



Item #: 177LT105 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco 32 Tray Stainless Steel Food Dehydrator with Glass Doors - 220V, 3000W

Item #177LT105



Technical Data

Width	22 7/16 Inches
Depth	18 5/16 Inches
Height	54 3/4 Inches
Shelf Width	15 3/4 Inches
Shelf Depth	14 15/16 Inches
Hertz	60 Hz
Voltage	220 Volts
Wattage	3000 Watts
Door Style	Swing
Door Type	Glass

Features

- Two chambers are great for dehydrating fruits, herbs, beef, jerky, pasta, and fruit leathers
- (32) 15 3/4" x 14 15/16" removable stainless steel trays for high capacity and easy cleaning
- Adjustable temperature range of 86-194 degrees Fahrenheit; 24 hour timer for precision
- Attractive, durable stainless steel construction is perfect for commercial kitchens
- Glass doors make it easy to view product inside

Certifications

 CE Marking  6-15P



Technical Data

Features	Timer
Installation Type	Floor Model
Material	Stainless Steel
Number of Shelves	32 Shelves
Plug Type	NEMA 6-15P
Power Type	Electric
Style	Vertical
Temperature Range	86 - 194 Degrees F
Temperature Settings	Adjustable
Usage	Medium Duty

Notes & Details

Satisfy the versatile appetites of your hungry customers with this Avantco 32 tray stainless steel food dehydrator with glass doors! Perfect for butcher shops, specialty stores, and health food stores, this unit allows you to dry out your most popular jerky, granola, fruits, pasta, and vegetables! Providing guests with delicious sweet and salty snacks has never been easier.

With a temperature range of 86 to 194 degrees Fahrenheit, you'll be able to dry a wide variety of foods with differing drying condition requirements. Meanwhile, the 24 hour timer allows you to multitask with confidence knowing that your savory snacks are being prepared perfectly. Boasting an attractive stainless steel interior and exterior, this durable dehydrator features 32 removable, stainless steel 15 3/4" x 14 15/16" racks. Two crumb trays are also included, making cleanup a breeze!

This dehydrator features two individual drying zones, with two fans in each compartment. The ample size allows for high-capacity product preparation. Plus, it's equipped with clear glass doors that are not only attractive, but also allow for convenient view of the products as they dry. Four wheels offer easy maneuverability and an inner LED light provides maximum visibility, so you can always keep an eye on your products. This machine requires a 220V electrical connection.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov