



**EXTRALINK HOME SUSZARKA
SPOŻYWCZA DO GRZYBÓW
OWOCÓW WARZYW
REGULOWANA DUŻA 500W +
6 SIT 28CM BIAŁA**



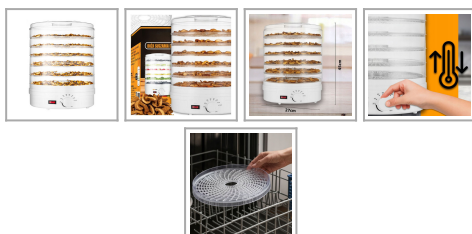
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link to the product:

<https://www.batna24.com/gb/p/food-dehydrators/extralink-home-suszarka-spozywcza-do-grzybow-owocow-warzyw-regulowana-duza-500w-6-sit-28cm-biala>

Price: **140.01 zł** gross / 113.83 zł net

Manufacturer: EXTRALINK



Referention number: DNXGJPHSLRMNIN

Information:

The 500 W Extralink Home food dehydrator enables convenient drying of fruit, vegetables, mushrooms and herbs on 6 removable trays with a diameter of 28 cm. The transparent design allows you to monitor the process without interrupting operation, and the temperature adjustment range of 35–70°C makes it easy to adapt the settings to different products. The appliance is ideal for preparing homemade snacks, dried mushrooms and ingredients for storage. Easy dishwasher cleaning and the option to dismantle the trays increase convenience of use and storage.

Full product description

Drying on six trays

The Extralink Home food dehydrator with 500 W power enables simultaneous drying of fruit, vegetables, mushrooms and other products on six trays. Each tray has a diameter of 28 cm, providing space to arrange many slices. The transparent design allows you to observe the products while the appliance is operating.



Convenient arranging of fruit

The removable trays make it easy to lay out the prepared products and place them in the dehydrator. The round shape helps make use of the surface of each level, and the transparent walls let you check the drying process without taking the whole unit apart. The appliance is suitable, among other things, for apples, oranges and strawberries.



Drying mushrooms

Six levels allow you to prepare a larger portion of sliced mushrooms during one operating cycle. The slices can be spread out separately on the individual trays to organise the products and make use of the available space. The dried contents can then be stored and used as an ingredient in homemade dishes.



Temperature control

The dial located on the base allows you to adjust the drying temperature in the range from 35 to 70°C. This makes it possible to match the setting to the type of ingredients being prepared, such as vegetables, fruit, mushrooms or herbs. A separate switch makes it easy to turn the appliance on and off.



Homemade dried snacks

The dehydrator allows you to prepare snacks from various types of fruit, including apples, oranges, strawberries, bananas and kiwi. Separate trays allow the individual ingredients to be arranged on different levels. Once drying is complete, the products can be transferred to bowls or sealed containers.



Easy tray cleaning

The removable design makes it easy to clean the trays separately after drying is complete. The trays can be placed in the dishwasher, helping to quickly remove product residues and prepare the parts for the next use. The ability to disassemble the appliance also makes it easier to store.

