

Profi Line Food dehydrator

229026

Stainless steel housing. Digital control panel. Timer adjustable up to 24 hours, in 30-minute intervals. Temperature control: 35°-75°C, adjustable in 5°C increments. The quiet fan circulates the warm air inside the chamber ensuring an even dehydration without the necessity to turn the trays. The set includes 10 395x380 mm stainless steel grates. Grates are evenly interspaced, easy to remove and clean. Transparent door allows the operator to observe the dehydration process.



Specifications

Usage area	: Kitchen
Voltage	: 230
Temp range from (°C)	: 35°C
Temp range to (°C)	: 75°C
Unit temperature	: Celsius
Gradation	: 5
Gradation unit	: °C
Electrician needed	: No
Materials	: PP (Polypropylene), Stainless steel
Packed per	: 1
Packaging type	: Box
Length (mm)	: 430
Width (mm)	: 550
Height (mm)	: 416
Power (input) (W)	: 1000
Programmable	: No
Measurements	: 430x550x(H)416

Transport specifications

EAN	: 8711369229026
Intrastat code	: 84198180
Gross weight (kg)	: 20.86
Net weight (kg)	: 16.97
Sales units per pallet	: 6
Plastic packaging (gram)	: 487

HENDI B.V.

Innovatielaan 6
6745 XW De Klomp, The Netherlands
T: +31 (0)317 681 040
E: info@hendi.eu

HENDI Polska Sp. z o.o.

ul. Firmowa 12
62-023 Robakowo, Poland
T: +48 61 6587000
E: info@hendi.pl

HENDI GmbH

Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
E: office.austria@hendi.eu

HENDI S.R.L.

Str. 13 decembrie 94A, Hala 14
Braşov, 500164, Romania
T: +40 268 320330
E: office@hendi.ro

PKS HENDI South East Europe SA

5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 4839700
E: info@pks-hendi.com

HENDI Italia S.R.L.

Via Leonardo da Vinci 4
39100 Bolzano (BZ), Italy
T: 800 727 438
E: office.italy@hendi.eu