

Food dehydrator Profi Line

229033

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 6 305x330 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)	: 342
Width (mm)	: 485
Height (mm)	: 309
Power (input) (W)	: 650
Programmable	: No
Measurements	: 342x485x(H)309

Transport specifications

EAN	: 8711369229033
Intrastat code	: 84198180
Gross weight (kg)	: 10.7
Net weight (kg)	: 8.36
Sales units per pallet	: 16
Plastic packaging (gram)	: 192

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