




Excalibur[®]

PRESERVE IT NATURALLY.

2018
PRODUCT
GUIDE



EXCALIBUR PRODUCTS
are for individuals who
cultivate a lifestyle of
health and well-being.
Products that are functional,
yet transformational,
empowering you to
improve the quality and
flavor of the food you eat.
Preserve and prepare
food naturally
with Excalibur.

Excalibur[®]
AMERICA'S BEST DEHYDRATOR



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Dehydrators

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.

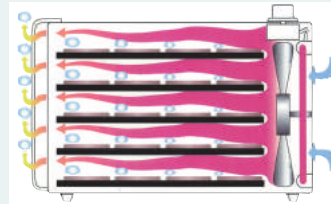
THE RESULT: Faster, better and safer dried foods!



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.

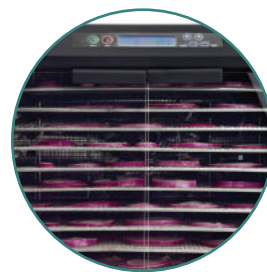


Look for these other GREAT FEATURES AVAILABLE



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.



VS



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.



ALL TRAY DEHYDRATORS
are MADE IN THE USA!

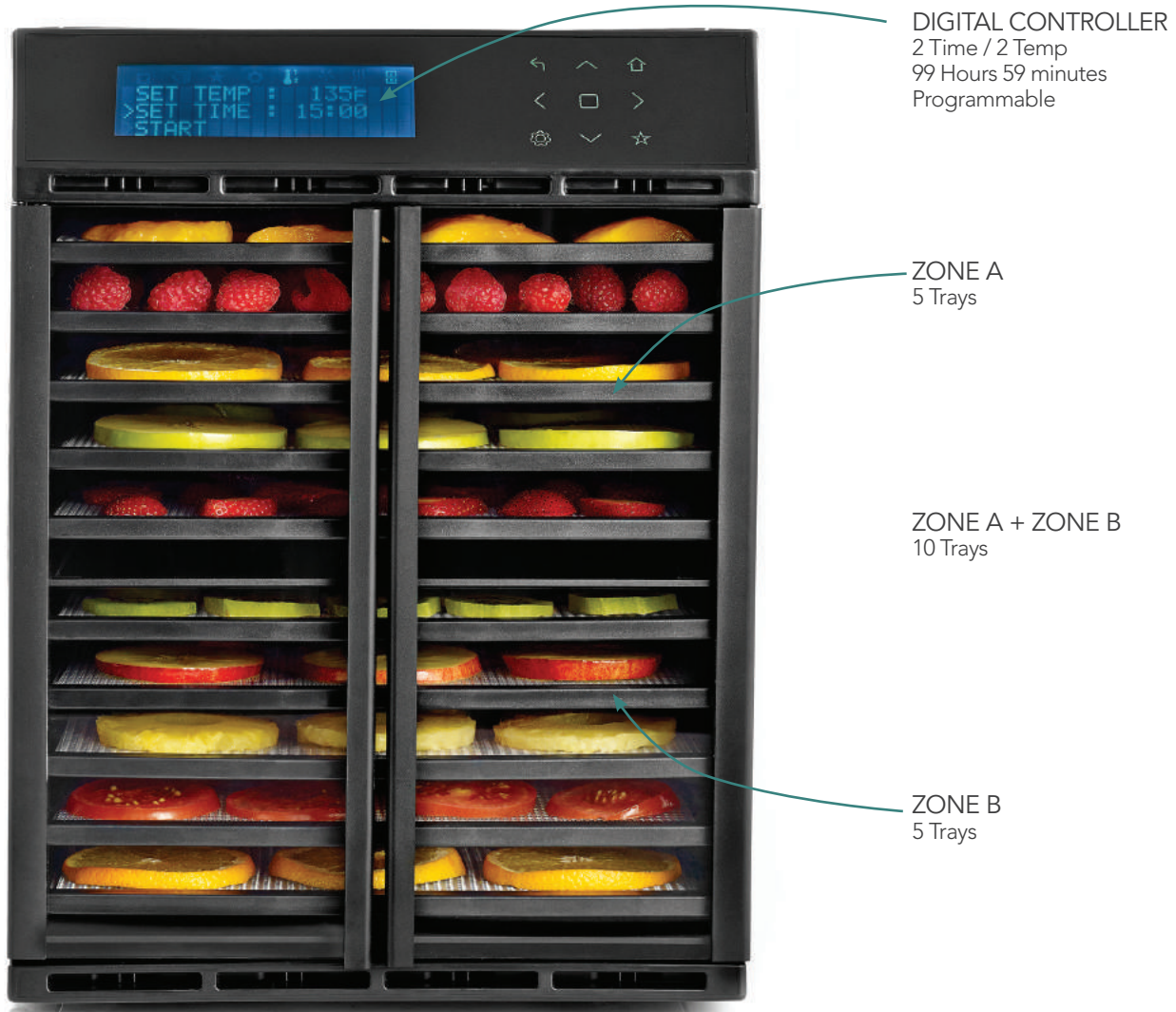


All Excalibur dehydrator screens are BPA free.

RES10

10 TRAY DIGITAL DEHYDRATOR

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.



DIGITAL CONTROLLER
2 Time / 2 Temp
99 Hours 59 minutes
Programmable

ZONE A
5 Trays

ZONE A + ZONE B
10 Trays

ZONE B
5 Trays

10
TRAYS

550
WATTS

4.5"
FAN

2
ZONES

9.3^{sq}
ft
DRYING
SPACE

2
TIME/
TEMPS



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" x 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.



10 TRAYS

600 WATTS

60 DECIBELS

Noise Level of 60 db

15.6^{sq} ft DRYING SPACE

2 TIME/ TEMPS



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

DIGITAL



3548 SERIES

- 5 TRAYS
- 2 TIME/TEMPS
- 5" FAN
- 48hr TIMER
- 8^{sq}ft DRYING SPACE
- Clear Door

Colors available:

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

3948 SERIES

- 9 TRAYS
- 2 TIME/TEMPS
- 7" FAN
- 48hr TIMER
- 15^{sq}ft DRYING SPACE
- Clear Door

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

NON-TIMER



2400 SERIES

- 4 TRAYS
- 220 WATTS
- 4" FAN
- 4^{sq}ft DRYING SPACE

Colors available:

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

3500 SERIES

- 5 TRAYS
- 440 WATTS
- 5" FAN
- 8^{sq}ft DRYING SPACE

Colors available:

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

3900 SERIES

- 9 TRAYS
- 600 WATTS
- 7" FAN
- 15^{sq}ft DRYING SPACE

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	-

5 TRAY, 26-HOUR TIMER



3526T SERIES

5 TRAYS | 440 WATTS | 5" FAN | 26hr TIMER | 8^{sq} ft DRYING SPACE



Clear Door Available
(black model only)

Colors available:



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



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

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

D500 STAINLESS STEEL SERIES



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)



Stainless Steel
Trays Available

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

9 TRAY, 26-HOUR TIMER



3926T SERIES

9 TRAYS | 600 WATTS | 7" FAN | 26hr TIMER | 15^{sq} ft DRYING SPACE



Clear Door Available
(black model only)

Colors available:



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



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

D900 STAINLESS STEEL SERIES

Colors available:



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)



Stainless Steel
Trays Available

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

Stackable Dehydrators

CONTROLLED HEAT SENSOR



STACKABLE TRAYS
5 Trays, each at a depth of 1" for 5 sq ft of drying space



STANDS OFF COUNTER



TEMPERATURE CONTROL
95°F - 165°F

ON/OFF SWITCH

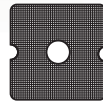
US/CAN: ECB50B

INT'L: ECB52B (220v/50-60Hz)

5 TRAYS

380 WATTS

Accessories Included:



6 Mesh Screens



4 Yogurt Cups



2 Fruit Roll Sheets

**Household Use Only.

MODEL	# OF TRAYS	TRAY SIZE	WATTS	UNIT SIZE	ON/OFF	THERMOSTAT	TIMER
ECB50B	5	12" x 12"	380	11" H x 12.5"W x 13"D	Built-in	95 - 165°F	-



EVE50W

INT'L: EVE52W (220v/50-60Hz)

5 TRAYS

600 WATTS

ON/OFF

24hr
TIMER



EVM50W

INT'L: EVM52W (220v/50-60Hz)

5 TRAYS

600 WATTS

ON/OFF

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	-



Stackable Dehydrators

VENTED
SEE-THROUGH LID
to monitor dehydration

THERMAL MOTOR
PROTECTOR

Accessories Included:

6 Mesh Screens 4 Yogurt Cups 2 Fruit Roll Sheets

STACKABLE TRAYS
6 Trays



STS60B

DIGITAL PUSH
BUTTON CONTROLS
48 hour timer

ADJUSTABLE TEMPERATURE
85°F - 165°F



6 TRAYS 480 WATTS 48hr TIMER



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

Jerky Dehydrator (EVE50W + JG)

NESTING TRAYS
for stacking

STACKABLE TRAYS
5 Trays with tray grips

24 HOUR TIMER
30 minute increments
85°F - 165°F



EJM50W

INT'L: EJM52W (220v/50-60Hz)

STACKABLE TRAYS
6 Trays

ON/OFF

350 WATTS

EPD60W

INT'L: EPD62W (220v/50-60Hz)



INCLUDES
Plastic Jerky
Gun

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
EPD60W	6	10.4" x 8.25"	350	12" H x 10.4"W x 8.27"D	Switch	Constant 120 - 165°F	-

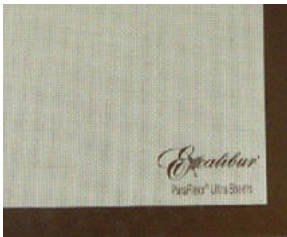
Dehydrator Accessories



Clear Door

Clear door for your dehydrator.

P06 - 5-Tray
P05 - 9-Tray



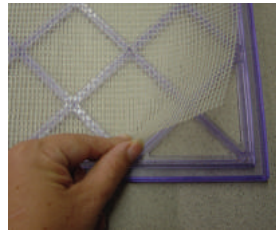
- 11x11 Paraflexx® Ultra PFU11**
• Use with 4-tray models
- 14x14 Paraflexx® Ultra PFU14**
• Use with 5, 9 & 10-tray models
• Coated with silicone
• Flexible non-stick sheets
• Easy to clean
• Re-usable for years



- 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 PFCM1**
• Use with Comm 1 Model
- 18x26 Paraflexx® Premium PFCM2**
• Use with Comm 2 Model



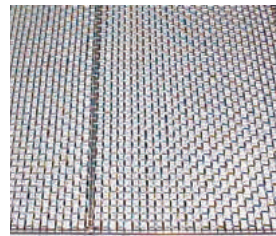
- Paraflexx® Disposable**
- PFD1236/PFD12100 (12x12)**
• 4-tray model
- PFD1436/PFD14100 (14x14)**
• 5, 9 & 10-tray model
• Both Available in 36 & 100 Pack
• Parchment paper sheets
• Disposable (one-time use)
• Easy to clean



- 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
• The tray is constructed with 100% 304 stainless steel 1/4 inch square mesh so no polyscreens are needed
- SSTRAY**



AA10 Ascorbic Acid (Vit. C) SB10 Sodium Bisulfite

- 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 meat

- 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 more. Illustrated. Soft cover.

EDG

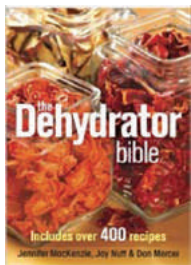
Preserve It Naturally - 4th Edition
Published by Excalibur. We lovingly wrote and photographed this beautiful all-color book: The Ultimate Book on Dehydrating! This Book is the 101 on Dehydration perfect for people who are just starting out or for seasoned drying enthusiasts who want more ideas and recipes.

PIN

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

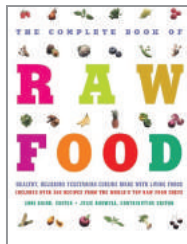
Raw Food, IC - Dehy
Superfoods, IC - Super
Detoxification, IC - D
Food Combination, IC - FC

Wheatgrass Juice, Green
Drink & Sprouts, IC - W
Lifestyle, IC - L
Raw Kitchen, IC - RK
Juicing, IC - J



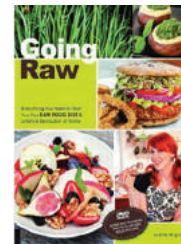
The Dehydrator Bible
More than 150 recipes for dehydrating everything from herbs, fruits, vegetables, meats, and fish. More than 250 delicious recipes that use dehydrated foods as ingredients so you can put preserved food to work.

BK - DehyBL



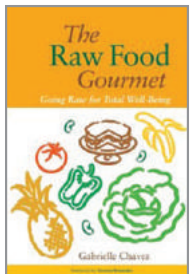
The Complete Book of Raw Food - 3rd Edition
This book contains 381 recipes from over 50 of the worlds best known raw food chefs. Learn to make delicious soups, crackers, pizza, and even yogurt berry parfaits.

BK - RAW



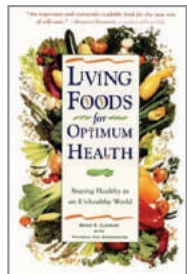
Going Raw
Going Raw gives you everything you need to start enjoying the benefits of a raw-food lifestyle, all in this gorgeous guide. Fully illustrated raw-food techniques, from slicing a coconut to sprouting your own seeds comes with a 30-min bonus DVD.

BK - GOING



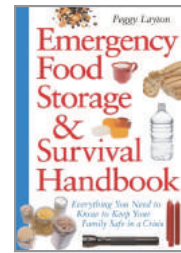
The Raw Food Gourmet
How to use the wide range of fruits, nuts, grains, vegetables, spices, and seasonings for delicious, healthful and healing dishes. Information on raw foods' nutritional value and success as an alternative for people with food allergies and disorders.

BK - RFG



Living Foods for Optimum Health
In this book, authors Brian Foy Di. 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



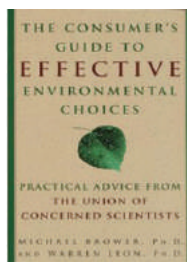
Emergency Food Storage
A guide to planning, purchasing, and storing a three month supply of all the necessities. Includes 10 steps to an affordable food storage program.

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 The Science Behind Living Foods Gourmet Live Food Recipes by Top Chefs Acid and Alkaline Balancing, and more...

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 peak performance.

Commercial Dehydrators



1 ZONE NSF UNIT COMM1

12 TRAYS
60°-208°F
1 YEAR
50^{sq ft} DRYING SPACE
NSF

Stainless Steel

Warranty

- 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

42 TRAYS
70°-180°F
1 YEAR
136^{sq ft} DRYING SPACE
NSF

Stainless Steel

Warranty

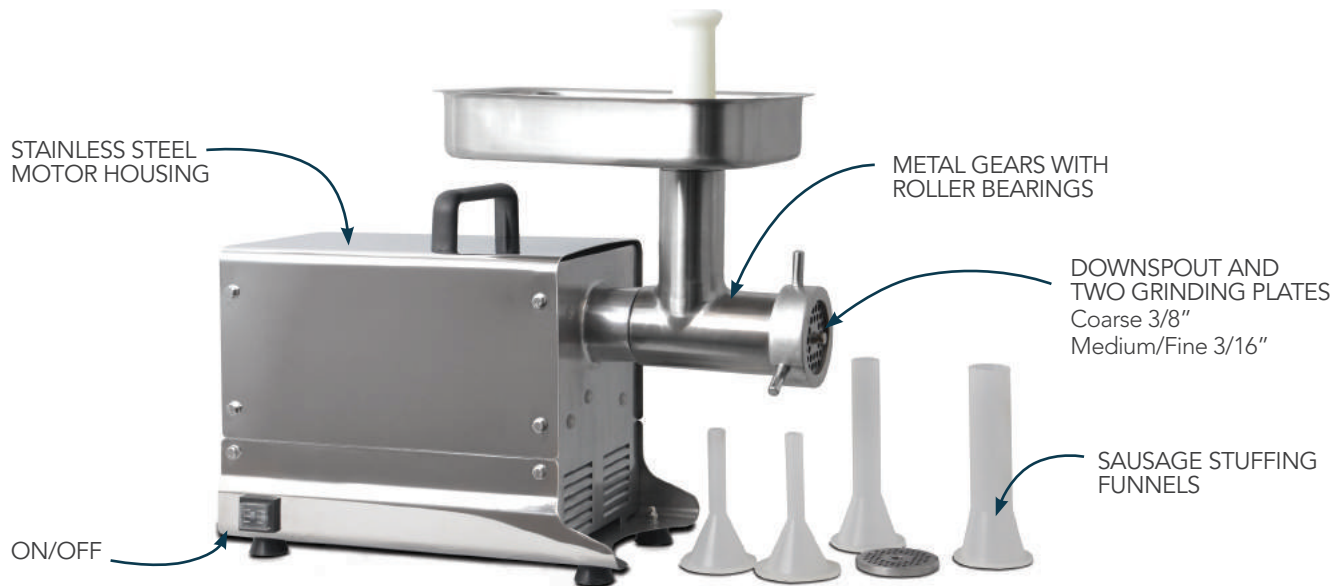
- 70" H x 30" D x 30" W
- 2 Time/2 Temp/2 Zones
- 2 Computerized Digital Readouts with 99-Hour Timer and 70 - 180°F
- The Entire Cabinet, Inside and Out, Is Constructed of Stainless Steel
- Solid Paraflexx® Premium Sheets Available

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 Preparation & Processing

Meat Grinders ELECTRIC



Electric Professional Meat Grinder

EPMG8, EPMG22, EPMG32



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



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



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

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
EPMG22	22	1 HP	9 to 12 Pounds	Professional
EPMG32	32	1 1/2 HP	12 to 18 Pounds	Professional

Don't Forget These Great **ADD-ONS!**



Foot Pedal

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

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



Burger Press

EPMG-BP

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



4oz (113.4g) Marinade Injector

EMI4B

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

Meat Mixers

4.2 (15.9 L) Gallon Meat Mixer

EMIX4

- 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

EMIX7

- 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

Meat Lugs



Meat Lug Lid

EMLL

Meat Lug

EML5, EML7

- 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" x 21" x 5"
EML7	50 (22.7kg)	15" x 21" x 7"
EMLL	LID	15" x 21"

Meat Tenderizer



Meat Tenderizer and Jerky Slicer Kit

EMTJS

- 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

Sausage Stuffers



Stainless Steel Sausage Stuffer

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



Make a variety of homemade stuffed meats



Canister tilts out for quick loading



EMST7
(7 Pounds/3.17kg)

EMST11
(11 Pounds/4.99kg)

Jerky Making

Jerky Guns



Aluminum Jerky Gun

EJGP

- 15" (381mm) Jerky Gun
- Aluminum Tube and Attachments
- Easy-Squeeze Trigger
- Coated 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

JG

- 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

From The Garden

Fruit and Wine Press

Fruit and Wine Press

EMW19

- 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.

Fermentation Crock Pot (5L, 10L, 15L)

EMCP5, EMCP10, EMCP15

- 5, 10 or 15 Liter Capacity
- Ceramic
- Water Moat Design
- Airtight, Sealable Lid
- Includes Weighing Stones



EMCP5



EMCP10



EMCP15



Prep & Gadgets

Slicers/Peelers



Mandoline Food Slicer

EMM

- 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

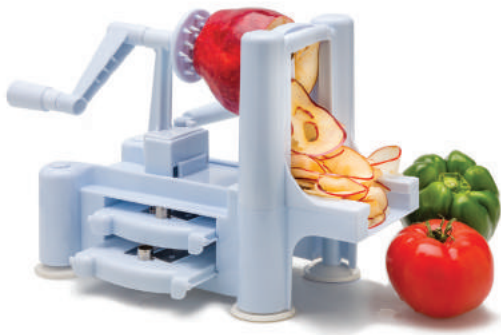
- 5 Cutting Options:
1/16" (.32mm), 1/8" (3.2mm),
5/16" (7.9mm), 5/8" (15.9mm),
3/4" (19mm)
- Built-in Pusher, Blade Storage



Multi-Use Folding Table with Faucet and Sink

ETAB

- 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



Spiral Vegetable Slicer

SVSNEW

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



9-in-1 Slicer Dicer

EMS

- 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

3-in-1 Slicer Grater

EMMS

- 3 Cutting Options: Fine Shred, Coarse Shred, Slice
- Ergonomic Handle
- Easy Cleaning



Pineapple Slicer

PS1/PS3

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



Corn Zipper

CZ

- Remove Rows of Kernels Easily and Neatly



Banana Slicer

BS1

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

Tables & Sinks

Tables

Preparation Table with Undershef, Flat Top



ECONOMY

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

24" MODELS	DIMENSIONS
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
ET184F3036G	36" x 30" x 34"
ET184F3048G	48" x 30" x 34"
ET184F3060G	60" x 30" x 34"
ET184F3072G	72" x 30" x 34"

PREMIUM

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

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

Preparation Table 4" Backsplash and Undershef



ECONOMY

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

MODEL	DIMENSIONS
ET163B3036S	30" x 36" x 34"
ET163B3048S	30" x 48" x 34"
ET163B3060S	30" x 60" x 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" Stainless Steel

MODEL	DIMENSIONS	WORK SURFACE
ET163F30480	48" x 30" x 34"	Flat Top
ET163F30600	60" x 30" x 34"	Flat Top
ET163B30480	48" x 30" x 34"	4" Backsplash
ET163B30600	60" x 30" x 34"	4" Backsplash



Equipment Stands

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

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

Folding Table

- 18 Gauge, 430 Series Stainless Steel

MODEL	DIMENSIONS	WORK SURFACE
ET184F3048F	48" x 30" x 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

EHS1715SP

- 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

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

Vacuum Sealers And Accessories

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: EHV12
INT'L: EHV12-2 (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.



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)

- 680W/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 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.



- Saves you money and storage space
- Keeps your food and meat fresh
- Works with most vacuum sealers
- Keep air out, keep food fresher longer

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

- 15, 11 and 8-inch wide roll options.
- Customize into the bag length you need.



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

EVB-1518-100

100 Pre-Cut 8" x 12" Vacuum Sealer Bags

EVB-812-100

100 Pre-Cut 11" x 16" Vacuum Sealer Bags

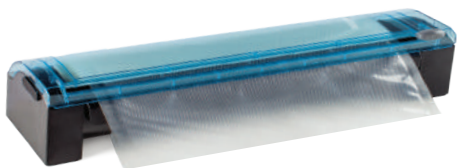
EVB-1116-100

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

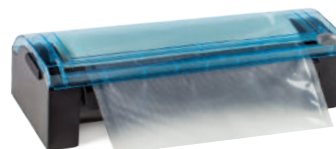
Roll Holders & Cutters



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

EVRH12

- 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

Discontinue Q1-2019



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

- INCLUDES:**
- #12 Meat Grinder
 - ¾ HP Motor
 - 7-9 lbs per minute
 - 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



Single Patty Press
EMPP1

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



44lb/20kg Dial Scale
ESM44

- INCLUDES:**
- Pounds or Kilograms
 - Large, Flat Weighing Platform
 - Stainless Steel

Discontinue Q2-2019



**Manual Meat Grinder
Clamp Down**
EMMG10

- INCLUDES:**
- #10 Meat Grinder
 - Hopper opening 3" x 4"
 - 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



**Meat Grinder
Bolt Down,
Permanent Mount**
EMMG22

- INCLUDES:**
- #22 Meat Grinder
 - Hopper opening 4" x 5"
 - 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



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

- INCLUDES:**
- #8 Meat Grinder
 - 2/3 HP Motor
 - 2 lbs per minute
 - 1 Coarse Cutting Plate 8mm

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



**Electric Household
Meat Grinder**
US/CAN: EHM8G
INT'L: EHM825 (220v/50Hz)

- INCLUDES:**
- #8 Meat Grinder
 - 3/4 HP Motor
 - 1 Coarse Cutting Plate
 - 1 Fine Cutting Plate
 - 1 Plastic Stuffing Star
 - 1 Plastic Stuffing Tube

Discontinue Q2-2019



Burger Press
EPMG-BP

INCLUDES:

- Makes 4" (101.6mm) Patties
- Attaches to Meat Grinder Head



Professional Meat Slicer
US/CAN: EPS012
INT'L: EPS01225 (220v/50Hz)

INCLUDES:

- 250 Watts
- 12" Blade
- 0.2" to 8.7" slices (12mm to 220mm)
- Cast Aluminum Body
- Chrome Plated High Carbon Hallow Ground Steel Blade



Stainless Steel Sausage Stuffer
EMST5

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



Manual Meat Tenderizer
EMT

INCLUDES:

- 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
EMJS

INCLUDES:

- 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

Jerky Slicer Replacement Blade: Model PS105-4



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

- INCLUDES:**
- 180W Motor
 - 7.5" Blade
 - Adjustable Thickness
 - Deli Thin to 9/16" (15mm)
 - Suction Cup Feet



7.5" Slicer
US/CAN: EHSP75R
INT'L: EHSP75R (220v/50Hz)

- INCLUDES:**
- 200W Motor
 - 7.5" Blade
 - 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)

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



Digital Scale
ESD330

- INCLUDES:**
- Luminescent Backlit Display
 - Stainless Steel
 - Pounds or Kilograms



Commercial French Fry Cutter
EMFRC

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

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



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



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



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



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



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



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



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 of 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	Kidney Beans	18-20 Years
Bakers Flour	12-15 Years	Onions	8-12 Years
Broccoli	8-10 Years	Peppers	8-12 Years
Cheese Powder	10-15 Years	Potatoes	20-30 Years
Corn	8-12 Years	Powder Eggs/Milk	15-20 Years
Fruit (most)	3-5 Years	Spaghetti	15-20 Years
Granola	4-5 Years	White Rice	8-10 Years
Honey, Salt, Sugar	Indefinitely		

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



Excalibur[®]

AMERICA'S BEST DEHYDRATOR

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