







2018 PRODUCT **GUIDE**





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Since 1973, Excalibur has consistently introduced advancements related to the mechanics of dehydration. In the process of perfecting dehydration, a legacy was born.

Most Excalibur dehydrators are still manufactured in the USA with the same passion and performance values that defined the brand since its inception. Our dehydrators are built to SAVE FOOD from being wasted, SAVE MONEY on your food bills, SAVE TIME with little-to-no prep, and SAVE SPACE by reducing the weight of foods.

Excalibur dehydrators are extremely versatile and can be used throughout the home. Preserve fruits, vegetables and herbs quickly and easily. Dry fish and meats in under 6 hours. Get creative in the kitchen and make fruit rolls, pet treats, yogurt, and healthy snacks without all of the preservatives, additives, excess salt and fillers you might find at the store. You can even use a dehydrator for home crafts! The possibilities are endless.

EXCALIBUR DEHYDRATORS FEATURE:



Drying Capacity

4 tray • 5 tray • 6 tray • 9 tray • 10 tray 12 tray (Comm1) • 42 tray (Comm2)



Timer

Non-Timer • 26-Hour Timer 48-Hour Timer • 99-Hour Timer



Adjustable Thermostat

Let's you select the precise drying temperature.



Easy To Clean

Dishwasher-safe trays.



Hyperwave[™] Fluctuation Technology

As the temperature fluctuates up, the surface moisture evaporates. Then, as the temperature fluctuates down, the inner moisture moves to the drier surface. The food temperature stays LOW enough to keep the enzymes active, and the air temperature gets high enough to dry food fast, overcoming yeast, mold, and bacteria growth and spoilage.

THE RESULT: Faster, better and safer dried foods!





Parallexx® Horizontal Airflow

The fan, heating element, and thermostat are in the back of the tray dehydrators and on the bottom of the stackable dehydrators. Cool air is drawn in, heated, and distributed evenly over each tray. This exclusive design helps the food dry faster, retain more nutrients, taste and look better, without tray rotation.

THE RESULT: Fast, even dehydration.



Look for these other GREAT FEATURES AVAILABLE



2 Time / 2 Temp

By setting a period of time at a higher temperature and a period of time at a lower temperature, you can speed up the drying process! With the perfect combination of high-low temperature settings you can maintain the food's low temperature to preserve beneficial enzymes but speed up the process of drying.



/S



Tray versus Stackable

Tray Dehydrators have the fan, heating element and thermostat located in the back of the unit while the Stackable Dehydrators feature a top-down airflow system that distributes air evenly.





The Res10 Dehydrator is all about versatility and customization. Two drying zones lets you set 5 tray Zone A, 5 tray Zone B or 10 tray Zone A + B. Zones can run simultaneously at unique dry time and temperature settings. Each zone can also be set for 2 times / 2 temperatures. There is also an option to program and save up to 30 of your favorite recipes.

















MADEUSA

Colors available:



BLACK US/CAN: RES10 INT'L: RES12 (220v/50-60Hz) Other plug configurations available

MODEL	# OF TRAYS	TRAY SIZE	FAN SIZE	WATTS	UNIT SIZE	THERMOSTAT	TIMER
RES10	10 - 2 Zone	11.4" × 14"	4.5"	540	15.9"H x 12.1"W x 18.1"D	85°F - 165°F	99 Hour 59 Min - Digital 2 Time / 2 Temp

EXC10EL 10 TRAY DIGITAL DEHYDRATOR

The EXC10EL Dehydrator is built to last, with armoured glass doors and stainless steel trays. The 2 Time / 2 Temp feature can be used to speed up the drying process, making the overall time of drying far less by setting a period of time at a higher temperature and a period of time at a lower temperature. And clean up is made easy to with a removable stainless steel drip tray.



Colors available:





STAINLESS STEEL US/CAN: EXC10EL

INT'L: EXC10ELF - Euro (F) plug, EXC10ELI - Aust/NZ (I) plug, EXC10ELG - UK (G) plug, EXC10ELJ - Swiss (J) plug (220v/50-60Hz) Other plug configurations available

MODEL	# OF TRAYS	TRAY SIZE	FAN SIZE	WATTS	UNIT SIZE	THERMOSTAT	TIMER
EXC10EL	10	15" x 15"	6.5"	600	17"H x 17 1/4"W x 20 1/2"D	95°F - 165°F	99 Hour - Digital 2 Time / 2 Temp

8

Tray Dehydrators NON-TIMER



2400 SERIES









Colors available:



BLACK US/CAN: 2400 INT'L: 4400220 (220v/50-60Hz)



3500 SERIES









Colors available:



BLACK US/CAN: 3500B INT'L: 4500220B (220v/50-60Hz)



WHITE US/CAN: 3500W INT'L: 4500220W (220v/50-60Hz)



3900 SERIES









Colors available:



BLACK US/CAN: 3900B INT'L: 4900220Bs (220v/50-60Hz)



WHITE US/CAN: 3900W INT'L: 4900220W (220v/50-60Hz)



MODEL	# OF TRAYS	TRAY SIZE	FAN SIZE	WATTS	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
2400	4	12" x 12"	4"	220	6-1/2"H x 13"W x 16-1/4"D	Switch	95 - 165°F	_
3500	5	15" x 15"	5"	440	8-1/2"H x 17"W x 19"D	Built-in	105 - 165°F	_
3900	9	15" x 15"	7"	600	12-1/2"H x 17"W x 19"D	Built-in	105 - 165°F	_

Tray Dehydrators 5 TRAY, 26-HOUR TIMER





3526T SERIES













Clear Door Available (black model only)

Colors available:



BLACK US/CAN: 3526TB INT'L: 4526T220B (220v/50-60Hz)

BLACK (w/clear door) US/CAN: 3526TCDB INT'L: 4526TCD220B (220v/50-60Hz)



WHITE US/CAN: 3526TW INT'L: 4500T220W, (220v/50-60Hz)



D500 STAINLESS STEEL SERIES













Stainless Steel Trays Available

Colors available:



STAINLESS STEEL (w/plastic trays) US/CAN: D500S INT'L: D502S (220v/50-60Hz)

STAINLESS STEEL (w/stainless steel trays) US/CAN: D500SHD INT'L: D502SHD (220v/50-60Hz)

STAINLESS STEEL (W/clear door) (w/stainless steel trays) US/CAN: D500CDSHD INT'L: D502CDSHD (220v/50-60Hz)

MADEUSA

MODEL	# OF TRAYS	TRAY SIZE	FAN SIZE	WATTS	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
3526	5	15" x 15"	5"	440	8-1/2"H x 17"W x 19"D	Built-in	105 - 165°F	26 Hour
D500	5	15" x 15"	5"	440	8-1/2"H x 17"W x 19"D	Built-in	105 - 165°F	26 Hour

10

Tray Dehydrators 9 TRAY, 26-HOUR TIMER





3926T SERIES













(black model only)

Colors available:



BLACK US/CAN: 3926TB INT'L: 4926T220B (220v/50-60Hz)

BLACK (w/clear door) US/CAN: 3926TCDB INT'L: 4926TCD220B (220v/50-60Hz)



WHITE US/CAN: 3926TW INT'L: 4926T220W (220v/50-60Hz)



D900 STAINLESS STEEL SERIES













Trays Available

Colors available:



STAINLESS STEEL (w/plastic trays) US/CAN: D900S INT'L: D902S (220v/50-60Hz)

STAINLESS STEEL (w/stainless steel trays) US/CAN: D900SHD INT'L: D902SHD (220v/50-60Hz)

STAINLESS STEEL (w/clear door) (w/stainless steel trays) US/CAN: D900CDSHD INT'L: D902CDSHD (220v/50-60Hz)

MADEUSA

MODEL	# OF TRAYS	TRAY SIZE	FAN SIZE	WATTS	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
3926	9	15" x 15"	7"	600	12-1/2"H x 17"W x 19"D	Built-in	105 - 165°F	26 Hour
D900	9	15" x 15"	7"	600	12-1/2"H x 17"W x 19"D	Built-in	105 - 165°F	26 Hour

Tray Dehydrators DIGITAL



3548 SERIES











Colors available:



BLACK (w/clear door) US/CAN: 3548CDB INT'L: 4548CDBF (220v/50-60Hz)



3948 SERIES













Colors available:



BLACK (w/clear door) US/CAN: 3948CDB INT'L: 4948CDBF (220v/50-60Hz)



MODEL	# OF TRAYS	TRAY SIZE	FAN SIZE	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
3548	5	15" x 15"	5"	9.4"H x 17"W x 19"D	Built-in	95 - 165°F	48 Hour - Digital 2 Time / 2 Temp
3948	9	15" x 15"	7"	13.4"H x 17"W x 19"D	Built-in	95 - 165°F	48 Hour - Digital 2 Time / 2 Temp

ECB50B

12" x 12"

380

Stackable Dehydrators

The Excalibur ECB50B 5 Tray Food Dehydrator features a top-down airflow system that distributes air evenly. The adjustable thermostat (95°F – 165°F) provides different temperatures for drying all types of foods, safely and consistently. The square design stores well and looks nice on any counter-top. Includes 5 drying trays, 5 mesh screens, 2 fruit roll sheets, 4 yogurt cups, instruction manual and quick start guide with recipes.



11" H x 12.5"W x 13"D

Built-in

95 - 165°F



Stackable Dehydrators



MODEL	# OF TRAYS	TRAY SIZE	WATTS	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
STS60B	6	15.5" x 11.5"	480	12" H x 11.75"W x 17.25"D	Built-in	85 - 165°F	48 Hour



EZDry by Excalibur are cost effective, introductory-level dehydrators that are thoughtfully designed. For even drying, this series comes with 5 or 6 stackable trays, vented see-through lids, sizeable fans and heating elements.























MODEL	# OF TRAYS	TRAY SIZE	WATTS	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
EVE50W	5	15" x 15"	600	12" H x 15"W x 15"D	Built-in	85 - 165°F	24 Hour
EVM50W	5	15" x 15"	600	12" H x 15"W x 15"D	Switch	85 - 165°F	-
EPD60W	6	10.4" x 8.25"	350	12" H x 10.4"W x 8.27"D	Switch	Constant 120 - 165°F	-



Jerky Dehydrator (EVE50W + JG)



Pet Treat Dehydrator (EPD60W + JG + 4 Cutters)



MODEL	# OF TRAYS	TRAY SIZE	WATTS	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
EJM50W	5	15" x 15"	600	12" H x 15"W x 15"D	Built-in	85 - 165°F	24 Hour
EPT60W	6	10.4" x 8.2"	350	12" H x 10.4"W x 8.2"D	Switch	Constant 120 - 165°F	_

Dehydrator Accessories







Clear Door Clear door for your dehydrator.

P06 - 5-Tray P05 - 9-Tray



11x11 Paraflexx® Ultra PFU11

• Use with 4-tray models

- 14x14 Paraflexx® Ultra PFU14
 Use with 5, 9 & 10-tray models
 Coated with silicone

 - Flexible non-stick sheets
 - Easy to clean
 - Re-usable for years



11x11 Paraflexx® Premium PFP11

• Use with 4-tray models

14x14 Paraflexx® Premium PFP14 • Use with 5, 9 & 10-tray models

- Flexible non-stick sheets
- Easy to clean
- Re-usable for years

23½x25½ Paraflexx® Premium PFPCM • Use with Comm 1 Model

18x26 Paraflexx® Premium PFPCM2

• Use with Comm 2 Model



Paraflexx® Disposable

PFD1236/PFD12100 (12x12)

4-tray model

PFD1436/PFD14100 (14x14)

- 5, 9 & 10-tray model Both Available in 36 & 100 Pack Parchment paper sheets Disposable (one-time use)

- Easy to clean



- Polyscreen 11 & 14
 Screen 11 for 4-tray Models
 Screen 14 for 5 & 9 tray Models
- Flexible polyscreen tray inserts prevent foods from sticking
- Cleans easily, reusable FDA approved materials

P44 11"Screen P43 14"Screen *Replacement Trays Sold Separately



- Replacement Tray 12 & 15

 Tray 12 for 4-tray Models

 Tray 15 for 5 & 9 tray Models

 Made from super strong polycarbonate, virtually unbreakable

P41 12" Tray P40 15" Tray



Stainless Steel Replacement Trays • Use with 5 & 9 tray Models

no polyscreens are needed

- The tray is constructed with 100% 304 stainless steel 1/4 inch square mesh so
- SSTRAY



AA10 Ascorbic Acid (Vit. C)



SR10 Sodium

Excalibur's Preservatives

- Helps retain vitamins & colors of dried fruits.
- 10 oz jar
- Caution: Sulfite-sensitive individuals should not use Sodium Bisulfite



Excalibur Jerky Seasonings Our secret blend of tangy onions, paprika, and spices 8 oz. bag is plenty for 30 lbs of

JS1-0 (Original), JS6-0 (6 Pack) JS1-H (Hickory), JS6-H (6 Pack) JS1-C (Cajun), JS6-C (6 Pack) JS1-M (Mesquite), JS6-M (6 Pack) JS1-P (Pepper), JS6-P (6 Pack) JS1-T (Teriyaki), JS6-T (6 Pack) JS6-Multi (6 Pack Variety)

Books & Charts

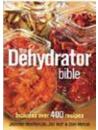


Dehydrator Guide Handy 5 1/2" x 8 1/2" 28-page book is a complete guide to using your dehydrator. Packed with food prep tips, reconstitution, complete 'how to' drying guide for 50 fruits and vegetables plus fruit rolls, jerky, yogurt and prope Illustrated, Soft sayer, yogurt, and more. Illustrated. Soft cover.

Preserve It Naturally - 4th Edition Published by Excalibur. We lovingly wrote and photographed this beautiful all-color book. The Ultimate Book on Dehydratingl This Book is the 101 on Dehydration perfect for people who are just starting out or for seasoned drying enthusiasts who want more ideas and recipes.

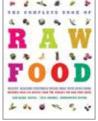
Excalibur Information Charts Raw Food Dehydration, Superfoods, Detoxification and more! Guidelines and essential information for each of the topics below:

Raw Food, IC - Dehy Superfoods, IC - Super Detoxification, IC - D Food Combination, IC - FC Wheatgrass Juice, Green Drink & Sprouts, IC - W Lifestyle, IC - L Raw Kitchen, IC - RK Juicing, IC - J



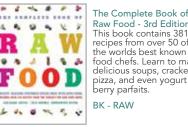
The Dehydrator Bible More than 150 recipes for dehydrating everything from herbs, fruits, vegetables, meats, and fish. More than 250 delicious recipes that use dehydrated foods as ingredients so you can put preserved food to work.

BK - DehyBL



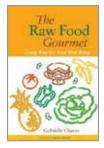
The Complete Book of Raw Food - 3rd Edition This book contains 381 recipes from over 50 of the worlds best known raw food chefs. Learn to make delicious soups, crackers,

BK - RAW



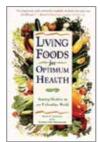
Going Raw Going Raw gives you everything you need to start enjoying the benefits of a raw-food lifestyle, all in this gorgeous guide. Fully illustrated raw-food techniques, from slicing a coconut to sprouting your own seeds comes with a 30-min bonus DVD.

BK - GOING



The Raw Food Gourmet How to use the wide range of fruits, nuts, grains, vegetables, spices, and seasonings for delicious, healthful and healing dishes. Information on raw foods' nutritional value and success as an alternative for people with food allergies and disorders.

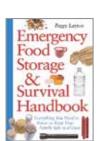
BK - RFG



Living Foods for

Optimum Health In this book, authors Brian R. Clement and Theresa Foy DiGeronimo explain why living foods are vital to good health and offer a sensible plan for making the switch to a living foods diet. With step-by-step instructions, lifestyle suggestions, and more than 100 healthful, delicious recipes.

BK - LFOH



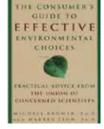
Emergency Food Storage A guide to planning, purchasing, and storing a three month supply of all the necessities. Includes 10 steps to an affordable food storage program.

BK - CFS



Backpack Gourmet Book After backpacking all day dine like a king at camp! Learn how to dehydrate delicious meals like beef tenderloin tips with bearnaise sauce, plus trail mixes, energy bars, and more.

BK - BPG



The Consumer's Guide to **Effective Environmental** Choices

This book identifies the 4 Most Significant Consumer Related Environmental Problems, the 7 Most Damaging Spending Categories, 11 Priority Actions, and 7 Rules for Responsible Consumption.

BK - CEEC



Raw Foods Bible

This books covers: The Secrets of Longevity and Vibrant Health and vibrant Health
The Science Behind
Living Foods Gourmet
Live Food Recipes by
Top Chefs Acid and Alkaline Balancing,

BK - RFB



Baby Greens The typical American diet is a major factor in the epidemic of obesity and poor health in the country's children. Baby Greens helps parents establish healthy eating habits in their children — and themselves — through a diet rich in raw foods.

BK - BABYG



A Field Guide to Buying

Organic
The definitive guide to healthful, affordable food shopping in the organic age—from a pioneer in the organic movement.
Here is everything you
need to know, including when paying more for organic is worth it—and when it's not.

BK - BUYORG



Commercial Dehydrators

What is NSF and why is it important?

The NSF Mark is your assurance that the product has been tested by one of the most respected independent certification companies in existence today, NSF International. NSF International is The Public Health and Safety Company™, providing public health and safety risk management solutions to companies, governments and consumers around the world.



Most importantly, NSF certification is not a one-time activity. NSF does not just test a single model of a product and give its okay. Their certification program requires regular on-site inspections of our manufacturing facilities. In addition, our commercial dehydrators are periodically re-tested against the requirements of the most current national health and safety standards.

Why do you need an NSF approved appliance for your business?

The NSF certification mark ensures that your new commercial appliance has been inspected by a recognized organization, as you potentially may be inspected by your local or state health department. Many inspectors look for the NSF Mark on your equipment. With equipment such as our dehydrators that have passed through strict requirements and inspection, you have one less element to worry about.

Why is Excalibur the Choice of Leading Industry Professionals?

DESIGN SUPERIORITY

Our cumulative dehydrating knowledge has gone into the development of our commercial line of NSF dehydrators. Our innovative multiple motor design creates precision airflow and increased thermal control. Our high quality brushed stainless steel units have special features such as:

Front Door Dampers - to increase humidity (2 Zone) Removable Front Door - for easy cleaning (All Models) State of the Art Custom Computer Process Controls -Ethernet controls also available

Redundancy Features - to minimize down time Removable Rack Weldments

BROAD VERSATILITY

With Our 2 Zone Production Model you have the ability to stagger batches or dry different products separately from each other. This innovative Dual Zone design gives you the ability to use different temperatures in each zone and increase the versatility of the unit.

EFFICIENCY

Our 2 Zone Production Model is designed with efficiency in mind. It comes with standard commercial size drying racks which make it easy to pre-stage and unload product using readily available restaurant carts. In fact, our design is so efficient it dries twice the product as other commercial models while only using about 1/2 the electricity.

AFFORDABILITY

The Excalibur NSF 2 Zone Production Model has the most drying area per dollar than any other model available.

EASE OF CLEANING

We do a lot of cleaning in our state of the art test kitchen so we know how important it is to have commercial appliances that are easy to clean. Our commercial units have these easy to clean features:

Removable Doors

Smooth Radius Walls for Easy Wipe Down-No Sharp Edges Large NSF Style Wheels Make it Easy to Move Unit to Clean Under and Behind (Available on the 2 Zone Unit) Back Door Opens Fully to Allow Thorough Cleaning of Food Zone

WARRANTY

Our commercial units are so well designed we back them with a one year limited warranty domestically, and one year internationally.

REPAIR & MAINTENANCE SERVICE

It's very rare that an Excalibur Dehydrator needs servicing. However, our innovative modular design, low cost of parts, and fast shipping makes repairs easy. If a service situation arises, we have assembled a Downtime Awareness Response Team (DART) who are available for dispatch to your location to fix any problems that arise; or to help you set up a maintenance plan to ensure that your commercial units continue to run at peek performance.

Commercial Dehydrators



1 ZONE NSF UNIT

COMM1











Stainless Steel

• 20" H x 31" D x 32.5" W

- Computerized Digital Readout with 99-hour Timer and 60 - 208°F Temperature Control with Automatic Shut Off
- The Entire Cabinet, Inside and Out, Is Constructed of Stainless Steel
- Solid Paraflexx® Premium Sheets Available



2 ZONE NSF UNIT

COMM2











• 70" H x 30" D x 30" W

- 2 Time/2 Temp/2 Zones
- 2 Computerized Digital Readouts with 99-Hour Timer and 70 180°F
- The Entire Cabinet, Inside and Out, Is Constructed of Stainless Steel
- Solid Paraflexx® Premium Sheets Available

MODEL	# OF TRAYS	DRYING CAPACITY	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
COMM1	12	50 SqFt	20" H x 31" D x 32.5" W	Automatic Shut Off	60 - 208°F	1 Digital Readout - 99 Hour
COMM2	42	136 SqFt	70" H x 30" D x 30" W	Automatic Shut Off	70 - 180°F	2 Digital Readouts - 99 Hour



Meat Grinders MANUAL







Clamp Down EMMG8, EMMG10

INCLUDES:

- 4.5mm Grinding Plate for Medium Grinding
- 10mm Grinding Plate for Coarse Grinding
- Steel Grinding Knife
- Set of 3 Stuffing Funnels (14mm, 19mm, 24mm)
- Stuffing Star



Secures to any flat surface



Heavily tinned for long time use

Bolt Down, Permanent Mount EMMG22

INCLUDES:

- 4.5mm Grinding Plate for Medium Grinding
- 10mm Grinding Plate for Coarse Grinding
- Steel Grinding Knife
- Set of 3 Stuffing Funnels (14mm, 19mm, 24mm)
- Stuffing Star



Secures to any flat surface



Heavily tinned for long time use



MODEL	#	CLAMP/BOLT	MEAT PER MIN	HOPPER OPENING
EMMG8	8	Clamp	1 to 2 Pounds	2.5" × 3.4"
EMMG10	10	Clamp	2 to 3 Pounds	3.0" × 4.0"
EMMG22	22	Bolt	3 to 4 Pounds	4.0" × 5.0"

Meat Grinders ELECTRIC



Electric Household Cube Grinder

US/CAN: EHCG8G INT'L: EHCG82 (220v/50-60Hz)

The most compact and convenient unit available. The innovative design allows all of the grinding components to be stored inside the cube.

INCLUDES:

- 1 Coarse Cutting Plate 8mm
- 1 Fine Cutting Plate 5mm
- 1 Stainless Blade
- 1 Plastic Stuffing Tube
- Food Pusher
- Disc Cleaners



meat per minute



US/CAN: EHMG8 INT'L: EHMG825 (220v/50Hz) EHMG826 (220v/60Hz)

INCLUDES:

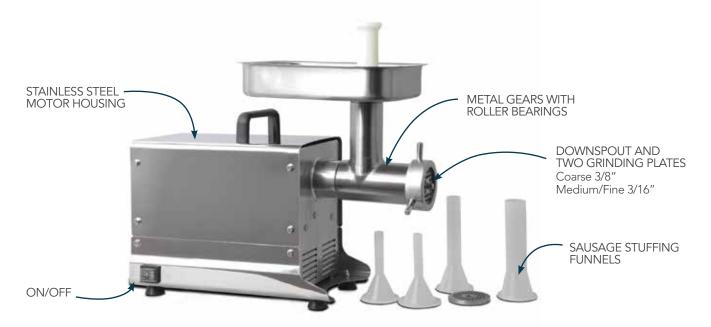
- 1 Coarse Cutting Plate
- 1 Fine Cutting Plate
- 1 Plastic Stuffing Star
- 1 Plastic Stuffing Tube
- 1 Pusher with Storage





MODEL	#	MOTOR	MEAT PER MIN	USAGE
EHCG8G	8	2/3 HP	2 Pounds	Household
EHMG8	8	3/4 HP	2 Pounds	Household

Meat Grinders ELECTRIC





US/CAN: EPMG8 INT'L: EPMG825 (220v/50Hz) EPMG826 (220v/60Hz)



US/CAN: EPMG12 INT'L: EPMG1225 (220v/50Hz) EPMG1226 (220v/60Hz)



US/CAN: EPMG22 INT'L: EPMG2225 (220v/50Hz) EPMG2226 (220v/60Hz)



US/CAN: EPMG32 INT'L: EPMG3225 (220v/50Hz) EPMG3226 (220v/60Hz)

Electric Professional Meat Grinder

EPMG8, EPMG12, EPMG22, EPMG32

INCLUDES:

- 1 Extra Coarse Grinding Plate 10mm
- 1 Coarse Grinding Plate 7mm
- 1 Medium/Fine Grinding Plate 4.5mm
- 1 Stainless Steel Grinding Knife
- 3 Sausage Stuffing Funnels
- 1 Snack Stick Funnel
- 1 Stuffing Star

MODEL	#	MOTOR	MEAT PER MIN	USAGE
EPMG8	8	1/3 HP	3 to 4 Pounds	Professional
EPMG12	12	3/4 HP	7 to 9 Pounds	Professional
EPMG22	22	1 HP	9 to 12 Pounds	Professional
EPMG32	32	1 1/2 HP	12 to 18 Pounds	Professional



Burger Press

EPMG-BP

- Makes 4" (101.6mm) Patties
- Attaches to Meat Grinder Head
- Fits #8, #12, #22, #32 Grinders

Foot Pedal

EPMG-FP

INT'L: EPMG2-FP5 (220v/50Hz)

- Start and Stop with Foot
- Hands Free
- Compatible with other home appliances

Meat Slicers





7.5" SlicerUS/CAN: EHS75
INT'L: EHS7525 (220v/50Hz)
INT'L: EHS7526 (220v/60Hz)

- 180W Motor
- Adjustable Thickness
- Deli Thin to 9/16" (15mm)
- Suction Cup Feet
- Removable Carriage/ Quick Release



7.5" German Blade US/CAN: EHS75G INT'L: EHS75G25 (220v/50Hz)

- 200W Motor
- Adjustable Thickness
- Deli Thin to 9/16" (15mm)
- Suction Cup Feet
- Removable Carriage/ Quick Release



8.75" Slicer US/CAN: EHS87 INT'L: EHS8725 (220v/50Hz)

- 200W Motor
- Adjustable Thickness
- Deli Thin to 9/16" (15mm)
- Suction Cup Feet
- Removable Carriage/ Quick Release

MODEL	WATT	BLADE SIZE	BLADE	SLICE MEASUREMENT	USAGE
EHS75	180	7.5"	Smooth	Deli thin to	Household
EHS75G	200	7.5"	Smooth/German Steel		Household
EHSP75R	200	7.5"	Smooth	9/16" (15mm)	Household
EHS87	200	8.7"	Smooth		Household

Professional Meat Slicers



MODEL	WATT	BLADE SIZE	BLADE	SLICE MEASUREMENT	USAGE
EPS009	120	9"	Smooth	0.2" to 6.3" (12mm to 160mm)	Household/Commercial
EPS010	150	10"	Smooth	0.2" to 7.1" (12mm to 180mm)	Household/Commercial
EPS012	250	12"	Smooth	0.2" to 8.7" (12mm to 220mm)	Household/Commercial

Meat Mixers

4.2 (15.9 L) Gallon Meat Mixer

- Manual Operation with Aluminum Handle
- Durable Stainless Steel Design
- Slotted Lid for Adding Spices
- Rubber Feet
- Includes 4 Mixing Paddles





7 (26.5 L) Gallon Meat Mixer

- Three Tilted Positions (0°, 110°, 180°)
- Manual Operation with Aluminum Handle or Attach to #8, #12, #22, #32 Electric Grinders
- Clear Lid with Slot for Adding Spices
- Flip Up Latch
- Adjustable Legs
- Rubber Feet
- Includes 4 Mixing Paddles

Accessories



Single Patty Press

- Shapes Perfect Meat Patties
- Made of Aluminum
- Makes 4-3/8" (111mm) Patties

Meat Lugs





- Made for Preparing, Handling, Moving and Storing Meat
- Smooth Interior Finish
- Won't Crack or Break When Stored in a Freezer
- PDA Approved Polyethylene Plastic
- BPA Free

MODEL	LBS	SIZE
EML5	40 (18kg)	15" × 21" × 5"
EML7	50 (22.7kg)	15" × 21" × 7"
EMLL	LID	15" x 21"

Sausage Stuffers



Stainless Steel Sausage Stuffer EMST5, EMST7, EMST11

INCLUDES:

- 4 Stainless Steel Stuff Funnels:
- 1/2" (12.7mm) For Snack Sticks
- 3/4" (19mm) For Pepperonis/Bratwurst
- 1-1/4" (31.7mm) For Summer Sausage
- 1-1/2" (38.1mm) For Luncheon Meats







EMST5 (5 Pounds/2.27kg)

EMST7 (7 Pounds/3.17kg)

EMST11 (11 Pounds/4.99kg)



Slicers, Tenderizers & Jerky Guns



Manual Meat Tenderizer

- 32 Stainless Steel Blades
- Cubes and Tenderizes Meat up to 1-1/4" (31.7mm) thick
- Cast-aluminum Construction
- Two-Piece Housing
- Disassembles for Easy Cleaning
- Built-in C-clamp
- Mount on Tabletops up to 2" (50.8mm) Thick
- Tongs Included

Cuber/Tenderizer Replacement Blade: Model PS106-4



Manual Jerky Slicer

- 32 Stainless Steel Blades
- Slice up to 15 1/8" (3.2mm) Strips at Once
- Cast-aluminum Construction
- Two-Piece Housing
- Disassembles for Easy Cleaning
- Built-in C-clamp
- Mount on Tabletops up to 2" (50.8mm) Thick
- Tongs Included

Jerky Slicer Replacement Blade: Model PS105-4



Meat Tenderizer and Jerky Slicer Kit

- Includes Interchangeable Blades for Tenderizing/Cubing and Slicing
- Slice/Cube/Tenderize Meats up to 4.5" (114.3mm) Wide and 1.25" (3.2mm) Thick
- Stainless Steel Combs
- Tabletop Mounting or C-clamp
- Disassembles for Easy Cleaning
- Includes 1 Set of Tenderizing Blades, 1 Set of Jerky Slicing Blades, Tongs



Aluminum Jerky Gun

- 15" (381mm) Jerky Gun
- Aluminum Tube and Attachments
- Easy-Squeeze Trigger
- Coasted Die-cast Metal Handle
- Heavy-duty Plastic Piston
- Includes 1 Flat Nozzle 7/8" (22.2mm), 1 Round Nozzle 1/2" (12.7mm),

1 Nylon Brush



Plastic Jerky Gun

- Easy-Squeeze Trigger
- Dishwasher Safe
- Includes 1 Flat Nozzle, 1 Double Flat Nozzle, 1 Round Nozzle



Plastic Jerky Gun + 6 Seasoning Packs JGKIT

- Easy-Squeeze Trigger
- Dishwasher Safe
- Includes 1 Flat Nozzle, 1 Double Flat Nozzle, 1 Round Nozzle, 6 Pack of Seasoning

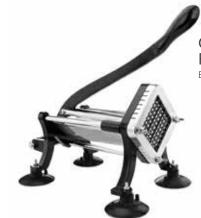


Cutters, Grinders & Prep



Clamp-On Corn and Grain Grinder EMGM

- Self Sharpening Stainless Steel Blade
- Used for Corn, Grains, Coffee, Cheese, Vegetables, Nuts, Coconut, Spices, etc.
- Easily Mounts to Your Work Table



Commercial French Fry Cutter

- - Heavy Duty Cast Iron Cutter
 - Suction Feet
 - 2 Stainless Steel **Cutting Blades** 3/8" (9.5mm) and 1/2" (12.7mm)



Multi-Use Folding Table with Faucet and Sink

- 43-3/4" (1111.2mm) x 23-1/2" (596.9mm) x 2-3/4" (69.85mm) folded
- 150lb (68kg) Load Capacity
- Portable, Multi-use
- Includes Faucet, Hose, Sink Stopper and Drain

Accessories



Digital Scale

- Luminescent Backlit Display
- Stainless Steel
- Pounds or Kilograms



Foot Pedal US/CAN: EPMG-FP INT'L: EPMG2-FP5 (220v/50Hz)

- Start and Stop with Foot
- Hands Free
- Compatible with other home appliances



44lb/20kg Dial Scale

- Pounds or Kilograms
- Large, Flat Weighing Platform
- Stainless Steel



4oz (113.4g) Marinade Injector

- 1 Detachable 6" (152.4mm) Slanted Needle
- 1 Detachable 6" (152.4mm) Needle with 12 Holes
- Resists Clogging

Fruit Crushers & Presses



Fruit Crusher

EMFC

- Crushes Apples, Pears and Other Hard Fruits
- Heavy Duty Cast Iron Construction
- Stainless Steel Blades, Chute and Hardware
- Large Wheel
- Back and Bottom Mounting Holes
- Includes Base, Wheel, Chute and Blades

Hopper EMFC-HW

- Solid Wood Construction
- Large Capacity
- Easy to Assemble on to Fruit Crusher (EMFC)





Fruit and Wine Press

- Solid Oak Wood Barrel
- Double Cast-iron Handle with Rubber Grips
- Powder-coated Steel Frame and Base
- 4.7 Gallon/19 Quart/18L Capacity
- Stacking Blocks Included

Fermentation Pots

The Excalibur Fermentation Crock Pot is perfect for making naturally fermented sauerkraut, pickled cucumbers, curling olives and a variety of other delicious fermented foods.





Slicers/Peelers



Mandoline Food Slicer

EMN

- Stainless Steel Blades
- 5 Cutting Options: Fine Julienne, Medium Julienne, Coarse Julienne, Slicing, Straight/Crinkle Cut
- Built-in Pusher, Blade Storage





V Food Slicer

EMVS

- 5 Cutting Options: 1/16"(.32mm), 1/8" (3.2mm), 5/16"(7.9mm), 5/8"(15.9mm), 3/4"(19mm)
- Built-in Pusher, Blade Storage



Stainless Steel Slicer

- Single, smooth push action
- EVS100: 3/16"(4.8mm) Cut
- EVS200: 1/8" (3.2mm) Cut



Spiral Vegetable Slicer

- 3-in-1 Slicer
- 3 Blade Inserts
- Make Curly Fries, Spiral Strands, Curled Julienne Strips, Ribbon Cuts and Slices

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Slicers/Peelers



Includes 1 Chopping Board, 6 Cutters, 4 Safety Protectors,
 1 Cutting Top, 1 Cutting Base, 1 Transparent Collector,
 1 Cover, 2 Blades, 1 Knife, 1 Plug-cutting Punch,
 1 Part-cover, 1 Professional Peeler



Slicers/Peelers



Pineapple Slicer

- Easy to Cut and Dry Pineapple
- Cores and Slices in One Easy Corkscrew Action for Consistent Width
- Small, Medium and Large Slicers



Corn Zipper

• Remove Rows of Kernels Easily and Neatly



Banana Slicer

- Produces 19 Even Slices
- Made From a Hard, Durable Food-grade Plastic

Apple Slicer and Peeler

• Peels, Cores and Slices Apples, Pears and Potatoes





Tables

Preparation Table with Undershelf, Flat Top



ECONOMY

- 18 Gauge, 430 Series Stainless Steel
- 24" or 30" Depth
- Undershelf: 18 Gauge, Galvanized Steel
- Legs: 1-5/8" Galvanized Tubular

24" MODELS DIMENSIONS

	22.10.0.10
ET184F2424G	24" x 24" x 34"
ET184F2436G	36" x 24" x 34"
ET184F2448G	48" x 24" x 34"
ET184F2460G	60" x 24" x 34"
ET184F2472G	72" x 24" x 34"
30" MODELS	DIMENSIONS
30" MODELS ET184F3036G	DIMENSIONS 36" x 30" x 34"
	22.10.0.10
ET184F3036G	36" x 30" x 34"
ET184F3036G ET184F3048G	36" × 30" × 34" 48" × 30" × 34"

PREMIUM

- 16 Gauge, 304 Series Stainless Steel
- 30" Depth
- Undershelf: 18 Gauge, 430 Series Stainless Steel
- Legs: 1-5/8" Stainless Steel

30" MODELS	DIMENSIONS
ET163F3036S	36" × 30" × 34"
ET163F3048S	48" × 30" × 34"
ET163F3060S	60" × 30" × 34"
ET163F3072S	72" x 30" x 34"

Preparation Table 4" Backsplash and Undershelf



ECONOMY

- 18 Gauge, 430 Series Stainless Steel
- 30" Depth, 4" Backsplash
- Undershelf: 18 Gauge, Galvanized Steel
- Legs: 1-5/8" Galvanized Tubular

MODEL	DIMENSIONS
ET184B3036G	30" x 36" x 34"
ET184B3048G	30" x 48" x 34"
ET184B3060G	30" x 60" x 34"
ET184B3072G	30" x 72" x 34"

PREMIUM

- 16 Gauge, 304 Series Stainless Steel
- 30" Depth, 4" Backsplash
- Undershelf: 18 Gauge, 430 Series Stainless Steel
- Legs: 1-5/8" Stainless Steel

MODEL	DIMENSIONS
ET163B3036S	30" × 36" × 34"
ET163B3048S	30" × 48" × 34"
ET163B3060S	30" × 60" × 34"
ET163B3072S	30" x 72" x 34"

Preparation Table With Open Base, Flat Top

- 16 Gauge, 304 Series Stainless Steel
- 30" Depth
- Open Base

• Legs: 1-5/8" Stai	nless Steel	
MODEL	DIMENSIONS	WORK SURFACE
ET163F3048O	48" × 30" × 34"	Flat Top
ET163F3060O	60" x 30" x 34"	Flat Top
ET163B3048O	48" x 30" x 34"	4" Backsplash
ET163B3060O	60" x 30" x 34"	4" Backsplash



Equipment Stands

- 2" Upturn on sides and back
- 18 Gauge Galvanized Undershelf and Hat Channels
- Galvanized Legs with Plastic Bullet Feet

MODEL	DIMENSIONS	WORK SURFACE
EES184U3024G	24" × 30" × 24"	2" Upturn on Side and Back
EES184U3036G	36" × 30" × 24"	2" Upturn on Side and Back
EES184U3048G	48" × 30" × 24"	2" Upturn on Side and Back

Folding Table

• 18 Gauge, 430 Series Stainless Steel

MODEL	DIMENSIONS	WORK SURFACE
ET184F3048F	48" × 30" × 31"	Flat Top

Sinks



Stainless Steel Sink

EWS184121

- 18 Gauge, 430 Series Stainless Steel
- 1 Compartment, Free Standing
- Legs: 1-5/8" Galvanized Tubular



Stainless Steel Sink

FHS1715SP

- 20 Gauge, 304 Series Stainless Steel
- 1 Compartment, Free Standing
- Wall Clip: 18 Gauge, 304 Series Stainless Steel
- Side Splash Guards: 18 Gauge, 304 Series Stainless Steel
- 4" Gooseneck Faucet



3 Compartment Sinks

EWS184384LR18 (84" Overall Width), EWS184390LR18 (90" Overall Width)

- 18 Gauge, 403 Series Stainless Steel
- 3 Compartment, Free Standing
- Legs: 1-5/8" Stainless Steel
- 2 18" Drain Boards

MODEL	DIMENSIONS	DRAIN BASKET	FAUCET
EWS184121	18" x 18" x 13"	3.5"	Not Included
EHS1715SP	14" x 10" x 5"	1.4"	4" Gooseneck
EWS184384LR18	16" x 20" x 12"	3.5"	Not Included
EWS184390LR18	18" x 18" x 12"	3.5"	Not Included

Optional Casters for All Tables & Sinks

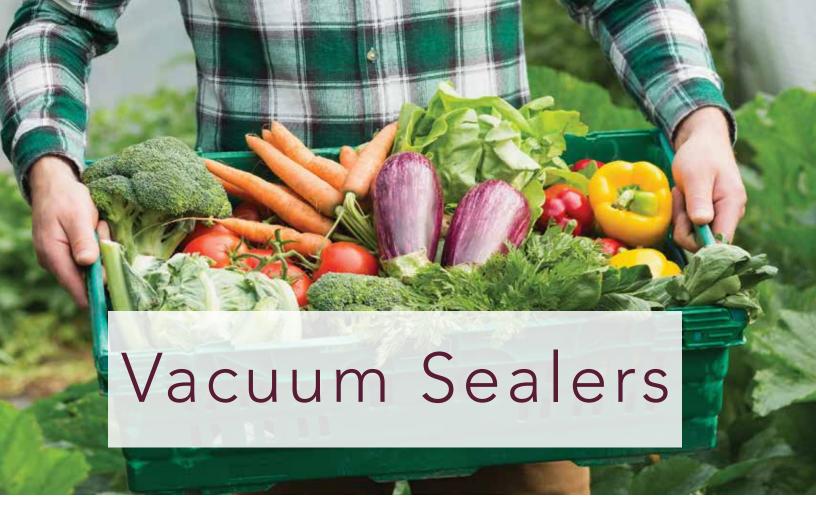
MODEL

SINGLE UNIT DIMENSIONS

EXC-C5B

5" x 1.25" x 8.5"

- (4) 5" caster with 1-2/5" plastic expanding stem (2 with/2 without) brake
- Expand for 1-5/8" OD pipe & tubing
- Wheel center made of polypropylene, tread made of PU
- Carton box packaging



Household Sealers



12" Vacuum Sealer

US/CAN: EHV12 INT'L: EHV12-2 (220v/50-60Hz)

- 110W/711mBar Sealing Power
- 12.2"/310mm Maximum Bag Width
- 2mm Sealing Wire
- Easy-to-use Push-button Controls
- Locking Design
- Pulse Function
- Quiet Operation



12" Vacuum Sealer with Built-in Roll Holder

US/CAN: EHVR12 INT'L: EHVR12-2 (220v/50-60Hz)

- Integrated Roll Holder and Cutter
- 200W/958mBar Sealing Power
- 12.2"/310mm Maximum Bag Width
- Dual Pump
- Two Vacuum Modes and Seal Time Settings
- Pulse Function

MODEL	WATTS	MAX BAG WIDTH
EHV12	110	12.2"/310mm
EHVR12	200	12.2"/310mm

Professional Sealers

Excalibur's professional vacuum sealers are built for continuous use. Their innovative controls allow you to more easily handle the products during operation, leading to more even and consistent sealing. Advanced controls and pulse feature gives you the flexibility to get the perfect seal every time.



PULSE FUNCTION/INSTANT SEAL FUNCTION/MARINATE MODE

Professional Chamber Vacuum Sealer

US/CAN: EPCV INT'L: EPCV2 (220v/50-60Hz)

- 630W/1006mBar Sealing Power
- 11.8"/300mm Maximum Bag Width
- 3.5mm Sealing Wire
- Process Liquid, Powders, Sharp or Fragile Foods



12" Vacuum Sealer

US/CAN: EPV12 INT'L: EPV12-2 (220v/50-60Hz)

- 700W/958mBar Sealing Power
- 12.5"/320mm Maximum Bag Width
- 5mm Sealing Wire
- Easy-to-use Push-button Controls
- Integrated Handle Controls
- Dual Pump
- Stainless Steel Construction
- Pulse Function
- Instant Seal Function
- Marinate Mode
- Suitable for Continuous Operation



15" Vacuum Sealer

US/CAN: EPV15 INT'L: EPV15-2 (220v/50-60Hz)

- 650W/958mBar Sealing Power
- 15.9"/406mm Maximum Bag Width
- 5mm Sealing Wire
- Easy-to-use Push-button Controls
- Integrated Handle Controls
- Dual Pump
- Stainless Steel Construction
- Pulse Function
- Instant Seal Function
- Marinate Mode
- Suitable for Continuous Operation

MODEL	WATTS	MAX BAG WIDTH
EPV12	680	12.5"/320mm
EPV15	580	15.9"/406mm
EPCV	630	11.8"/300mm



VACUUM SEALER ROLL HOLDERS & CUTTERS





15" Vacuum Sealer Roll & Storage Cutter EVRH15

- Built-in blade
- Stores up to 15" wide rolls
- Clean, straight cut every time
- Countertop use or mount to the back of Excalibur's Vacuum Sealer Model EPV15

12" Vacuum Sealer Roll & Storage Cutter

- Built-in blade
- Stores up to 12" wide rolls
- Clean, straight cut every time
- Countertop use or mount to the back of Excalibur's Vacuum Sealer Model EPV12

 MODEL
 BAG WIDTH

 EVRH15
 15.0"/381mm

 EVRH12
 12.0"/304.8mm

Vacuum Sealer Rolls & Bags

Excalibur's professional vacuum sealers rolls and bags are one of the best ways to seal and store anything that you would like to stay fresh for extended periods of time, small seal area means less bag waste.









1 Roll 15" x 50' Vacuum Sealer Roll EVBR-1550

1 Roll 11" x 50' Vacuum Sealer Roll EVBR-1150

1 Roll 8" x 50' Vacuum Sealer Roll

- Saves you money and storage space
- Keeps your food and meat fresh
- Works with most vacuum sealers

3 Rolls 11" x 18' Vacuum Sealer Roll

3 Rolls 8" x 22' Vacuum Sealer Roll

- Keep air out, keep food fresher longer
- 15, 11 and 8-inch wide roll options. Customize into the bag length you need.

1 ROLL	MAX BAG WIDTH	LENGTH
EVBR-1550	15.0"/381mm	50'/15.24m
EVBR-1150	11.0"/279.4mm	50'/15.24m
EVBR-850	8.0"/ 203.2mm	50'/15.24m

3 ROLL	MAX BAG WIDTH	LENGTH
EVBR-1118-3	11.0"/279.4mm	18'/5.49m
EVBR-822-3	8.0"/ 203.2mm	22'/6.7m



100 Pre-Cut 15" x 18" Vacuum Sealer Bags EVB-1518-100

100 Pre-Cut 11" x 16" Vacuum Sealer Bags EVB-1116-100 100 Pre-Cut 8" x 12" Vacuum Sealer Bags EVB-812-100

100 Pre-Cut 6" x 10" Vacuum Sealer Bags EVB-610-100

100 Pre-Cut Bags	MAX BAG WIDTH	LENGTH
EVB-1518-100	15.0"/381mm	18"/457.2mm
EVB-1116-100	11.0"/279.4mm	16"/406.4mm
EVB-812-100	8.0"/ 203.2mm	12"/304.8mm
EVB-610-100	6.0"/ 152.4mm	10"/254mm

Frequently Asked Questions

WHAT FOODS CAN I DEHYDRATE IN THE EXCALIBUR?



Apples, Apricots, Bananas, Berries, Cherries, Cranberries, Figs, Grapes, Kiwi, Nectarines, Peaches, Pears, Persimmons, Pineapple, Plums, Rhubarb, Watermelon



Asparagus, Beans, Beets, Broccoli, Cabbage, Carrots, Celery, Corn, Cucumber, Eggplant, Greens, Mushrooms, Okra, Onions, Parsnips, Peas, Peppers, Potatoes, Pumpkin, Squash, Tomatoes, Turnips, Yams, Zucchini



Bear, Beef, Buffalo, Chicken, Deer, Duck, Elk, Goose, Pork, Turkey



Cod, Croaker, Flounder, Greenland Turbot, Grouper, Haddock, Halibut, Monkfish, Ocean Perch, Pollock, Rockfish, Sea Bass, Sea Herring, Sea Trout, Shrimp, Smelt, Snapper, Sole, Whitting, Yellow Perch



Cheese, Energy Bars, Herbs, Nuts, Pasta, Popcorn, Re-crisping, Raising Bread, Soups, Spices, Stews, Taffy, Yogurt



Cake Decorations, Dried Fruits, Potpourri Sachets, Pomander Balls, Dough Art, Photographs, Sunflowers



Bird Seed Wafers, Canine Jerky, Dog Treats, Cat Treats



Victoras Kulvinskas

is a Co-Founder of the Hipocrates Health Institute with Ann Wigmore, and author of several books including "Survival into the 21st Century". He is recognized as being the "Father" of the Raw food Movement.

I have been using and marketing Excalibur Dehydrators for over ten years. I have tested other units on the market and found Excalibur to be superior in service, performance, durability, price and quality. Excalibur is a product made perfect for the raw food community and others who are searching for high quality in their foods."



Cherie Soria

is the founder and director of the Living Light Culinary Arts Institute where she instructs and certifies raw food chefs throughout the world. Author of Angel Foods: Healthy Recipes for Heavenly Bodies.

"As far as I am concerned, there is only one dehydrator — the Excalibur. We use it exclusively at all our Living Light Culinary Arts Institute trainings and Healthy Lifestyle Celebrations. I trust the integrity of my Excalibur dehydrators and know I will get the results I need! Thank you Excalibur for creating such a quality product!"



Gabriel Cousins M.D.

is the founder and director of the Tree of Life Rejuvenation Center in Arizona. He is one the leading educators in the raw food community, and author of several books including Conscious Eating.

"We only use Excalibur Dehydrators at our Cafe at The Tree Of Life Rejuvenation Center for all of our Gourmet RAW Food preparations and everyone loves the quality and reliability, we highly recommend it as your first choice in food dehydrators."



WHAT IS THE STORAGE LIFE OF DEHYDRATED FOODS?

Average shelf life of dehydrated foods stored in air tight containers below room temperature: (70°F / 21°C)

Apples	20-25 Years
Bakers Flour	12-15 Years
Broccoli	8-10 Years
Cheese Powder	10-15 Years
Corn	8-12 Years
Fruit (most)	3-5 Years
Granola	4-5 Years
Honey, Salt, Sugar	Indefinitely

Kidney Beans	18-20 Years
Onions	8-12 Years
Peppers	8-12 Years
Potatoes	20-30 Years
Powder Eggs/Milk	15-20 Years
Spaghetti	15-20 Years
White Rice	8-10 Years

Warranty



DOMESTIC 5 YEAR LIMITED WARRANTY- HOME UNITS

Excalibur Dehydrators are built to such a high standard they come with a 5 year limited warranty. Since we manufacture the Excalibur here in the U.S.A.; we have replacement parts on hand, if a component of your dehydrator is accidentally damaged or needs warranty repair. Our 5 year limited warranty covers all plastic, and electrical components for one year free of charge. For the balance of five years new or rebuilt replacements for factory defective electrical parts will be supplied at no charge. Shipping of the electrical parts are the responsibility of the customer. We recommend that you properly register your product by completing the warranty registration online or keep your proof of purchase of the product.



SELECT MODELS: DOMESTIC 10 YEAR EXTENDED WARRANTY- HOME UNIT

This warranty is available on food dehydrators purchased directly from EXCALIBUR. We warranty your EXCALIBUR food dehydrator to be free of defects in workmanship or materials for ten years. This warranty covers all plastic, and electrical components for one year free of charge. For the balance of 10 years new or rebuilt replacements for factory defective electrical parts will be supplied at no charge, all you have to do is pay the shipping to get the parts to you. You can have peace of mind knowing your investment will be taken care of if the need arises.

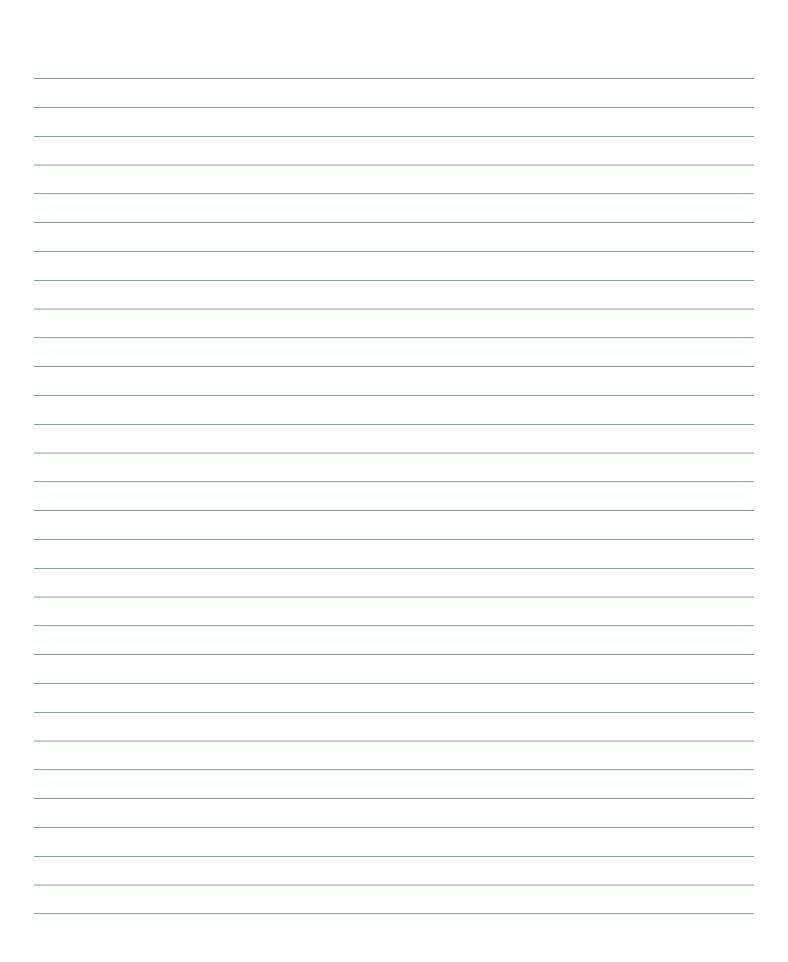


INTERNATIONAL 1 YEAR WARRANTY- PARTS ONLY



Notes

Notes





8250 Ferguson Avenue, Sacramento, CA 95828 Phone: 916.381.4254 • Fax: 916.381.4256 www.ExcaliburDehydrator.com



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