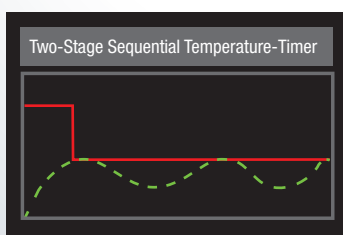


Large Capacity + Powerful Performance

**WASHABLE
& REUSABLE
AIR FILTER**



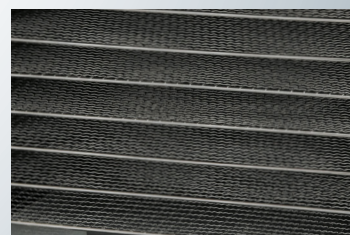
Washable Air Filter



TST Technology



Even Dehydration



9-Tray Capacity



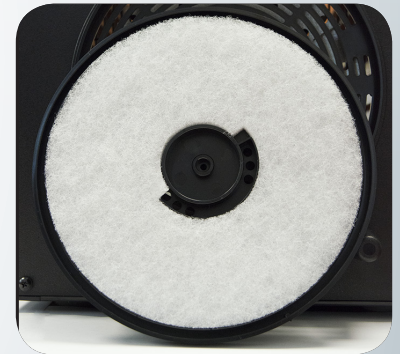
The Tribest Sedona Supreme is the world's first full-featured large-capacity digital dehydrator with a reusable air filter. Use all 9 trays with the advanced dual-timer TST feature to get the best results for all your dehydrating needs. From fruits and vegetables, to meats and crackers, the Sedona Supreme's central fan technology ensures even airflow and rapid dehydration. The Sedona Supreme allows you to set the temperature and timer using its user-friendly all-digital controls. Precision dehydrating has never been easier.



**Dehydrate almost anything
from vegetables to meats!**

Features

- 9 Stainless Steel Mesh Trays
- 1 BPA-Free Closed Tray to collect debris
- Compact Design to Fit in Any Kitchen!
- TST (Two-Stage Sequential Temperature-Timer) Feature for Faster Dehydration
- All-Digital Controls & Display
- Max Temperature of 167°F/75°C
- Washable and Reusable Air Filter
- Powerful Central Fan
- Continuous Operation Mode
- Glass Hinged Door for Easy Monitoring and Insertion/Extraction of Trays
- Internal LED Light
- Quiet Operation
- Non-flammable V0 Plastic Body
- Commercial Warranty - 2 years on motor / 1 year on parts and labour
- Household Warranty - 5 years



**Washable and Reusable
Air Filter**

MET **COMMERCIAL CERTIFIED**

- Conforms to UL Commercial Standards

18 **USER-FRIENDLY**

- All-digital Display and Controls

TST **FASTER DEHYDRATION**

- Two-stage Sequential Temperature-timer (Tst)

1,830 sq. in. **LARGE CAPACITY**

- 1,830 sq. in. total dehydration capacity

AIR FILTER **AIR FILTER**

- Washable and Reusable

Two-Stage Sequential Temperature-Timer (TST) Feature

Reduce dehydration time and get enzyme-rich foods with the Sedona's TST feature. Sedona's advanced digitally controlled TST feature allows you to kick-start the dehydration process by starting at a higher temperature (FAST mode) for the first few hours, then automatically switching to a lower temperature (RAW mode) to finish off the job. The TST feature ensures that the temperature of the food does not go above the desired level, and results in nutrition-packed dehydrated recipes every time.

Set Temperature vs. Food Temperature

