



# Food Dehydrator WDH10

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.



- 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°F–176°F (0°C–80°C)
- View temperature in °F or °C
- Set timer up to 40 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  
120V, 800W, 6 amps, 60 Hz, 5-15P ⓘ  
cULus, NSF



10 removable stainless steel mesh racks

