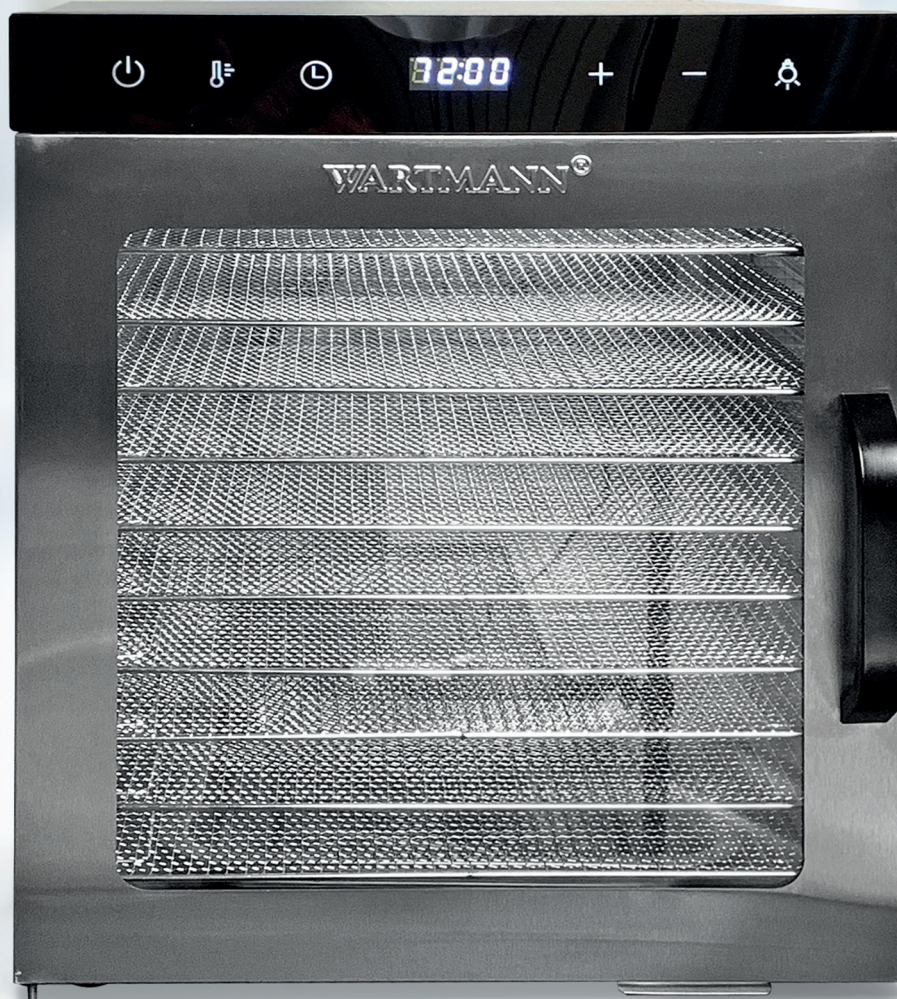


EXCLUSIVELY
at Keimling

The Wartmann WM-2110 DH Food Dehydrator

Compact food dehydrator made of high-quality stainless steel.



- ✓ Digital controls for temperature and dehydration time
- ✓ Outstanding value for the money
- ✓ Optional interior light
- ✓ Double-wall design, high-quality workmanship
- ✓ Controls on front allowing stackable placement
- ✓ Ten stainless steel racks with 0.98 sqm dehydration area



*All food-contacting parts BPA-free. **For non-commercial use; 6 months for commercial use.

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The Wartmann WM-2110 DH Food Dehydrator

Included product elements




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

Available accessories:

- Dehydration sheets, item nos.: 56332 and 56333 (silicone)
- Pro slicer: items 68204 and 68208
(for quick fruit and vegetable preparation)

Available colours: Stainless steel

Product data

Item no.	56707
EAN	8718862701806
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, ten stainless steel grille racks, uniform horizontal air flow, crumb tray and smooth stainless steel surfaces for easy cleaning, sturdy double-wall design
Dimensions WxHxD	38,5 x 34,5 x 42,7 cm
Weight	9,6 kg
Motor capacity	800 watts
Voltage	220-240 V
Warranty (non-commercial use)	2 years
Warranty (commercial use)	6 months
Certified quality	BPA-free*, 

The 10-rack Wartmann WM-2110 DH food dehydrator is an all-stainless steel appliance (aside from its electronics and power cable) that delivers excellent dried food results and offers outstanding value for your investment.

The WM-2110: Highlights

This appliance offers just under one square metre of space, usable at a single go. This means you can process kilos of foods in each dehydration cycle. An insulated, double-walled design keeps power consumption down to an extremely efficient 6.9 kW/h per 24-hour period with all ten racks filled with apple rings. The Wartmann uses only 25% of the energy needed to run a conventional convection oven.

Furthermore, the WM-2110 DH has a main switch on the back that shuts off the power supply entirely - another big plus for efficient power consumption. Designed with user interface on the front of the appliance, the Wartmann can thus be placed in a stacked formation or otherwise raised position for usage.

An effective yet quiet fan on the back of the Wartmann WM-2110 DH provides for horizontal air flow across all ten stainless steel grille racks, ensuring completely uniform food dehydration on every level.

The compelling features of the Wartmann WM-2110 DH:

- Digital temperature control from 25°C
- Timer from 0.5 to 72 hours
- Stainless steel outside and in
- Ten stainless steel grille racks
- Uniform horizontal airflow
- Stainless steel crumb tray and smooth surfaces for easy cleaning
- Robust double-wall design
- Overheating shut-off mechanism
- Control panel on front allows stacked placement and built-in installation



Fruit leather

Dried fruits

Raw food crackers

*All food-contacting parts BPA-free.