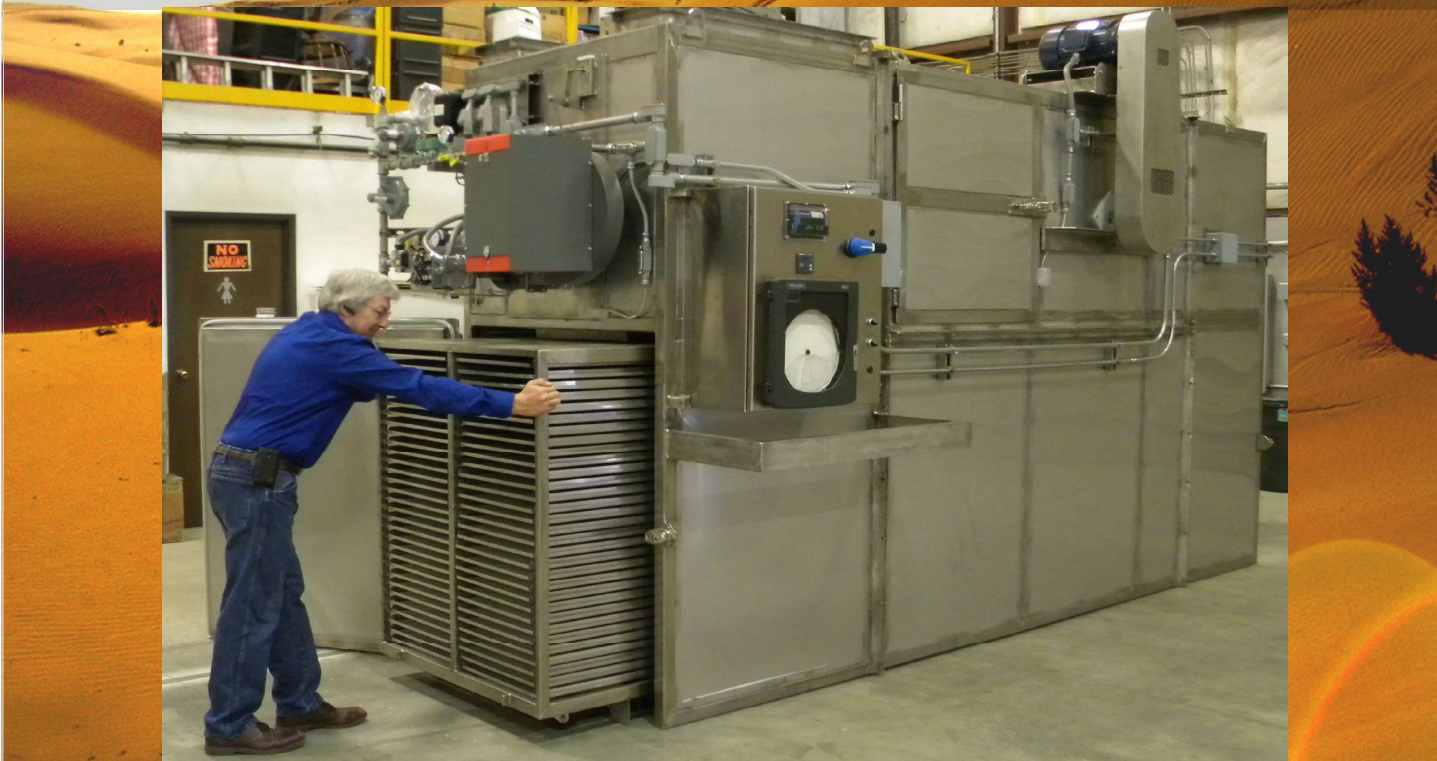


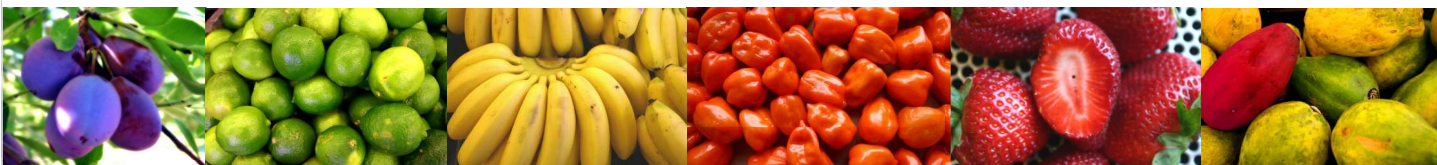
# WHAT WOULD YOU LIKE TO DRY TODAY?

## “KLAMATH II” TRAY/TUNNEL DRYER



## Commercial Dehydrator

What would you like to dry today?







# Commercial Dehydrator

What would you like to dry today?



## Klamath Tray/Tunnel Dryer Operating Cost:

The **Klamath** tray dryer blurs the separation between cabinet dryers and tunnel dryers. The **Klamath** is unique in that it has a small footprint, and yet utilizes dollies carrying trays, like the much larger systems. This combination allows the **Klamath** to conduct batch, batch-to-dry, counter-flow, and parallel flow dehydration protocols, all with the same system. The **Klamath** can expand from 600 sq. ft. to 1,000 sq. ft. in capacity, with minimal additional investment. Versatile and effective the **Klamath** can be an outstanding choice.

**Dryer Dimensions:** 9 ft H x 3 ft 5in W x 13 ft 10in L  
2.74m H x 1.04m W x 3.56m L

### Specifications:

- Expandable to grow with your business
- All stainless steel construction for food safety.
- 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 10 HP fan motor for high air velocity.
- Engineered and proven design for even and consistent drying.
- Stainless steel trays, 18" x 26" (3.25 sq. ft. per tray)
- Commercial quality construction for many years of use.
- 604 square feet of drying surface area for standard model (stainless steel trays). Each additional section adds 201 sq. ft., can add two additions totaling 1,006 sq. ft. of tray space when fully-expanded.

Average Load: Heat/Electricity	Average US cost per therm/kilowatt hour
200,000 BTU's (or 2 Therms)	2 Therms X \$0.95= \$1.90 per hour
10.26 kw/hr (fan motor)	10.26 kw/hr X \$0.12= \$1.23
<b>Total Average Hourly Cost</b>	<b>\$3.13 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 blueberries with an average wet weight of 1lbs per square foot in a **Klamath** dryer with a total of 604 sq. ft. (stainless trays), you will have a total load of 604 lbs of wet fruit. Jerky at 3/4 lb per square foot would be as follows:  
3/4lb sq ft X 604 sq. ft. = 453 lbs wet jerky



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