

Welcome to the wonderful world of dehydration!

Where the possibilities are limited only by imagination! You can dry almost everything including fruit, vegetables, herbs & spices, meat, fish – even flowers!

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

The ultimate in home food drying

Due to its huge drying capacity of up to 30 trays, powerful 1000W element & manual temperature control (variable from 30°C to 70°C) – with the **Ultra FD1000**, the possibilities are almost limitless!

Designed specifically for bulk preserving, this semi-commercial dehydrator is second to none. The **Ultra FD1000** is perfect for customers with a backyard vegie patch or orchard, access to large amounts of produce or for those looking to dry commercially.

The **Ultra FD1000** comes complete with:

- 5 trays, 1 solid sheet & 1 mesh sheet (Tray diameter 390mm)
- Detailed recipe & instruction book
- Manual temperature control (variable from 30°C to 70°C)
- Powerful 1000W element
- 2-year warranty

Order Code: D00

Dehydrate fruit & veg with ease

The **Classic Everyday** comes with a preset temperature of 55°C average and is capable of drying up to 10 trays overnight, so there's always something tasty for the lunchbox or morning tea.

The fixed temperature of the **Classic Everyday** is great for making rollups & snacks from fruit & vegetables, however if your customer is also interested in drying meat, herbs or flowers, direct their attention to the **Snackmaker** or **Ultra FD1000** due to the variable temperature feature.

The **Classic Everyday** comes complete with:

- 4 trays, 1 solid sheet & 1 mesh sheet (Tray diameter 320mm)
- Detailed recipe & instruction book
- Preset temperature (55°C average)
- Powerful 500W element
- 12-month warranty

Order Code: D10

The perfect all-rounder

The **Snackmaker** is a great way for your customers to get into dehydrating as it offers three choices of temperature & a drying capacity of 15 trays at an affordable price. What's more, like the **Ultra FD1000**, the **Snackmaker** can dry herbs, flowers, fish & meat as well as fruit & vegetables.

This is the important difference between the **Snackmaker** & the **Classic Everyday**. Because of its fixed temperature, the drying ability is limited to fruit & vegetables with the **Classic Everyday**.

The **Snackmaker** comes complete with:

- 5 trays, 1 solid sheet & 1 mesh sheet (Tray diameter 320mm)
- Detailed recipe & instruction book
- Three temperature settings (Low 35°C, Med 50°C, High 60°C)
- Powerful 500W element
- 2-year warranty



Order Code: D09

It's so easy – simply slice, set & forget!

To dehydrate anything, all your customers need to do is simply slice their produce, set it on the trays & forget about it for the next 8-12 hours! Because of the high-level safety features, they can even leave it on overnight and then wake up to a dehydrator full of dried goodness, ready to be enjoyed!

Get more out of your dehydrator

Each of the dehydrators in the **Ezidri** range has their own set of accessories available. Extra trays expand the drying capacity – **Ultra FD1000** up to 30, **Snackmaker** up to 15 & **Classic Everyday** up to 10. **Spacer rings** provide height to dry larger items – bunches of herbs, flowers or larger fruit halves.

Solid sheets are used for making fruit roll-ups, or drying purees, meals or soups. When drying small produce such as peas or herbs, or sticky produce such as tomatoes or bananas, **mesh sheets** are the solution. Both **solid & mesh sheets** are placed directly on the trays and peel off easily.

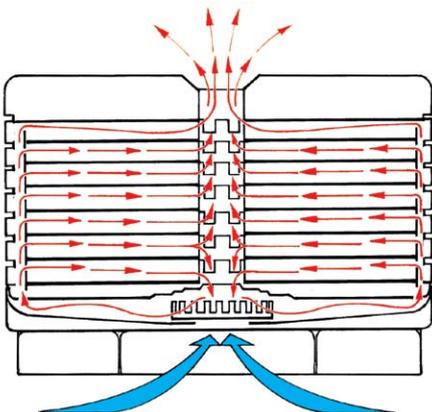
See back page for Order Codes.



Fastest & most efficient driers on the market

The enhanced airflow patterns of **Ezidri** provides rapid even drying that's cost-effective. The system uses a high speed fan in its base to push fresh air warmed by an element across the trays and then out through the top of the circular unit.

This means no rotating of trays – just set & forget! What's more, there's no recirculation of air & no mixing of flavours so different types of food can be dried at one time. Food is quickly sealed, and then moisture is slowly removed. This means there's no need for any preservatives and your customer is left with maximum nutrients!



The Amazing Apple Peeler Corer Slicer!

This ingenious device has taken Australia by storm! It peels, cores & slices in one easy action turning each apple into a coil or an 'apple slinky'!

Kids love the '**Apple Slinky Machine**' because it makes eating fruit fun! What's more it's the perfect accessory for every dehydrator. Each apple ring is cut into 5mm pieces – the ideal thickness for drying.

It's fitted with a sturdy suction base to prevent movement & ensure safety, and pulls apart easily for cleaning.

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 & energy and is not just the perfect accessory for every dehydrator, but a great addition to every kitchen!



Order Code: D18

For more information contact your local Hillmark representative
Or Freecall 1800 671 109 www.hillmark.com.au

