



Leaders in Dehydration Technology Worldwide

Why Dehydrate

Save Money- Buy food on sale, in bulk, or in season and save 50% or more

Great taste- All Excalibur models are a "flavor concentrator" each bite is a mouth watering burst of flavor

Easy- Wash, slice and dry. Much easier than canning or freezing

Quick- Excalibur dries from 2 to 10 times faster than most other dehydrators

Space Saving- Dried Foods Reduce in size and store easier than canned or frozen

Healthy- Drying preserves nutrients and enzymes/ no additive or preservatives

Why Excalibur...

Only Excalibur offers the Turbo Charge Parallexx® Drying System. Millions have re-discovered the benefits of food dehydration. Healthy, nutritious and tasty food at a huge savings. Excalibur makes drying easy. For centuries food has been dried in the sun or open air- a lengthy, messy and difficult process inviting contamination and spoilage. With the introduction of electric dehydrators the drying process was improved. But most manufactures offered round stackable models with a heating unit in the bottom. Excalibur pioneered a rear-mounted equipment package allowing horizontal or parallel air flow...The Parallexx System-- and Continues to be the worldwide leader in dehydration technology and innovation. Every Excalibur Model has a combined knowledge of over 35 years of dehydration research and development, making Excalibur Dehydrators the Best in the World.

Features of All Excalibur Models---

- **The Ultimate in Versatility-** Removable door and trays – This is a MUST- in order to use every other tray or no trays at all, allowing you to dry large items, make yogurt, raise breads, dry crafts, bloom rice, dry sprouted breads, dry pie crust and more.. You do not have to be taken apart to check drying or add more food.
- Almost unbreakable, FDA approved for Food Contact trays. Inserts make cleaning a snap.
- Controlled environment for a wide variety of uses.
- 24 page recipe book included with each unit
- Adjustable Thermostat 85 - 155 degrees
- CE Safety Certified

Excalibur Parallexx™ System Advantages:

- Complete drying system in rear (includes thermostat and fan).
- Easy to clean... Spills fall on seamless bottom.
- Horizontal drying provides even drying, eliminating tray rotations. Fast drying...
- Adjustable thermostat allows perfect drying every time.
- Square design increases drying area "25%" with no holes in center of tray.
- Versatile... Trays can be removed to expand drying chamber.
- Controlled environment for a wide variety of uses, i.e. making fruit roll-ups, trail mixes and drying flower arrangements, herbs, art and crafts, photos.



With 35 years of manufacturing excellence, the Excalibur Food Dehydrator sets the industry standard for design, quality, and dependability. The Parallexx™ design, with a temperature controlled, fan forced, horizontal drying system mounted in the rear is the same features found in Excalibur's NSF Commercial Dehydrators ...in an affordable home unit.

Excalibur the first name in food dehydration presents our Economy 2000 Series, featuring the exclusive turbo charged Parallexx™ Drying System.

The 2000 Series offers the same versatility, and quality construction as our Top of the Line units—at an affordable price.

Excalibur's Economy Series-
Models 2400, 2500EC & 2900EC

| Economy Model 2400 | Economy Model 2500EC | Economy Model 2900EC |
|--|---|---|
|  |  |  |
| 2500ECB 2500ECW | 2900ECB 2900ECW | |
| <u>Economy Starter Model</u> | <u>Compact Economy 5 Tray Model</u> | <u>Large Economy 9 Tray Model</u> |
| 4-- 11" x 11" Trays | 5- 15" x 15" trays | 9- 15" x 15" trays |
| 4 Square Feet of Drying area | 8 Square Feet of Drying area | 15 Square Feet of Drying area |
| Adjustable Thermostat 85 - 155 degrees | Adjustable Thermostat 85 - 155 degrees | Adjustable Thermostat 85 - 155 degrees |
| 5 year Limited Warranty | 5 year Limited Warranty | 5 year Limited Warranty |
| <u>Dimensions:</u> 6 1/8 H X 13" W x 16 1/4 "D | <u>Dimensions:</u> 8 1/2H X 17" W x 19 "D | <u>Dimensions:</u> 12 1/2H X 17" W x 19 "D |
| 4" Fan | 5" Fan | 7" Fan |
| 220 watts, 110V, 60 HZ | 400 watts, 110v, 60 HZ | 600 watts, 110V 60HZ |
| Weight 8 lbs | Weight 15 lbs | Weight 22 lbs |
| <i>Available in Black ONLY</i> | <i>Available in Black or White Case- Both models have black trays and doors</i> | <i>Available in Black or White Case- Both models have black trays and doors</i> |



The Ultimate Food Dehydrator Excalibur 3000 Deluxe Series

Excalibur the first name in food dehydration presents our Top of the Line 3000 Heavy Duty Series, featuring the exclusive turbo charged Parallex™ Drying System.

The 3000 Series offers the ultimate versatility, dependability and quality construction Excalibur is known for. This Series is designed to last over 20 years and built to the highest specifications with upgraded electrical components and innovative plastics. This series also comes with a standard 10 year limited warranty.

Features of The 3000 Excalibur Models—

- Upgrade Electrical Components- like
 - Higher Cycle Life Thermostat
 - Higher Duty Rating Heating Element
 - Heave Duty Motor
- Higher Grade Innovative Plastic Components
- 10 year Limited Manufactures Warranty

Excalibur's 3000 Series- Models 3500 & 3900

| Model 3500 | Model 3900 |
|--|---|
|  3500B 3500W <u>Compact Deluxe</u> <u>5 Tray Model</u> |  3900B 3900W <u>Large Deluxe</u> <u>9 Tray Model</u> |
| 5- 15" x 15" trays | 9- 15" x 15" trays |
| 8 Square Feet of Drying area | 15 Square Feet of Drying area |
| Adjustable Thermostat | Adjustable Thermostat |
| 85 - 155 degrees | 85 - 155 degrees |
| 10 year Limited Warranty | 10 year Limited Warranty |
| <u>Dimensions:</u> | <u>Dimensions:</u> |
| 8 1/2H X 17" W x 19 "D | 12 1/2H X 17" W x 19 "D |
| 5" Fan | 7" Fan |
| 400 watts, 110V, 60 Hz | 600 watts, 10V, 60 Hz |
| Upgrade Electrical Components | Upgrade Electrical Components |
| Weight 15 lbs | Weight 22 lbs |
| <i>Available in Black or White Case- Both models have black trays and doors</i> | <i>Available in Black or White Case- Both models have black trays and doors</i> |