

# Excalibur®

NOURISH LIFE.



## Dehydration Manual

[www.drying123.com](http://www.drying123.com)



**Household Use Only**

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## INTRODUCTION

Working on a simple premise, the Excalibur® Dehydrator removes water from food by a continuous circulation of thermostatically-controlled warm air. A variety of foods, from bright golden kernels of farm-fresh corn to rings of island-sweetened pineapple can be dehydrated. Produce, however, is not the only food commonly preserved in a food dryer! Slices of beef, chicken, fish or even venison can be marinated in a combination of sauces and spices and easily transformed into homemade jerky. A carton of yogurt spread over a sheet of Paraflexx™ or plastic wrap, dries, and becomes a vividly colored, taffy-like snack or fruit roll.

Operating cost for your Excalibur® Dehydrator is approximately 3 - 6 cents per hour. Using your dehydrator compared to traditional canning or freezing methods will prove to be well worth your initial low-cost investment.

# SAFEGUARDS & OPERATING INSTRUCTIONS

## IMPORTANT SAFEGUARDS

When using electrical appliances, these basic safety precautions should always be followed.

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electrical hazards do not immerse any part of the dehydrator, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Sharp utensils should not be used inside the dehydrator.
9. Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not use outdoors.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always plug cord into the wall outlet before turning machine on. To disconnect, turn switch to "off" before removing plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not remove the ground pin on your power cord.
15. Avoid contacting moving parts.
16. Clean only sides and bottom, don't wipe any electrical components.

## 17. **SAVE THESE INSTRUCTIONS.**

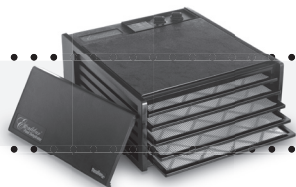
## OPERATING INSTRUCTIONS

Operating your dehydrator is extremely simple! Begin by plugging in your unit. Then using both hands (to prevent tipping) carefully slide trays loaded with food into position. Once the trays are in place, replace door\* and set the thermostat to the correct temperature.

1. Place the dehydrator on a smooth, dry surface.
2. Load the trays with food. Place the door on machine.\*
3. Plug the power cord into standard 120 volt outlet or 220/240 volt outlet depending upon your voltage.
4. Set the thermostat to desired temperature.\*\*
5. When the food has dehydrated, and is dry, allow it to cool. Then package in airtight food storage containers.

**\*For door assembly, page 6.**

**\*\*TROUBLESHOOTING GUIDE, page 5.**



# TEMPERATURE GUIDE

For your convenience, a colorful temperature guide has been affixed to your Excalibur® unit. Following this guide will ensure the use of proper temperatures when drying foods. If the heat is too high, the food may “case harden” which means it will feel dry on the outside; yet inside, it is still moist. If the heat is set too low, drying time and use of electricity is increased.

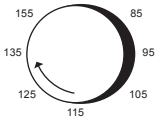
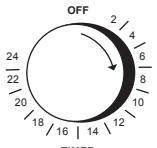
## Timing

Drying times, however, are enormously dependent upon multiple factors. These factors include the amount of humidity in the air, the moisture content of the food being dried and the method of preparation.

**Humidity:** Air must be kept in motion. Stagnant air will soon take on as much moisture as it can hold, and then drying will no longer take place. Drying must be a continuous process so the growth of micro-organisms is prevented. Check with your local weather service to determine the day’s humidity level. The closer the humidity is to 100%, the longer it will take for your food to dry.

**Moisture Content:** The actual amount of water in the food you are drying is also a major consideration. Remember, water content of a fruit or vegetable can vary due to growing season, rainfall and environmental factors, as well as the ripeness of the food.

**Slicing:** Uniform slicing is the last factor contributing to the length of the drying cycle. Successful drying is only possible if the food you are drying is properly sliced, (not more than 1/4” thick) and spread evenly in a single layer on the drying trays, successful drying should be yours!

 <p>TEMPERATURE</p>	<h3>Temperature</h3> <p>The thermostat range is 85° to 155° F.</p> <p>The 5 &amp; 9 tray units without a timer have the on-off switch in the thermostat.</p> <p>Turn counter-clockwise for off.</p> <p>Turn thermostat clockwise to desired temperature setting.</p>
 <p>OFF</p> <p>TIMER</p>	<h3>Timer</h3> <p>On units with a 26 hour timer, the Timer is on the on-off switch.</p> <p>In order to select timed operation, turn knob to desired time setting. While timing, the knob will indicate remaining time.</p> <p>Consult the drying times pages 8-12 for timing information.</p>

## Cleaning

Your machine is easy to clean, both inside and out. Wipe with a damp sponge and warm soapy water, and rinse well. The trays can be cleaned simply by placing them in the top rack of the dishwasher. The tray’s removable mesh inserts can be cleaned by soaking them in warm soapy water and then wiping them down with a damp sponge. These inserts allow air to fully circulate around the food and the construction of the trays also prevents moisture from being trapped on the underside of the pieces. Therefore, the most even drying possible is attained.

Your dehydrator has been equipped with a removable door. This solid door prevents light from fading the colors or withdrawing nutrients from the food as it dries. Treat your door carefully to prevent it from getting scratched. To clean, use a damp sponge or soft cloth only.

# TROUBLE SHOOTING GUIDE

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All Excalibur® Dehydrators are checked three times for any electrical or mechanical problems. They are shipped in perfect working order. If you see any damage to the machine due to rough shipping you must report it to the shipper or dealer you purchased from. Excalibur® will not be responsible for damage due to shipping. Technical support may be contacted at (800) 875-4254 or (916)381-4254 from 8am-5pm Mon-Fri Pacific Standard Time.

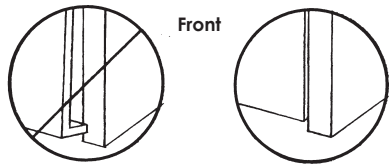
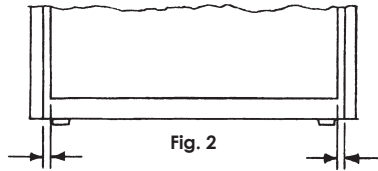
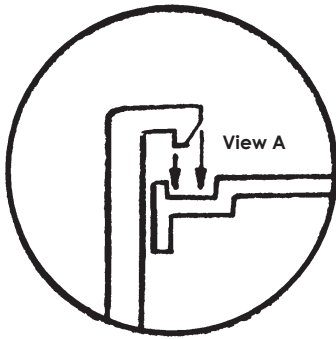
<b>Problem</b>	<b>Answer</b>
<b>Nothing turns ON</b>	Test the outlet with another appliance that works. Test the dehydrator on another outlet that you know has power.
<b>Fan makes a rubbing noise</b>	Due to rough shipping the trays may have been forced into the fan's protective screen. Take out the trays, and blow on the fan blade to locate where it is rubbing against the screen. You may need to turn the fan on and press gently against the screen and listen where the noise increases. With a pair of needle nose pliers pull the screen away from the fan blade at point of contact.
<b>No heat, but fan works</b>	Remove trays and check for any loose wires. There may be a piece of dust or shipping debris blocking the tiny electrical points in the thermostat, or it may simply be stuck due to rough shipping. With the fan running, turn the knob back and forth between the highest and lowest settings pausing for a moment on each setting. Repeat for 40 knob rotations. Then with the fan turning, stop the rotation of the fan by pressing against the metal mesh screen towards the fan blade until it stops. This will make a loud noise - this is OK. Use your flattened hand - never place any object through the square holes in the screen. With the fan blade stopped look for glowing, if you see glowing, immediately let go of the screen, you have cleared the points and your unit is fixed. If there is no glowing you must replace the fuse. Fuses are available on-line.
<b>Polyscreens missing</b>	The polyscreens are all placed on the bottom or top tray. Take out all the trays and look inside the dehydrator with sufficient light so you can see them. They are there.
<b>Accessories are missing</b>	Kitchen accessories are shipped in the dehydrator box with exception of larger items like the apple peeler, v-slicer, jerky gun or cannon. They are placed on the side of the dehydrator and may have slid underneath. Double check by removing all packaging. Paraflex™ sheets are the same color as the corrugated box, so look closely.
<b>Door seems to be broken or scratched at bottom</b>	Most high-quality plastic parts are injection molded. A mold is put into a plastic injection-molding machine, where the plastic is melted and injected under extremely high pressure into the mold. Where the plastic enters the mold is called the gate. All plastic parts must have a gate. Most gates are in an area that is not seen. The best place for the gate on the door was the center on the bottom. We break the gate off and if necessary file off any sharp edges. Due to design constraints this is the best we can do.

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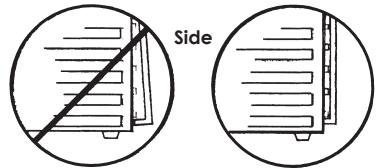
# EXCALIBUR'S® CONVENIENT LIFT-OFF DOOR

## Medium 5 Tray and Large 9 Tray Models

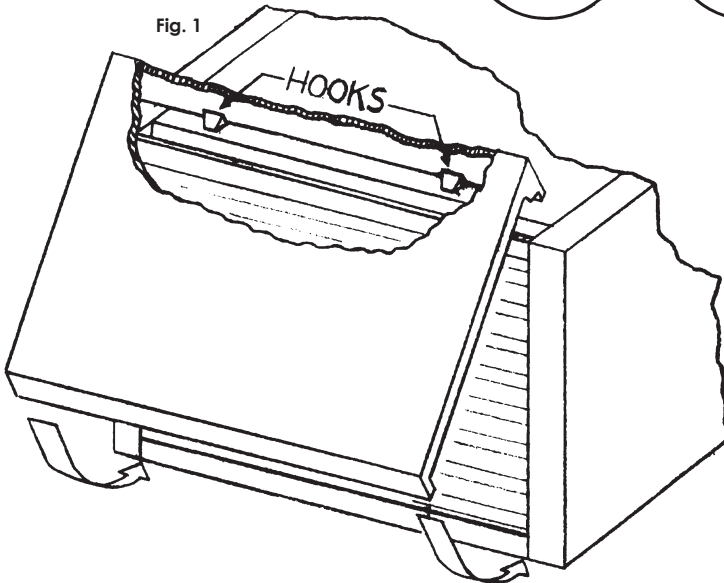
To install the door hold it at a slight angle, (see Fig. 1). Place the hooks on the inside top of the door on the ledge at top of dehydrator, (see View A). Be sure there is an even space between the door and the side of dehydrator, (see Fig. 2), and that the bottom of the door does not hit the sides, (see front and side View B). This allows moist air to exit.



View B



Side



# HELPFUL HINTS & TIPS

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- **Cut all your items the same thickness.** If you don't, they'll dry at different times. A slicer is helpful.
- **Do small or Large batches.** If you are doing a small batch, put the remaining empty trays in the dehydrator. Your dehydrator is designed to work with all or none of the trays.
- **Purchase the Preserve It Naturally Book!** This book covers everything you need to know about dehydration and how to make the most of your dehydrator.
- **Experiment with your drying times.** Everyone's tastes are different. You may like some food dried longer for a crispier texture. You may like other dried less for a chewier texture. Be sure to write down the food and times so you remember what you like!
- **Store your Paraflexx® sheets in the bottom of the dehydrator.** This is a great way to protect your sheets when you're not using them. They can also double as a drip liner at the bottom of your dehydrator for easy cleaning.
- **Cleaning tips for Paraflexx® sheets.** DO NOT SOAK your Paraflexx® sheets. This will damage them. Simply wipe down with a warm, soapy cloth. Then again with clean water. That's it.
- **Register your warranty online:** <http://www.drying123.com>
- **Not sure your foods are dry enough?** Put some of your foods in an air-tight bag and check it in a few minutes – if you see water droplets in the bag then you need to dry the food more. Some small fogging is normal as the food cools off.

# DOMESTIC 5 OR 10 YEAR LIMITED WARRANTY HOME UNITS

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Excalibur Dehydrators are built to a such a high standard they come with a 5 or 10 year limited warranty depending on product. Since we manufacture the EXCALIBUR® here in the U.S.A., we have replacement parts on hand, if a component of your dehydrator is accidentally damaged or needs warranty repair. Our 5 year limited warranty covers all plastic and electrical components for one year free of charge. For the balance of five years new or rebuilt replacements for factory defective electrical parts will be supplied at no charge. Shipping of the electrical parts are the responsibility of the customer. We recommend that you properly register your purchase by completing the warranty registration online at [www.drying123.com](http://www.drying123.com).

# FACTORY-DIRECT EXCLUSIVE

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Domestic 10 Year Extended Warranty - Home Units

This warranty is available on Food Dehydrators purchased directly from EXCALIBUR®. We warranty your EXCALIBUR® Food Dehydrator to be free of defects in workmanship or materials for ten years. This warranty covers all plastic and electrical components for one year free of charge. For the balance of 10 years new or rebuilt replacements for factory defective electrical parts will be supplied at no charge, all you have to do is pay the shipping to get the parts to you. You can have peace of mind knowing your investment will be taken care of if the need arises.

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## International: 1 Year Warranty- Parts Only

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If you have warranty questions, please contact Excalibur® Customer Service at (800) 875-4254 or (916) 381-4254 from 8am-5pm Mon-Fri Pacific Standard Time.

# Excalibur®

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**Excalibur®**

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