



Benchstar Food Dehydrator with 10 trays – FD-10HB

Quick Overview

- Shelves (mm): 10*339*311
- Large capacity and high power – this food dehydrator features stainless steel trays, providing ample space to dry fruits, meats, herbs, and more. It ensures fast and efficient dehydration
- Adjustable temperature & timer to customise your drying process with a temperature range of +30 to +90°C and a 24-hour timer
- Select a number of trays based on your need: 10 trays/16 trays/24 trays
- Equipped with advanced hot air circulation technology, this dehydrator ensures uniform drying without additives, retaining natural flavors and nutrients.
- Made from food-grade stainless steel, this dehydrator is durable and BPA-free. It includes an easy-to-use digital control panel and overheating protection for safe operation.
- Overheat protection at +120°C
- Recommended Drying Temperatures for Different Foods:

• Herbs/flowers: +35 to 40°C

• Bread: +40 to +50°C

• Fruit: +55 to +60°C

• Meat/fish: +65 to +70°C

- Tempered glass door allows crystal-clear monitoring of food dehydration without opening - maintaining perfect temperature and humidity control
- Trays included

Description

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Experience professional-grade food preservation with our high-performance dehydrator, featuring expandable stainless steel trays (10/16/24 configurations) to handle everything from seasonal fruit harvests to artisan jerky production. The precise digital control (30-90 ° C range + 24-hour timer) and 360 ° hot air circulation deliver perfect results everytime.

Key Features

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1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	11.8
Width (mm)	355
Depth (mm)	441
Height (mm)	425
Packing Width (mm)	455
Packing Depth (mm)	520
Packing Height (mm)	530
Power	240V, 800W/10A
Warranty	1 Year Parts and Labour Warranty