Different Types of Food Dehydrators and Usage Applications

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The ability to dry foods appeals to consumers for many reasons. Drying foods offers new possibilities for recipes. more variety in your diet and an easy way to keep certain foods for much longer. When stored in a dry place with cool temperatures dehydrated foods will keep for a long time. Food dehydrators all serve the same basic function, but they are certainly not all equal. Choosing the right dehydrator can mean the difference between a long lasting addition to the kitchen or a passing phase in your cooking repertoire.

There are many great food dehydrators out there that will serve you well. On the economy end of things there are affordable models by Nesco that offer high wattage for fast drying times; tray expandability to do more at once; light blocking to preserve nutrient content and new air flow technology that removes the need to rotate your trays. The Nesco line of food dehydrators have great features and do their job very well. While Nesco offers some great products, some consumers have reported their dehydrators to burn up if used frequently or for long periods.

Another great name in the dehydrator market is Waring. These food dehydrators are basic and simple in design but offer style and durability. Waring dehydrators are backed by a 1 year product warranty and a 5 year limited warranty. Consumers report that the Waring Professional model is particularly well made, easy to operate and stylish in design. This is a sure choice for anyone who prefers no frills simplicity and function in their kitchen appliances.

Both the Nesco and Waring lines of dehydrators offer unique advantages for your kitchen needs. Whether you want to put dried fruit in your children's snack choices or make up your own signature jerky recipes, food dehydrators will add new choices to your menu. These products will serve most consumers needs but you may be looking for something more. If you take your cooking very seriously the Excalibur line of food dehydrators may be exactly what you're looking for.

The Excalibur Deluxe Series offers rugged construction along with excellent performance to last for years to come. The polycarbonate food trays with poly screen inserts makes for exceptional durability and function. The Excalibur transcends the round trays of comparable products to deliver a balanced dehydration process to every tray. The 3900 series offers 9 trays that allow for an impressive 15 square feet of surface area. A 7 inch fan blows 600 watts of power to dehydrate all your favorite snacks quickly and efficiently.

Price range of the Excalibur line may seem expensive, but the 1 year warranty and available 10 year extended warranty stands behind the product. At the 200 to 300 dollar price range the American made Excalibur line of dehydrators will stand the test of time. If you won't settle for anything but the best then these dehydrators were made for you.

Food dehydrators are a great way to offer healthy and fun new snacks to your family's meal plan. When choosing a food dehydrator you may prefer affordability, style or performance. No matter your choice of dehydrators you will surely enjoy the great new food choices they have to offer.

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