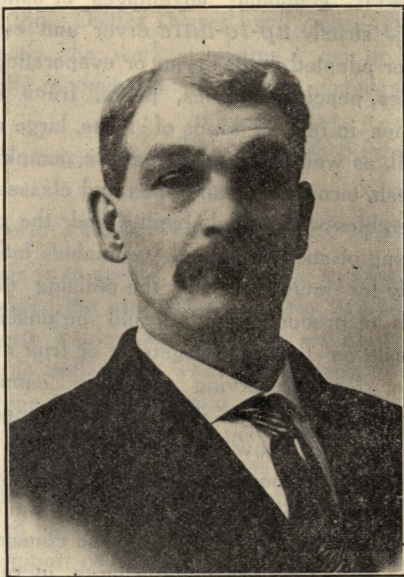


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THE DISTLER FRUIT DRYER



AUGUSTUS DISTLER

Inventor and Patentee

North Yakima, Wash.

ADVANTAGES

THE economic advantages of using a strictly *up-to-date* dryer and evaporator adapted to the drying or evaporating of apples, peaches, prunes, pears, fruits and berries, in fact all kinds of fruits, large and small, as well as potatoes, carrots, pumpkins, squash, turnips and all kinds and classes of vegetables with equal facility, and the preserving of such fruits and vegetables indefinitely for future use, and the utilizing of a grade of products which would be unsuited for sale on the fresh vegetable or fruit market or for preserving whole in canning is so marked that it needs but a moment's reflection to know that the installation of thousands of these up-to-date Distler dryers throughout the United States and Canada will lower the cost of living to the consumer at the same time producing a large increase of revenue for the producer, who is now compelled to waste a large proportion of his produce because it does not quite reach the standard of perfection required in fancy pack or at up-to-date, high grade canneries.

A FEW POINTS OF EXCELLENCE

In the Distler dryer there is no necessity for overheating the furnace and, if properly handled, such a condition is impossible, especially during operation, because the air is drawn thru the furnace where it is heated then forced into a steel vault (No. 2 in illustration) below the fruit where it is mixed with air already in the dryer. The air in the dryer is already heated and more or less damp, but the fresh air coming in is still more highly heated and, thoroughly mixed with the air already in the steel vault (No. 2 in illustration), makes the air utilized for drying of a uniform temperature. As the air is forced upward it accumulates moisture from the evaporating fruit and the damp air is forced out of the top by the hot air from below by the blower (No. 30 in illustration). The prepared fruit is inserted at the top of the cabinet where the air is comparatively damp, causing the fruit to start the process of sweating; it then descends uniformly by means of right and left worm gear, descending into dryer and hotter air. There is no necessity of opening the cabinet to withdraw or turn the tray, as the operator has perfect control of the distribution of heat throughout the trays by the air regulators at the bottom of cabinet, giving one man

full control of the entire operation and economizing on help as well as heat, which is necessarily lost in other dryers by the opening of the cabinet under the old process of removing and turning the trays. Neither is there any necessity of opening the cabinet to ascertain when a tray is to be inserted or removed as a signal bell automatically announces the presence of the trays at the doors.

The time required to process the fruit and vegetables is much less than in the dryers now in use, as no time is lost in useless manipulation and it allows no heat to escape by unnecessary swinging of doors. Apples can be ^{dried} ~~cured~~ in from fifty to eighty minutes and other fruit according to the water contained and the texture of the fruit. Vegetables, such as pumpkins, squash, carrots, potatoes and turnips can be ^{dried} ~~cured~~ in thirty to forty minutes, and cherries, berries and smaller fruit in equal proportion.

I have no hesitancy in placing my machine in competition with any other on the market today.

TESTIMONIALS

North Yakima, Feb. 14, 1916.

I have seen the Distler Dryer in operation from the time the fire was started until

the first crates of dried fruit were taken out which was one hour. No heat or time wasted in turning trays or opening or closing doors. I have been in North Yakima 21 years. I have studied and watched each new invention for drying fruit and I give herewith my honest support and opinion that this Distler Dryer will accomplish perfectly the work it claims it can do. I heartily recommend it to every community.

H. A. HALL,
306 North 6th Street.

North Yakima, Wash., April 10, 1916.

This is to certify that I have thoroughly examined the fruit dryer of Mr. A. Distler of North Yakima and as far as my observations go, and from what fruit dried in the machine I have seen and sampled both by cooking and eating, I do not hesitate to say that I believe Mr. Distler has invented one of the finest fruit dryers that has ever appeared on the market, and it should have the support of everyone in every fruit section not only in the State of Washington, but in the Pacific Northwest.

EDWARD B. LECKEY,
Leading Jeweler,
East Yakima Ave.

North Yakima, Wash., Feb. 14, 1916.

Saw the Distler Dryer in operation about three hours. Apples, pumpkins, squash and potatoes were dried perfectly. The pumpkin and squash were completely dried in one-half hour, potatoes in forty minutes. The great advantage of the Distler machine over all others I have seen is, that the fruit or vegetables to be evaporated cannot under ordinary circumstances be burned or injured, owing to the scientific construction of the machine. The finished product is perfect, the sugar content being preserved as only the water is evaporated.

E. R. McLUCAS,

North Yakima, Wash., Feb. 14, 1916.

Have examined and observed the results obtained from several fruit and vegetable evaporators but the Distler machine is the only one that does the work satisfactorily. I have seen the machine dry apples in one hour, perfectly white free from all discoloration. Also pears, peaches, cherries, plums, and vegetables of all kinds. It fills the bill in every respect. I consider it one of the most wonderful economic inventions of its kind so far produced by anyone. The fruit and vegetables dried retain their natural elements, the only evaporation being the water, the soluble extracts and sugar are retained. I urge its speedy installment in every fruit section.

J. C. FICHT,

Chicago, Ill.

North Yakima, Wash., Feb. 16, 1916.

I consider the Distler Dryer a wonderful invention and one which will revolutionize the by-product problem for every fruit district no matter where it is located. I saw it dry apples in one hour in perfect condition. The machine is very easy to control and the danger from burning and over-heating is obviated by the fans which drive the heat in and which is moderated in a steel furnace and not a portion of the heat wasted. I am going to keep watch over this machine and urge the people of Utah to begin installing them for we certainly need that kind of a machine down there.

ROY UTLEY,

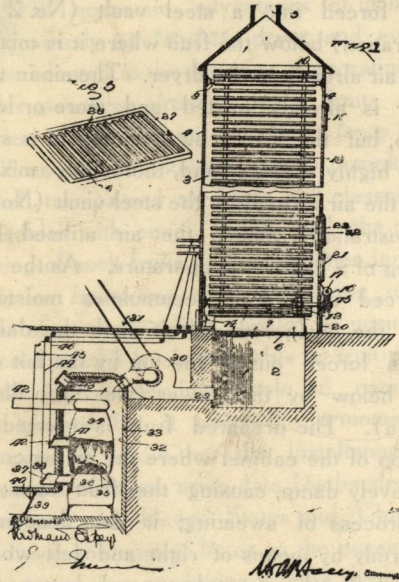
Sevier, Utah.

North Yakima, Wash., Feb. 1, 1916.

When I first saw the Distler Dryer do its work I became interested and fascinated. Its perfect mechanism and the dispatch with which it delivered the finished goods make it one of the greatest and most efficient inventions for the evaporation of fruit and vegetables. For its economic feature in particular as the work can be done in one-half the time as compared to the other machines on the market. Another important item is that the drier can be constructed for any commercial use no matter how large. I believe that a machine could be built that would take care of 3,000,000 pounds of dried fruit in a season. I have watched it dry apples, potatoes, pumpkins, squash and

I cannot speak too much or too highly of the quality. I heartily endorse the machine for use in any community that has surplus fruits or vegetables to be saved for the market.

A. T. WOOD,
339 Patterson Ave.,
Ogden, Utah.



AUGUSTUS DISTLER, Inventor

SECTIONAL VIEW OF DISTLER DRYER

Note the simplicity of mechanism and the labor saving feature. This machine can be operated on a large scale with two men. Other driers require five to six. This feature alone commends it to the commercial fruit and agricultural sections for large plants and individual use.