

# Excalibur®

NOURISH LIFE.



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*Excalibur*<sup>®</sup>

## NOURISH LIFE.

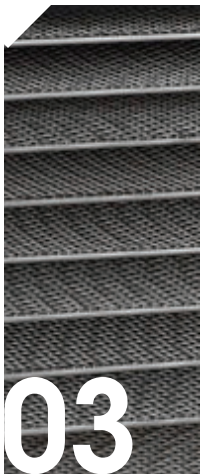
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Excalibur products are for individuals who cultivate a lifestyle of health and well-being. Products that are functional yet transformational, empowering you to alter the way you live, feel and nourish the body. Since 1973 Excalibur has consistently introduced advancements related to the mechanics of dehydration. In the process of perfecting dehydration, a legacy was born. Excalibur dehydrators are still manufactured in the USA with the same passion and performance values that defined the brand since its inception.



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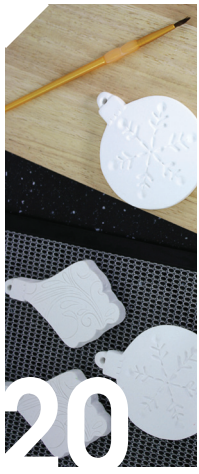
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# 4 KEY ENGINEERING FEATURES

That Make the Excalibur Uniquely Different & Better Than Other Dehydrators.

# 1

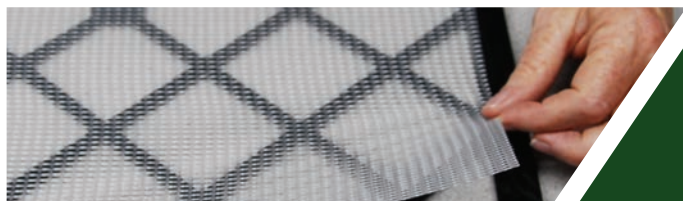
## DESIGN SUPERIORITY



- Large-capacity, square box design gives maximum drying space & efficiency.
- Back-mounted fan and heating element protects controls from spills.
- Patented Parallex® Drying System heats and dries all trays evenly.
- Patented Adjustable HYPERWAVE™ thermostat fine-tunes the heat. No over or under drying.
- Timer (optional) lets you “set it & forget it” while you’re sleeping, at work, etc.
- Removable trays slide in and out easily for convenient loading, unloading.
- Trays are dishwasher-safe.
- Screens are easy to clean with a damp cloth.
- Door lifts off for easy access
- Commercial features throughout.

### Excalibur ParaFlexx® Premium Sheets

Add ParaFlexx® Sheets and you’re ready to turn liquids and purees into fruit rolls, yogurt leathers, dried sauces, and much more. Plus use them as non-stick baking sheets as well.



## MATERIAL QUALITY

# 2

- Built to handle ultra-heavy use: 24 hours a day, 7 days a week, years on end.
- Stainless Steel trays are 304 stainless steel, commonly used in commercial food service because of its durability and high quality.
- Innovative plastic materials (same as jet plane windshields!) are virtually indestructible.
- Material is highly heat resistant, eliminating the concern of harmful fumes.
- Trays are rigid and extremely durable for long life — far superior to metal oven racks!
- Screens are BPA-free. They lift out for easy food removal and easy cleaning — other dehydrators don’t have them!
- Excalibur Premium ParaFlexx® Sheets (optional) are top-quality, 100% non-stick, ideal for sticky or liquid-y foods. Safe up to 500° for baking.

### Polycarbonate Trays and Polyscreens

Screens are BPA-free. Trays are rigid and extremely durable for long life. Case material is virtually indestructible.



Since 1973, Excalibur has consistently delivered advancements related to the mechanics of dehydration including air flow, heating dynamics, and materials. Patented technology innovations like Parallexx™ Horizontal Air Flow and Hyperware™ Fluctuation technology makes drying food easier, safer & faster. With an Excalibur Dehydrator no tray rotation is required and its safe to dehydrate meat for jerky.

# 3

## BROAD VERSATILITY



- Dries virtually anything that you'd ever want to dry : fruits, vegetables, soups, stews, beef, meat jerky, fruit rolls, yogurt, crafts, dry flower bouquets, dough & clay art, much more.
- Adjustable thermostat lets you choose the exact temperature you need.
- Removable trays let you customize drying space for small or large items— e.g. yogurt by the quart (impossible in a stackable dehydrator) or a loaf of bread.
- Expanded versatility with non-stick ParaFlex® Sheets.



## EXCEPTIONAL PERFORMANCE

# 4

- 10x faster with patented, highly efficient Parallexx® Horizontal Airflow Drying System.
- Patented HYPERWAVE™ Fluctuation Technology prevents case hardening.
- ONLY dehydrator that dries food dry enough to powder.
- Holds up to TWICE the food per load than common round dehydrators.
- Just 4 to 5¢ of electricity an hour to operate — dry a full load for less than 25¢.
- Laboratory testing proves performance superiority: faster, more efficient than others, better food quality, color, and taste.
- Used daily in small commercial businesses, universities, restaurants world-wide.

### Excalibur dries BETTER, FASTER & SAFER thanks to our **HYPERWAVE™ FLUCTUATION TECHNOLOGY!**

Ordinary dehydrators produce constant, unchanging heat causing "case hardening," a dry surface with moisture trapped inside — a perfect environment for yeast, mold, and bacteria growth.

Excalibur's Adjustable Thermostat lets you take advantage of Hyperwave Fluctuation (changing heat through the drying cycle) for faster, better, safer dried foods. As the temperature fluctuates up the surface moisture evaporates. Then as the temperature fluctuates down the inner moisture moves to the drier surface. The food temperature stays LOW enough to keep the enzymes active, and the air temperature gets high enough to dry food fast, overcoming yeast, mold, and bacteria growth and spoilage.



Ordinary dried foods

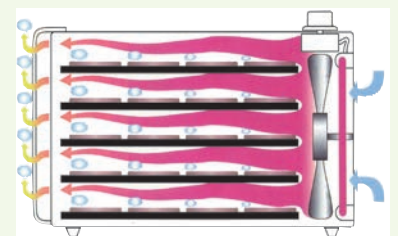


Excalibur dried foods



### Parallexx® Horizontal Airflow Fast, even dehydration.

The fan, heating element, and thermostat are in the back. Cool air is drawn in, heated, and distributed evenly over each tray. This exclusive design helps the food to dry faster, retain more nutrients, and look and taste better, without tray rotation.





# TAKE A CLOSER LOOK AT OUR DEHYDRATORS

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## 4 - TRAY



### **4 square feet of drying space is a great way to try dehydrating.**

Our economy model performs like our larger models but has no frills. Comes with a 4" fan, 220 watts and an adjustable thermostat.

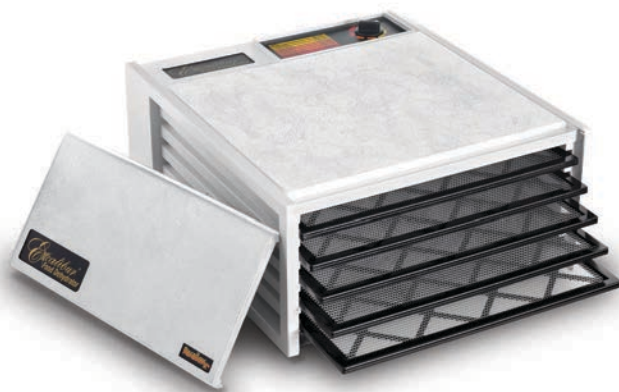
Available in Black only.

**6-1/2" H x 13" W x 16-1/4" D.**

**USA/CANADA: 2400**

**INT'L: 4400220**

## 5 - TRAY



### **8 square feet of drying space is perfect for families with small gardens.**

Great for small families, small gardens or specialty gardens. Contains 5 LARGE trays with 8 square feet of tray area. Perfect for families with small gardens and a few fruit trees. Built-in on/off switch. 5" fan, 440 watts. Adjustable thermostat. Available in Black or White.

**8-1/2" H x 17" W x 19" D.**

**USA/CANADA: 3500B/3500W**

**INT'L: 4500220B/4500220W**

## 5 - TRAY WITH 26 HOUR TIMER



### **8 square feet of drying space is perfect for families with small gardens.**

Great for small families, small gardens or specialty gardens. Contains 5 LARGE trays with 8 square feet of tray area. Perfect for families with small gardens and a few fruit trees. Built-in on/off switch. 5" fan, 440 watts. Adjustable thermostat. Available in Black or White.

**8-1/2" H x 17" W x 19" D.**

**USA/CANADA: 3526TB/3526TW**

**INT'L: 4526T220B/4500220W**

**4526T220B-60/4526T220W-60**

## 9 - TRAY



### 15 square feet of drying space makes this the biggest and best there is!

Ideal size for large families, large gardens, craftspeople, and sportsmen. 9 LARGE trays: 15 square feet of tray area makes this the biggest and best there is! Built-in on/off switch. 7" fan, 600 watts, & Adjustable thermostat. Available in color Black or White.  
**12-1/2"H x 17"W x 19"D.**

**USA/CANADA: 3900TB/3900TW**

**INT'L: 4900T220B/4900220W**

**4900T220B-60/4900T220W-60**

## 9 - TRAY WITH 26 HOUR TIMER



### 15 square feet of drying space makes this the biggest and best there is!

Ideal size for large families, large gardens, craftspeople, and sportsmen. 9 LARGE trays: 15 square feet of tray area makes this the biggest and best there is! Built-in on/off switch. 7" fan, 600 watts, & Adjustable thermostat. Available in color Black or White.  
**12-1/2"H x 17"W x 19"D.**

**USA/CANADA: 3926TB/3926TW**

**INT'L: 4926T220B/4900220W**

**4926T220B-60/4926T220W-60**

## DEHYDRATOR FEATURES



### Large Drying Capacity

5 tray / 8 square foot  
9 tray / 15 square foot



### 26-Hour Timer

Makes it easy to incorporate dehydrating around your schedule.  
**\*optional feature**



### Easy to Clean

Back mounted control, dishwasher-safe trays.



### Adjustable Thermostat

Lets you select precise drying temperature.



### Hyperwave™ Fluctuation

Evaporates moisture for accurate drying of fruit, vegetables and meat jerky.



### Parallel™ Horizontal AirFlow

Distributes air for fast, even dehydrating.



**AVAILABLE NOW!**

# STAINLESS STEEL DEHYDRATORS

The long lasting beauty and modern appearance of Excalibur's stainless steel dehydrators lends a touch of class to your kitchen. This new series from Excalibur is the perfect combination of industry leading air-flow mechanics and materials.



## WITH PLASTIC TRAYS



### 5-Tray with Plastic Trays

Stainless steel case and door with sleek, fullgrip handles. Built-in on/off switch. 5" fan, 440 watts, 26-hour timer & Adjustable thermostat.  
**8-1/2"H x 17"W x 19"D.**

**USA/CANADA: D500S**  
**INT'L: D502S/D502-60**



### 9-Tray with Plastic Trays

Stainless steel case and door with sleek, full-grip handles. Built-in on/off switch. 7" fan, 600 watts, 26-hour timer & Adjustable thermostat.  
**12-1/2"H x 17"W x 19"D.**

**USA/CANADA: D900S**  
**INT'L: D902S/D902S-60**



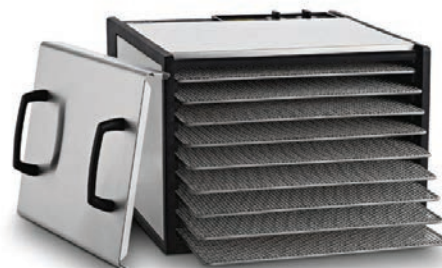
## WITH STAINLESS STEEL TRAYS



### 5-Tray with SS Trays

Stainless steel case and door with sleek, fullgrip handles. Built-in on/off switch. 5" fan, 440 watts, 26-hour timer & Adjustable thermostat.  
**8-1/2"H x 17"W x 19"D.**

**USA/CANADA: D500SHD**  
**INT'L: D502SHD/D502SHD-60**



### 9-Tray with SS Trays

Stainless steel case and door with sleek, full-grip handles. Built-in on/off switch. 7" fan, 600 watts, 26-hour timer & Adjustable thermostat.  
**12-1/2"H x 17"W x 19"D.**

**USA/CANADA: D900SHD**  
**INT'L: D902SHD/D902S-HD60**

**AVAILABLE IN 2013!**



**CAMO - TIMER MODEL**



**9-Tray #3926T - CAMO  
with 26 Hour Timer**

The **NEW CAMO** unit has the essentials for the hunters, fisherman and outdoors enthusiasts to preserve their wild game!

9 LARGE trays: 15 square feet of drying space. 26-hour timer. Built-in on/off switch. 7" fan, 600 watts, & Adjustable thermostat.

**12-1/2" H x 17" W x 19" D.**



**COLOR SERIES**



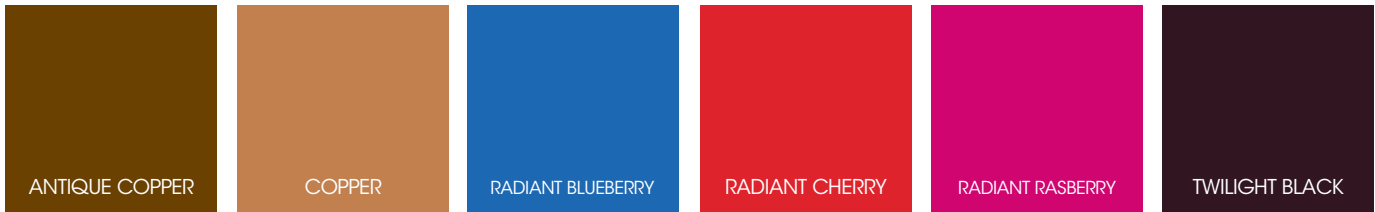
**5 & 9-Tray with 26 Hour Timer  
See Chart Below for Available Colors**

Excalibur now gives you the option to add color to your kitchen!

Not only is the color assortment stylish, but the appliance is built for serious dehydrating. 26-hour timer. Built-in on/off switch. Adjustable thermostat.

Available in assorted colors.

**12-1/2" H x 17" W x 19" D.**



USA	D500AC	D500C	D500RB	D500RC	D500RR	D500TB
	D900AC	D900C	D900RB	D900RC	D900RR	D900TB
INT'L	D502AC(-60)	D502C(-60)	D502RB(-60)	D502RC(-60)	D502RR(-60)	D502TB(-60)
	D902AC(-60)	D902C(-60)	D902RB(-60)	D902RC(-60)	D902RR(-60)	D902TB(-60)



# Did you know that Excalibur has a line of NSF Approved Commercial Dehydrators?

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## **Not sure what size equipment is right for your operation?**

We provide individualized consultation to help you determine the correct size, number of units, and proper facility layout to maximize efficiency and profit margins.

# COMMERCIAL DEHYDRATORS

## What is NSF and why is it important?

The NSF Mark is your assurance that the product has been tested by one of the most respected independent certification companies in existence today, NSF International. NSF International is The Public Health and Safety Company™, providing public health and safety risk management solutions to companies, governments and consumers around the world.

Most importantly, NSF Certification is not a one-time activity. NSF does not just test a single model of a product and gives its okay. Their certification program requires regular on-site inspections of our manufacturing facilities. In addition, our commercial dehydrators are periodically re-tested against the requirements of the most current national health and safety standards.

## Why do you need an NSF approved appliance for your business?

The NSF Certification mark ensures that your new commercial appliance has been inspected by a recognized organization, as you potentially may be inspected by your local or state health department. Many inspectors look for the NSF Mark on your equipment. With equipment such as our dehydrators that have passed through strict requirements and inspection, you have one less element to worry about.

### COMMERCIAL DEHYDRATOR

#### 1 Zone NSF Test Kitchen Unit

- 50 Square Feet Drying Capacity
- 12 – 100% Stainless Steel Drying Racks Included
- 20" H x 31" D x 32.5" W
- Computerized Digital Readout with 99-hour Timer and 80 - 200°F Temperature Control with Automatic Shut Off.
- The Entire Cabinet, inside and out, Constructed of Stainless Steel
- 3 Year Warranty
- NSF Approved



### COMMERCIAL DEHYDRATOR

#### 2 Zone NSF Production Unit

- 136 Square Feet Drying Capacity
- 42 – 100% Stainless Steel Drying Racks
- 70" H x 30" D x 30" W
- 2 Computerized Digital Readouts with 99-hour Timer and 80 - 200°F Temperature Control with Automatic Shut Off.
- The Entire Cabinet, inside and out, Constructed of Stainless Steel
- 3 Year Warranty
- NSF Approved



# EXCALIBUR NSF COMMERCIAL DEHYDRATORS

## Why is Excalibur is the Choice of Leading Industry Professionals?

### Design Superiority

Our cumulative dehydrating knowledge has gone into the development our commercial line of NSF dryers. Our innovative multiple motor design creates precision airflow and increased thermal control. Our high quality brushed stainless steel units have special features such as:

- Front Door Dampers - to increase humidity (2 Zone)
- Removable Front Door - for easy cleaning (All Models)
- State of the Art Custom Computer Process Controls - Ethernet controls also available
- Redundancy Features - to minimize down time
- Removable Rack Weldments

### Broad Versatility

With Our 2 Zone Production Model you have the ability to stager batches or dry different products separately from each other. This innovative Dual Zone design gives you the ability to use different temperatures in each zone and increase the versatility of the unit.

### Efficiency

Our 2 Zone Production Model is designed with efficiency in mind. It comes with standard commercial size drying racks which make it easy to pre-stage and unload product using readily available restaurant carts. In fact our design is so efficient it dries twice the product as other commercial models while only using about ½ the electricity.

### Affordability

The Excalibur NSF 2 Zone production unit has the most drying area per dollar than any other model available.

### Ease of Cleaning

We do a lot of cleaning in our state of the art test kitchen so we know how important it is to have commercial appliances that are easy to clean. Our commercial units have these easy to clean features:

- Removable Doors
- Smooth Radius Walls for Easy Wipe Down-No Sharp Edges
- Large NSF Style Wheels Make it Easy to Move Unit to Clean Under and Behind-Available on the 2 Zone Unit
- Back Door Opens Fully to Allow Through Cleaning of Food Zone

### Warranty

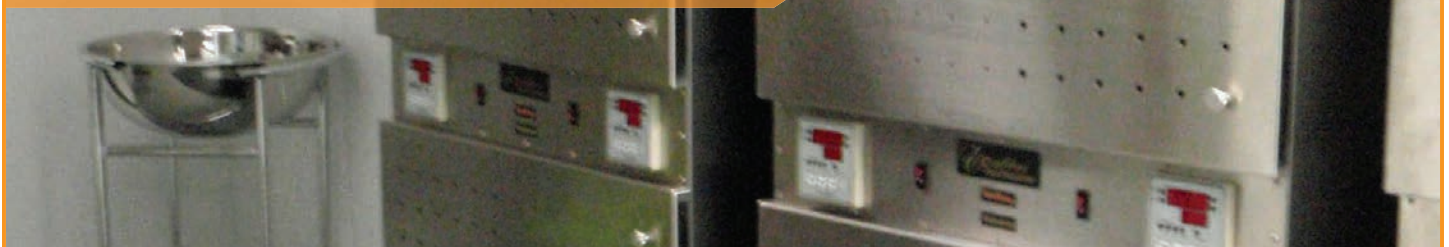
Our commercial units are so well designed we back them with a 3 year limited warranty domestically, and 1 year internationally.

### Repair & Maintenance Service

It's very rare that an Excalibur Dehydrator needs servicing. However, our innovative modular design, low cost of parts, and fast shipping makes repairs easy. If a service situation arises, we have assembled a Downtime Awareness Response Team (DART) who are available to dispatch to your location to fix any problems that arise or to help you set up a maintenance plan to ensure that your commercial units continue to run at peak performance.

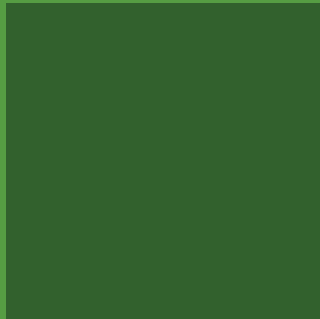
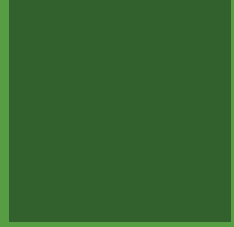


### Commercial Units to Fit Any Operation



# BLENDERS & FOOD PREP

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# POWERFUL BLENDERS & FOOD PRO

The Excalibur blenders and food processor are a powerful, natural approach to nutrition. Use the blender to blend fruits and vegetables into refreshing drinks and smoothies or make soups, salsas and a variety of iced drinks. Use the food pro to slice, mince, purée, chop, shred and knead dough. Both built for commercial use but stylish enough for the home!

## 1 HP BLENDER

### EXB100S

The Commercial 1 HP Motor with 2 Speeds provides excellent blending capabilities. A Recessed Coupling System improves stability and noise reduction.

- 48 oz. BPA-Free Container
- 1 HP Motor
- Easy to Use Controls
- Ingredient Crushing Blade Design
- Removable Ingredient Cap
- Steady Grip Feet
- 2 Year Warranty
- Self Lubricating Ball Bearing System



## 1 HP BLENDER

### EXSB1000B

A compact base incases an efficient 1 HP motor engineered to mix a variety of ingredients into creams, soups, smoothies and iced beverages with ease.

- 48 oz. Glass Container
- 1 HP Motor
- Stainless Steel Blade
- Removable Ingredient Cap
- 5 Speeds
- Crush Ice Feature
- Pulse Control
- Non-Slip Grip Feet



## 3 HP BLENDER

### EXB4300

Excalibur's EXB4300 blender has the perfect combination of features, warranty, quality construction, and durability.

- Large 64 oz. Container
- Lock-in Lid
- Eastman® Tritan Copolyester
- Stainless Steel Blade
- High/Low Control
- Pulse Control
- Cord Storage
- Non-Slip Grip Feet



## FOOD PRO FOOD PROCESSOR

### EXFP300S

Excalibur's FoodPro Premier food processor is sleek and stylish, yet durable and versatile. Capable of carrying out a multitude of jobs with ease.

- 11 Cup and 4 Cup Bowl
- Large and Small Blade
- 2mm + 4mm Shredding Discs
- 2mm + 4mm Slicing Discs
- Dough Blade
- Custom Spatula
- Storage Container
- Feed Chute with 2 Size Openings





# ACCESSORIES & BOOKS

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**All the accessories you would ever need  
to help you dry your favorites:**

Slicers, pre-Treatments, non-stick drying  
sheets and more!



# DRYING SHEETS & TRAYS

Dehydrating just got easier. Here you'll find the essential dehydration accessories to fit your needs. Non-stick drying sheets and trays, tools, slicers, seasonings, cookbooks and more.

## 11x11 Paraflexx™ Premium



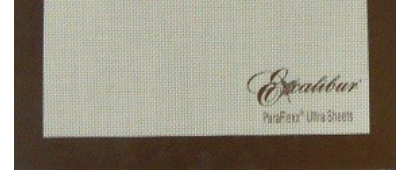
- Use with 4-tray models
- Flexible non-stick sheets
- Easy to clean
- Re-usable for years

## 14x14 Paraflexx™ Premium



- Use with 5 & 9 tray models
- Flexible non-stick sheets
- Easy to clean
- Re-usable for years

## 11x11 Paraflexx™ Ultra



- Use with 4-tray models
- Coated with silicone
- Flexible non-stick sheets
- Easy to clean
- Re-usable for years

## 14x14 Paraflexx™ Ultra



- Use with 5 & 9 tray models
- Coated with silicone
- Flexible non-stick sheets
- Easy to clean
- Re-usable for years

## 12x12 Paraflexx™ Disposable



- Use with 4-tray model
- Available in 36 & 100 Pack
- Parchment paper sheets
- Disposable (One-time use)
- Easy to clean

## 14x14 Paraflexx™ Disposable



- Use with 5 & 9 tray models
- Available in 36 & 100 Pack
- Parchment paper sheets
- Disposable (One-time use)
- Easy to clean

## Stainless Steel Replacement Trays



- Use with 5 & 9 tray Models
- The tray is constructed with 100% 304 stainless steel 1/4 inch square mesh so no polyscreens are needed

## Replacement Trays 12 & 15



- Tray 12 for 4-tray Models
- Tray 15 for 5 & 9 tray Models
- Made from super strong polycarbonate, virtually unbreakable
- For models 2400 and ED 700

## Polyscreen Tray Inserts 11 & 14

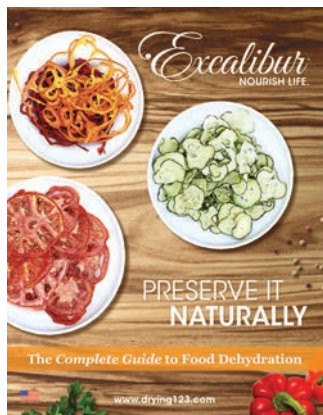


- Sheet 11 for 4-tray Models
- Sheet 14 for 5 & 9 tray Models
- Flexible polyscreen tray inserts prevent foods from sticking
- Cleans easily, reusable
- FDA approved materials

\*Replacement Trays Sold Separately

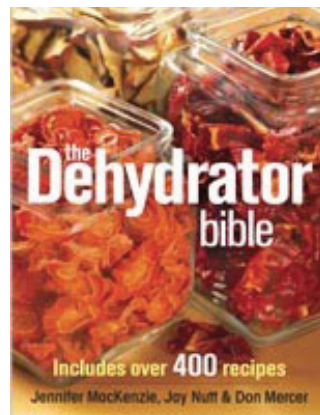
# COOKING BOOKS

## Preserve It Naturally - 4th Edition



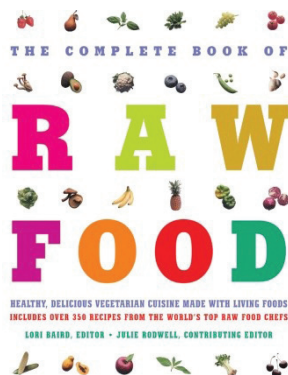
- Published by Excalibur.
- Everything you need to know about dehydration.
- Chapters on fruits, vegetables, meats, fish, herbs, nuts, grains, dairy products, crafts, cake decorating, potpourri and more!
- **Code: PIN**

## The Dehydrator Bible



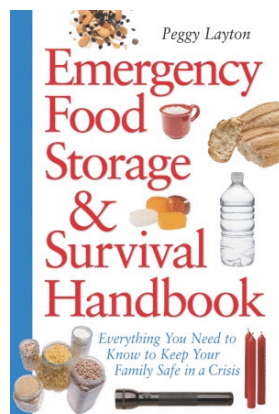
- More than 150 recipes for dehydrating everything from herbs to fruits and vegetables to meats and fish.
- More than 250 delicious recipes that use dehydrated foods as ingredients so you can put preserved food to work.
- **BK - Dehy BL**

## The Complete Book of Raw Food - 3rd Edition



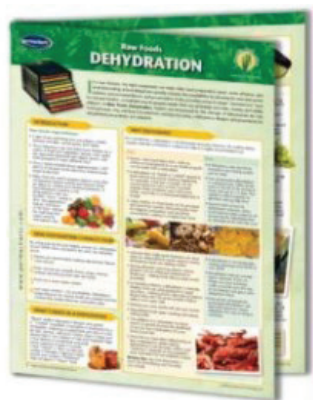
- This book contains 381 recipes from over 50 of the worlds best known Raw food chefs.
- Learn to make delicious soups, crackers, pizza, even yogurt berry parfaits.
- **RAW**

## Emergency Food Storage



- A guide to planning, purchasing, and storing a three-month supply of all the necessities.
- Includes 10 steps to an affordable food storage program.
- **BK - EFS**

## Excalibur Information Charts - Raw Food Dehydration, Superfoods, Detoxification and more!



Guidelines and essential information for each of the topics below:

- Raw Food Dehydration, **IC - Dehy**
- Superfoods, **IC - Super**
- Detoxification, **IC - D**
- Food Combination, **IC - FC**
- Wheatgrass Juice, Green Drink & Sprouts, **IC - W**
- Lifestyle, **IC - L**
- Raw Kitchen, **IC - RK**
- Juicing, **IC - J**

# ACCESSORIES

## Excalibur Jerky Seasonings



- Our secret blend of tangy onions, paprika, and spices
- 8 oz. bag is plenty for 30 lbs of meat
- **JS-8**

## Banana Slicer



- Produces 19 neat, even slices
- Made of a hard durable food-grade plastic in a bright yellow banana color
- **BS**

## Stainless Steel Slicer



- Cut consistent tomato slices
- Single, smooth push action
- Stainless steel blades
- Model EVS100 - 3/16" cut
- Model EVS200 - 1/8" cut
- 17.5" W x 8.5" D x 9" H

## Spiral Vegetable Slicer



- 3 blade inserts
- Make curly fries, spiral strands, curled julienne strips, ribbon cuts and slices
- **SVS**

## Original Vegetable Slicer



- 3 blade inserts
- Thick and thin slices, julienne strips, shoestring cuts, dicing and chopping
- Produced in West Germany
- **OVS**

## Apple Peeler



- Peel, slice, and core apples
- Durable cast iron with stainless steel loop blades
- Hand-crafted wooden handle
- 5-Year warranty.
- Recipes included
- **APP**

## Corn Zipper



- Remove rows of kernels easily and neatly!
- **CZ**

## Pineapple Slicer



- Easy to cut and dry pineapple
- Cores and slices in one easy corkscrew action for consistent width pineapple rings
- Makes 3" diameter sliced rings
- **PS1**

## Pineapple Slicer with 3 Size Slicers



- Make sml, m or l slices
- Cores and slices in one easy corkscrew action for consistent width pineapple rings
- Makes 3" diameter sliced rings
- **PS3**

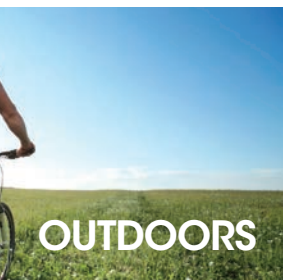
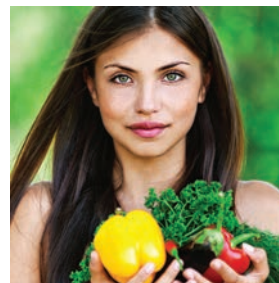
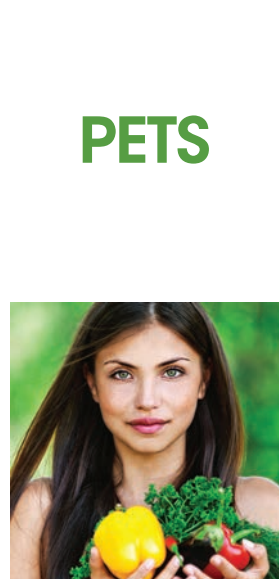


# MORE INFORMATION ABOUT EXCALIBUR & DEHYDRATION

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# MANY REASONS PEOPLE BUY AN EXCALIBUR

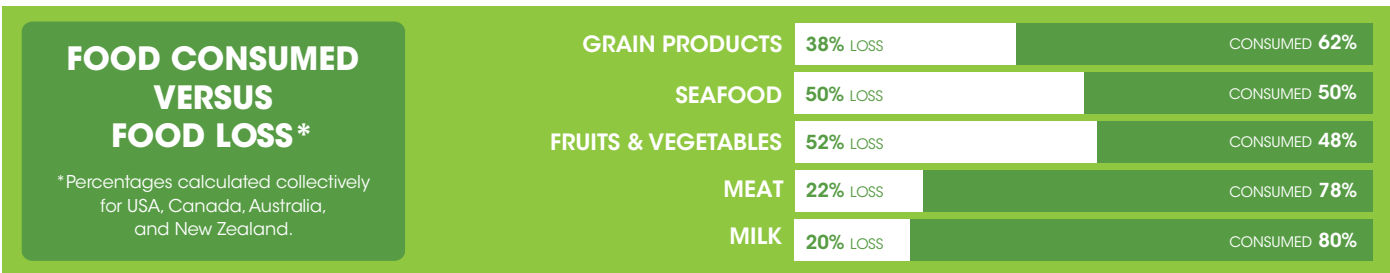


# WHY DEHYDRATION?

BECAUSE FOOD IS SIMPLY TOO GOOD TO WASTE!

## SAVE FOOD

American families throw out approximately 25% of the food and beverages they buy.\*



Source: Food and Agriculture Organization 2011

## SAVE MONEY

### Stop throwing food and \$ in the garbage!

- **Households:** In America, more than 20 pounds of food is wasted each month for each of 311 million Americans, amounting to \$1,350 to \$2,275 annually in waste for a family of four. \*
- **Commercial:** One Industry consultant estimates that up to one in seven truckloads of perishables delivered to supermarkets is thrown away.
- Dehydration is less expensive than canning or freezing.
- You can dehydrate a full load of food for just 25 cents of electricity.
- Commercial sun-dried tomatoes dehydrated in an Excalibur are pennies/lb versus average \$20lb in grocery stores.

## SAVE TIME

- Prep time is minimal for dehydrating. There is no boiling, sitting, canning, etc. Simply cut the food, load the trays, set the temperature and let the Excalibur do the work. In most cases, 6 to 8 hours is the average dehydration time. This varies based on the item's water content.

## SAVE SPACE

- No pantry or freezer space needed for storage.
- Dehydrated food is approximately 10% to 15% the weight of "wet" foods.

Apples	# of	Wet Weight	Drying Time	Dry Weight
CM2	231	72.1 Pounds	5 Hours	12.8 Pounds
CM1	71	21.6 Pounds	5 Hours	4.2 Pounds
9 Tray	28	8.8 Pounds	6 Hours	1.12 Pounds
5 Tray	17	5.3 Pounds	6 Hours	.62 Pounds
4 Tray	8	2.5 Pounds	6 Hours	.32 Pounds

\*Source: August 2012: The Natural Resources Defense Council (NRDC) is an international nonprofit environmental organization with more than 1.3 million members and online activists.

# 3 SIMPLE STEPS TO DEHYDRATING

## 1 EASY!

Simply cut and arrange pieces on the trays. Canning or freezing is a more complicated process.

## 2 FAST!

Load the trays. Set the temperature. Set the timer (optional). The Excalibur dries evenly so everything is done at the same time. NO tray rotation required!

## 3 DELICIOUS!

Dehydration concentrates natural flavors, sweetness and aroma. Fruit explodes with mouth-watering, "natural candy" flavor.

## HEALTHY, EASY-TO-MAKE SNACKS

Dehydrated food keeps all vitamins and nutrients in tact if using low temperatures of approximately 120°F. This guarantees better preservation of the properties. Water is the only component that is eliminated.



- Fruit snacks, vegetable chips and jerky.
- Create candied walnuts, almonds, etc. with syrup for seasonings.
- Make your own granola, trail mix or energy bars.
- Fruit Leather or Fruit Roll-ups are easy-to-make.
- Combine dehydrated vegetables and herbs for soup mix, then rehydrate.

## GARDENERS

Preserve fruits and vegetables all season. Too many tomatoes? Never! Tomatoes are the main ingredient in many recipes. Dry them whole, in slices or in chunks!

- Pizza
- Pasta Dishes
- Salad Toppings
- Sandwiches
- Soups
- Sauces
- Meats
- Spices (grind dried items)
- Appetizers

### EMERGENCY PREPAREDNESS

Are you prepared for a natural disaster? What if your food or water supply was contaminated for days or even weeks? Imagine trying to load up your car with cans in an emergency.

- Weight: Dehydrated foods weigh less.
- No water is needed! You can rehydrate with boiling water or eat dried.
- Save money by drying, packaging and storing your own meals.
- Shelf life can be up to 10 years. Store now and have for years to come.

# HUNTERS, FISHERMEN, AND OUTDOOR ENTHUSIASTS

Some commercial "meat sticks" are made with byproducts including beef lips! Make your own jerky from 100% pure, wholesome, top-grade beef, pork, chicken, turkey, etc.

**COMMERCIAL JERKY**  
\$6 / 3OZ. PACK OR \$32 PER LB.

**EXCALIBUR JERKY**  
\$1.69 PER LB.  
FOR PRIME-QUALITY POT  
ROAST

**1** CUT MEAT INTO 3/16" STRIPS.

**2** MARINATE WITH DRY SPICES,  
SOY SAUCE, ETC.

**3** DRY AT 155°F FOR 4 TO 6 HOURS.

## WHY CAN'T I USE MY OVEN TO MAKE JERKY?

- You'll spend more money heating a big oven, compared to the Excalibur.
- You'll waste time. Excalibur has 9 shelves. An oven has 1 or 2 shelves.
- You'll have to constantly flip and rotate the meat. Excalibur has even heating.
- You'll have to clean drips and spills in an oven. Excalibur cleans with a damp sponge.
- You'll overheat the kitchen with an oven. Wasting energy.
- You'll irritate the cook and end up in the dog house!

THE HUNT'S OVER, WHAT DO I  
DO WITH ALL MY WILD GAME?  
**DEHYDRATE INTO JERKY.**



## NATURAL HERBS AND TEA BLENDS



- Don't discard excess herbs. Dehydrate. Chop or mince into dried herbs & seasonings.
- Make tea out of fruits, flowers and herbs. Create delicious blends incorporate herbs and fruits you dehydrated.

## PET TREATS

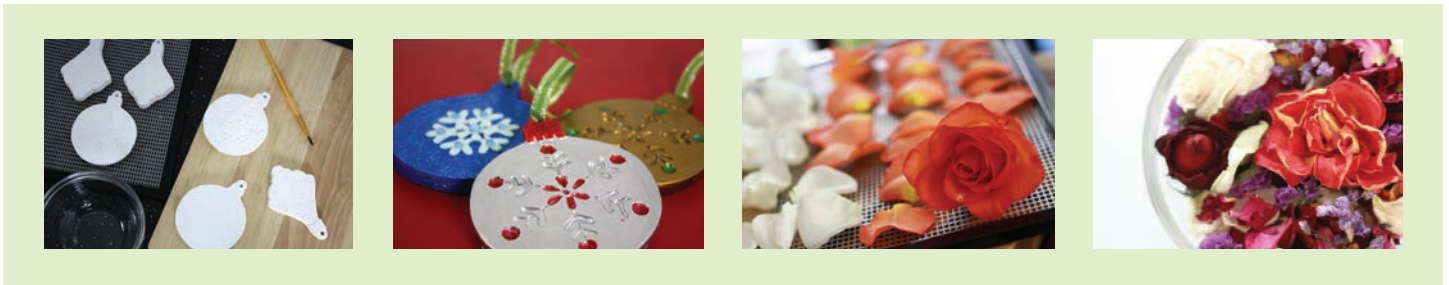
Make pricey gourmet pet treats for a fraction of the cost. Know that your pet is getting high-quality, safe preserved foods using high-quality, fresh ingredients.





# ARTS & CRAFTS

With a dehydrator, you can speed up the process of air drying. Dehydrating also ensures even drying and helps to preserve color in flowers.



## DEHYDRATOR WARRANTY

### Domestic 5 Year Limited Warranty- Home Units

Excalibur Dehydrators are built to such a high standard they come with a 5 year limited warranty. Since we manufacture the Excalibur here in the U.S.A., we have replacement parts on hand, if a component of your dehydrator is accidentally damaged or needs warranty repair. Our 5 year limited warranty covers all plastic and electrical components for one year free of charge. For the balance of five years new or rebuilt replacements for factory defective electrical parts will be supplied at no charge. Shipping of the electrical parts are the responsibility of the customer. We recommend that you properly register your purchase by completing the warranty registration online or mailing to Excalibur, the product warranty registration sheet delivered with the product.

### Factory-Direct Exclusive: Domestic 10 Year Extended Warranty- Home Units

This warranty is available on Food Dehydrators purchased directly from EXCALIBUR. We warranty your EXCALIBUR Food Dehydrator to be free of defects in workmanship or materials for ten years. This warranty covers all plastic and electrical components for one year free of charge. For the balance of 10 years new or rebuilt replacements for factory defective electrical parts will be supplied at no charge, all you have to do is pay the shipping to get the parts to you. You can have peace of mind knowing your investment will be taken care of if the need arises.

### International 1 Year Warranty- Parts Only



# FREQUENTLY ASKED QUESTIONS

## What is the storage life of dehydrated foods?

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

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		

## What foods can I dehydrate in the Excalibur?

Fruits	Vegetables	Meats	Fish	Other	Crafts	Pet Foods
Apples	Asparagus	Bear	Cod	Cheese	Cake Decorations	Bird Seed Wafers
Apricots	Beans	Beef	Croaker	Energy Bars	Dried Fruits	Canine Jerky
Bananas	Beets	Buffalo	Flounder	Herbs	Potpourri Sachets	Doggie Treats
Berries	Broccoli	Chicken	Greenland Turbot	Nuts	Pomander Balls	Sunflowers
Cherries	Cabbage	Deer	Grouper	Pasta	Dough Art	
Cranberries	Carrots	Duck	Haddock	Popcorn	Photographs	
Figs	Celery	Elk	Halibut	Re-crisping		
Grapes	Corn	Goose	Monkfish	Raising Bread		
Kiwi	Cucumber	Pork	Ocean Perch	Soups		
Nectarines	Eggplant	Turkey	Pollock	Spices		
Peaches	Greens		Rockfish	Stews		
Pears	Mushrooms		Sea Bass	Taffy		
Persimmons	Okra		Sea Herring	Yogurt		
Pineapple	Onions		Sea Trout			
Plums	Parsnips		Shrimp			
Rhubarb	Peas		Smelt			
Watermelon	Peppers (Hot, Bell)		Snapper			
	Potatoes		Sole			
	Pumpkin		Whiting			
	Squash (Summer, Winter)		Yellow Perch			
	Tomatoes					
	Turnips					
	Yams					
	Zucchini					

## Are ROUND dehydrators as good as the Excalibur?

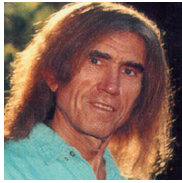
No. Heat varies from top-to-bottom. With a round dehydrator and bottom mounted fans, you have to rotate the trays and "babysit" the machine for 8 to 10 hours during the drying process. Drying in a round dehydrator can take up to 10x longer. Drying space is limited in a round dehydrator because of the "donut hole" in the middle.

## Is the Adjustable Thermostat important?

Yes, different foods dry best at different temperatures. Herbs need 95F, yogurt needs 115°F, vegetables 125°F, jerky 155°F. Only Excalibur's thermostat features our patented Hyperwave fluctuation technology that gives you best flavor, fast drying, and helps to eliminate food case hardening.

# Here's what the most recognized leaders in the Raw Food communities say...

## Victoras Kulvinkas



is a Co-Founder of the Hipocrates Health Institute with Ann Wigmore, and author of several books including "Survival into the 21st Century". He is recognized as being the "Father" of the Raw food Movement.

**I have been using and marketing Excalibur Dehydrators for over ten years. I have tested other units on the market and found Excalibur to be superior in service, performance, durability, price and quality. Excalibur is a product made perfect for the raw food community and others who are searching for high quality in their foods."**

## Gabriel Cousins M.D.



is the founder and director of the Tree of Life Rejuvenation Center in Arizona. He is one of the leading educators in the raw food community, and author of several books including Conscious Eating.

**"We only use Excalibur Dehydrators at our Cafe at The Tree Of Life Rejuvenation Center for all of our Gourmet RAW Food preparations and everyone loves the quality and reliability, we highly recommend it as your first choice in food dehydrators."**

## Cherie Soria



is the founder and director of the Living Light Culinary Arts Institute where she instructs and certifies raw food chefs throughout the world. Author of Angel Foods: Healthy Recipes for Heavenly Bodies.

**"As far as I am concerned, there is only one dehydrator – the Excalibur. We use it exclusively at all our Living Light Culinary Arts Institute trainings and Healthy Lifestyle Celebrations. I trust the integrity of my Excalibur dehydrators and know I will get the results I need! Thank you Excalibur for creating such a quality product!"**

## Victoria Boutenke



is one of the communities most inspiring educators and travels the country sharing her and her families life changing experiences with raw foods. She is the author of several books including Raw Family, and 12 Steps to Raw Food.

**"Me and my family have been eating Raw food now for 10 years. We have 5 Excalibur's of our own and use them every day. They are excellent dehydrators and the best for raw foods. I used them for all my recipes, and recommend them to all of my students. I have known Excalibur's family staff for a long time and they always give outstanding service."**

## What Do Owners Think Of Their Excalibur?

### OWNER'S ACTUAL COMMENTS TELL THEIR STORIES BEST...



#### **"As a working mother..."**

As a working mother, I make apple rings, yogurt rolls, or fruit rolls for my kids. The Excalibur makes wonderful, healthy snacks that taste better than anything you've ever gotten from the store. A lot of things from the store have preservatives but when I make them myself, I know what I'm adding. I think healthy snacks and a healthy diet helps kids do well.

— **Bonnie Thompson, Rancho Cordova, CA**



#### **"We recommend the Excalibur."**

With the right equipment, it's easy to dry a wide variety of fruits, vegetables, and meats at home. Dehydrators should have adjustable thermostats so you can regulate temperature. They should have fans to move the hot air. They should have good materials and workmanship. We recommend the Excalibur because it has all these features. If you want to dry a wide variety of foods successfully, the Excalibur is a good choice.

— **Dr. George York**  
Head of Nutrition & Food Science University of California, Davis CA

# Excalibur®

NOURISH LIFE.



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