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> [BioChef](#) /

> BioChef Arizona Food Dehydrator Instruction Manual

BioChef BCAZ10

BioChef Arizona Food Dehydrator

Model: BCAZ10

User Instruction Manual

INTRODUCTION

The BioChef Arizona Food Dehydrator is designed to efficiently preserve a wide variety of foods by removing moisture, extending shelf life while retaining nutrients. This manual provides detailed instructions for safe and effective use of your dehydrator, ensuring you get the most out of your appliance.

IMPORTANT SAFETY INSTRUCTIONS

Please read and understand all safety instructions before operating the appliance. Keep this manual for future reference.

- Read all instructions before using the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- 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.
- 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 household use.
- This product is built to British standards and is equipped with a British plug.

COMPONENTS AND PARTS

Your BioChef Arizona Food Dehydrator comes with the following components:

- Main Dehydrator Unit with Control Panel
- Stainless Steel Drying Trays (quantity varies by model: 6, 8, or 10)
- Transparent Magnetic Hinged Door
- Non-Stick Sheet (1 included)
- Mesh Sheet (1 included)
- Drip Tray (1 included)



Image: The BioChef Arizona Food Dehydrator, showcasing its black exterior, transparent magnetic door, and multiple stainless steel drying trays.



Image: Included accessories: a non-stick sheet, a mesh sheet, and a drip tray, essential for various food types and easy cleaning.

SETUP

Follow these steps to set up your dehydrator for first use:

1. Unpack all components and remove any packaging materials.
2. Place the dehydrator on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the unit.
3. Before first use, wash all trays, mesh sheets, non-stick sheets, and the drip tray with warm soapy water. Rinse thoroughly and dry completely.
4. Insert the stainless steel trays into the dehydrator unit.
5. Ensure the transparent magnetic hinged door is securely closed.

OPERATING INSTRUCTIONS

Control Panel Overview



Image: The digital control panel located on top of the dehydrator, showing the display, power button, temperature controls, and timer settings.

The control panel features a digital display, power button, temperature adjustment buttons (+/-), and timer adjustment buttons. The display shows the set temperature and remaining drying time.

Basic Operation

1. Prepare your food items for dehydration (e.g., slice fruits, vegetables to uniform thickness).
2. Arrange the food evenly on the drying trays. Do not overlap food items to ensure proper air circulation. For smaller items or liquids, use the mesh or non-stick sheets.

3. Slide the loaded trays into the dehydrator.
4. Close the transparent magnetic hinged door securely.
5. Plug the power cord into a standard British wall socket.
6. Press the power button to turn on the unit.
7. Use the temperature adjustment buttons to set the desired drying temperature (range: 35°C – 70°C).
8. Use the timer adjustment buttons to set the desired drying time (up to 24 hours).
9. The dehydrator will begin operation. The digital display will show the remaining time and current temperature.
10. Once the timer expires, the unit will automatically shut off.

Drying Guide (General Recommendations)

Food Type	Recommended Temperature
Herbs	35-50°C
Raising Bread	40-45°C
Yoghurt	45-50°C
Vegetables	50-55°C
Nuts & Seeds	50-55°C
Fruit & Fruit Rolls	60-65°C
Meats, Fish & Jerky	65-70°C

Note: Drying times and temperatures are approximate and may vary based on food thickness, moisture content, and desired dryness. Always ensure food is thoroughly dried for safe storage.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your dehydrator.

1. Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. The stainless steel trays, mesh sheets, non-stick sheets, and drip tray are dishwasher safe for easy cleaning. Alternatively, wash them with warm soapy water, rinse, and dry thoroughly.
3. Wipe the exterior of the dehydrator unit with a damp cloth. Do not use abrasive cleaners or scourers.
4. Do not immerse the main unit in water or any other liquid.
5. Ensure all parts are completely dry before storing or next use.

TROUBLESHOOTING

If you encounter any issues with your BioChef Arizona Food Dehydrator, refer to the following common problems and solutions:

Unit Does Not Turn On

- Check if the power cord is securely plugged into a working electrical outlet.
- Ensure the power button on the control panel has been pressed.

Food Not Drying Evenly

- Ensure food items are sliced to a uniform thickness.
- Avoid overloading trays; ensure there is adequate space for air circulation between items.
- Rotate trays periodically during the drying process if necessary to promote even drying.

Dehydrator is Noisy

- A slight fan noise is normal during operation as the unit circulates air.
- Ensure the unit is placed on a stable, flat surface to minimize vibrations.

Display Issues

- If the display is difficult to read, ensure you are viewing it from an appropriate angle. The control panel is located on the top of the unit.

SPECIFICATIONS

Brand	BioChef
Model Number	BCAZ10
Colour	Black
Product Dimensions	47.5 x 36 x 28 cm
Item Weight	9 kg
Power / Wattage	800 watts
Voltage	240 Volts
Special Features	24 hr Timer, Temperature Range: 35° - 70°, Dishwasher Safe Trays, Tray Size: L 37cm x W 29.5cm

WARRANTY AND SUPPORT

The BioChef Arizona Food Dehydrator comes with a 3-year warranty on motor and parts. For warranty claims or technical support, please contact BioChef customer service directly.

For further assistance and product information, you may visit the official BioChef store on Amazon UK: [BioChef Store on Amazon UK](#).