

SousVideTools®

6 & 10 Tray Stainless Steel Food Dehydrator

The SousVideTools® Stainless Steel Food Dehydrator offers a simple way to make healthy, nutrient-dense foods for your operation. High heat cooking can remove the nutrients from the food, but the dehydrator's lower heat level works to preserve the nutrients and enzymes in the food.



POWER SUPPLY

UK 3pin plug or Schuko plug for Europe

WARRANTY

2 year warranty



The SousVideTools® 6 & 10 Tray Food Dehydrators offer a simple way to make healthy, nutrient-dense foods for your operation. High heat cooking can remove the nutrients from the food, but the dehydrator's lower heat level works to preserve the nutrients and enzymes in the food. The dehydrator pulls the moisture out of the food which inhibits the growth of bacteria, yeast, and mold. There's no need to add preservatives and the process naturally preserves the shelf life of the food, so you can ultimately save money.

The SousVideTools® 6 & 10 Tray Food Dehydrator is great for making your own beef jerky, dried fruit slices, and granola. Use it to try new recipes like kale chips and fruit leathers. Guests will love the healthy, on-the-go snacking options and your operators will love the easy controls. The units has a simple on/off switch, as well as two buttons to adjust the drying time and temperature. The timer can be adjusted up to 24 hours, while the temperature can be adjusted from 35°C to 75°C by 5° increments. Additionally, the stainless steel food dehydrator is specially designed to be easy to clean. They features six or ten racks, so you can stay stocked up on different ingredients. And the racks can be completely removed and washed. Thanks to the transparent door you can keep an eye on the drying process. Whether you're tempting guests with savory beef jerky or you're preparing healthy, dried fruit slices, this food dehydrator will get the job done!

Attractive and durable, the stainless steel construction of this food dehydrator is meant to help it withstand use in a commercial kitchen or shop environment. Plus, it will help this dehydrator fit right in with your other commercial equipment.

Perfect for butcher shops, specialty stores, and health food stores, this unit allows you to dry your most popular jerky, granola, fruits, vegetables, and more! What better way to show that you care than by providing your guests with healthy sweet or salty snack and side dish options rather than the standard potato chips?



SousVideTools® 6 Tray Stainless Steel Hinged Door Dehydrator



SousVideTools® 10 Tray Stainless Steel Hinged Door Dehydrator

2 YEAR WARRANTY

KEY FEATURES

- + Attractive, durable stainless steel construction
- + Timer adjustable up to 24 hours by 30 minute increments.
- + Adjustable thermostat 35°C to 75°C by 5° increments
- + Toughened glass door for easy viewing of drying cycle without temperature loss
- + 6 tray - 650 watt element
- + 10 tray - 1000 watt element
- + Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays
- + Capacitive-touch display
- + 6 tray - 10 Square feet of drying area
- + 10 tray - 16 Square feet of drying area
- + Removable drip tray for easier cleanup
- + 6 tray - Power Type 650W. 2.7A
- + 10 tray - Power Type 1000W. 2.7A
- + Temperature Range 35°C - 75°C
- + Voltage 230V
- + 6 tray Dimensions 311(h) x 340(w) x 450(d) mm
- + 10 tray Dimensions 430(h) x 417(w) x 535(d) mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE	LIST PRICE EX VAT
SousVideTools® 6 Tray Stainless Steel Hinged Door Dehydrator	SVT-12005	8419390140	£124.16
SousVideTools® 10 Tray Stainless Steel Hinged Door Dehydrator	SVT-12006	8419390140	£199.16