

[Manuals.plus](#) /

› [Excalibur](#) /

› Excalibur RES10 10-Tray Electric Food Dehydrator with Smart Digital Controller Instruction Manual

Excalibur RES10

Excalibur RES10 10-Tray Electric Food Dehydrator

Model: RES10 | Brand: Excalibur

INTRODUCTION AND OVERVIEW

The Excalibur RES10 Dehydrator is designed for efficient food preservation, featuring 10 trays and a smart digital controller. This appliance offers two independent drying zones with adjustable time and temperature settings, allowing for versatile food drying needs and optimized processing. It also includes the capability to program and save up to 30 custom recipes. The dehydrator operates within a temperature range of 85°F to 165°F, suitable for various foods including herbs, fruits, and meats. Its Paraflexx horizontal airflow system ensures even drying, complemented by Hyperwave technology which fluctuates temperature for accurate moisture removal. This manual provides essential information for the safe and effective use of your Excalibur RES10 dehydrator.

WHAT'S IN THE BOX

- Excalibur RES10 Dehydrator Unit
- 10 Drying Trays
- Instruction Manual
- Preserve It Naturally 4th Edition Guide

KEY FEATURES

- **10 Trays:** Provides 9.3 square feet of drying space for large batches.
- **Clear Double Doors:** Allows monitoring of drying progress without interrupting the process.
- **Adjustable Thermostats:** Temperature range from 85°F to 165°F.
- **Dual Chamber Design:** Two independent zones can run simultaneously with unique drying times and temperature settings. Each zone supports two time durations and two adjustable temperature settings.
- **Digital Control Panel:** Smooth front panel with backlit touch controls and reverse LCD display. Features a 99-hour, 59-minute timer.
- **Recipe Memory:** Program and save up to 30 of your favorite recipes.

- **Patented Hyperwave Technology:** Fluctuates air temperature to draw moisture to the surface for quick evaporation, preserving nutrients and enzymes.
- **Paraflexx Horizontal Airflow:** Distributes air evenly for faster and more consistent drying.
- **Power:** 110/120 Volt, 550 Watts.
- **Origin:** Made in the USA with USA and globally sourced materials.

SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove the dehydrator and all 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 adequate clearance around the unit for proper ventilation. Do not place near heat sources or in direct sunlight.
3. **Cleaning:** Before first use, wipe down the interior of the dehydrator and all trays with a damp cloth and mild detergent. Rinse thoroughly and dry completely.
4. **Tray Installation:** Insert the 10 drying trays into their designated slots within the dehydrator. Ensure they are seated correctly.
5. **Power Connection:** Plug the power cord into a grounded 110/120V electrical outlet.



Figure 1: Excalibur RES10 Dehydrator with trays loaded with food.

OPERATING INSTRUCTIONS

Digital Control Panel

The Excalibur RES10 features a digital touchscreen control panel for easy operation. Use the arrow keys to navigate menus and adjust settings. The display shows current temperature, time, and program status.



Figure 2: Digital touchscreen control panel for setting temperature and time.

Setting Time and Temperature

1. **Power On:** Press the power button to turn on the dehydrator.
2. **Select Mode:** From the main menu, choose between "Quick Start," "Advanced Settings," or "My Recipes."
3. **Quick Start:** Allows for immediate setting of a single temperature and time.
4. **Advanced Settings (Dual Zones):**
 - Select "2 Time / 2 Temp" or "Two Zone" option.
 - Choose to set Zone A, Zone B, or Zone A+B.
 - For each zone, you can set a first time/temperature and an optional second time/temperature. This allows for initial higher temperature drying followed by a lower temperature finish.
 - The maximum time setting is 99 hours and 59 minutes.
5. **My Recipes:** Select from up to 30 pre-programmed or saved recipes.
6. **Start Drying:** Once settings are confirmed, press "Start" to begin the dehydration process.



Figure 3: Loading trays with food for dehydration.

Zone Divider

The dehydrator includes a zone divider to separate the two drying zones when operating them independently. This ensures optimal airflow and temperature control for different foods being dried simultaneously.



Figure 4: Using the zone divider for independent drying zones.

Airflow Technology

The Excalibur RES10 utilizes **Paraflexx Horizontal Airflow** and **Hyperwave Technology**. The horizontal airflow ensures even heat distribution across all trays, leading to consistent drying. Hyperwave technology intelligently fluctuates the air temperature to efficiently draw moisture from the food's surface, speeding up the drying process while preserving vital nutrients and enzymes.

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Video 1: Overview of the Excalibur RES10 Dehydrator features, including 10 trays, digital control, dual zones, and airflow technology.

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Video 2: Demonstrates how the Excalibur dehydrator preserves nutrients and enzymes through its drying process.

MAINTENANCE

1. **Cleaning Trays:** After each use, remove the trays and wash them with warm, soapy water. Rinse thoroughly and dry completely before storing or reusing. The trays are not dishwasher safe.

- 2. **Cleaning Interior:** Wipe the interior of the dehydrator with a damp cloth. For stubborn residue, use a mild, non-abrasive cleaner. Ensure the unit is unplugged and completely dry before plugging it back in.
- 3. **Exterior Cleaning:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- 4. **Storage:** Store the dehydrator in a clean, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Unit not plugged in; power outlet malfunction; power switch off.	Ensure the power cord is securely plugged into a working outlet. Check the power switch. Test the outlet with another appliance.
Food not drying evenly.	Overloaded trays; improper food preparation (uneven thickness); blocked airflow.	Do not overload trays. Ensure food is cut to uniform thickness. Check for any obstructions blocking the airflow vents. Rotate trays if necessary.
Dehydrator is too loud.	Normal fan operation; unit not on a stable surface; internal component issue.	Some fan noise is normal. Ensure the unit is on a flat, stable surface. If noise is excessive or unusual, contact customer support.
Trays are difficult to slide or fall.	Trays not properly aligned; food residue on rails; manufacturing variance.	Ensure trays are correctly aligned with the rails. Clean any food residue from the rails. If issues persist, contact customer support.

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

SPECIFICATIONS

Feature	Detail
Brand	Excalibur
Model	RES10
Material	Plastic (Food Safe)
Color	Black
Wattage	550 watts
Voltage	110/120V
Number of Trays	10
Drying Space	9.3 square feet
Temperature Range	85°F - 165°F (29°C - 74°C)
Timer	Up to 99 hours 59 minutes
Item Shape	Rectangular

Feature	Detail
Item Weight	26 Pounds
Dishwasher Safe	No (Trays)
UPC	029743000139

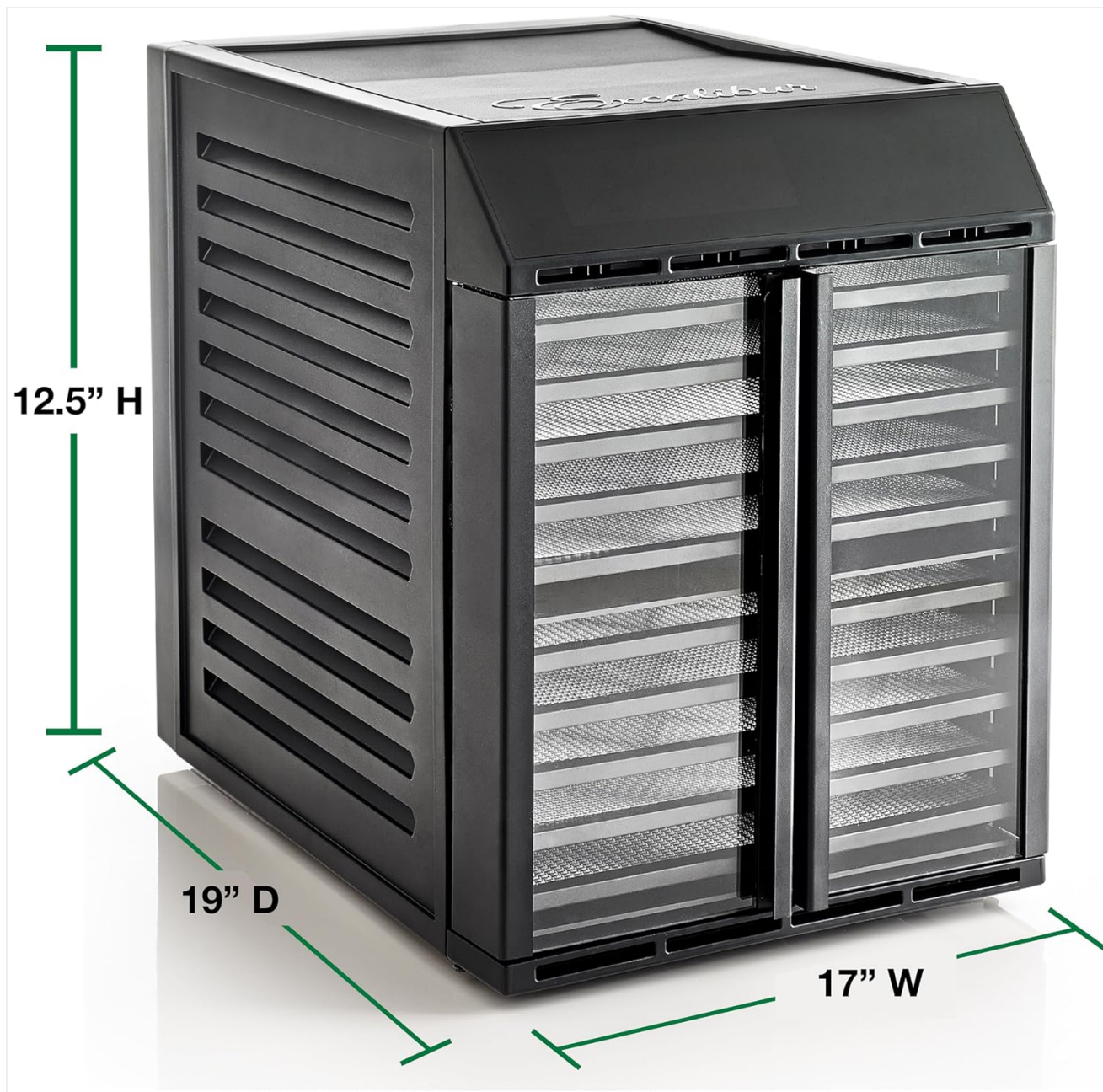


Figure 5: Dimensions of the Excalibur RES10 Dehydrator.

WARRANTY AND SUPPORT

The Excalibur RES10 Dehydrator comes with a **10-year limited warranty**. For warranty claims, technical assistance, or any product-related inquiries, please contact Excalibur customer support directly. Refer to the included "Preserve It Naturally 4th Edition" guide for additional tips and recipes.

For more information, visit the official [Excalibur Store on Amazon](#).

