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## ProfiCook PC-DR 1116

# Profi Cook PC-DR1116 Automatic Food Dehydrator

## USER MANUAL

Model: PC-DR 1116

For detailed product information and support, please visit the official ProfiCook website: [www.proficook.de](http://www.proficook.de)

## Introduction

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The Profi Cook PC-DR1116 is a powerful 350W automatic food dehydrator designed to preserve fruits, vegetables, herbs, and meat while retaining their essential vitamins and minerals. Its timeless stainless steel design combined with robust functionality makes it a valuable addition to any kitchen.



Image: The Profi Cook PC-DR1116 food dehydrator with its clear trays and stainless steel base.

## Important Safety Instructions

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Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the motor base in water or any other liquid. Clean only with a damp cloth.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure adequate ventilation around the dehydrator during operation. Do not block air vents.
- Use the appliance only for its intended purpose as described in this manual.
- Do not use outdoors. This appliance is for household use only.

## Product Components

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The Profi Cook PC-DR1116 consists of the following main parts:

- **Motor Base:** Contains the heating element, fan, and control panel with LCD display.
- **Drying Trays (4):** Large, transparent, stackable levels for placing food.
- **Lid:** Transparent lid to cover the top tray and retain heat.



Image: Diagram showing the four stackable trays, LCD display, and the types of food that can be dried.

## Setup

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the drying trays and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor base with a damp cloth. Do not immerse the motor base in water.
3. **Placement:** Place the dehydrator on a stable, flat, heat-resistant surface. Ensure there is ample space around the appliance for proper air circulation. Do not place it near heat sources or flammable materials.
4. **Assemble:** Stack the clean drying trays onto the motor base. Place the lid securely on top of the uppermost tray.
5. **Power Connection:** Plug the power cord into a standard electrical outlet. The LCD display will illuminate.



# Operating Instructions

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## 1. Food Preparation

Proper food preparation is key to successful dehydration.

- **Fruits:** Wash, peel (if desired), core, and slice uniformly (approx. 0.5 cm thick). Some fruits like apples or bananas may benefit from pre-treatment (e.g., lemon juice dip) to prevent browning.
- **Vegetables:** Wash, trim, and slice uniformly. Blanching (briefly boiling then chilling) is recommended for most vegetables to preserve color and nutrients.
- **Meat:** Trim all fat. Slice thinly and uniformly. Marinating is optional. Ensure meat is fresh and handled hygienically.
- **Herbs:** Wash gently and pat dry. Leave whole or chop as desired.



Image: The dehydrator with various fruits and vegetables, such as strawberries, grapes, apples, bananas, tomatoes, and mushrooms, arranged on its drying trays.

## 2. Loading Trays

Arrange prepared food in a single layer on the drying trays. Do not overlap items, as this will hinder air circulation and lead to uneven drying. Leave a small space between pieces.

## 3. Setting Temperature and Timer

The PC-DR1116 features an electronic temperature control and timer for precise drying.

- **Temperature:** Press the "TIME/TEMP" button to switch to temperature setting mode. Use the "+" and "-" buttons to adjust the temperature between 40°C and 70°C (104°F and 158°F). The display shows the selected temperature.

- **Timer:** Press the "TIME/TEMP" button again to switch to timer setting mode. Use the "+" and "-" buttons to set the drying time from 1 to 48 hours. The display shows the remaining time.

#### 4. Starting and Monitoring

Once temperature and time are set, press the "START/PAUSE" button to begin the dehydration process. The fan and heating element will activate.

- Periodically check the food's progress. Drying times vary based on food type, thickness, and moisture content.
- For more even drying, you may rotate the trays periodically (e.g., move bottom trays to the top and vice versa).

#### 5. Completion and Storage

When the drying cycle is complete, the appliance will automatically shut off. Unplug the dehydrator from the power outlet.

- Allow the dehydrated food to cool completely before storing.
- Store dried food in airtight containers in a cool, dark, and dry place to maintain freshness.

### Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your dehydrator.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Trays and Lid:** The drying trays and lid are dishwasher safe (top rack recommended) or can be washed by hand in warm, soapy water. Rinse thoroughly and dry completely before reassembling or storing.
3. **Motor Base:** Wipe the exterior of the motor base with a soft, damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads. Never immerse the motor base in water or any other liquid.
4. **Storage:** Store the assembled dehydrator in a clean, dry place when not in use.

### Troubleshooting

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure plug is securely in outlet. Check household circuit breaker. Try a different outlet.
Food not drying evenly.	Overloaded trays; uneven slicing; trays not rotated.	Do not overload trays. Slice food uniformly. Rotate trays periodically during drying.
Drying takes too long.	Temperature set too low; food too thick; high humidity.	Increase temperature. Slice food thinner. Dehydrate in a low-humidity environment.
Unusual noise during operation.	Fan obstruction; loose component.	Unplug and check for any obstructions around the fan area. If noise persists, contact customer support.

### Specifications



Image: The dehydrator showing its approximate dimensions: 340 mm width and 260 mm height.

**Model Number:** PC-DR 1116

**Brand:** ProfiCook

**Power:** 350 Watts

**Voltage:** 1 Volts (Note: This seems like a typo in the source data, typically 220-240V for EU appliances. User should verify local voltage requirements.)

**Material:** Stainless Steel (Base), Transparent Plastic (Trays, Lid)

**Color:** Stainless Steel

**Number of Trays:** 4 (stackable)

**Temperature Range:** Electronic control, 40°C - 70°C (104°F - 158°F)

**Timer:** Electronic, 1 - 48 hours

**Dimensions (L x W x H):** Approximately 30.48 x 30.48 x 30.48 cm (12 x 12 x 12 inches) or 26P x 34I x 26H cm (from different specs, using the more common one from image for clarity)

**Item Weight:** 2.4 Kilograms

**Automatic Shut-off:** Yes

## Warranty and Support

For warranty information, technical support, or spare parts, please refer to the official ProfiCook website or contact your local distributor. Keep your proof of purchase for any warranty claims.

Official Product Page (QR Code Link): <http://www.proficook.de/produkte/qr/501116>

