

HotmixPRO DRY

*the most advanced
tabletop dehydrator!*

Entirely in stainless steel with two separate areas, recipes and compatibility with the HotmixPRO Smoke, this tabletop dehydrator will really surprise you!



CAPACITY

Maximum capacity: eight trays (360 by 460mm) that are split in two parts by a separator/collecting drop.



SAFE TO TOUCH

The outside of the unit is always cold thanks to the double chamber, which separates the inner chamber from the outer steel.



**Most
advanced
tabletop
dehydrator**

Temperature range: from room temperature to 100°C

Power supply: 110V-240V

Made in Italy entirely from AISI 304 stainless steel.



DESIGN SUPERIORITY

The design provides the chance to set two temperatures, which are independently controlled by two separate probes, which can also be used at the same time.

Horizontal air flow is run by two independent fans for a perfect and homogeneous aeration of the product.

The air flow is adjustable between ten different speeds in relation to temperature of the chamber and to the product that must be dehydrated.

The HotmixPRO Dry easily connects to the HotmixPRO Smoke to create a hot smoker with perfect temperature control.

your local distributor:

unique
CATERING PRODUCTS

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