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Excalibur®

COMMERCIAL DEHYDRATORS

The preferred choice for foodservice professionals



*Ideal for Restaurants, Grocery and Health Food Stores,
Farmers, Pet Supplies and Food Processing Facilities*



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SAVE TIME, REDUCE SHRINK AND INCREASE YOUR SALES WITH DEHYDRATED SNACKS!

Excalibur Food Dehydrators enable you to save food, time and eliminate waste by preserving fruit, vegetables, herbs, fish, meat and create healthy food alternatives. Excalibur food dehydrators enable foodservice businesses and professionals to produce and offer healthy food snack alternatives using produce that would otherwise be wasted.

Excalibur features three commercial dehydrator models, EXC10EL, COMM1 and COMM2, featuring patented hyperwave technology and horizontal parallex drying that removes water from food with a continuous circulation of thermostatically-controlled warm air that is efficient and user-friendly.

WHY ARE EXCALIBUR COMMERCIAL FOOD DEHYDRATORS THE CHOICE OF LEADING FOODSERVICE PROFESSIONALS?



DESIGN

Excalibur's cumulative dehydrating knowledge combined with the innovative multiple motor design creates precision airflow and increased thermal control. The high quality brushed stainless steel units include several features such as:

- Front door dampers and doors that can be removed
- Intuitive digital controls and ethernet controls are also available
- Drying capacity of 10, 12, and 42 stainless steel trays depending on model
- Stainless steel interior and exterior construction
- Armored glass doors
- Removable trays
- Casters with brakes
- Patented technology - Hyperwave
- Parallex Horizontal Airflow
- Adjustable thermostat
- Removable rack weldments



VERSATILE

The innovative dual zone design has the ability to use different temperatures in each zone and increase the versatility of the unit. With a dual zone you can stagger batches or dry different products separately from each other.



EFFICIENT

Excalibur models are engineered with commercial size drying racks which make it easy to pre-stage and unload product



SAFETY & SANITATION

It is important to have commercial appliances that are safe and easy to clean. Excalibur Commercial Dehydrators are engineered and designed for safety and sanitation with these features:

- Removable Doors - safe and easy to maintain
- Smooth Radius Walls - easily wipe down to improve sanitation and safe because no sharp edges
- Casters - large wheels, with front locking brakes allow for mobility to easily clean around and behind the unit
- Accessible Back Door - opens to allow through cleaning of food zone



NSF & UL APPROVED

Excalibur Commercial Dehydrators are NSF & UL approved, ensuring that your commercial appliance has been inspected by a recognized organization, as you may potentially be inspected by your local or state health department. Many inspectors look for the NSF Mark on your equipment. Our dehydrators have passed strict requirements and inspection to meet NSF & UL standards.



WARRANTY

One year limited warranty US and International.



TECHNICAL SUPPORT

If you require technical support for your Excalibur Commercial Dehydrators, contact:

Phone: 888-610-0498

Email: mail@excaliburdehydrator.com



*Create wholesome
preservative free treats,
spices and much more for
your business that your
customers will enjoy!*



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Model: EXC10EL

Excalibur 10-Tray, Stainless Steel Dehydrator

Measurements: 17.25" w x 20.5" d x 17" h

Unit Weight: 69lbs

Electrical* Domestic: 120/60Hz/1PH, 600W

Model: EXC10EL

International: 220-240V/50-60HZ/1PH, 600W

Models: EXC10ELF - Euro (F) plug



EXC10ELI - Aust/NZ (I) plug

EXC10ELG - UK (G) plug

EXC10ELJ - Swiss (J) plug

*Please contact manufacturer for additional plug configurations available.

Features:

- 16 sq. ft. drying capacity with one zone
- Includes ten (10) stainless steel trays
- Exterior and interior is constructed of stainless steel
- Clear armoured glass doors
- Digital touch screen with 99-hour timer
- Two (2) time, two (2) temperature digital controls for dehydration process
 - Set the first time to high temperature for a specific amount of time
 - Set second time at a lower temperature for a specific amount of time
- Convenient front access control panel
- Adjustable thermostat range of 95°F to 165°F with automatic cool down and shut off
- Removable drip tray
- NSF and UL approved  
- Made in the USA with USA and globally sourced materials



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Model: COMM1

Excalibur 1 Zone, Commercial Dehydrator

Measurements: 32.5 w x 31" d x 20" h

Unit Weight: 150lbs




Electrical: Domestic: 120/208-240V, 4500W

Model: COMM1

International: 220-240V/50-60HZ

Model: COMM1(EO)

Features:

- 50 sq. ft. drying capacity with one zone
- Includes twelve (12) stainless steel trays
- Exterior and interior is constructed of stainless steel
- Digital touch screen with 99-hour timer
- Convenient front access control panel
- Adjustable thermostat range of 70°F to 180°F
- 16" fan, 5000 watt air circulation
- NSF, UL and cUL approved
- Made in the USA with USA    sourced materials



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Model: COMM2

Excalibur 2 Zone, Commercial Dehydrator




Measurements: 30 w x 30" d x 71" h
30 w x 35" d* x 71" h

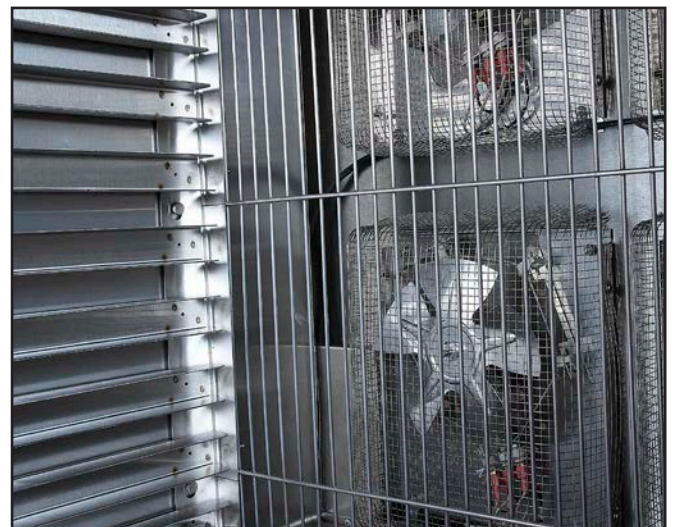
*NOTE: With Backstop installed depth changes to 35"

Unit Weight: 535lbs

Electrical: Domestic: 120/208-240V, 5000W
Model: COMM2
International: 220-240V/50-60HZ
Model: COMM2(EO)

Features:

- 136 sq. ft. drying capacity with two zones
- Includes forty-two (42) stainless steel trays
- Exterior and interior is constructed of stainless steel
- Digital touch screen with 99-hour timer
- Eight (8) 6.5" fans
- Convenient front access control panel
- Adjustable Thermostat range of 70°F to 180°F with automatic cool down and shut off
- Dual zones with one controller
- Includes four (4) swivel casters, two with locks
- NSF, UL and cUL approved   
- Made in the USA with USA and globally sourced materials





*Dry fruit, fish,
meat, and veggies with
an Excalibur commercial
food dehydrator, and
offer healthy snacks!*





ABOUT US

Invented in 1973, Excalibur has consistently introduced advancements related to the mechanics of food dehydration, food preparation and food preservation. Products that are functional, yet transformational, empowering you to prepare and preserve food naturally.

What foods can I dehydrate in the Excalibur?



Apples, Apricots, Bananas, Berries, Cherries, Cranberries, Figs, Grapes, Kiwi, Nectarines, Peaches, Pears, Persimmons, Pineapple, Plums, Rhubarb, Watermelon



Bear, Beef, Buffalo, Chicken, Deer, Duck, Elk, Goose, Pork, Turkey



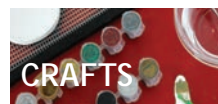
Cheese, Energy Bars, Herbs, Nuts, Pasta, Popcorn, Re-crisping, Raising Bread, Soups, Spices, Stews, Taffy, Yogurt



Asparagus, Beans, Beets, Broccoli, Cabbage, Carrots, Celery, Corn, Cucumber, Eggplant, Greens, Mushrooms, Okra, Onions, Parsnips, Peas, Peppers, Potatoes, Pumpkin, Squash, Tomatoes, Turnips, Yams, Zucchini



Cod, Croaker, Flounder, Greenland Turbot, Grouper, Haddock, Halibut, Monkfish, Ocean Perch, Pollock, Rockfish, Sea Bass, Sea Trout, Shrimp, Smelt, Snapper, Sole, Whitting, Yellow Perch



Cake Decorations, Dried Fruits, Potpourri Sachets, Pomander Balls, Dough Art, Photographs, Sunflowers



Bird Seed Wafers, Canine Jerky, Dog Treats, Cat Treats

WHAT IS THE STORAGE LIFE OF DEHYDRATED FOODS?

Average shelf life of dehydrated foods stored in air tight containers below room temperature: (70°F / 21°C)

Apples	20-25 Years	Kidney Beans	18-20 Years
Bakers Flour	12-15 Years	Onions	8-12 Years
Broccoli	8-10 Years	Peppers	8-12 Years
Cheese Powder	10-15 Years	Potatoes	20-30 Years
Corn	8-12 Years	Powder Eggs/Milk	15-20 Years
Fruit (most)	3-5 Years	Spaghetti	15-20 Years
Granola	4-5 Years	White Rice	8-10 Years
Honey, Salt, Sugar	Indefinitely		

Excalibur
AMERICA'S BEST DEHYDRATOR

Call USA Toll Free: 888-610-0498 • Canada & International: 916-381-4254 • Email USA: mail@excaliburdehydrator.com • International: Sales@GreenfieldWorld.com
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