

## WDH10E/K

# 10-Tray Dehydrator







#### **MAIN FEATURES**

- Built for chefs and mixologists looking to add unique flavor and texture to food and beverages
- Digital LED display with capacitive touch controls
- 5 memory stations for setting and storing unique programs
- Adjustable temperature range: 32°C-82°C (90°F-180°F)
- View temperature in °C or °F
- Set timer up to 99 hours, automatic shutoff when times lapses
- 10 trays of dehydrating space
- 38 cm by 34 cm stainless steel mesh racks
- Total dehydrating surface area of 4.26 meters
- Clear-view glass door for monitoring dehydrating process
- Rear-mounted airflow system
- Fruit leather sheet accessory available WDH10FLS

#### **ELECTRICAL**

Voltage: 220-240V Frequency: 50-60Hz

Kilowatts: .8 Amps: 3

Plug Type: WDH10E − F 📵

WDH10K – G ⊡

Cord Length: 1.5 meters





#### **SALES FEATURES**

The dehydrator is an essential piece of equipment that is constantly in use in commercial kitchens and bars. Pastry chefs use it to make various meringues,dehydrated mousse, dried herbs, dessert decorations and for manipulating the texture of fruits like strawberries and grapes. Mixologists use them to make candied, dehydrated fruits or herbs, and infused powders to garnish drinks. Other popular favorites include beef jerky and kale chips.

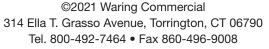










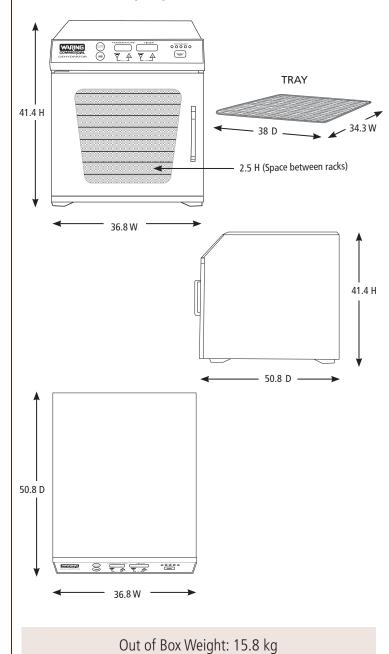


#### **PARTS & ACCESSORIES**



WDH10FLS Fruit Leather Sheets (10-pack)

### **DIMENSIONS (CM)**



ORDERING INFORMATION	#STD. PKG.	GIFTBOX WEIGHT (KG)	CUBIC METERS	BOX DIMENSIONS (CM) D x W x H	UPC	CASE PKG.	MC WEIGHT (KG)	MC DIMENSIONS (CM) D x W x H	MBC
WDH10E – 10-Tray Dehydrator	1	18.9	0.14	69.8 x 44.4 x 47.6	040072091605	1	20.25	71.1 x 46.3 x 50.1	10040072091602
WDH10K – 10-Tray Dehydrator	1	18.9	0.14	69.8 x 44.4 x 47.6	040072091575	1	20.25	71.1 x 46.3 x 50.1	10040072091572

