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!

WHAT WOULD YOU LIKE TO DRY TODAY?

2 Standard Models
+ 1 Extension Each Shown

100 YEARS
* 1911 - 2011 * EUGENE OR USA
McKENZIE TRAY/TUNNEL DRYER

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.

Model M2

McKenzie Tray/Tunnel Dryer Operating Cost:

<table>
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<tr>
<th>Average Load: Heat/Electricity</th>
<th>Average US cost per therm/kilowatt hour</th>
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<tr>
<td>400,000 BTU's (or 4 Therm)</td>
<td>4 Therm X $0.95 = $3.80</td>
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<tr>
<td>10.26 kw/hr (fan motor)</td>
<td>10.26 kw/hr X $0.012 = $1.23</td>
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<tr>
<td>Total Average Hourly Cost</td>
<td>$5.03/hr</td>
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*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:

\[A = \text{Product wet weight (per square foot)}\]
\[B = \text{Total dryer space (sq ft on trays)}\]

To Calculate Dryer Capacity: \[A \times B\]

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 3/4 lb sq ft, or 1,595 sq. ft. = 1,196 lbs wet jerky into the dryer.

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