

## C.I. IR D5 Infrared Dehydrator

# Infrared Food Dehydration. Like sun-drying!



- ✓ Infrared technology affords even dehydration
- ✓ Stainless steel door interior and inserts
- ✓ Replaceable air filter
- ✓ Pleasantly quiet operation



\*All food-contacting parts BPA-free. \*\*for non-commercial use





## C.I. IR D5 Infrared Dehydrator

### Scope of supply



#### **3 Operation modes**

 1. Infrared
 2. No-infrared

 Sun mode
 Shade mode



- Appliance unit
- 5 stainless steel racks
- Crumb tray
- 1 pair silicone gloves
- Replaceable air filter (pre-installed)
- User manual

Available accessories:

Available colours: white

- Replacement air filter item no. 56542
- Dehydration sheets item no. 56544

#### Product data

Item no.	56500
EAN	8809243251208
Timer	Timer for up to 99 hrs. (continuous
Housing material	Plastic
Rack material	Stainless steel
Dehydration area	0.49 sqm
Functionalities	Food dehydration, preparation
Control panel	Digital
Door	Plastic outside, stainless steel inside
Special features	2 modes + automated mode
Drying racks	5 racks
Dimensions WxDxH	46.3 x 40 x 28.2 cm
Weight	8 kg (including dehydrator racks)
Wattage	500 W
Voltage	230 V
Warranty (non-commercial use)	5 years
Units per pallet	12
Certified quality	BPA-free* <b>CE</b>



**Infrared light is like sun drying** but yields an evenness otherwise unobtainable, achieving thorough, uniform dehydration. Infrared light is long-wave radiation that has a very even thermal effect. Absolutely uniform dehydration delivers optimal food results.

Five stainless steel racks specially designed to facilitate even air flow. Highly durable and hygienic: stainless steel. Racks individually removable as needed for dehydrating 'taller' food items.

Three operation modes: Sun mode with infrared, Shade mode for when you prefer dehydrating foods without infrared - just switch back and forth The appliance can run in the raw food temperature range in either mode. Temperature and drying time freely selectable. The appliance also has an Automated mode, running until dehydration is achieved based on sensor measurement of food moisture. Temperature in the dehydration chamber fluctuates in this mode.

\*All food-contacting parts BPA-free.

