

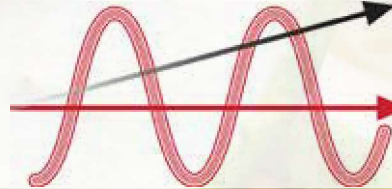
DEHYDRATORS

DEHYDRATORS HOTMIX PRO / EXCALIBUR

The fan heating element and thermostat are positioned in the back. Cool air is drawn in, heated and distributed evenly over each tray. This exclusive design helps food dry faster, retain more nutrients, and look and taste better without any rotation. Food temperature remains stable preserving enzymes. Air temperature fluctuates to evaporate moisture faster.



Set Food
Temperature
47°C



Leading Competitor
- (No Hyperwave™
Technology). Food
temperature continues
to rise, killing beneficial
enzymes and nutrients.

47°C



HOTMIXPRO DRY

HotmixPRO Dry is a professional dehydrator and warm storing cabinet.



Scan for
more
information

Equipped with 8 stainless steel 1/1 Gastronorm trays + 1 separator, HotmixPRO DRY transforms your recipes in unique and inimitable creations, with strong flavours and surprising textures.

Today, the need to preserve preparations in absence of humidity and at constant temperature is increasingly pressing, as well as the need to dehydrate fresh products for storage and other innovative uses such as powders, skins, crystals and wafers. DRY is made of stainless steel rated 304.

12828-01 | 10kg / hour

- ✓ Horizontal air flow, handled by independent fans for a perfect and uniform aeration of the products
- ✓ 10 different air flow speeds
- ✓ Chance to set two different temperature and fan speed settings, with independent probes – usable either together or individually
- ✓ Degree by degree temperature control
- ✓ Temperature range from +24°C to +90°C
- ✓ Energy savings thanks to the ability to use just one of the chambers
- ✓ Energy savings thanks to the double-layered chamber
- ✓ Chance to operate continuously for up to 150 hours
- ✓ 12 pre-stored dehydration programs
- ✓ Ability to store customer's programs
- ✓ Easy software updates

