NESCO Introduces the 16-Tray Dual Zone Digital Dehydrator



As the market leader in dehydration and food preservation, we are always looking to introduce innovative products relevant to the changing needs of our customers. In the past few years, we have seen food dehydration break out of the niche category it was in and become more mainstream. We looked at the category and wanted to introduce a dehydrator that was designed to handle larger jobs, various foods at once and perform better than the competition. We feel that we have accomplished all these goals with our new Stainless-Steel Digital 16-Tray Dual Zone Dehydrator.

People are learning that dehydration is an excellent way to preserve home-grown or market- fresh food. Our new dehydrator

features a digital thermostat to give precise control over the dehydration process. Our customers can dry herbs at 95° Fahrenheit or make homemade jerky at 160 ° F. People are now looking for ways of saving money on food and preventing waste is one of the easiest things a person can accomplish with our products.

The 16-Tray Dual Zone can act as a jumbo dehydrator or two-dehydrators-in-one. Prepare a large batch of jerky and set both the left and right side for the same time and temperature. Choose different temperature and time settings to use each side of the dehydrator differently. Make apple slices on one side while drying tomato slices in the next space.

With almost ten square feet of space with dishwasher-safe trays, this dehydrator is the right choice for gardeners, homesteaders, healthy eaters, families, hunters and more.

Features include: a 1200 watts of power; stainless steel housing; a total of sixteen trays, two drip trays and two mesh sheets. Great internal lighting and glass front doors make it easy to see the progress of dehydration.

Once the set temperature is reached, the power will reduce to 80 percent but the motor speed remains unchanged so your food will still dry in the same amount of time as if the power remained at 100 percent.

Along with dehydrators, NESCO offers an entire line of accessories including jerky seasonings, jerky making kits, fruit roll sheets and mesh screens. After the food is dehydrated, it can be stored with one of the company’s vacuum sealers and a complete line of vacuum sealer bags and rolls.

We believe that food preservation will continue to grow as a key

segment as food costs rise and customers become more focused on tools that counteract the impact of inflation.

For more information

Jodi Ott-Schwalbe

920-973-4321

Jott-schwalbe@mwcorp.com