



Item #: 177CFD10 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco CFD10 Ten Tray Stainless Steel Food Dehydrator with Removable Door - 120V, 1000W

Item #177CFD10



Technical Data

Width	17 Inches
Depth	20 Inches
Height	17 Inches
Shelf Width	14 1/2 Inches
Shelf Depth	16 Inches
Amps	8.3 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1000 Watts

Features

- Great for dehydrating fruits, herbs, beef, jerky, fruit leathers, and more
- Includes (10) 14 1/2" x 16" removable chrome-plated racks for high capacity & easy cleaning
- Adjustable temperature range: 85-160 degrees Fahrenheit and 12 hour timer for precision
- Attractive, durable stainless steel construction is perfect for commercial kitchens
- Removable door makes it easy to add and remove trays

Certifications



5-15P



ETL Sanitation



ETL, US & Canada



Technical Data

Features	Timer
Installation Type	Countertop
Material	Stainless Steel
Number of Shelves	10 Shelves
Plug Type	NEMA 5-15P
Power Type	Electric
Style	Horizontal
Temperature Range	85 - 160 Degrees F
Temperature Settings	Adjustable
Usage	Heavy Duty

Notes & Details

Satisfy the versatile appetites of your hungry customers with this Avantco CFD10 10 tray stainless steel food dehydrator with a removable door! Perfect for butcher shops, specialty stores, and health food stores, this unit allows you to dry out your most popular jerky, granola, fruits, vegetables and more! What better way to show that you care than by providing guests with sweet and salty snacks that are exceedingly healthier than potato chips?

Featuring a temperature range of 85 to 160 degrees Fahrenheit. With a 12 hour timer, you'll be able to multitask with confidence, knowing that your savory snacks are being prepared perfectly.

Boasting an attractive stainless steel interior and exterior, the durable CFD10 dehydrator features 10 chrome-plated 17" x 20" removable racks, which makes cleanup a breeze. The dehydrator is also equipped with removable guide rails and a door with an easy lift-off design, providing you and your employees with a simple machine that takes minimal effort to maintain. This machine requires a 120V electrical connection.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.