

# Beef Jerky Food Dehydrators

There are a multitude of beef jerky food dehydrators on the market. You can select from small three or four round tray, air up from the bottom, type dehydrators to the larger square or rectangle style with back to front heated air circulation. Both will do the job. Well, just doing the job is not sometimes enough. Round units are not conducive to jerky for lack of good spacing of the product. Yes you can use a round one and get the most excellent jerky. However, if I am going to invest the time to make jerky or anything else, then I want the maximum result. Square or rectangle food dehydrator trays increase the productivity of the unit itself. The meat can be placed evenly on the tray. Drying is also more effective. There are three or four units that I believe meet the standards to do jerky drying with efficiency and turn out an excellent product. These are in random order.

**The Good4U Food Dehydrator:** This dehydrator is a little new twist to old designs. The unit is door-less. The manufacture took a different approach to the unit, very clean and very inventive. For ten shelves and horizontal drying this is a good value. It can be found on the internet for around \$ 170.

**The Excalibur 2900 Food Dehydrator:** This is the grand daddy of the food dehydrator industry. Well built with ease of use. This will dry all day and dry all night. A great addition to any kitchen. Can be found on the internet for \$ 190.

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**The Weston Products 10-tray stainless steel dehydrator:** This, by far, is some serious piece of commercial grade equipment. While it is the highest cost at approximately \$ 250. This is the Cadillac and Caterpillar combined. If you want to do multiple different tasks with one machine then consider this one. It lets you perform bread dough rising for proofing. Remove the shelves and use it to dry arts and crafts. Dry your own artisan pasta. This is a great choice if you are willing to go the extra expense.

**Lequip Food Dehydrator:** This unit is the least costly of the four, but do not underestimate the abilities of this machine. The FilterPro will supply endless clean heated air to create an excellent result your family will enjoy. Design is easy to clean up and a 24 hour timer shutoff is standard. The unit can be increased to 20 trays if so desired. This will give you a maximum of 24 feet of drying surface. The FilterPro is on the internet right now for around \$ 140.

Please remember when comparing the machines, keep in mind your needs now and in the future. Most of the folks we talk with will comment they should have gone with the larger machine. Once you use one and reap the benefits it will be in almost constant use. Eat right and eat well.

Mary Dahlberg

Mary Dahlberg has been active with food preparation her whole life. Her mother had a step stool for Mary to be right by her

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side in the kitchen learning good techniques early on. Her delight to please the palettes of others took Mary into healthcare management of food and nutrition services for over 20 years. Mary and her husband now own Food Tools Plus, an e-commerce site to offer quality food preparation equipment. They carry a range of Home Food Dehydrators to fit the need of anyone.

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