



WDH10

10-Tray Dehydrator



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: 90°F–180°F (32°C–82°C)
- View temperature in °F or °C
- Set timer up to 99 hours, automatic shutoff when times lapses
- 10 trays of dehydrating space
- 15-inch by 13.5-inch stainless steel mesh racks
- Total dehydrating surface area of 14 square feet
- Clear-view glass door for monitoring dehydrating process
- Rear-mounted airflow system
- Fruit leather sheet accessory available – WDH10FLS
- Limited One-Year Warranty

ELECTRICAL

Voltage: 120

Frequency: 50-60Hz

Watts: 800

Amps: 6

Plug Type: NEMA 5-15P ⓘ

Cord Length: 5 feet



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.



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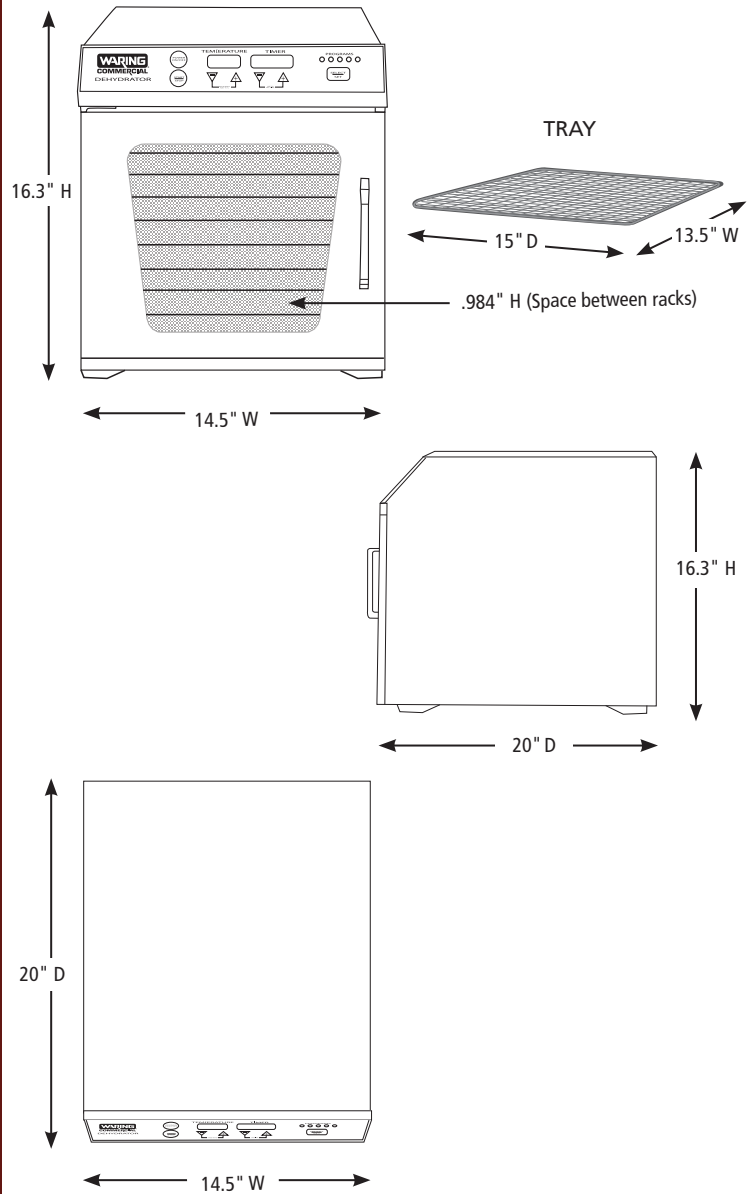
10-Tray Dehydrator WDH10

PARTS & ACCESSORIES



WDH10FLS Fruit Leather Sheets
(10-pack)

DIMENSIONS



Out of Box Weight: 35 lb.

ORDERING INFORMATION	#STD. PKG.	GIFTBOX WEIGHT	CUBIC FEET	BOX DIMENSIONS D X W X H	UPC	CASE PKG.	MC WEIGHT	MC DIMENSIONS D X W X H	MBC
WDH10 – 10-Tray Dehydrator	1	41.65	5.22	27.5" x 17.5" x 18.75"	040072086281	1	44.65	28" x 18.25" x 19.75"	10040072086288



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