



RAFFA'S

FOOD DEHYDRATOR

RAFFAS.CO.ZA



FOOD DEHYDRATOR

Original design, Italian quality and extremely practical to use for the natural dehydration of any kind of food: fruit, vegetables, mushrooms, herbs and everything that creativity suggests. Perfect for kitchen professionals and enthusiastic foodies, Atacama offers a whole range of solutions coupled with outstanding features: compactness, solidity and the special horizontal air flow system which always ensures a uniform, effective dehydration.

FEATURES

- 6 Automatic programs for versatility
- Wide flow technology for even dehydration across all tray areas
- Digital display
- Energy saving On/Off switch
- Anti-slip, anti-vibration rubber feet
- Maintenance cycle at the end of each dehydrating process
- Structure in painted steel and reinforced nylon



6 TRAY - RED FDA2006

SPECIFICATIONS

RESISTOR POWER	: 500W
TOTAL DEHYDRATING SURFACE	: 5 500CM ²
DIMENSIONS	: 270 X 260 X 500MM
WEIGHT	: 5.5KG
SUPPLIED WITH	: Six dehydrating trays in food grade ABS : 250 X 360MM



NOTE

Operating range: from room temperature up to 68°C/154°F, to avoid cooking foods

atacama

MEAT AGER

FEATURES

- Constructed with a double glazed lockable door and S/Steel outer body
- Moulded interior is resistant to bacteria and for ease of cleaning
- Unit is fitted with a precise, intelligent temperature and humidity control, temperature 1°C - 4°C and humidity of 60 - 90%
- LED lighting to enhance the product displayed
- Fitted with UVC lamp sterilization and high perspective anti-ultraviolet insulated glass
- Activated carbon filter to purify the air inside the unit



400LT MAB0400

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 160W
WEIGHT	: 102KG
DIMENSIONS	: 750 X 800 X 1650MM
CHAMBER SIZE	: 555 X 555 X 1390MM

Includes

2 Shelves, 2 swivel hooks, salt trays and a hook hanger.

