft. (stainless trays), you will get a load of 1,595 lbs of wet fruit. Jerky at 3/4 lb per square foot would be roughly 3/4lb sq ft, or 1,595 sq. ft. = 1,196 lbs wet jerky into the dryer.



1-800-369-4283 or visit: www.dryer.com