

DESIGN DEHYDRATOR MINI PROFESSIONAL

COMPACT DEHYDRATOR

Only 28,2 x 34,7 x 36,6 CM

THE IDEAL APPLIANCE FOR SMALLER QUANTITIES AND LIMITED STORAGE SPACE



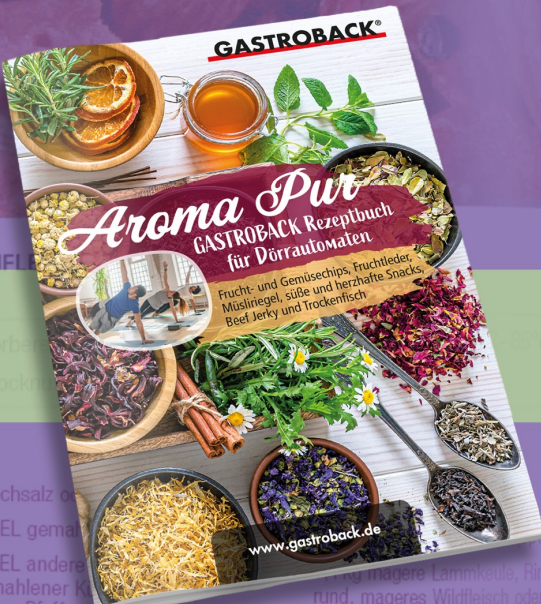
INCL. RECIPE BOOK



| Length: 25,2 cm | Width: 34,7 cm | Height: 20,6 cm



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HEALTHY SNACKS AND SWEETS WITHOUT PRESERVATIVES

Incl. comprehensive recipe book (72 pages) in German language



← VIDEO



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INCL. RECIPE BOOK IN GERMAN LANGUAGE

GASTROBACK®

DESIGN DEHYDRATOR MINI PROFESSIONAL

Length: 28,2 cm
Width: 34,7 cm

Description:

- Compact professional dehydrator (28,2 x 34,7 x 20,6 cm), the ideal appliance for smaller quantities and limited space
- Includes comprehensive recipe book (72 pages) in German language for fruit and vegetable crisps, fruit leather, muesli bars, sweet and savoury snacks, beef jerky and dried fish
- Preserving food naturally for longer without preservatives. Enhancing the flavours, nutrients and vitamins are preserved, also ideal for mushrooms, herbs and homemade teas.
- Also suitable for pet treats or decorations
- 5 high-quality stainless steel dehydrator grids (W 25,8 x D 20,5 cm) - Dry different foods at the same time, yet separately from each other
- Fan and heating element at the back enable even drying throughout the cooking space for best results
- High-quality gastro stainless steel housing: stylish, easy to clean and hygienic
- Touch control panel for temperature and timer
- 24-hour timer with automatic switch-off and digital temperature
- Temperature monitoring
- Adjustable temperatures from 20 °C to 90 °C in 5 °C increments—enables drying in raw food quality
- 1 muesli bar mould for 6 homemade bars
- Glass door, switchable LED interior lighting

Technical Data:

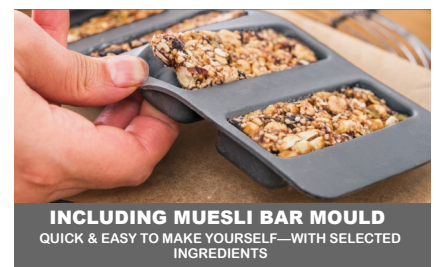
Art.-No.:	46604	Dimensions:	(LxWxH) 282 x 347 x 206 mm
EAN-No.:	4016432466044	Performance:	400 Watt / 220-240 V / 50-60 HZ
PU:	1	Weight:	4,7 KG



TOUCH CONTROL PANEL FOR TEMPERATURE AND TIMER
ADJUSTABLE FROM 20c TO 90c IN 5c INCREMENTS



FAN ON THE REAR DISTRIBUTES THE AIR FLOW EVENLY TO ALL DRYING GRIDS



INCLUDING MUESLI BAR MOULD
QUICK & EASY TO MAKE YOURSELF—WITH SELECTED INGREDIENTS



INCLUDING COMPREHENSIVE RECIPE BOOK (72 PAGES) IN GERMAN LANGUAGE

