

## **The Best Dehydrator to Buy**

**By Joseph Parish**

Have you ever thought about what the best type of dehydrator to invest your hard earned prepper money in is? The prime dehydrator used by the majority of serious preppers would undoubtedly be the Excalibur. However, they are not the only game in town as there are many other fine machines on the market today.

Cabala's carries a dehydrator model number 80 L which is a fair competitor. This particular machine is considerably heavier than the popular Excalibur but also provides the user with additional space to dry more food. My wife and I dehydrate so much food when the season is in that we can and as a result we had to purchase an additional Excalibur to handle the overload. Although this machine might be a bit larger than the Excalibur the same issues could readily be encountered where you could run out of space.

This model is a commercial type dehydrator with 28 sq. ft of drying space, it has a built in light so you can see what is happening to your food without the need to open the door, less heat is generated as this unit is fully insulated, and the digital thermostat/timer ensures proper drying time and temperatures. As an added feature the 80 L has a built-in drain reservoir. Not bad for a few hundred dollars.

In the event you think you need something larger the big brother to this unit is the 160-liter unit that boasts 56 sq. ft of extra space. These dehydrators assure you that they can handle just about any of your dehydrator needs in the least amount of time. With its full 1,600 watts of power you are guaranteed that your demands for dehydrating are properly met. Several owners claim they have had their machines anywhere from 5 to 15 years and never experienced a single problem so that speaks well of its quality.

One of the disadvantages that I see with the Cabala's dehydrator is that it can only go as low as 110 degrees F. Since the wattage of this unit is considerably more than most dehydrators you will likely use more electricity

As mentioned above my wife and I have two Excalibur machines and enjoy them immensely. Our first Excalibur was purchased over five years ago while the second machine is a little over two and a half years old. Both of our units are nine tray machines and appear to have more square inches of drying space than most other dehydrators. The doors lift up and come off allowing you to view the trays and the progress of the food. In addition, there is never any need to worry or become concerned about damage to the hinges since there are none.

The 9 tray Excalibur has a similar temperature range as most machines starting at 95 degrees and progressing up to 165. Of note here is that in all my days of dehydrating I have never had to go lower than the 95 degrees in order to dehydrate any foods. We have found that even if we use both dehydrators at the same time the electricity used is extremely minimal.

We love using our current Excalibur and the newer versions are even more exciting with their stainless-steel bodies and clear front windows which allow you to see your food being dehydrated. I can personally assure you that any version of the Excalibur is a wonderful dehydrator to use for any of your drying tasks. Our machines have never given us a problem and perform as well now as they did when they were first purchased. I am sure that we can look for years of further use out of these dehydrators.

We have provided you with but only two machines to consider but keep in mind there are a host of fine dehydrator on the market today. When considering your purchase read all you can on each machine and make certain that it will meet your needs prior to buying one. I leave you with these last words that you should purchase the best quality machine that you can afford. Good luck and enjoy your dehydrating experience.