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26 Lyerly St.    Houston, TX 77022    713-691-2935    800-356-5189    Fax: 713-691-3250

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### **A Word about Food Drying and Dehydration**

Drying or Dehydrating Food Is Lowering The Water Or Moisture In Food To Preserve It. This Method Of Preserving Food Keeps Bacteria, Yeast, And Mold As Well As Natural Chemical Reactions From Destroying The Food. Some Benefits Of Dehydration Include Lower Weight, Smaller Size And The Creation Of New And Different Products Such As Jerky, Dried Fruit And Fruit Rolls.

Drying Foods Requires Low Humidity and Temperatures of 120° -150° F. Higher Temperatures Cooks The Food From The Outside Causing "Case Hardening".

Air currents speed up the drying process but will mix flavors and aromas. The better dehydrators have a rear mounted fan, which blows horizontally and evenly over all the racks minimizing the mixing of aromas. The round dehydrators have bottom mounted fans that blow up and through the racks mixing flavors and aromas.

When You Select Foods For Drying, Choose Only The Freshest And Prime Items. Unless Vegetables And Fruits Are Pre-Treated Before Drying There Will Be A Loss Or Change Of Color, Nutrients And Certain Vitamins. Vegetables Can Be Pre-Treated By Blanching, While Fruits Need To Be Pre-Treated With Ascorbic Acid (Vitamin C) Or Sodium Bi-Sulfite.

### **The Temperatures Needed For Drying Foods Are:**

- Herbs, - 95° F.
- Fruit - 135 ° F.
- Jerky - 145° F.
- Vegetables - 125° F.

### **Tips on Food Drying:**

- Coat Trays With A Non Stick Product Such As PAM
- Don't Overlay Food, Place In A Single Layer
- Slice Food In Uniform Sizes And Shapes

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#### Why Dehydrate?

- Healthy, Flavorful, Fun!
- Save Money By Buying Food On Sale, In Bulk or In Season.
- Drying Preserves Nutrients And Enzymes Without Additives Or Preservatives.
- Dry Foods Save Space And Are Easier To Store Than Canned Or Frozen Foods.
- Benefits Of Dehydration
- Healthier cooking:
- More flavor
- Less fat and salt.
- Saves you money on market specials.
- Makes natural snacks with "extreme" flavor.
- Captures the bounty of fresh garden produce.
- Retains more nutritional quality than canned or frozen food.
- Enables you to store food in far less space than canned or frozen food.
- Provides all natural flavors & colors without artificial chemicals:
- You retain about 90% of the vitamins, minerals, and nutrients.
- Dehydrated ingredients speed preparation time.
- Dehydrated food is lightweight and compact:
- It's perfect for backpacking and camping.
- Dried food is super convenient because it can be eaten just the way it is.
- Last year's dried corn makes a delicious snack on the trail.
- Enjoy traditional favorites like trail mix:
- Make your own with raisins, figs, apples, walnuts, or M&M's.
- Dehydrated foods can be re-hydrated - Simply add a liquid that enhances your creation.
- Dehydrated herbs and spices adds flavor and variety.
- Dehydrated foods cut down on fat and salt without losing flavor.
- There's nothing more delicious than soups and sauces made with your own dehydrated vegetables.

#### Make healthy snacks:

- From banana
- Apple
- Or other fruits.

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**Round (Vertical Heat) vs. Square (Horizontal Heat)**

Do you or a friend own a round dehydrator? If so, you are probably aware of the limitations by now. Most round dehydrators are not versatile. They are hard to clean and they don't dry well. The square style dehydrators like made by Excalibur and SausageMaker, are serious machines radically different than the round ones.

On most round stackable dehydrators, normal drips fall to the bottom, beneath the food. This can cause electrical problems as well as being very difficult to clean. The heat and air sources are located in the bottom of these units so the more trays that are added; the further the food is away from the heat. This dramatically increases the drying time, and requiring frequent tray rotation day and night to prevent spoilage. This is called "Baby Sitting" your dehydrator?

**Why you have to "baby sit" most round or stackable dehydrators**

Most round dehydrators are made of three components - a bowl-like base which houses a heating element, trays that stack directly above, and a lid to go on top. No fan. No thermostat. Air enters the bottom and is warmed up by the heating element. Air rises through each tray, cools and quickly becomes saturated with moisture, which can "rain" on the top trays. If not rotated, the food will spoil. Temperature from bottom to top can vary as much as 50 degrees.

Round dehydrators lack maximum versatility

They have a hole down the center with stackable trays. In some models the space between trays is as little as 1/2 inch. These severe limitations prevent drying large items such as sizable photographic prints, massive slices of meat, making large pans of yogurt, and drying whole foods such as peppers, plums, peach halves, and small pears.

The Square Style Dehydrators like Excalibur and SausageMaker, are versatile. The front opening has a removable cover that permits removal or rotating the drying trays like an oven. By removing one or more trays, you have the clearance needed to dry large items.

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**Why Excalibur?**

Excalibur has the Parallex Drying System, removable trays, a rear-mounted heating element to warm the air, and adjustable thermostat to control the temperature, and a fan to push the air horizontally over each tray. New air is drawn in the rear, and moist saturated air is pushed out the front.

All Excalibur models have the Parallex drying system:

- **Adjustable Thermostat:** Fully adjustable from 85° - 145° for proper drying, better flavor, color retention, speed and overall drying versatility.
- **Heavy Duty Fan:** All Excalibur units have a powerful fan properly sized and designed to move large volumes of air 24 hours per day. Drying is fast, quick and even without tray rotation.
- **Durable American Made:** All components are made and assembled in the USA.
- **Horizontal Air Flow:** Electrical controls are mounted on a steel plate at the rear. Each tray gets its own air. No rotation is needed and drying occurs up to 10 times faster then the round, stackable units.
- **Removable High Quality Trays:** Made of durable polycarbonate. Unbreakable and dishwasher safe. Trays can be pulled out easily and quickly to monitor the dehydration process.
- **Convenient / Removable Door:** The Excalibur can be set anywhere on the counter top because of it convenient lift off door.
- **Seamless Bottom:** Drips and spills can be easily cleaned because electrical controls are not located under the trays as in round dehydrators

**Compare Round vs. Parallex**

- Round Stackable Units - Heating unit in bottom. (many without fan or thermostat)
- Excalibur Parallex System - Complete drying system in rear. (includes thermostat and fan)

- Round Stackable Units - Hard to clean...Spills fall directly on electric components.
- Excalibur Parallex System - Easy to clean...Spills fall on seamless bottom.

- Round Stackable Units - Vertical drying requires tray rotation as trays closest to heat source dry first.
- Excalibur Parallex System - Horizontal drying provides even drying, eliminating tray rotations.

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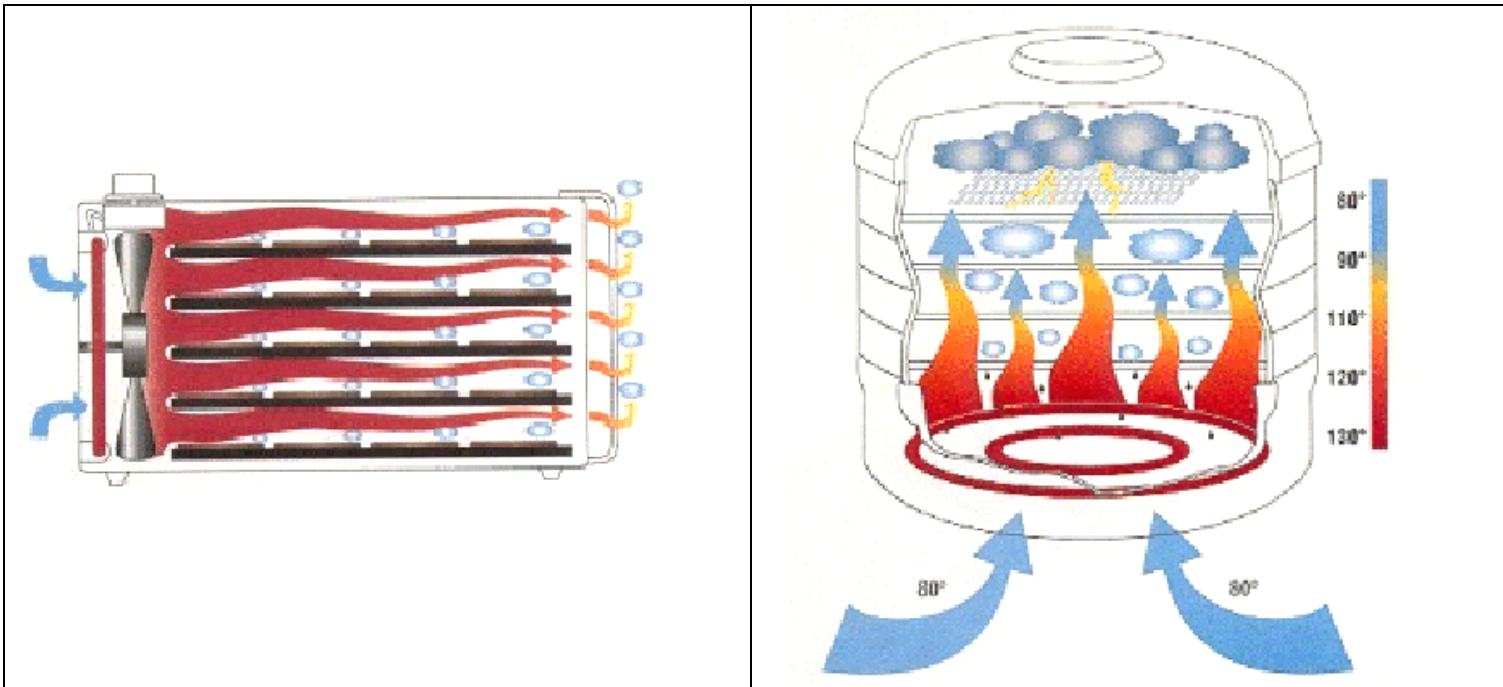
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1. Round Stackable Units - Slow drying...Units without fan or thermostat may spoil food or not dry at all.
2. Excalibur Parallexx System - Fast drying...Adjustable thermostat allows perfect drying every time.

- Round Stackable Units - Round design cuts off corners and has holes in center, reducing usable drying area.
- Excalibur Parallexx System - Square design increases drying area "25%" with no holes in center of tray.

- Round Stackable Units - Non-adjustable stackable design restricts size of drying chamber.
- Excalibur Parallexx System - Versatile... Trays can be removed to expand drying chamber.



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