

Excalibur 3500B

Excalibur 3500B 5-Tray Electric Food Dehydrator Instruction Manual

Model: 3500B

INTRODUCTION

This manual provides instructions for the safe and efficient operation of your Excalibur 3500B 5-Tray Electric Food Dehydrator. Dehydration is an effective method for preserving foods, concentrating natural flavors, sweetness, and aromas. This appliance is designed to dry food evenly across all trays, making the process straightforward and efficient.

The Excalibur 3500B features 5 poly-screen trays, offering 8 square feet of drying space, a 5-inch fan, a built-in on/off switch, and an adjustable thermostat. It incorporates patented Hyperwave Technology and Horizontal Parallexx Airflow for optimal drying results without the need for tray rotation.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using the dehydrator.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any

control to "off", then remove plug from wall outlet.

- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not block the air vents during operation.

COMPONENTS

The Excalibur 3500B Dehydrator consists of the following main components:

- **Dehydrator Unit:** The main housing containing the heating element, fan, and thermostat.
- **Front Door:** Removable door for accessing trays and maintaining internal temperature.
- **Drying Trays (5):** Removable trays for holding food items.
- **Poly-screen Tray Inserts:** Flexible mesh inserts placed on trays to prevent food from sticking.
- **Adjustable Thermostat:** Control knob for setting the desired drying temperature.
- **On/Off Switch:** Power control for the unit.



Figure 1: Excalibur 3500B Dehydrator with trays and door.

This image displays the Excalibur 3500B 5-Tray Electric Food Dehydrator. The main unit is black, with the front door detached and resting beside it. Five black drying trays with mesh inserts are visible inside the dehydrator's chamber.



Figure 2: Drying trays with poly-screen inserts.

A close-up view of the five black drying trays of the Excalibur 3500B dehydrator. Each tray is fitted with a flexible poly-

screen mesh insert, designed to prevent food from sticking and allow for even airflow.

SETUP

1. **Unpack:** Carefully remove the dehydrator and all its components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the dehydrator on a stable, level, and heat-resistant surface. Ensure there is adequate air circulation around the unit, away from walls or other appliances.
3. **Initial Cleaning:** Before first use, wipe the exterior of the unit with a damp cloth. Wash the drying trays and poly-screen inserts with warm, soapy water, rinse thoroughly, and dry completely.
4. **Assemble Trays:** Insert the poly-screen inserts into each drying tray. Slide the trays into the dehydrator unit.
5. **Connect Power:** Ensure the on/off switch is in the "OFF" position. Plug the power cord into a standard 110/120V AC electrical outlet.

OPERATING INSTRUCTIONS

1. **Prepare Food:** Wash, peel, and slice food items according to your recipe or desired thickness. Arrange food in a single layer on the poly-screen tray inserts, ensuring not to overlap for optimal drying.
2. **Load Trays:** Slide the loaded trays into the dehydrator unit. Close the front door securely.
3. **Set Temperature:** Turn the adjustable thermostat knob to the desired temperature setting. The temperature range is 105°F to 165°F (40°C to 74°C). Refer to the Dehydration Guide section for recommended temperatures for various food types.
4. **Power On:** Flip the on/off switch to the "ON" position. The fan will begin to operate, and the heating element will activate.
5. **Monitor Drying:** Drying times vary based on food type, thickness, moisture content, and ambient humidity. Periodically check the food for desired dryness. The Excalibur's Horizontal Parallexx Airflow system ensures even drying, eliminating the need to rotate trays.
6. **Power Off:** Once food is dried to your satisfaction, flip the on/off switch to the "OFF" position.
7. **Unplug:** Unplug the dehydrator from the wall outlet and allow it to cool completely before removing food or cleaning.

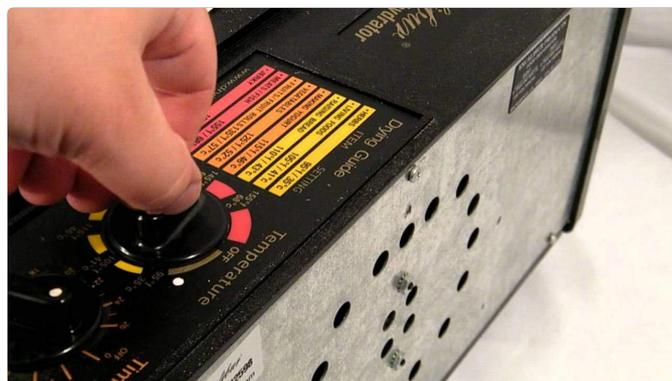


Figure 3: Adjustable Thermostat and Drying Guide.

This image shows a hand turning the temperature control knob located on the rear of the Excalibur 3500B dehydrator. The control panel includes a drying guide with recommended temperature settings for various food items such as herbs, living foods, fruits, vegetables, and meats.

The Excalibur 3500B includes a comprehensive guide to dehydration. Below are general temperature recommendations for common food types. Always refer to the included guide for detailed instructions and specific food preparation techniques.

Food Type	Recommended Temperature	Typical Drying Time
Herbs & Spices	95°F - 105°F (35°C - 40°C)	2-6 hours
Living Foods (Yogurt, Bread)	105°F - 115°F (40°C - 46°C)	4-12 hours
Fruits & Vegetables	125°F - 135°F (52°C - 57°C)	6-24 hours
Meats (Jerky)	155°F - 165°F (68°C - 74°C)	4-15 hours

Note: For safety, meat products like jerky must be dehydrated at 155°F (68°C) or higher to prevent bacterial growth. Always ensure meat is properly prepared and dried to a safe, leathery consistency.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your dehydrator.

- Unplug and Cool:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- Clean Trays and Inserts:** Remove the drying trays and poly-screen inserts. Wash them in warm, soapy water. Rinse thoroughly and dry completely before reassembling or storing. *Note: Trays are not dishwasher safe.*
- Clean Interior:** Wipe the interior of the dehydrator with a damp cloth. For stubborn food residue, use a mild detergent solution, then wipe with a clean damp cloth to remove any soap residue. Ensure the interior is completely dry before next use.
- Clean Exterior:** Wipe the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- Storage:** Store the dehydrator in a clean, dry place when not in use.

TROUBLESHOOTING

If you encounter issues with your Excalibur 3500B, refer to the following common problems and solutions:

- **Dehydrator does not turn on:**
 - Ensure the power cord is securely plugged into a functional 110/120V outlet.
 - Check that the on/off switch is in the "ON" position.
 - Verify the electrical outlet is receiving power (test with another appliance).
- **Food is not drying evenly:**
 - Ensure food is sliced to a consistent thickness.
 - Avoid overcrowding trays; arrange food in a single layer.
 - Check that the dehydrator door is fully closed.
 - While the unit features Horizontal Parallexx Airflow, very dense or wet items might benefit from occasional repositioning if drying seems slow in certain areas.

- **Drying is taking too long:**

- Verify the thermostat is set to the appropriate temperature for the food type.
- Ensure the room temperature is not excessively cold, which can affect drying efficiency.
- Check for proper air circulation around the unit.

- **Unusual odors during operation:**

- A slight odor may occur during initial use; this is normal.
- Ensure the unit and trays are clean and free of old food residue.
- If a burning smell occurs, immediately turn off and unplug the unit and contact customer support.

SPECIFICATIONS

Model:	3500B
Brand:	Excalibur
Number of Trays:	5
Drying Space:	8 square feet
Material:	Plastic (Food Safe)
Color:	Black
Voltage:	110/120 Volts AC
Wattage:	440 Watts
Temperature Range:	105°F - 165°F (40°C - 74°C)
Item Weight:	15 Pounds (approx.)
Product Dimensions (L x W x H):	19 x 17 x 8.5 inches (approx.)
Dishwasher Safe Trays:	No
Special Features:	Hyperwave Technology, Horizontal Parallexx Airflow, Built-in On/Off Switch

WARRANTY AND SUPPORT

For warranty information, technical support, or to purchase replacement parts, please refer to the warranty card included with your product or visit the official Excalibur Dehydrators website. Keep your purchase receipt as proof of purchase for warranty claims.

Manufacturer: Excalibur

Website: [Excalibur Dehydrators Store](#) (Link provided for general brand information, actual support link may vary)

