

EscaLibur®

A DIVISION OF THE LEGACY COMPANIES



Nourish **Life**

THE WORLD'S FINEST HEALTH & WELLNESS APPLIANCES

Nourish **Life**





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SMALL

4-Tray STARTER-Excalibur #2400



4 square feet of drying space is a great way to try dehydrating.

Our economy model that performs like our larger models but has no frills. Comes with a 4" fan, 220 watts and an adjustable thermostat. Available in Black only. 6-1/2"H x 13"W x 16-1/4"D.

Options Boost Versatility, and Convenience!

- **Excalibur ParaFlexx® Premium Sheets** DOUBLE the use of your Excalibur!



Dry liquid-y foods on non-stick ParaFlexx® Sheets.

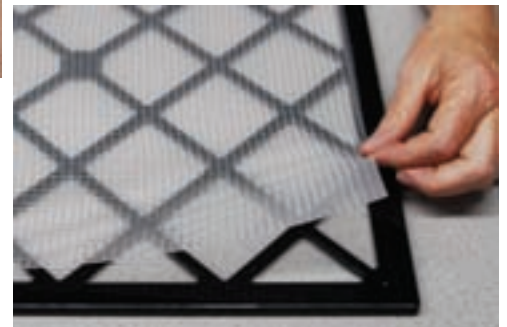
Don't limit yourself to drying whole or sliced fruits and vegetables. Add ParaFlexx® Sheets and you're ready to turn liquids and purees into fruit rolls, yogurt leathers, dried sauces, and much more. Plus use them as non-stick baking sheets as well.



NOTE: DON'T BE FOOLED BY CHEAP IMITATIONS! Genuine Excalibur Premium sheets bear our trademark. Our sheets have 25% more non-stick coating than imitators, making them superior in quality and durability. Temperature rated up to 500° for baking application.



- **26-HOUR ADJUSTABLE TIMER** lets you sleep or leave home in peace.
- **FLEXIBLE POLYSCREEN TRAY INSERTS** prevent foods from sticking to trays.





MEDIUM

5-Tray SMALL GARDEN-Excalibur #3500

Available In Black & White



MEDIUM

5-Tray SMALL GARDEN with 26 hour Timer

Excalibur #3526T - Available In Black & White



8 square feet of drying space is perfect for families with small gardens and a few fruit trees.

Great for small families, small gardens or specialty gardens.

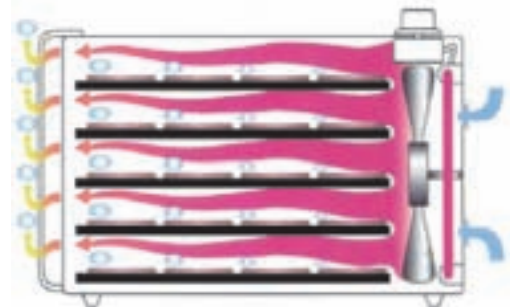
Contains 5 LARGE trays with 8 square feet of tray area. Perfect for families with small gardens and a few fruit trees.

Built-in on/off switch. 5" fan, 440 watts. Adjustable thermostat.

Available in case color Black or Appliance White. All units come with a Black door and black trays. 8-1/2"H x 17"W x 19"D.

The ONLY dehydrator with PARALLEX™ HORIZONTAL AIRFLOW! – FAST, EVEN dehydration

We developed and patented this system for our huge commercial machines and built it into every Excalibur dehydrator.



Fan, heating element, thermostat are in the back. Cool air is drawn in, heated, distributed evenly over each tray. This exclusive design helps the food to dry faster, retain more nutrients, look and taste better, without babysitting or tray rotation.





LARGE

9-Tray Large-Excalibur #3900

Available In Black & White



15 square feet of drying space makes this the biggest and best there is!

Ideal size for large families, large gardens, craftspeople, and sportsmen.

9 LARGE trays: 15 square feet of tray area makes this the biggest and best there is!

Built-in on/off switch 7" fan, 600 watts, & Adjustable thermostat.

Available in case color Black or Appliance White. All units come with a black door and black trays. 12-1/2"H x 17"W x 19"D.

LARGE

9-Tray Large-Excalibur with 26 hour Timer #3926T

Available In Black & White





I want to thank Excalibur for designing such a wonderful unit.

I have a large organic farm in California and needed a way to expand profits past the harvest season. I purchased Excalibur's 1 zone commercial dehydrator at a recommendation of a friend. Now I can sell dehydrated fruits and vegetable at my farm when these crops are not in season. This tool has really helped to increase my business. Thanks Excalibur --
April Tarson



Did you know that Excalibur has a line of NSF Approved 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 gives 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 insures 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.

Commercial Units to Fit Any Operation

1 Zone NSF Test Kitchen Unit

- 50 Square Feet Drying Capacity
- 12 -- 100% Stainless Steel Drying Racks Included
- 20" H x 31" D x 32.5" W
- Computerized Digital Readout with 99-hour Timer and 80 - 200° F Temperature Control with Automatic Shut Off.
- The Entire Cabinet, inside and out, Constructed of Stainless Steel
- 3 Year Warranty
- NSF Approved.

2 Zone NSF Production Unit

- 136 Square Feet Drying Capacity
- 42 --100% Stainless Steel Drying Racks
- 70" H x 30" D x 30" W
- 2 Computerized Digital Readouts with 99-hour Timer and 80-200° F Temperature Control with Automatic Shut Off.
- Dual Zones w/Separate Temperature Controls
- The Entire Cabinet, inside and out, Constructed of Stainless Steel
- 3 Year Warranty
- NSF Approved



Not sure what size equipment is right for your operation?

We provide individualized consultation to help you determine the correct size, number of units, and proper facility layout to maximize efficiency and profit margins.



All Excalibur Commercial Dehydrators are NSF Certified.



"I am pleased to say that after using the Excalibur Dual Zone Commercial Dehydrator the ability of the equipment to perform as they say it does is right on target"

See Tom Frazier's full story on page 30 in our Featured Customer Section.



Excalibur NSF Commercial Dehydrators: The only option for your business

Why Excalibur is the Choice of Leading Industry Professionals

Design Superiority

For over 36 years, Excalibur has been leaders in the field of dehydration technology, all this accumulative knowledge has gone into the development our commercial line of NSF dryers. Our innovative multiple motor design creates precision air-flow and increased thermal control. Our high quality brushed stainless steel units have special features such as:

- Front Door Dampeners- to increase humidity (2 Zone)
- Removable Front Doors – 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 stager 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 ½ the electricity.

Affordability

The Excalibur NSF 2 Zone production unit 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 3 year limited warranty. A feature that is unheard of in a commercial appliance.

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 to 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.



Here are 5 KEY REASONS why ONLY Excalibur has 38 years of staying power...

1. DESIGN SUPERIORITY

The Excalibur has BIG drying space. The Parallexx® Drying System dries trays evenly. Electronics are back-mounted so spills won't bake on. The adjustable Hyperwave™ thermostat dries with precision. Removable, dishwasher-safe trays are easy to load; leave some out for big items.

2. MATERIAL QUALITY

Our high-quality machine is virtually indestructible. It doesn't give off harmful fumes like low-quality styrene dehydrators. The innovative plastics we use are a natural heat insulator, better for homeowner dehydrators than single-wall stainless steel. Trays won't crack or break.

3. BROAD VERSATILITY

With the adjustable Hyperwave™ thermostat, timer, and removable trays, anybody can dry just about anything in an Excalibur – big or little items, liquids, solids, fruits, vegetables, meats, craft projects, and more. It's the perfect choice for those interested in gardening, hunting, fishing, outdoor sports, crafts, health, nutrition, special dietary needs, raw & living foods and more.

4. EXCEPTIONAL PERFORMANCE

Even the smallest Excalibur has lots of drying space, so you handle large volumes up to 10 times faster than others. It's inexpensive to run using just 4¢ - 5¢ of electricity an hour. It gives outstanding performance: the ONLY dehydrator that dries foods enough to be powdered. It's the top choice of homeowners, small businesses, universities, and fine restaurants worldwide.

5. PRODUCT STEWARDSHIP

At Excalibur our products are designed to be environmentally conscious. We are constantly rethinking our products to see how we can reduce our environmental impact. For more information on how Excalibur is environmentally friendly





Dehydration is the Healthiest, Easiest, Most Economical Way to Preserve Foods!



Excalibur Dehydration is...

FAST! Dehydration is far faster than canning or freezing. Simply cut and arrange pieces on the trays — the Excalibur does the work while you do other things.

EASY! Load the trays and set the temperature and timer (optional). The Excalibur dries the contents of all trays evenly so everything's done at the same time.

EXPLOSIVELY DELICIOUS! Dehydration concentrates natural flavor, sweetness, and aroma. Fruits explode with mouth-watering, "natural candy" flavor that's far healthier than high-fat snacks and high-sugar candies that are filled with chemical preservatives.

High Versatility Means Top Value!



Top choice of the finest gourmet chefs!

Many gourmets and fine culinary schools – including the prestigious Culinary Institute of America and Living Light Culinary Arts Institute – own Excaliburs. ONLY Excalibur has premium quality, features, and performance that make gourmet cooking easy.

Start your own yogurt factory!

DON'T pay 89¢ for 8-ozs. of yogurt. Make your own in the Excalibur for just 65¢ a QUART!

Ideal for home crafts.

Remove the trays and dry BIG items like natural flowers, whole apples, dough creations, much more.

Pack your child a POWER LUNCHBOX!

Pack your children's lunchboxes with healthy dried foods like bags full of trail mix and granola. Great at lunch, after school, on the playground. Mix oatmeal, sesame seeds, toasted wheat germ, almonds, and peanut butter. Lace together with honey and vanilla. Dry until crispy. Mmmmm!



BETTER than canning or freezing!

CANNING is hot, steamy, time-consuming. Canning requires boiling water, jars, rings, lids, washing, cutting, blanching, filling, cooking. Shelf life: just one year.

FREEZING is great but freezer space is very limited and everything can spoil when the power goes out. Freezing is cooler work than canning, but stuffing little bags is a hassle and your whole freezer full of food can go bad during a power outage.

"Dehydrating is better than canning or freezing."

I like dehydrating better than canning or freezing because it's easier, takes less storage space, and the flavor is much better.



I make plum jelly and canned plums. I used to throw away the pulp but now I make the most wonderful plum fruit rolls with it in my Excalibur.

Anna Davis, Master food preserver
Citrus Heights, CA

Take a Closer Look at the 4 KEY ENGINEERING FEATURES

That Make the Excalibur Uniquely Different & Better Than Other Dehydrators.

Many of our mechanically-inclined customers want to know what goes on inside our dehydrator that makes it work better than all the others. Here's the "inside story."

1. DESIGN SUPERIORITY

- Commercial features throughout, derived from our commercial dehydrators.
- Large-capacity, square box design gives maximum drying space & efficiency.
- Back-mounted fan, heating element, controls remain spill-free.
- **PARALLEXX®** Drying System heats and dries all trays evenly.
- Adjustable **HYPERWAVE™** thermostat fine-tunes the heat so you don't over/under dry.
- Timer (optional) lets you "set it & forget it" while you're sleeping, at work, etc.
- Removable trays slide in and out easily for convenient loading, unloading.
- Easy to clean with a damp cloth. Trays are dishwasher-safe.
- Easy-access door simply lifts off.
- Looks great in any kitchen.

2. MATERIAL QUALITY

- Built to handle ultra-heavy use: 24 hours a day, 7 days a week, years on end.
- Our innovative plastic materials (same as jet plane windshields!) are virtually indestructible.
- Highly heat resistant, remains cool to the touch, doesn't give off harmful fumes.
- Superior to single-wall stainless steel dehydrators made for homeowners — they get hot and dent easily.
- Trays are rigid and extremely durable for long life — far superior to metal oven racks!
- Flexible polyscreen inserts (optional) lift out for easy food removal and easy cleaning — other dehydrators don't have them!
- Excalibur Premium **PARALLEXX®** Sheets (optional) are top-quality, 100% non-stick, ideal for sticky or liquid-y foods, Safe up to 500° for baking

3. BROAD VERSATILITY

- Dries virtually anything that you'd ever want to dry : dried fruits, vegetables, soups, stews, beef jerky, fruit rolls, yogurt, crafts, dry flower bouquets, dough & clay art, much more.
- Fine-tune, adjustable thermostat lets you choose the exact temperature you need.
- Removable trays let you customize drying space for small or large items— e.g. yogurt by the quart (impossible in a stackable dehydrator).

choose the exact temperature you need.

- Removable trays let you customize drying space for small or large items— e.g. yogurt by the quart (impossible in a stackable dehydrator).
- Expanded versatility with "super" non-stick **PARALLEXX®** Sheets: handle sticky or liquid-y foods.

4. EXCEPTIONAL PERFORMANCE

- 10-times faster than others with our high-efficiency **PARALLEXX®** Horizontal Airflow Drying System.
- Holds up to TWICE the food per load than common round dehydrators.
- Just 4 to 5¢ of electricity an hour to operate — dry a full load for less than 25¢.
- High-tech drying utilizing **HYPERWAVE™** Fluctuation (see box).
- Laboratory testing proves performance superiority: faster, more efficient than others, better food quality, color, and taste.
- **ONLY** dehydrator that dries food dry enough to powder (for baby foods, etc.).
- Used daily in small commercial businesses, universities, restaurants world-wide.

PLUS...Excalibur leads the industry in DEVELOPMENT & TESTING PROGRAMS

For 36 years, we've constantly expanded our knowledge of the mechanics of dehydration including airflow, heating dynamics, materials, and much more.

We keep our Test Kitchens busy, too, with an ongoing program of research & development — for example, our recent discoveries about Hyperwave Fluctuation Technology (see box).

Customer Counterpoint:

I don't care about engineering features. Give me the bottom line:

"HOW DO I BENEFIT FROM THE EXCALIBUR DEHYDRATOR?"

- ✓ You'll **save money** on food bills when you buy & dry foods in bulk.
- ✓ You'll **preserve & savor** every fruit & garden vegetable you grow.
- ✓ You'll preserve fish & meats **FAST** — just 4 hours.
- ✓ You'll **dry more easily**, less expensively than canning or freezing.
- ✓ You'll **eliminate preservatives & additives** in the food you eat.
- ✓ You'll give your kids (yourself, too) **healthy alternatives** to junk food.
- ✓ You'll dazzle your tastebuds with **high-flavor** foods (flavors intensify with drying)
- ✓ You'll dehydrate a full load of food for **just 25¢** worth of electricity.
- ✓ You'll dry home **crafts, flowers, dough** creations.
- ✓ You'll make it **pay for itself** in no time.
- ✓ You'll savor **luxuries on a shoestring**: commercial sun-dried tomatoes @ \$20/lb. vs. pennies/lb. when you dry your own tomatoes.
- ✓ You'll **slash your food storage space** - no pantry, no freezer necessary.
- ✓ You'll have a stash of **high-energy, healthy foods** ready to go hiking, jogging, etc.
- ✓ You'll provide **high nourishment** for those with special dietary needs.
- ✓ You'll make your own **healthy baby food** for pennies.
- ✓ You'll try it yourself for 30 days and get **your money back** if not satisfied.

102 foods (and more) you'll dry in your Excalibur Dehydrator!



- Fruits**
 - Apples
 - Apricots
 - Bananas
 - Berries
 - Cherries
 - Cranberries
 - Figs
 - Grapes
 - Kiwi
 - Nectarines
 - Peaches
 - Pears
 - Persimmons
 - Pineapple
 - Plums
 - Rhubarb
 - Watermelon
- Vegetables**
 - Asparagus
 - Beans
 - Beets
 - Broccoli
 - Cabbage
 - Carrots
 - Celery
 - Corn
 - Cucumber
 - Eggplant
 - Greens
 - Mushrooms
 - Okra
 - Onions
 - Parsnips
 - Peas
 - Peppers, Hot
 - Bell
 - Potatoes
 - Pumpkin
 - Squash,

- Summer
- Winter
- Tomatoes
- Turnips
- Yams
- Zucchini
- Meats**
 - Bear
 - Beef
 - Buffalo
 - Chicken
 - Deer
 - Duck
 - Elk
 - Goose
 - Pork
 - Turkey
- Fish**
 - 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
- Other**

- Cheese
- Energy Bars
- Herbs
- Nuts
- Pasta
- Popcorn
- Re-crisping
- Raising Bread
- Soups
- Spices
- Stews
- Taffy
- Yogurt
- Crafts**
 - Cake
 - Decorations
 - Dried Fruits
 - Potpourri
 - Sachets
 - Pomander
 - Balls
 - Dough Art
 - Drying
 - Photographs
- Pet Foods**
 - Bird Seed
 - Wafers
 - Canine
 - Jerky
 - Doggie
 - Treats
 - Horse Treats
 - Sunflowers

Mere pennies a day to operate!

The Excalibur uses just 4 or 5¢ of electricity per hour.

Pays for itself in the first year!

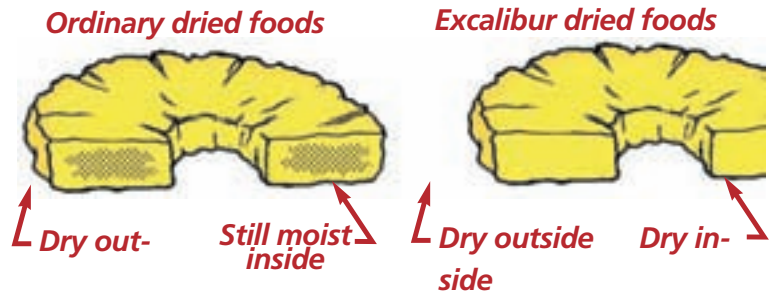
With a low initial cost, low operating expense, and big savings off store-bought foods, you can make the Excalibur pay for itself in the very first year.

Best kitchen investment ever.

Dollar for dollar, you can't find another kitchen tool that earns its keep like the Excalibur.



Any dehydrator will dry food. Excalibur dries BETTER, FASTER & SAFER thanks to our HYPERWAVE™ FLUCTUATION TECHNOLOGY!



Ordinary dehydrators produce constant, unchanging heat causing "case hardening," a dry surface with moisture trapped inside — a perfect environment for yeast, mold, and bacteria growth.

Excalibur's Adjustable Thermostat lets you take advantage of Hyperwave Fluctuation (changing heat through the drying cycle) for faster, better, safer dried foods. 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.



	STORE PRICE	YOUR COST WHEN YOU DRY YOUR OWN!
Beef Jerky	\$2.00/oz., or \$32.00/lb.	Just \$5.32/lb. SAVE \$26.68/lb.!
Fruit Rolls	\$.67/oz., or \$3.60/lb.	Just \$.60/lb. SAVE 3.00/lb.!
Fancy Dried Apricots	\$.59/oz., or \$9.28/lb.	Just \$2.36/lb. SAVE 6.92/lb.!
Parsley	\$5.58/oz., or \$89.28/lb.	Just \$11.80/lb. SAVE 77.40/lb.!
Garlic Powder	\$2.20/oz., or \$35.20/lb.	Just \$6.59/lb. SAVE 28.61/lb.!
"Sun Dried" Tomatoes	\$1.30/oz., or \$20.80/lb.	Just \$5.76/lb. SAVE 15.04/lb.!
Onions	\$1.46/oz., or \$23.41/lb.	Just \$2.30/lb. SAVE 20.11/lb.!



**DON'T buy
sun-dried
tomatoes!**

Stores charge \$20.80 per lb. for
sun-dried tomatoes! Dry your
own for pennies!



GARDENERS: Preserve Every Ounce Of Your Bountiful Harvest!



Excalibur: the PERFECT tool for fruit growers & vegetable gardeners!

Here comes the harvest: tons of plums or tomatoes all at once! What to do with Nature's wonderful (but soon-to-spoil) abundance? Dry it!

No such thing as "too many tomatoes!"

Excalibur dehydration is the perfect companion to high-production gardening. You process fruits and veggies all through the season; you don't need big batches (but you CAN process big, big harvests); prep & cleanup are minimal; dried foods take little storage space and they keep indefinitely.



Tomatoes & the Excalibur are MADE for each other!

Juicy, red, ripe TOMATOES are the main ingredient in 1,001 delicious dishes. Dry them whole, in slices, or in chunks and get ready to enjoy...

- ✓ Pizza
- ✓ Salad Toppings
- ✓ Soups
- ✓ Sauces
- ✓ Meats
- ✓ Seafood
- ✓ Pasta Dishes
- ✓ Rice & Egg Dishes
- ✓ Gourmet Sandwiches
- ✓ Savory Appetizers
- ✓ Hot or Cold V-8-Style Juices

How to dry your own flavor-rich veggies...

- Asparagus** - Dry spears whole or in 2" chunks.
- Broccoli** - Break heads into small clusters, dry.
- Carrots** - Slice into "medallions" or sticks.
- Corn** - Remove kernels from cob, dry immediately after picking.
- Mushrooms** - Dry whole or sliced. Small/medium 'shrooms taste best.
- Peppers** - Slice, chop, or grate for drying.
- Hot Peppers** - Leave in the seeds & membranes for HEAT.
- Onions** - Slice, cut into rings, or chop.
- Peas** - Dry shelled young peas as-is.
- Potatoes** - Cut crisp, new potatoes into slices or french fries.
- Zucchini** - Immature 'zukes are best. Cut into slices.

GARDENERS LOVE EXCALIBURS:

1. Dried foods have intense **FLAVOR**.
2. Drying is **SIMPLE**.
3. Dried foods are **MORE NUTRITIOUS** than canned, frozen.
4. Buying & drying food in-season, in bulk is **INEXPENSIVE**.
5. It's **EASY** to dry foods in the Excalibur.
6. Dried foods are **USEFUL** in 1,001 recipes.
7. **STORAGE IS EASY** in any jar or zip-lock bag.
8. Dried foods are **COMPACT** and easy to store.
9. It's **CONVENIENT** to toss dried food in purse, briefcase, lunch-box.
10. **LIGHT WEIGHT** is important to people on the go.
11. Dehydrated foods are **CLEAN**, not sticky or crumbly.
12. Gardeners do **MUCH MORE**: raise bread, crisp crackers, culture yogurt, dry flowers, make craft projects with their Excaliburs!

The Excalibur is even more valuable for **NON-GARDENERS!**

Don't have a garden? Use the Excalibur to capture home-grown freshness & flavor!

Now you can have all the flavor, freshness, and nutrient-rich goodness of home-grown vegetables year 'round...WITHOUT getting anywhere near a garden.

Stock up at harvest time.

Pricey fruits and vegetables are dirt-cheap in season because they're perishable and must be sold when they're ready. Watch for low prices at supermarkets and farm stands — preserve someone else's hard work with your Excalibur!



"A walk in the park" compared to canning!

Here in Vermont, apples are plentiful and inexpensive in the fall. Although I 'put up' apple sauce, canning is labor-intensive. Dehydrating apples, by comparison, is sheer joy. We use dried apples for snacking, baking pies, and cooking. I dry home-grown herbs, too. Dehydrated foods are easy to store in plastic bags and the whole process is a 'walk in the park' compared to canning. I love it!

— Nancy Williams, VT



Don't waste a single "hand-grown" vegetable!

Canning, freezing require big batches so veggies can get over-ripe while you're waiting for a full load. Excalibur dries big OR small loads.

Run all day, every day

The Excalibur is built to professional standards, ready to run all day for months: perfect for harvest season.

No pantry? No problem.

Canning jars take space, freezing requires a big freezer. Excalibur-dried foods take a mere fraction of the storage space. POWDER dried veggies to save more space: a peck of dried tomatoes fit in an 8-oz. jar!

It's always harvest time SOMEWHERE.

We're a global community. Watch for sales on locally-grown fruits and vegetables, but don't miss sales on fruits and vegetables grown half-a-world away. Buy 'em and dry 'em when the price is low!

Do a gardening friend a favor.

You'll be a hero when you accept a bushel or two of green beans from a gardening friend who's up to their ears in produce. Dry and enjoy later.

Don't forget your fruits.

Step right up and ask a fruit-growing neighbor for fruit. Chances are they'll be glad to see them put to good use instead of dropping to the ground.

America's #1 FAVORITE VEGETABLE!



The #1 Most Versatile Raw Food Appliance.

"Excalibur is a product made perfect for the raw food community"

Victoras Kulvinskas.



You may be asking yourself What can I use a Dehydrator For?

Here are some Dehydrator uses, tips, and techniques from Cherie Soria who trains and certifies raw food chefs that come to her Living Light Culinary Arts Institute from all over the world.

Important Concepts when dehydrating Raw foods

Food Temperature vs.

Air Temperature

During the dehydration process the food temperature is 20 to 25 degrees cooler than the air temperature because of evaporation. As moisture evaporates from the foods surface it acts as a cooling process keeping the food temperature below the actual air temperature. The air temperature will generally be higher than what the dial reads.

Proper Dehydration Temperatures

The most frequently quoted and accurate temperature is 118°F (Food Temperature) based on the book "Enzyme Nutrition" by Dr. Edward Howell. Because of the difference in food temperature and air temperature it is safe to dehydrate at dial settings up to 145°F for the first several hours because the food temperature will never exceed 118°F. After the first 2 to 3 hours the temperature should be turned down to a lower setting around 105°F for the remaining time. Following this procedure will dramatically shorten the time it takes to dehydrate raw foods, which will decrease the potential of mold or bacteria from growing on the food. Excalibur's adjustable thermostat with exclusive Hyperwave™ fluctuation is specifically designed to maximize food quality, and drying efficiency while minimizing the drying time. See pg 3 for details.

Enzyme Facts

Enzymes are most susceptible to damage by high heat while they are in a wet state. This is why cooking is so damaging to enzymes. Dehydration however, the process of removing the foods moisture through evaporation, uses far less heat than cooking or baking. As the food becomes drier, the enzymes become more stable, and can withstand temperatures up to 150°F.

Dehydrator tips and techniques

You can use your Excalibur Dehydrator to:

- **Speed up the marinating of vegetables** (when cut properly and placed in a marinade bath, in a covered, glass, container for 1 - 2 hours, it will soften the vegetables and create a cooked texture and appearance, besides intensifying the flavors in the food).
- **Thicken sauces** (placed in an open, glass container for 2 - 3 hours, it will reduce the liquid content, much like "reduction" in traditional cooking).
- **Warm food to above body temperature**, so it is warming rather than cooling to the body, yet it maintains its enzymatic integrity.
- **Slow "bake" sprouted breads**
- **Soften coconut oil gently.**
- **Create (sprouted, seasoned) dehydrated travel snacks** like sunflower seeds, pumpkin seeds, tamari almonds and trail mixes
- **Create crispy crunchy crackers and chips** (also pie crusts, cookies, cakes, brownies, granola bars, and more!)



Fruit
Crepes



Banana Nut
Brittle

Zoom Burger





Here's what some of the Raw Food communities most recognized leaders have to say...



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 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 //

Victoria Boutenko is one of the communities most inspiring educators and travels the country sharing her and her families life changing experiences with raw foods. She is the author of several books including Raw Family, and 12 Steps to Raw Food.

// Me and my family have been eating Raw food now for 10 years. We have 5 Excalibur's of our own and use them every day. They are excellent dehydrators and the best for raw foods. I used them for all my recipes, and recommend them to all of my students. I have known Excalibur's family staff for a long time and they always give outstanding service. //



Excalibur[®]
Food Dehydrator



Questions and Answers

Q: *What makes Excalibur the best-selling dehydrator in the world?*

A: There are 4 major reasons we outsell every other dehydrator: its physical design, its engineering quality, its broad versatility, and its reliable performance.

Q: *What foods can I dry in the Excalibur?*

A: Anything you see dried on the grocery shelf. Virtually all fruits, vegetables, meats, fish, herbs, and some dairy products.

Q: *Can I dry anything besides foods?*

A: Yes. Many customers dry craft projects, decorations, pet treats, and more. We have several dentists who dry plaster molds!

Q: *Who uses Excalibur Dehydrators?*

A: Many gardeners use Excaliburs as do non-gardeners and families with special dietary needs; hunters and fishermen; gourmets; people interested in health and fitness; craftspeople; and seniors.

Q: *I have a small vegetable garden. Do I need an Excalibur?*

A: A good gardener can make even a tiny garden produce far more vegetables than he or she can eat fresh. If your homegrown veggies are going bad, or if you're giving surplus away, you are a prime candidate for an Excalibur.

Q: *How much can I save by drying foods myself?*

A: You can save up to 90% of the cost of buying pre-dried foods by drying foods yourself!

Q: *Does the Excalibur really use just 5¢ of electricity an hour?*

A: The average cost is 5¢ to 7¢ an hour. You can dry a full load of fruits and vegetables for less than 25¢.

Q: *Is drying in the Excalibur less expensive than canning or freezing?*

A: Canning and freezing require big start-up costs (kettles, jars, freezers) AND repeat costs (jars, lids, boxes). The Excalibur is all you'll ever need for a lifetime of dehydrating.

Q: *Is drying better than canning or freezing?*

A: Yes. Canned and frozen foods take a lot of space to store; they're good for only a year; they can go bad - and that's dangerous. Excalibur-dried foods store in tiny spaces; they last indefinitely; tuck in a pocket; and won't spoil

Q: *Are ROUND dehydrators as good as the square Excalibur?*

A: No. They're cheaply made in third-world countries. The quality is poor and performance is poor: heat varies from top-to-bottom so you have to babysit and rotate trays frequently. Drying takes 10 times longer than in the Excalibur. Space is limited because of the "donut hole" in the middle...and those are just the beginning of the problems. See p. 12 for the whole story.

Q: *Well then, what makes Excalibur uniquely different and better?*

A: The square Excalibur is the only homeowner dehydrator that has the patented **Parallexx®** Horizontal Airflow Drying System which we invented for our large, \$15,000 commercial machines.



This system gives you 6 ESSENTIAL features for best performance. See p. 13 for details.

Q: *Why would I want to run the Excalibur 24-hours a day?*

A: When the harvest is in, you'll be glad you can safely run it all day while you're at work and all night while you're asleep. The Excalibur is designed to run all day, everyday thanks to our exclusive

Triple-Safety Circuitry™

— your dehydrator has three heat sensors that will shut down the

machine in case of a electrical failure. This lets you dry big volume with maximum flavor and nutrition... AND perfect peace of mind.

Q: *Is the Adjustable Thermostat important?*

A: It's very important. Different foods dry best at different temperatures: Herbs need 95°; yogurt needs 115°; veggies need 125°; jerky needs 155°. ONLY Excalibur's thermostat has our exclusive Hyperwave™ fluctuation feature that gives you best flavor, fastest drying, highest nutrition, and overall versatility.

Q: *Should I get an Excalibur with a timer?*

A: For the few extra dollars it costs, we highly recommend you get a model that's equipped with a timer. You'll be able to sleep or leave the house while your machine is running, knowing it'll shut itself off.

Q: *How long have you been in business??*

A: Excalibur has been going strong for 38 years and we have hundreds of thousands of customers all over the world.





What Do Owners Think Of Their Excalibur Dehydrators?



Owners' actual letters and comments tell their stories best...

"As a working mother..."

As a working mother, I make apple rings, yogurt rolls, or fruit rolls for my kids. The Excalibur makes wonderful, healthy snacks that taste better than anything you've ever gotten from the store. A lot of things from the store have preservatives but when I make them myself, I know what I'm adding. I think healthy snacks and a healthy diet helps kids do well.

— Bonnie Thompson, Rancho Cordova, CA



Success her first time out. "I did my homework."

I got my 9-tray Excalibur Dehydrator with timer last week. I went to the farmer's market and loaded up on organic heirloom tomatoes, local peaches, apples, and more. I used a citric acid bath and your recipe for a honey dip for pineapple, peppers, and bananas. In 2 days, I easily dried 20 cubic feet of produce, made fruit leathers, and more. Everything turned out perfectly.

I did my homework before buying. I'm glad I spent a little more because I definitely feel I have lasting value for my dollar. The machine and bonus gifts you sent were as advertised. Thanks for a satisfying "drying experience."

— Wendy Liberko, CA

Nutrition & Food Science Department Head says...

"We recommend the Excalibur."

With the right equipment, it's easy to dry a wide variety of fruits, vegetables, and meats at home. Dehydrators should have adjustable thermostats so you can regulate temperature. They should have fans to move the hot air. They should have good materials and workmanship. We recommend the Excalibur because it has all these features. If you want to dry a wide variety of foods successfully, the Excalibur is a good choice.



— Dr. George York
Head of Nutrition & Food Science
University of California, Davis CA

"I have a day care school..."

I love my Excalibur and recommend it to all my friends. I have a day care school and make all the children's treats with my Excalibur. Dried Yogurt Taffy is always a hit and so easy to make the children can do it.

— Julie Klaus, Marion, OH

"I have diabetes."

I have diabetes. I can't go out and eat candy bars but I still like a treat now and then. Dehydrated fruits like apples, bananas, and pineapples are very sweet yet they're all natural sugars and I can eat them. They're healthy, they taste very rich and are a wonderful treat.



— John Reynolds, Davis, CA

"The Excalibur Cleans Easily."

— No way to clean her old dehydrator.

We got out our old dehydrator to dry some meat and I thought it smelled funny. We pried off the bottom and found mold and other things that were impossible to clean unless we ruined the whole machine by prying it apart. That's when we started looking for another dehydrator.

The Excalibur cleans easily. The removable trays are dishwasher safe and drips wipe off the dehydrator's bottom. Because the heating element and fan are at the back, no drips fall on them.

I would highly recommend the Excalibur Dehydrator over any of the heat-and-fan-on-the-bottom models. We think our Excalibur will last a lifetime and never need replacing due to this one design factor.

— Barbara, WI

Drying is the Classic & Best Way to Preserve Meats!



Fisherman & Hunters: SAVE money by making your own Jerky

Some commercial "meat sticks" are made with byproducts including BEEF LIPS! Make your own jerky from 100% pure, wholesome, top-grade beef, pork, chicken, turkey, etc.

Commercial jerky costs \$6 for a 3-oz. pack — that's \$32 per lb.! Buy prime-quality pot roast for \$1.69 per lb. and enjoy all the jerky you can eat for far less money.

Jerky is a **POCKETFUL OF PROTEIN!**

1. **CUT** any meat into 3/16" thick strips.
2. **SEASON** with dry spices, soy sauce, any marinade. Refrigerate 2-4 hrs.
3. **DRY** at 155° for 4 - 6 hours. Enjoy!



Jerky Marinade



Fresh-made jerky is **DELICIOUS** and high in protein. Slice meat into 3/16" strips and place in a casserole dish. Cover with soy sauce. Try other marinades like Worcestershire, teriyaki, barbecue sauce, beer, or wine. Accent with lemon pepper, specialty salts, chopped onion or garlic, and Excalibur vegetable powders. Cover, refrigerate for 2 - 4 hrs., dry at 155° for 4 - 6 hrs.

Make the very most of wild game or London broil.

Great for those who "hunt" in the supermarket aisles...

If all your hunting is done in the supermarket aisles, the Excalibur makes excellent sense. Buy meats in bulk. Buy less-expensive cuts. Turn all kinds of meats into delicious, tender, high-protein jerky that stores indefinitely.

"What do I do with 400 lbs. of salmon?"

The hunt's over — what are you going to do with all that wild game? Dehydrate all kinds of fish and game in your Excalibur. Our unique Parallexx® Drying System, adjustable thermostat, timer, and heavy-duty polycarbonate construction make it easy to achieve optimum flavor, texture, and drying speed.



"Why can't I just make jerky in my kitchen oven?"

Ovens are for cooking, not drying. Here's why...

- You'll spend far more money heating a big oven than you will running the Excalibur.
- You'll waste time because your home oven has only 1 or 2 shelves to place jerky on. The Excalibur has up to 9 shelves.
- Surprisingly, kitchen ranges don't heat all that evenly — you'll have to constantly flip and rotate your load of jerky.
- Drips and spills are an incredible hassle to clean from a kitchen range. The Excalibur cleans with a damp sponge.
- You'll overheat the kitchen, wasting energy.
- You'll irritate the cook and end up in the dog house.

No more jerky in the oven: A happy wife means a happy husband!

"I used to make Jerky in the oven, until my wife brought home an Excalibur. Amazing! Its easier, dries faster, makes better jerky, and best of all, my wife is happier."

— Jeremy Gertsch, MT



Wild Goose

Buffalo

Salmon

Chicken

Elk

Deer

Beef

What leading professionals have to say about Excalibur's NSF Commercial Dehydrators



"You Can't Keep a Great Technology Like This Secret For Long"

As management of a grocery chain it is very hard to be innovative. We are rewarded by a bonus structure in our company that promotes proactive problem solving. I had been in the fruit and vegetable department for eight years before I had the thought of "Waste Not, Want Not". I contacted Excalibur to look into Drying wasted fruit and vegetables. We were wasting hundreds of pounds of produce. Excalibur sent me a "Preserve it Naturally" book and what I had to do from there was clear. The solution was indeed drying.

It has been about a year now that we have been selling dried fruits that would have gone to waste as well as soup packs for backpackers. We started with an Excalibur One Zone NSF model and within two weeks the guys in the meat department were using our machine to dry meat that was going to waste. They now have their own Excalibur Two Zone NSF machine and they have multiple flavors of beef jerky they sell on a daily basis. I guess you can't keep a great technology like this secret for long. Thanks Excalibur for the awakening thought and the design help with our work space.

-- Tim Parsons, Orange California



"The Most Innovative Drying Machine on the Market"

Hello to all from West Texas! I started making jerky about 4 years ago in my kitchen just for family and friends, I was told by everyone it was "the best they had ever tasted" and I needed to sell this stuff. Well, one day I ventured out and started cooking full time with just myself as the butcher and the cook in a small 3 room converted butcher shop. The demands were so overwhelming for my jerky, that we are, now, in our own kitchens and cutting rooms, making our own home style jerky, and it may just be the "Best in the West". We use only choice lean beef, cut and trimmed by hand, marinated under a vacuum with our own mix of spices, then dehydrated to perfection. When we first started we used the Excalibur One Zone units and now have expanded to the point that we are using 10 of the Dual Zone units under the supervision of the FDA. We have been an end user working closely with the R & D Team at Excalibur to design what I feel to be the most innovative drying machine on the market, don't believe me-- taste the product these machines make for yourself"

-- Billy Stewart, Owner, BS Brand Beef Jerky, Midland, Texas, www.bsjerkey.com





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 purchase by completing the warranty registration online or mailing to Excalibur, the product warranty registration sheet delivered with the product.

Factory-Direct Exclusive: 10 Year Extended Warranty- Home Units

This warranty is available on Food Dehydrators purchased directly from EXCALIBUR. We warrant 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.

Excalibur is an Essential Emergency Preparedness Tool for Your Family

Are You Prepared?

What if there was a natural disaster in your town, are you prepared? What if your food or water supply was contaminated or if you could not get to the store for days or even weeks? With all the floods, tornadoes, tsunamis and earthquakes occurring in greater frequency all over the world, it is important that you have the essentials for you and your family.

With the Excalibur Food Dehydrator you can make ready to eat meals and dehydrated essentials that every family should have in an emergency. It just makes good sense to have a supply of stored foods at home that you can grab in an emergency and take with you if needed.

Advantage of Dehydrated Foods for Emergency Preparedness

1. Dehydrated food weighs less than canned or wet packaged meals – and is easy to carry if you need to leave in a hurry. Imagine trying to load up your car with cans in an emergency? Dehydrated food is much easier to take with you and can be packaged in ready to go pails for emergencies.

2. Taste - you can dehydrate your favorite meals like spaghetti, chili, stew, or make your own soup mixes. By preparing the meals yourself, you will know exactly what is in your foods, no preservatives, additives or dyes.

3. No Water Needed - You can re-hydrate with water or eat dried if water is scarce.

4. Less Expensive - Save money by drying and packaging your own emergency preparedness essentials, you will save a ton and dry what your family likes most. The Excalibur Dehydrator will pay for itself after a few uses.

5. Shelf life- most dehydrated food will last 7 to 10 years if packaged properly.



Emergency Minestrone Soup

Here is a hearty Soup you can survive on if needed and it tastes great! You can add any dried veggies to water along with bouillon cubes to create an Emergency Soup. Pick up bulk veggies from the farmers market or when they are on sale and dry them. You will save a ton and have healthy option in an emergency situation.

Ingredients:

- 1 Cup dried navy beans (for protein)
- ¾ Cup dried celery
- 1 Cup dried tomatoes
- ½ Cup dried turnips
- 2 Tbl dried parsley
- 1 tsp. dried Basil
- 2 Tbl dried garlic
- 1 Cup dried cabbage
- ½ Cup dried peeled zucchini
- ½ Cup shell macaroni (optional)

Preparation: Bring beans to a boil in 4 cups water; let stand for 1 hour. Reconstitute celery, tomatoes, and turnips for 30 minutes. Add parsley, basil, garlic and 6 cups of water. Bring to a boil and simmer for 1 hour. Stir in cabbage and zucchini. Add macaroni and cook for 15 minutes. Serve 4-6. If you do not have a way to heat your water- just let the ingredients re-constitute (soak) in 8 cups of water for about an hour.

Excalibur

A DIVISION OF THE LEGACY COMPANIES



www.excaliburdehydrator.com

3355 Enterprise Ave Suite #160, Fort Lauderdale, FL 33331, Tel: 954.202.7419, Fax: 954.202.7337