



Commercial Dehydrator Systems Inc.

Engineered for Industry Since 1911

Harvest Saver

cabinet tray dryer system



We've been building and engineering dryers at the same location in Eugene, OR since 1911. We started with the prune and hazelnut industry, and we continue to dry product and manufacture world-class dehydrators to this day!

Model R-5A shown

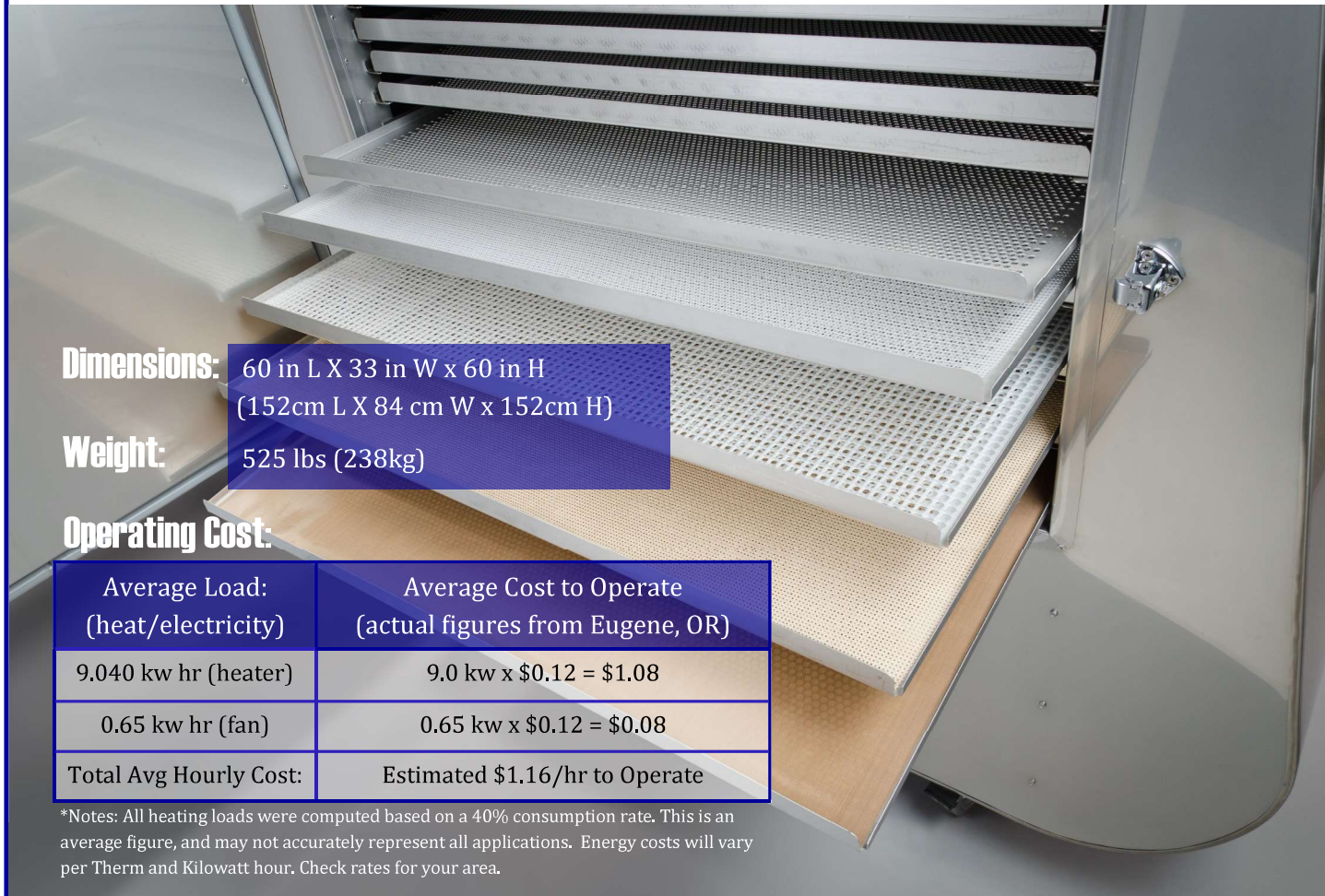
**WHAT WOULD YOU LIKE
TO DRY TODAY?**

100 YEARS

* 1911 - 2011 * EUGENE OR USA

Harvest Saver Tray Dryer

Model R-5A



Dimensions: 60 in L X 33 in W x 60 in H
(152cm L X 84 cm W x 152cm H)

Weight: 525 lbs (238kg)

Operating Cost:

Average Load: (heat/electricity)	Average Cost to Operate (actual figures from Eugene, OR)
9.040 kw hr (heater)	9.0 kw x \$0.12 = \$1.08
0.65 kw hr (fan)	0.65 kw x \$0.12 = \$0.08
Total Avg Hourly Cost:	Estimated \$1.16/hr to Operate

*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.

Standard Specifications:

- ◆ **ELECTRICAL:** Single Phase, 220 volt (208-240v), 50/60Hz*, with a 60 amp dedicated circuit recommended. Minimum wire gauge 6 AWG. Draw of 3 to 44 amp average, depending on fan speed. Max of 48 amps full load. Comes with M/F outlet receptacle and Spare Parts Kit.
- ◆ **CONTROLS:**
 - AIR SPEED: 4 speed fan dial
 - INTAKE/EXHAUST: adjustable intake, 6" exhaust vent w/damper
 - TEMPERATURE: ambient room temp to max of 200°F/93°C
 - TIMER: 99 Hour Programmable Timer
 - LED DISPLAY: Real time Temp and Relative Humidity inside dryer
- ◆ **DESIGN:** 88 sq ft of drying space across 14 trays (24" x 38")
- ◆ Stainless Steel, double-wall insulated design.
- ◆ Product tested to NSF/ANSI Standard 4 by UL (UL/EPH appr)
- ◆ Unit is UL Certified for electrical safety.
- ◆ Engineered, proven design for even and consistent drying.



Options Available:

- Solid or Perforated Trays
- Non-Stick Tray Liners in small and large mesh, or Teflon 10mil solid— for ease of release and cleanup. ASK FOR MORE INFO!

Support Tools: **SOLD SEPARATELY**

- Moisture Balance
- Water Activity Meter
- USB Data Loggers

Recommended for on-site testing and record keeping purposes.



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

Harvest Saver Tray Dryer

Model R-5A

The **Harvest Saver** is an ideal tool for taking the first step into dehydration.



The #1 choice for new ventures, college testing, pilot projects, and innovative food production centers worldwide!

The Harvest Saver delivers an unparalleled experience in quality for it's size and price! Let us take you from the ground floor to the highest level of production step-by-step in our dryers!

To Calculate Dryer Capacity: A x B

A = Product wet weight (per square foot)

x B = Total dryer space (88 sq ft)

Dryer Capacity:

HOW MUCH you could dry? To get a rough estimate, simply measure a square foot of product laid out. Weigh what you held in that square foot of space. Start with this amount and go up or down from there, depending on your product and how it runs.

NOTE: Do not overfill your trays, and distribute product as evenly as possible for best result!

Example: If you are drying prunes with an average wet weight of 2 lbs per sq ft, then $A \times B = 176$ lbs



What have we dried in this dryer?

**Ask us!
You'll be surprised**

What haven't we dried in this dryer?

**Let us know
and we'll test it
for you!**

FREE PRODUCT TESTING

In our on-site facility. We welcome the challenge and excitement of testing a new product to prove our dryers' worth!

Or come by for a visit anytime!

CALL 541-688-5281 TODAY

256 Bethel Drive, Eugene OR



The R-5A model Harvest Saver runs similar to your clothes dryer at home, and vents out the same way. We recommend venting directly to the outdoors, like a clothes dryer when possible. For proper ventilation and exhaust methods with the R-5A model, call us 1-541-688-5281



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