

Near Infrared Dehydrator (IR D5)

VS

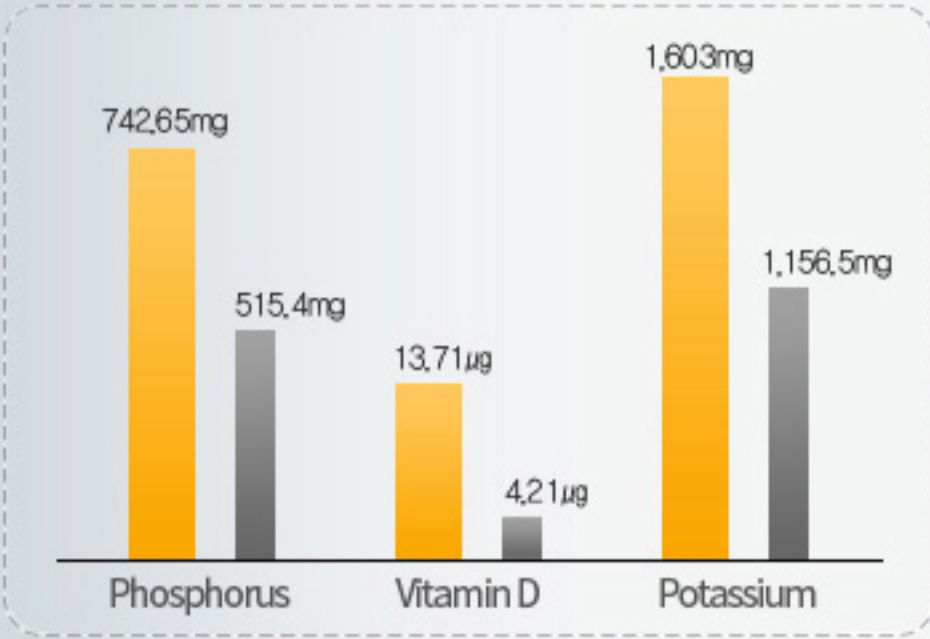
Standard Dehydrator

Nutrition Comparison Test

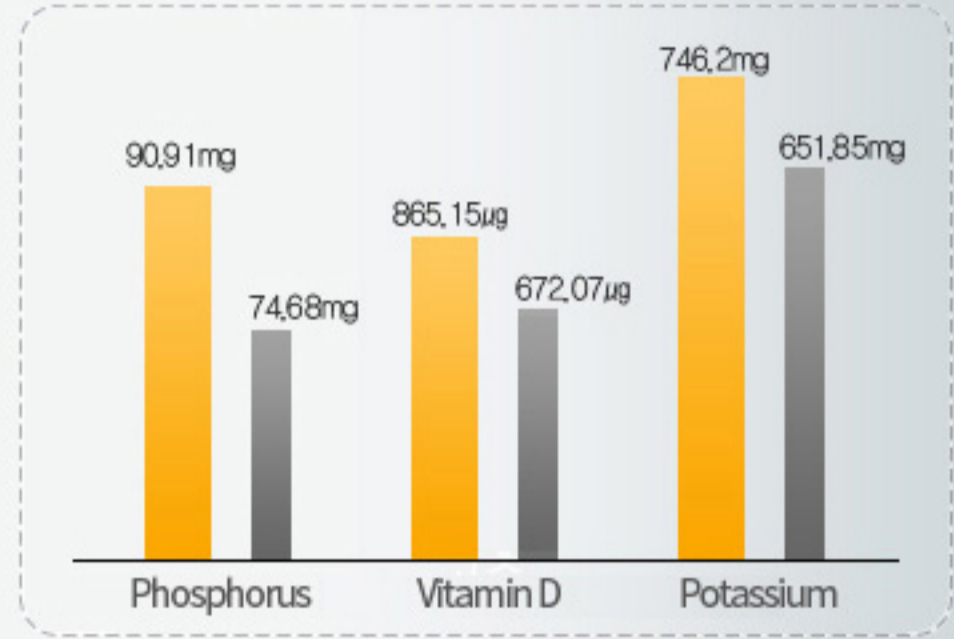
All ingredients are equally 300g
 The results are outputs of each product
 Results may vary depending on the provided ingredients
 Analyzed by Suwon Women's University Food Analysis Research Center

IR D5

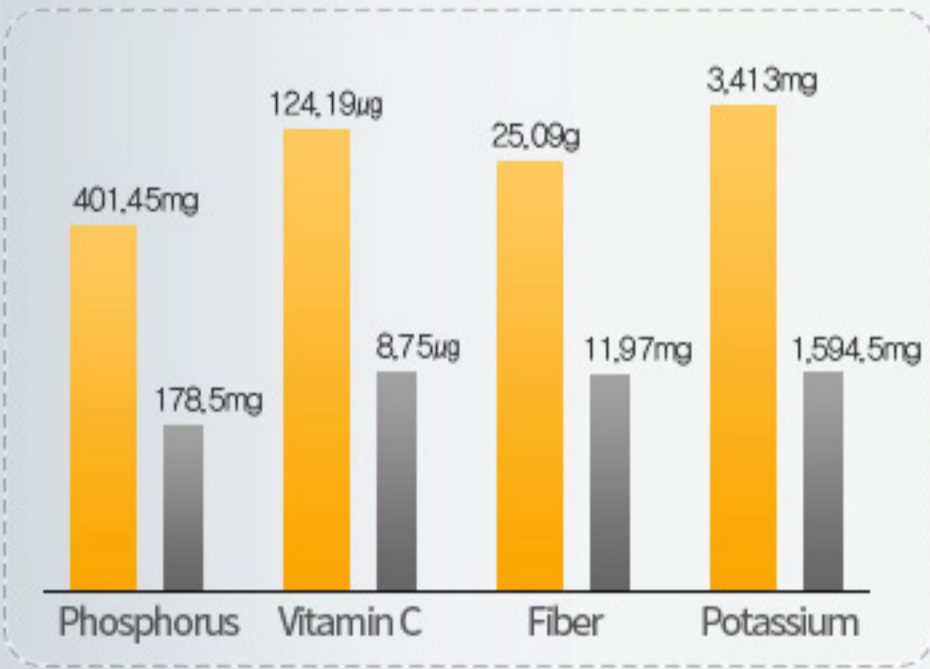
Standard Dehydrator



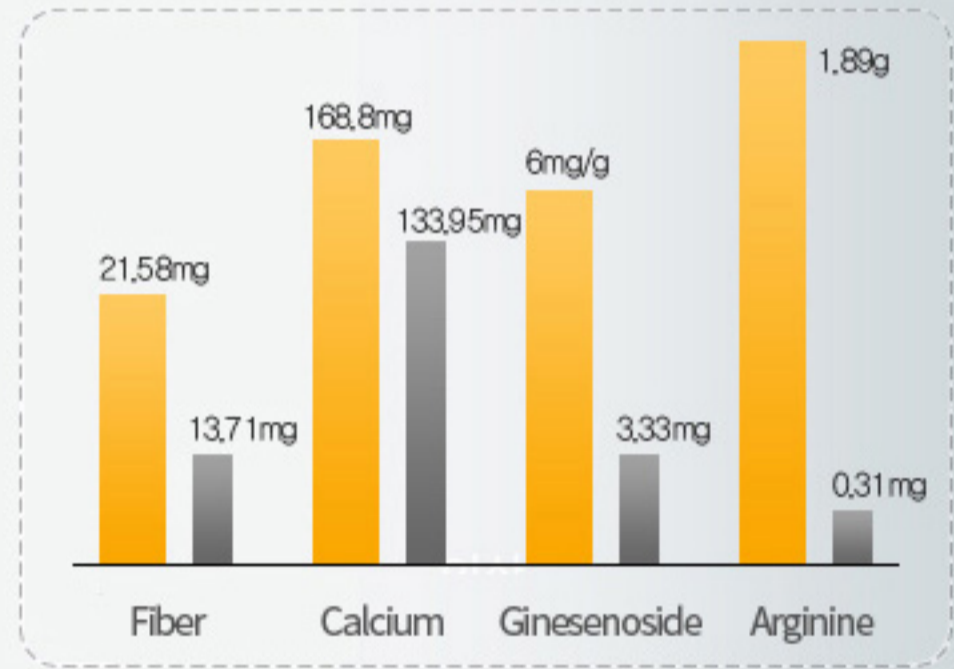
Mushroom



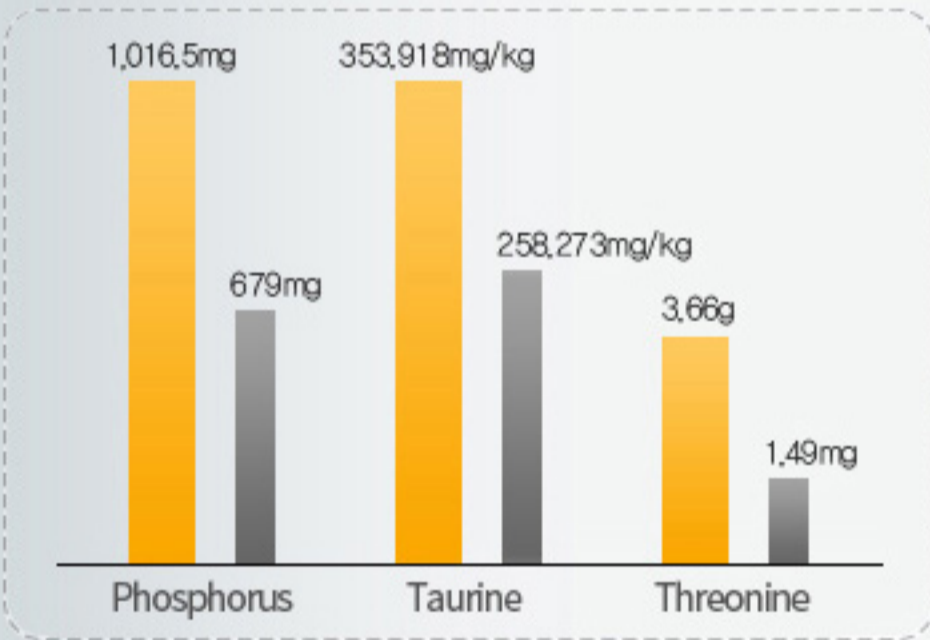
Hot Pepper



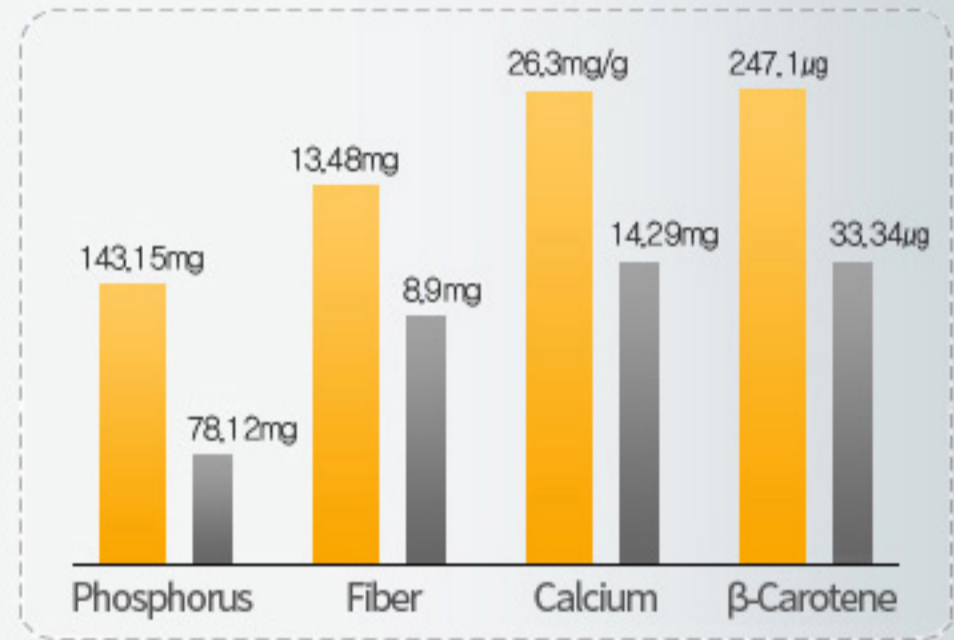
Shiitake



Ginseng

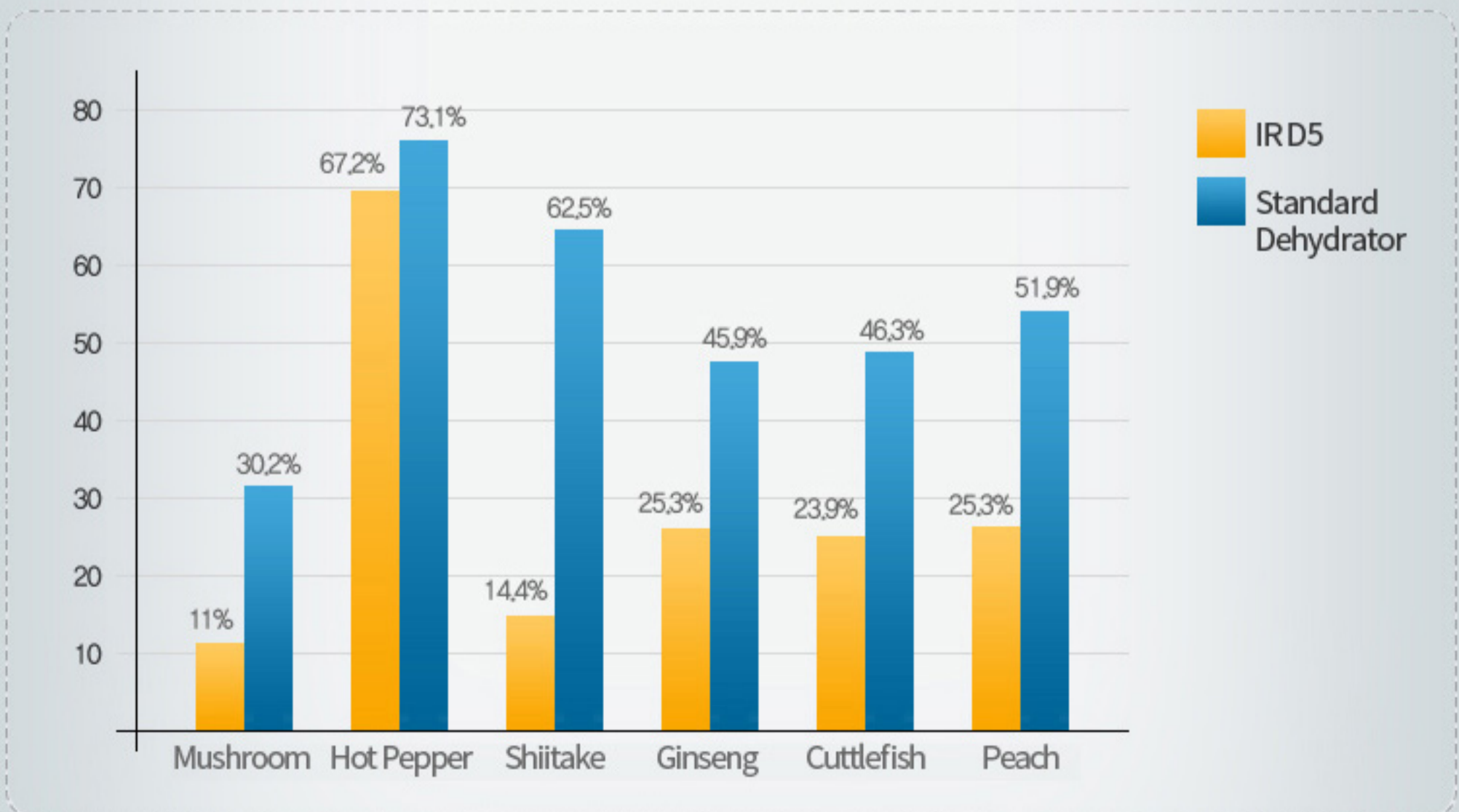


Cuttlefish



Peach

Humidity Comparison



By utilizing next generation infrared technology, the IR D5 is the healthiest way to dehydrate. University studies have proven that the IR D5 yields higher nutrient content in dehydrated foods than standard dehydrators. By drying from the inside out, decomposition is prevented and freshness is ensured, yielding fresh nutrient rich food.