## The Amazing Apple Peeler Corer Slicer!

Apple' © Parer, Slicer & Corer

Prepare to be amazed!

dehydrator.

This ingenious, high quality device is a must-have for lovers of apples!

preparing apples for drying, cooking, freezing or just eating!

It peels, cores and slices in one easy action, taking the hard work out of

Each apple ring is cut into 5mm pieces – the ideal thickness for drying.

The **Apple Peeler Corer Slicer** really is the perfect accessory for every

The Apple Peeler Corer Slicer is a worthy investment for anyone who has

access to large quantities of apples, or is just looking for a way to make the

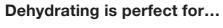
preparing of apples easier. It saves you time and energy and is not just the

perfect accessory for every dehydrator, but a great addition to every kitchen!









Looking for delicious and nutritious additions for the school bag or lunch box.

#### **Gourmet Lovers**

Wanting to create their own dried delicacies at a fraction of the price.

#### Growers

Wanting to preserve the delicious taste of their home-grown favourites, and not waste this season's crop.

#### Off-road and Outdoor Adventurers

Where space is at a premium and a tasty menu is a must.

#### **Health Conscious**

Who want the peace of mind from knowing what's in their food and that it's pure and preservative-free. Ideal for raw food preparation. BPA free.

#### Airflow

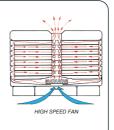
The enhanced airflow of Ezidri provides rapid, even drying that's cost-effective, making these driers the fastest and most efficient on the

its base to push fresh air warmed by an element across the trays and then out through the top of the unit.

#### This means:

- · No rotating of trays - just set and forget!
- The system uses a high speed fan in Food is quickly sealed, then

- No recirculation of air and no mixing of flavours. Dry different types of food at one time!
- moisture is slowly removed. There's no need for any preservatives, and vou're left with maximum nutrients!



### Why dehydrated food?

According to the US Dept. of Agricultural Research Service, with an **Ezidri**, you retain over 96% of the food's original nutrients, making it the clear nutrition winner.

Dehydrating extracts all but about 5% of the water. The low moisture content allows

It's all done at a fraction of the price! Buy fruit and veg in bulk, and preserve their delicious taste to enjoy all year round, don't pay expensive out-of-season prices!

enhancing the flavour of your favourite snacks and dishes.

It's so quick and easy - simply slice, set and forget!! And what's more you'll enjoy creating your own taste sensations!

#### Ezidri Australia Pty Ltd

PO Box 1120. Flinders Park South Australia 5025

Freecall 1800 671 109 (Aust only)





ALICE **D80MV Domestic** 



MAXIMA2 **D96MAX Commercial** 







Make perfect sushi. anytime, everytime!

# Make your menu come alive!







Not only does dehydrated food taste great - it's good for you too!

Only dehydrated food can truly be said to be pure and preservative-free. you to preserve the all natural way – NO chemicals additives, NO salt and NO sugar.

Why pay for gourmet, when you can make your own! Dehydrating intensifies the aroma and taste of food, transforming it into the perfect ingredient for



## Welcome to the wonderful world of dehydration!

Where the possibilities are limited only by your imagination! You can dry almost anything, including vour favourite fruit, vegetables, herbs and spices, meat, fish - even flowers!

Enhance the flavours of your soups and pastas with delicious semi-dried tomatoes or dried herbs, fill the lunch box with home-made fruit rollups. dehydrate your own meals to take on your next outdoor adventure... and the list goes on!



And it's so easy! To dehydrate anything, all you need to do is simply slice your produce, set it on the trays and **forget** about it for the next 8-12 hours! You can even leave it on overnight, so you wake up to a dehydrator full of dried goodness ready to be enjoyed!



The market-leading **Ezidri** range offers the ultimate in food drying appliances, accessories and service. With two models to choose from, there's one to suit everyone's needs and budget. With **Ezidri** you only get the best.

- Fastest and most efficient driers available
- ✓ Strong after sales service Australia wide
- Extra accessories available for all models.
- High level safety features
- ✓ Manufactured to the highest quality standards



# EZIdri ULTIMATE FOOD DEHYDRATOR

#### 5 TRAYS - EXPANDABLE TO 30

For the ultimate in food drying, look no further than the

#### Ezidri Ultra FD1000 Digital

 The fastest and most efficient home food drier on the market.

Due to its huge drying capacity of up to 30 trays at once, powerful 1000W element, microcomputer controlled digital timer 1-48 hours and variable 30-70°

temperature setting, with this machine, the possibilities are almost limitless.

Delicious dried rollups, fruits, veg, meats, herbs and fish are just a few hours away. And don't forget flowers!

Designed specifically for bulk preserving, the **Ultra FD1000 Digital** is second to none. These high quality, reliable dehydrators are perfect if you have a backyard vegie patch. Orchard or access to large amounts of produce, or if you are looking to dry commercially.

Ideal for **raw food preparation**, these machines are manufactured with the highest quality Food Grade ABS plastic and are BPA FREE.

The **Ezidri Ultra FD1000 Digital** comes complete with:

- 5 trays, 1 solid sheet and 1 mesh sheet (tray diameter 390mm)
- Detailed recipe and instruction book
- Microcomputer controlled digital timer 1-48 hours
- Idle mode at 30°C when timer expires
- Powerful 1000W element
- Capability to dry up to 30 trays of herbs or flowers, 24 trays of fruit, vegetables and jerky, 15 trays of pureed fruit (for rollups), meals and soup
- 2 Year Warranty



Ultra FD1000 Digital makes it ideal for Raw Food preparation.



#### 5 TRAYS - EXPANDABLE TO 15

With it's programmable digital temperature and time and a drying capacity of 15 trays, the **EZIDRI Snackmaker FD500 Digital** is the perfect machine.

The Snackmaker Digital can be used for dehydrating anything from herbs to fruit, from meat to vegetables and even flowers, all in the one unit! A great way to get into dehydrating at an affordable price.

### The EZIDRI Snackmaker FD500 Digital

comes complete with:

- 5 trays, 1 solid sheet, 1 mesh sheet (tray diameter 340mm)
- Microcomputer controlled digital timer 1-24 hours
- 30-60°C
- Auto shut off
- Detailed recipe and instruction book
- Powerful 500W element
- Capability to dry up to 15 trays of herbs or flowers, 12 trays of fruit, vegetables and jerky, 10 trays of pureed fruit (for rollups), meals and soups
- 2 Year Warranty





Extra **travs** are available to expand the drying capacity of vour dehydrator. Ultra up to 30 and your Snackmaker up to 15. Spacer rings can also be purchased which provide extra height to dry larger items - bunches of herbs, flowers or larger fruit halves.



For those wanting to make fruit roll-ups or dry purees, meals or soups, you can pour these onto solid sheets.



When drying small products such as peas, herbs or sticky produce such as tomatoes or bananas, mesh sheets are the solution.



Both **solid** and **mesh sheets** are placed directly on the trays and peel off easily.