



DIGITAL
CONTROL



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The Advanced Digitally Controlled 9-Tray Rawfood Dehydrator

with
TST
Two-Stage Sequential
Temperature-Timer



The smart appliance you need to add convenience and health to your kitchen.

Now with the innovative Two-Stage Sequential Temperature-Timer (TST), the enhanced Sedona® Combo adds even more convenience to your kitchen by making it easier to preserve your nutrition-packed, whole living foods, naturally. The TST feature works in two modes to kickstart the dehydration process so that you will spend less time and effort to create your favorite nutrition-packed raw recipes. Just set the Sedona® to the Two-Stage Sequential Temperature-Timer and watch it run in "Fast" mode of up to 155°F for the first few hours, then automatically switch down to "Raw" mode of 118°F or less for the remaining dehydration time. With this revolutionary Two-Stage Sequential Temperature-Timer, the Sedona® Combo gives you the power to create healthier alternatives for all to enjoy, at the touch of a button.



COMBO Sedona RAWFOOD DEHYDRATOR

The **Sedona® Combo Rawfood Dehydrator** offers outstanding features like the dual fan technology that provides quiet operation, energy efficiency, and well-balanced distribution of airflow throughout the nine BPA-free trays. The digital thermostat and timer ensure that the temperature never rises above the setting and the transparent glass door displays the dehydrated food for further monitoring.

The new upgraded features of the Sedona® Combo include, the Two-Stage Sequential Temperature-Timer (TST), a strengthened door and stainless steel handle, internal LED lights, and a debris mat for easy clean up. The display panel is now detachable with the Sedona® Combo for easier shipping and faster service when you are in need of repairs. The Sedona® line of dehydrators offer unsurpassed performance, exhibiting the latest digital dehydrating technology and with a compact design.



Features

- Computerized All-Digital Control/Display
- Two-Stage Sequential Temperature-Timer (TST)
- Dual Fan Technology
- Energy Efficient
- Glass Window
- Internal LED Lights
- BPA-Free body and trays
- Debris Mat for easy clean up
- Chamber Divider Tray
- Quiet Operation

Two-Stage Sequential Temperature-Timer (TST)

With the Two-Stage Sequential Temperature-Timer (TST), the Sedona® Combo can be set in "Fast" mode for the first few hours, running at up to 155°F, then switch to "Raw" mode for the remaining time, where the setting will drop down to a lower temperature. This mode is beneficial for foods that have a higher water content and need to start at a higher heat to prevent fermentation. The TST also reduces dehydration time without overheating your food. The Fast & Raw modes can also work separately, so you have the freedom to choose just the "Fast" or "Raw" mode for each unique recipe.

Dual Fan Technology

The Sedona® offers a total of 600 watts using two independent 300 watt fans, two heating coils, and two heat sensors, that are controlled digitally to operate independently or simultaneously. This gives you the option to dehydrate up to nine trays all at once, or just use half the drying space and half the electricity for smaller batches of your favorite recipes.



Set Temperature vs. Food Temperature



Drying Sheets Available in 3 Types



Sedona PP Drying Sheets
BPA-Free and PTFE Free.
Color: Clear White



Sedona Non-Stick Drying Sheets
BPA-free and has a non-stick coating for sticky foods.
Color: Tan



Sedona Silicone Drying Sheets
Non-stick, BPA-free, and PTFE-free.
Color: Milky White