

Food dehydrator Profi Line 10 trays

229026

Stainless steel housing. For drying fruits, vegetables, herbs, meat, fish, etc. Digital control panel. Timer adjustable up to 24 hours by 30 minute increments. Temperature adjustable from 35°C to 75°C by 5° increments. Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays. Fitted with 10 stainless steel grids, 395x380 mm each. Grids are evenly spaced and are easy to remove and clean. Thanks to the transparent door you can keep an eye on the drying process.



Specifications

Materials	: PP (Polypropylene), Stainless steel
Voltage	: 230
Gradation	: 5
Gradation unit	: °C
Temp range from [°C]	: 35°C
Temp range to [°C]	: 75°C
Unit temperature	: Celsius
Usage area	: Indoor, Kitchen
Electrician needed	: No
Packed per	: 1
Packaging type	: Box
Length (mm)	: 417
Width (mm)	: 535
Height (mm)	: 430
Power (input) (W)	: 1000
Drain tap	: No
Programmable	: No
Measurements	: 417x535x(H)430

Transport specifications

EAN	: 8711369229026
Gross weight (kg)	: 21.375
Net weight (kg)	: 17.25
Intrastat code	: 84198180
Sales units per pallet	: 8

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