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Excalibur 3926TB/4926TB

Excalibur Food Dehydrator User Manual

Model: 3926TB/4926TB

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1. PRODUCT OVERVIEW

The Excalibur 9-Tray Food Dehydrator is designed for efficient and economical food preservation. It concentrates natural flavors, sweetness, and aromas, offering a healthier alternative to high-fat or high-sugar snacks. This model provides 15 square feet of drying space, making it suitable for large families, gardens, and various preservation needs.

Key features include flexible polyscreen tray inserts to prevent food sticking, a 7-inch fan for even drying, a built-in on/off switch, an adjustable thermostat, and a convenient 26-hour timer. The exclusive Excalibur Parallelex Horizontal Airflow technology ensures faster drying, better nutrient retention, and improved food appearance without requiring tray rotation.



Figure 1: Excalibur 9-Tray Food Dehydrator with a variety of fruits and vegetables being dehydrated.

2. SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove the dehydrator and all its components from the packaging. Ensure all 9 flexible polyscreen tray inserts are present.
2. **Placement:** Place the dehydrator on a stable, flat, and heat-resistant surface. Ensure there is adequate air circulation around the unit, especially at the rear where the fan is located. Avoid placing it directly against a wall or in an enclosed cabinet.
3. **Initial Cleaning:** Before first use, wipe down the interior and exterior of the dehydrator with a damp cloth. Wash the polyscreen tray inserts with warm, soapy water, rinse thoroughly, and dry completely.
4. **Tray Insertion:** Slide the clean polyscreen tray inserts into the designated slots within the dehydrator. Ensure they are seated properly.
5. **Power Connection:** Plug the dehydrator into a standard 110-120 Volt electrical outlet.



Figure 2: The Excalibur dehydrator with all 9 trays properly inserted and the front cover in place.

3. OPERATING INSTRUCTIONS

3.1 Preparing Food for Dehydration

- Wash and thoroughly clean all food items.
- Slice food evenly to ensure consistent drying. Thinner slices dry faster.
- Arrange food in a single layer on the polyscreen trays, ensuring adequate space between pieces for proper airflow.



Figure 3: Trays loaded with uniformly sliced vegetables, demonstrating proper food placement for dehydration.

3.2 Setting Temperature and Timer

The Excalibur dehydrator features an adjustable thermostat and a 26-hour timer. Refer to the drying guide on the unit for recommended temperatures for various food types.

- **Temperature Control:** Use the temperature dial to select the desired drying temperature (range 105°F to 165°F).
- **Timer Setting:** Set the timer for the desired duration, up to 26 hours. The unit will automatically shut off when the timer expires.

GUIDE TO DEHYDRATING



Figure 4: The control panel with the drying guide, indicating optimal temperatures for various food items.

For raw food preservation, maintain temperatures below 115-118°F to preserve enzyme activity and nutrient value. For jerky and meats, a higher temperature of 165°F is recommended for food safety.



Figure 5: Trays inside the dehydrator loaded with beef jerky, ready for drying.

3.3 Parallex Horizontal Airflow Technology

The Excalibur dehydrator utilizes Parallex Horizontal Airflow, which directs air horizontally across each tray. This ensures even drying without the need to rotate trays, saving time and effort while maintaining food quality.

PARALLEXX® AIRFLOW

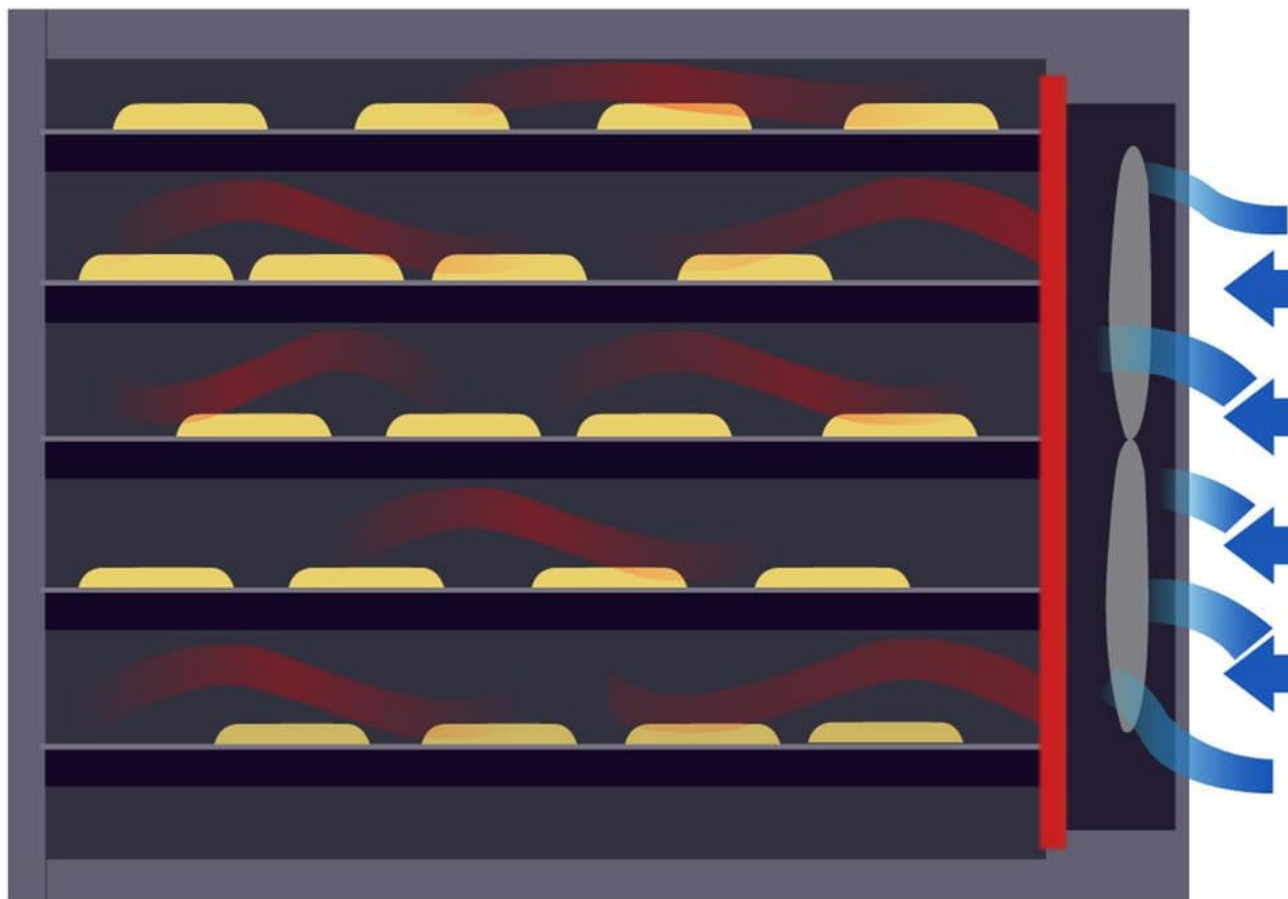


Figure 6: Diagram showing the efficient horizontal airflow system that ensures uniform drying across all trays.

4. MAINTENANCE AND CLEANING

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

- **Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- **Exterior Cleaning:** Wipe the exterior of the unit with a damp cloth. Do not immerse the main unit in water.
- **Tray Cleaning:** The polyscreen tray inserts are **NOT** dishwasher safe. Wash them with warm, soapy water and a soft brush or sponge. Rinse thoroughly and dry completely before reinserting.
- **Interior Cleaning:** Wipe the interior surfaces with a damp cloth. For stubborn food residue, a mild detergent can be used, followed by wiping with a clean, damp cloth to remove any soap residue.
- **Fan Area:** Periodically check the fan area at the back of the unit for any food debris or dust accumulation. Use a soft brush or vacuum cleaner with a brush attachment to gently clean the fan and heating element area. Ensure

no liquids enter this section.

- **Storage:** Store the dehydrator in a clean, dry place when not in use.

5. TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet malfunction; unit switch off.	Ensure unit is securely plugged into a working outlet. Check the on/off switch.
Food not drying evenly.	Overloaded trays; uneven food slicing; blocked airflow.	Do not overload trays. Slice food uniformly. Ensure no food blocks the rear fan or air vents.
Drying takes too long.	Temperature set too low; high humidity; food too thick.	Increase temperature if safe for food type. Reduce food thickness. Consider environmental humidity.
Unusual noise during operation.	Debris in fan; unit not level; loose components.	Unplug and inspect fan for debris. Ensure unit is on a stable, level surface. If noise persists, contact customer support.

If you encounter issues not listed here, or if solutions do not resolve the problem, please contact Excalibur customer support.

6. PRODUCT SPECIFICATIONS

Brand: Excalibur

Model Number: 3926TB/4926TB

Material: Plastic (Food Safe)

Color: Black

Wattage: 440 watts

Voltage: 110-120 Volts

Product Dimensions (D x W x H): 19" x 17" x 12.5"

Item Weight: 22 Pounds

Number of Trays: 9

Drying Space: 15 square feet

Temperature Range: 105°F to 165°F (41°C to 74°C)

Timer: 26-hour timer with automatic shut-off

Dishwasher Safe Trays: No

Technology: Parallex Horizontal Airflow

Manufacturing: Made in the USA with USA and globally sourced materials



Figure 7: Product dimensions for the Excalibur 9-Tray Food Dehydrator.

7. WARRANTY AND SUPPORT

7.1 Warranty Information

Excalibur products are known for their durability and quality. For specific warranty details, please refer to the warranty card included with your product or visit the official Excalibur website. Keep your proof of purchase for warranty claims.

7.2 Customer Support

For technical assistance, questions about operation, or warranty claims, please contact Excalibur customer support. You may also find additional resources, recipes, and tips on the official Excalibur website.

- **Official Website:** www.excaliburdehydrator.com
- **User Guide (PDF):** [Download User Guide](#)
- **Safety Information (PDF):** [Download Safety Information](#)
- **User Manual (PDF):** [Download User Manual](#)