

Here is some of the equipment we sell for those looking to increase their raw intake.

If you don't live in the area and are interested in purchasing one of these products please contact me at keworganics@optusnet.com.au with your contact details. I'll then contact you to arrange payment (bank transfer, credit card or PayPal). Postage will be \$20 (Australia only)

Tools for a raw lifestyle

Vitamix TNC 5200 comes in Red, Black and White

Vitamix® machine includes:

- Patented Spill-Proof Vented Lid
- Co Polyester 2 Litre Wet Container
- Hammermill Stainless Steel Blades
- Variable Speed Motor (220-240 Volts)
- Heavy-Duty Wear-Resistant Base
- Unique Tamper Tool for Extreme Processing Power.

\$1035

Also Included in this Package:

- Whole Food Recipes Easel Cook Book
- Getting Started Cook Book
- Instructional DVD
- Cooking Class DVD
- 7 Year Warranty

This is the best of the best.

\$230

You can also add on

32oz / 0.9l Dry Blade Container with Lid

Great accessory for efficiently grinding whole grains, rice, beans and kneading oven-ready bread dough. Also Included in this Package: Whole Grains Cookbook



The only other blender/vitamizer that we stock is the

Power Mill Blender

Not as powerful or as versatile as the Vitamix, the Powermill will still will make smoothies, purees, whole fruit and vegetable juices, grind beans, make soups, crush ice and much more.

- Ice cream - Pour in ice, frozen fruit, yoghurt and turn the dial for almost instant ice sorbets.
- Nut butters - Pour in your selection of nuts to make a quick butter, preservative and sugar free.
- Simmer - Gravies and sauces in the container without the need to constantly stir, or remove lumps.
- Puree - Great for making baby food from cooked vegetables
- Crush ice - Crush a container of ice in a few seconds
- Shred - Freshly grate cheese
- Whip - Eggs and egg whites



\$635

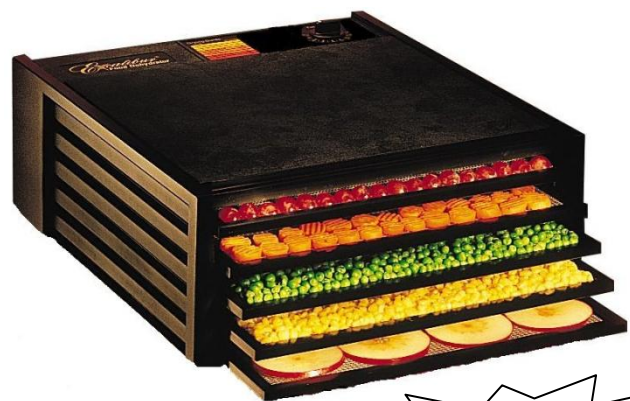
Next up is the best food dehydrator in the world:

The Excalibur

This Food Dehydrator Retains Living Enzymes



9 Tray \$485

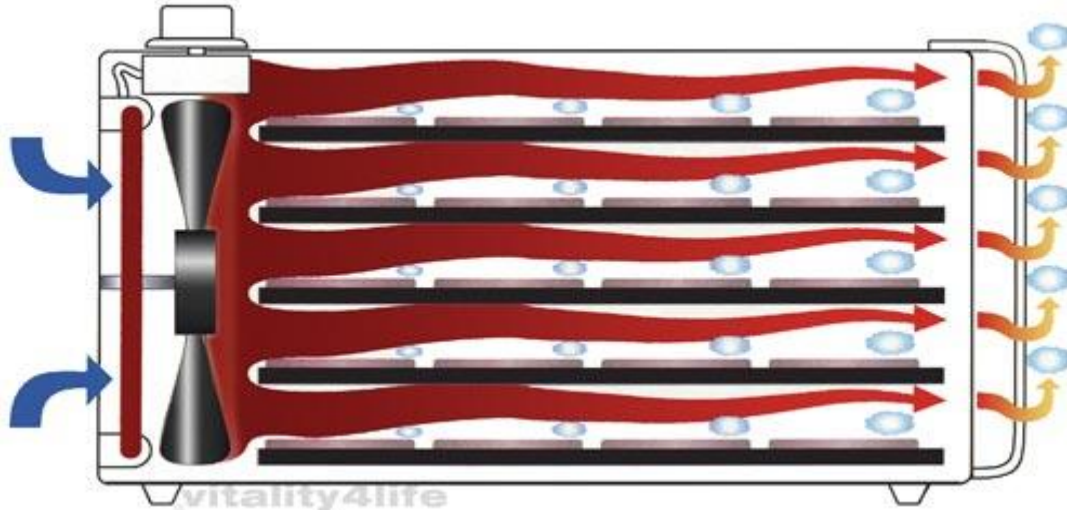


5 Tray \$385

The Excalibur dehydrator is reputed to be the best dehydrator for preserving the nutrient & enzyme levels of living foods. The best technique for retaining the enzymes is to set the

Excalibur on 40°C setting throughout the entire cycle. That way the food temp will never go above 48°C even after it is dry.

Dehydration is the Healthiest, Easiest, Most Economical Way to Preserve Foods!
The Excalibur has a Unique Drying System



The Excalibur dehydrators feature the Parallexx™ Drying System for even drying.

- Horizontal airflow provides even drying, eliminating tray re-stacking.
- Drying is fast and heat is not lost as the dehydrator doesn't need to be taken apart to change the tray sequence.
- This temperature controlled, fan forced, horizontal drying system is mounted in the rear of the unit. Cool air is drawn in the back, heated and distributed evenly across each tray, pushing moisture out of the front of the machine.

The Excalibur is suitable for fruits, vegetables, fish & meats, herbs & flowers and more.

Make soups, sprouted seed crackers, stews, beef jerky, fruit rolls, yogurt, dry flower bouquets, dough & clay art.

Dry large or small items, liquids or solids. It's the perfect choice for those interested in gardening, hunting, fishing, outdoor sports, camping & trekking, crafts, health, nutrition, special dietary needs, raw & living foods, sustainable living and more.

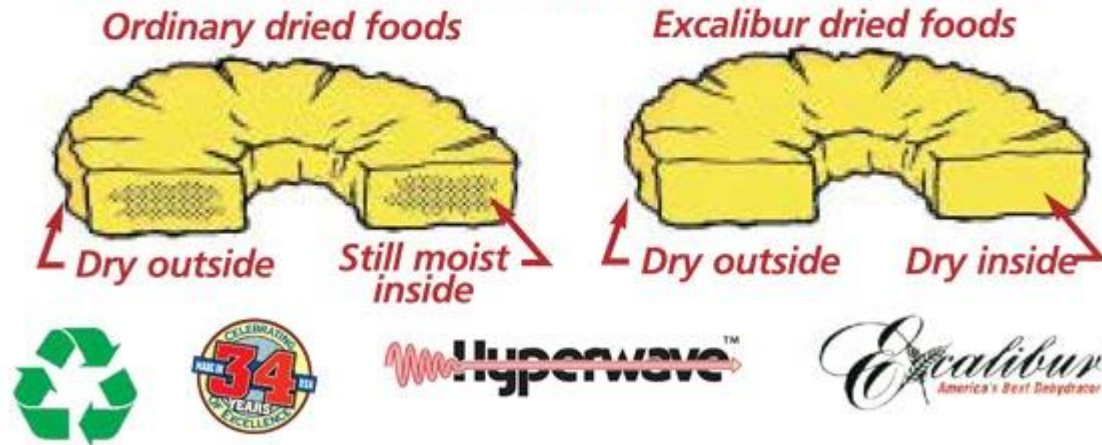
The Excalibur is the ONLY dehydrator that dries foods enough to be powdered!

We're concerned about preservatives and pesticides in canned foods and fresh vegetables. We raise a lot of things in our own garden and dry them in my Excalibur. We don't use pesticides so we don't have to worry about it. I want to live a long time so I try to eat nutritious foods. It's easier if they're dried. —

Carol Gilwater, North Highlands, CA

The Excalibur Dehydrator has Exceptional Performance

**Any dehydrator will dry food.
Excalibur dries BETTER, FASTER & SAFER thanks to our
HYPERWAVE™ FLUCTUATION TECHNOLOGY!**



Excalibur dries BETTER, FASTER & SAFER thanks to our Hyperwave™ Fluctuation Technology

- Ordinary dehydrators produce constant, unchanging heat causing “case hardening,” a dry surface with moisture trapped inside — a perfect environment for yeast, mold, and bacteria growth.
- Excalibur’s Adjustable Thermostat lets you take advantage of Hyperwave Fluctuation (changing heat through the drying cycle) for faster, better, safer dried foods.

As the temperature fluctuates up the surface moisture evaporates. Then as the temperature fluctuates down the inner moisture moves to the drier surface. **The food temperature stays LOW enough to keep the enzymes active**, and the air temperature gets high enough to dry food fast, overcoming yeast, mold, and bacteria growth and spoilage.

Excalibur is the #1 choice of homeowners, small businesses, universities and restaurants worldwide

“A walk in the park” compared to canning! Here in Vermont, apples are plentiful and inexpensive in the fall. Although I ‘put up’ apple sauce, canning is labor-intensive. Dehydrating apples, by comparison, is sheer joy. We use dried apples for snacking, baking pies, and cooking. I dry home-grown herbs, too. Dehydrated foods are easy to store in plastic bags and the whole process is a ‘walk in the park’ compared to canning. I love it!
Nancy Williams, VT

The World’s Best Quality Most Versatile Dehydrator Ever!

The Excalibur is the best-selling dehydrator in the world because of its physical design, its engineering quality, its broad versatility, and its reliable performance.

With the adjustable Hyperwave™ thermostat and removable trays, you can dry just about anything!



- The adjustable thermostat lets you fine tune to the exact temperature you need
- Removable trays let you customize drying space for small or large items eg; 1.25 litre yogurt which is impossible in a stackable dehydrator
 - Lots of drying space, so you handle large volumes up to 10 times faster



The Excalibur Dehydrator is Environmentally Friendly

Excalibur products are designed to be environmentally conscious. The Excalibur dehydrators are designed to run on lower wattage without compromising the quality of dried foods. The dehydrators' case, door, trays, and knobs are made from medical grade recycled plastics.

The Excalibur Dehydrator Design Superiority

- Electronics are back-mounted so spills won't bake on
- The adjustable Hyperwave™ thermostat allows precision drying
- Units are available with a 26 hour timer for added versatility
- Removable, dishwasher-safe trays are easy to load; leave some out for drying bulky items
- Economical; just 6¢-7¢ of electricity an hour

The Excalibur Dehydrator Quality Materials

- No harmful fumes like low-quality styrene dehydrators
- The polycarbonate is a natural heat insulator, better than single-wall stainless steel
- Virtually indestructible - trays won't crack or break

Dehydrator Teflex Sheets \$12each



And finally our

Juicers

[Juicer - Oscar 930 Pro Hurom Juicer – Chrome or White](#)

\$785

The Oscar 930 Pro Juicer - this innovative new commercial design is rapidly becoming the #1 choice for juice bars, restaurants and the serious home enthusiast. This attractive healthy drinkmaking machine fits neatly on any kitchen bench.



[Greenpower 'Hippocrates Plus' Twin Gear Juicer](#)

\$735

The Greenpower 'Hippocrates Plus' twin gear juicer is the worlds best living juicer! Now improved, the 'Hippo Plus' extracts pomegranate juice, makes pasta and more. Doubling as a (living) food processor, you can make nut butters, frozen fruit ice creams, enzyme-rich healthy dips plus the healthiest baby foods on the planet!



[Champion Juicer 2000+](#)

\$535

The Champion 2000+ adds a new dimension to the concept of versatility. World renowned for the ice-cream it produces, it can then reinvent itself and make flour! Invented in 1954, the Champion has been continually refined and enhanced to extract every ounce of nutrition from fruits, vegetables and grains.



[Oscar VitalMax 900 Cold Press Juicer](#)

\$485

The Oscar VitalMax is simply the best single gear juicer in the market today. The OSCAR 900 Vital Max efficiently juices soft and hard fruits, lemons and limes, skin & all! It extracts the maximum juice from all vegetables including celery, carrots, peppers, radishes, cabbage, kale and leafy greens such as parsley & spinach, without destroying the vital enzymes! Wheatgrass, aloe leaves, pine needles and other medicinal herbs can also be juiced with the OSCAR VitalMax.

