

TOUCH SCREEN FOOD DEHYDRATORS

D-14 Touch Screen Food Dehydrator

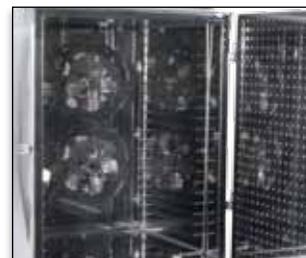
Loaded with innovative design and function, the D14 is built to handle large volume food dehydrating. The multi-functional touch screen control has been developed for creating up to six customized dehydrating recipes. Additionally, three steps within each recipe can be created to program multiple drying temperatures, dehydrating times and fan speeds. A Hygrometer is included for monitoring humidity levels. The unit has 4 - three speed fans for generating up to three levels of wind velocity to produce the perfect stage of dehydration. There is also a fan only function to cool the heated food at the end of the dehydration cycle or it can be used to cool the dehydrator making it cool to touch. The interior and exterior housing is built from 22 gauge, 304 series, food grade stainless steel and includes 1/2 inch thick insulation between the inner and outer stainless steel walls. The insulation helps to maintain consistent drying temperatures and efficient use of energy to keep temperature fluctuations to a minimum. Dehydrating temperatures can be selected from ambient to 180°F. A specially designed removable racking system and removable back motor housing compartment are also featured for performing routine cleaning and maintenance. The D14 includes 14 stainless steel shelves for up to 36 square feet of drying space. Electrical specifications: 220-240V, 3200 watts, 60Hz, 18 amps.



Item #	Product	Case Pack	Ship Wt.
#32628, #32629	D-14 Touch Screen Food Dehydrator	1	150 lbs./ 200 lbs.

D-20 Touch Screen Food Dehydrator

The D20 is loaded with innovative design and function and is made to exacting **NSF** sanitary specifications. Built to handle large volume food dehydrating, the D20 has a multi-functional touch screen control for creating up to six customized dehydrating recipes. Additionally, three steps within each recipe can be created to program multiple drying temperatures, dehydrating times and fan speeds. A Hygrometer is included for monitoring humidity levels. The units 4 - three speed fans can generate up to three levels of wind velocity to produce the perfect stage of dehydration. There is also a fan only function to cool the heated food at the end of the dehydration cycle or it can be used to cool the dehydrator making it cool to touch. The interior and exterior housing is built from 22 gauge, 304 series, food-grade stainless steel and includes 1 inch thick insulation between the inner and outer stainless steel walls. The insulation helps to maintain consistent drying temperatures and efficient use of energy to keep temperature fluctuations to a minimum. Dehydration temperatures can be selected from ambient to 180°F. A unique removable racking system and removable back motor housing compartment are also featured for performing routine cleaning and maintenance. The D20 includes 20 stainless steel shelves for up to 52 square feet of drying space. Electrical specifications: 220-240V, 3200 watts, 60Hz, 18 amps. **NSF Listed. Met Laboratories Electrical Safety Certification Listing #E113383, UL 197 Standard**



Item #	Product	Case Pack	Ship Wt.
#32750	D-20 Touch Screen Food Dehydrator	1	200 lbs.

DEHYDRATORS

Highly recommended for preserving and Raw Food diet practitioners. Our units are all made from 304 series stainless steel which is an ideal material for the healthy conscious consumer. Stainless steel is highly hygienic due to it's non-porous surface as well as the material's ability to withstand high temperatures without emitting dangerous vapors. The D-14 and NSF® Listed D-20 Dehydrators, built in our facility, are now equipped with an exclusive, customizable, touch screen controller featured on the following page.



D-14



D-20

D-14	D-20
32628 / 32629	32750
Yes	Yes
Yes	Yes
Yes	Yes
4 / 7 3/4"	4 / 7 3/4"
4	4
Yes-3 speed	Yes-3 speed
304 Stainless Steel	430 Stainless Steel
304 Stainless Steel	430 Stainless Steel
20 3/4" W x 18" D	20 3/4" W x 18" D
Chrome or 304 S/S	304 Stainless Steel
1 1/4"	1 1/4"
14	20
36	52
80-165°F	80-165°F
Yes / 99hr	Yes / 99hr
Yes	Yes
22 3/8" W x 22 1/4" D x 30 1/8" H + 2 1/2" (legs)	24" W x 26 1/2" D x 33 1/2" H + 6" (legs)
21 1/2" W x 18"D x 20 3/4" H	21 1/2" W x 20" D x 27 1/2" H
1 yr	1 yr
220/240V	220/240V
3,200W	3,200W
18 amps	18 amps
50/60hz	50/60hz
25 amps	25 amps