

PRODUCT SPECIFICATION

DALLE SS-10F

10-tray digital food dehydrator | 5 kg wet capacity

FOOD
DEHYDRATION



SS-10F ten-tray dehydrator

PERFORMANCE SPECIFICATIONS

Rated drying capacity	5 kg wet weight
Rated voltage	220-240 V / 50 Hz
Rated power	800 W
Temperature range	30-85°C
Timer range	0-24 hours
Noise level	50-55 dB
Control type	Digital control
Preset programs	6 built-in programs

PHYSICAL DETAILS

Product size	345 x 395 x 410 mm
Number of trays	10
Tray size	300 x 280 mm
Rack gaps	30 mm

KEY FEATURES

- Ten SUS304 food-grade stainless steel mesh trays
- Internal fan circulates hot air for efficient, even drying
- Digital temperature and time controls for straightforward setup
- Six built-in programs for common food categories
- Large full-front glass window for clear process observation
- Stable drying temperature with reduced fluctuation
- Higher-capacity cabinet in a compact benchtop format
- Suitable for fruit, vegetables, jerky, herbs and pet snacks

APPLICATION

The SS-10F uses controlled low-temperature hot-air circulation to gradually remove moisture from food. Its ten-tray format and adjustable 30-85°C range support larger-batch drying of fruit, vegetables, herbs, meat jerky, fruit leather and pet snacks while helping extend ingredient shelf life.

Sources: Sous Vide Australia, SS-10F Dehydrator listing; Dalle manufacturer product information. Australian-market specifications shown as available in September 2026. Confirm final supply requirements before installation. Specifications may change without notice.