

The Wartmann WM-1912 DH Dehydrator

# Big dehydration space, small price.



- ✓ Stainless steel dehydrator affording best value for money
- ✓ Dehydration area > 1.8 sqm across 12 racks
- ✓ Digital temperature and time controls
- ✓ Big-box technology ensures even air flow



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

## The Wartmann WM-1912 DH Dehydrator

### Scope of supply




- 100 % stainless steel double-wall housing
- 12 stainless steel grille racks
- Stainless steel crumb tray
- IEC power cord
- User manual

#### Available accessories:

- Dehydration sheets, item no.: 56416
- Börner V slicer, item no.: 68200 (for quick fruit and vegetable preparation)

### Product data

Item no.	56706
EAN	8 718862 701226
Housing material	Stainless steel
Functionalities	Food dehydration
Minimum time setting	1/2 hour
Maximum timer setting	72 hours
Special features	Digital temperature controls from 25°C, stainless steel outside and in, twelve stainless steel grille racks, uniform horizontal air flow, crumb tray and smooth stainless steel surfaces for easy cleaning, sturdy double-wall design
Dimensions WxHxD	470 x 580 x 570 mm
Weight	23.1 kg
Motor capacity	1000 watts
Voltage	220-240 V
Warranty non-commercial use	2 years
Warranty commercial use	6 months
Certified quality	BPA-free*, 

Available colours: stainless steel

**XXL stainless steel dehydrator.** Do-it-yourself dehydration at nutrient-preserving temperatures is trendy, in line with the “no waste” movement. Dehydration has been used since the dawn of mankind as a gentle, natural and reliable method of preserving foods. And the materials used in the WM-1912 DH are highly robust, durable and fully recyclable. The little brother of this appliance, the WM-1902 DH, is already popular with customers, who have given it great reviews.

Now Wartmann has introduced a large model with cutting-edge technology in a timeless design. Temperature and time controls operable by touch display on the front that allows elevated or stacked positioning of the appliance.

#### The compelling features of the Wartmann WM-1912 DH:

- Digital temperature control from 25°C
- Timer from 0.5 to 72 hours
- Stainless steel outside and in
- Twelve stainless steel grille racks
- Uniform horizontal airflow
- Stainless steel crumb tray and smooth surfaces for easy cleaning
- Robust double-wall design



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