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### BioChef Kalahari Food Dehydrator (10 Trays)

# BioChef Kalahari Food Dehydrator User Manual

Model: Kalahari (10 Trays)

Brand: BioChef

## 1. INTRODUCTION

The BioChef Kalahari Stainless Steel Food Dehydrator is designed for efficient and consistent drying of various foods, including fruits, vegetables, meats, and herbs. Its robust stainless steel construction ensures durability and hygiene, making it suitable for both home and light commercial use. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your dehydrator.



Image: The BioChef Kalahari Food Dehydrator in operation, showcasing multiple trays filled with a variety of foods such as berries, citrus slices, kiwi, and cherry tomatoes, demonstrating its capacity and versatility.

## Key Features:

- **Durable Stainless Steel Construction:** Premium 304 grade stainless steel for longevity and easy cleaning.
- **Adjustable Thermostat:** Temperature control from 95°F to 158°F (35°C to 70°C) for diverse drying needs.
- **24-Hour Digital Timer:** Automatic shut-off function for convenience and energy saving.
- **EPT Horizontal Drying System:** Ensures even drying without the need for tray rotation, preserving enzymes and nutrients.
- **Multiple Tray Capacity:** Available in 8, 10, or 16 tray configurations, with removable trays for flexible space.
- **Compact Design:** Efficient use of space while offering ample drying capacity.

## 2. SAFETY INSTRUCTIONS

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Please read all safety instructions carefully before operating the BioChef Kalahari Food Dehydrator to prevent injury or damage to the appliance.

- Always place the dehydrator on a stable, flat, heat-resistant surface.
- Ensure the power cord is not damaged and is kept away from hot surfaces.
- Do not immerse the main unit in water or any other liquid.
- Keep out of reach of children and pets.
- Unplug the dehydrator from the power outlet when not in use, before cleaning, or during maintenance.
- Do not operate the dehydrator if it has been damaged in any way. Contact customer support for assistance.
- Ensure adequate ventilation around the unit during operation.
- Do not block the air vents on the back of the unit.

## 3. INCLUDED COMPONENTS

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Your BioChef Kalahari Food Dehydrator (10 Tray model) package should contain the following items:

- 1 x BioChef Kalahari Dehydrator Main Unit
- 10 x Stainless Steel Trays
- 3 x Non-Stick Sheets (for fruit leathers, purees)
- 3 x Mesh Sheets (for smaller items like herbs, berries)
- 1 x Drip Tray (for collecting excess moisture or crumbs)
- 1 x User Manual (this document)



Image: A collection of accessories including non-stick sheets, mesh sheets, and a standard stainless steel wire rack, which are included with the dehydrator for various drying applications.

## 4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash all stainless steel trays, non-stick sheets, mesh sheets, and the drip tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.

3. **Placement:** Place the dehydrator on a clean, dry, stable, and heat-resistant surface. Ensure there is at least 6 inches (15 cm) of clear space around all sides of the unit, especially the back, for proper ventilation. Do not place near heat sources or in direct sunlight.
4. **Tray Installation:** Slide the stainless steel trays into the designated slots inside the dehydrator. You can use fewer than 10 trays if desired, especially for larger items or when proving dough.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the power switch on the back of the unit is in the OFF position before plugging in.



Image: The BioChef Kalahari Dehydrator with its tempered glass door open, showing the interior with all ten stainless steel trays inserted, ready for loading food.



Image: The rear panel of the BioChef Kalahari Dehydrator, highlighting the main power switch (red) and the circular ventilation grill for the fan, emphasizing the importance of clear space for airflow.

## 5. OPERATING INSTRUCTIONS

1. **Prepare Food:** Wash and prepare your food items. Slice them into uniform thickness for even drying. For best results, pre-treat some fruits (e.g., apples, bananas) to prevent browning.
2. **Load Trays:** Arrange food in a single layer on the stainless steel trays. Do not overlap items. Use non-stick sheets for liquid items like fruit leathers or purees, and mesh sheets for smaller items.
3. **Close Door:** Ensure the tempered glass door is securely closed.
4. **Power On:** Flip the main power switch on the back of the unit to the ON position. The LED display on the front panel will illuminate.
5. **Set Temperature:** Use the temperature control buttons on the LED display to set your desired drying temperature (range: 95°F - 158°F / 35°C - 70°C). Refer to a reliable dehydrating guide for specific food temperatures.
6. **Set Timer:** Use the timer control buttons to set the desired drying duration (up to 24 hours). The dehydrator will automatically shut off once the timer expires.
7. **Start Dehydrating:** Press the START/STOP button to begin the drying process. The fan will activate, and the heating element will begin to warm the air.
8. **Monitor Progress:** Periodically check the food's dryness. Drying times vary based on food type, thickness,

moisture content, and ambient humidity.

9. **Completion:** Once food is dried to your satisfaction, press the START/STOP button to pause or stop the operation, then turn off the main power switch and unplug the unit. Allow food to cool completely before storing.

### General Drying Guidelines:

- **Fruits:** Typically 120-140°F (49-60°C) for 6-12 hours.
- **Vegetables:** Typically 125-135°F (52-57°C) for 4-10 hours.
- **Meats (Jerky):** Typically 145-155°F (63-68°C) for 4-15 hours (ensure meat is cooked to safe internal temperature before or during drying).
- **Herbs:** Typically 95-105°F (35-41°C) for 2-6 hours.

*Note: These are general guidelines. Always refer to specific recipes or food safety resources for precise temperatures and times.*

## 6. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your BioChef Kalahari Food Dehydrator.

1. **Unplug Before Cleaning:** Always ensure the dehydrator is unplugged from the power outlet and has cooled down completely before cleaning.
2. **Clean Trays and Sheets:** Remove all stainless steel trays, non-stick sheets, mesh sheets, and the drip tray. Wash them with warm, soapy water. For stubborn residue, soak them for a short period. Rinse thoroughly and dry completely before reassembling or storing. These components are generally dishwasher safe, but hand washing is recommended for longevity.
3. **Clean Interior:** Wipe the interior surfaces of the dehydrator with a damp cloth. For sticky 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. Avoid getting water into the fan or electrical components.
4. **Clean Exterior:** Wipe the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they can scratch the stainless steel finish.
5. **Fan Area:** Periodically inspect the fan area for any food debris. Use a soft brush or a vacuum cleaner with a narrow attachment to gently remove any dust or particles from the fan grill. Do not attempt to disassemble the fan.
6. **Storage:** Store the dehydrator in a clean, dry place when not in use.

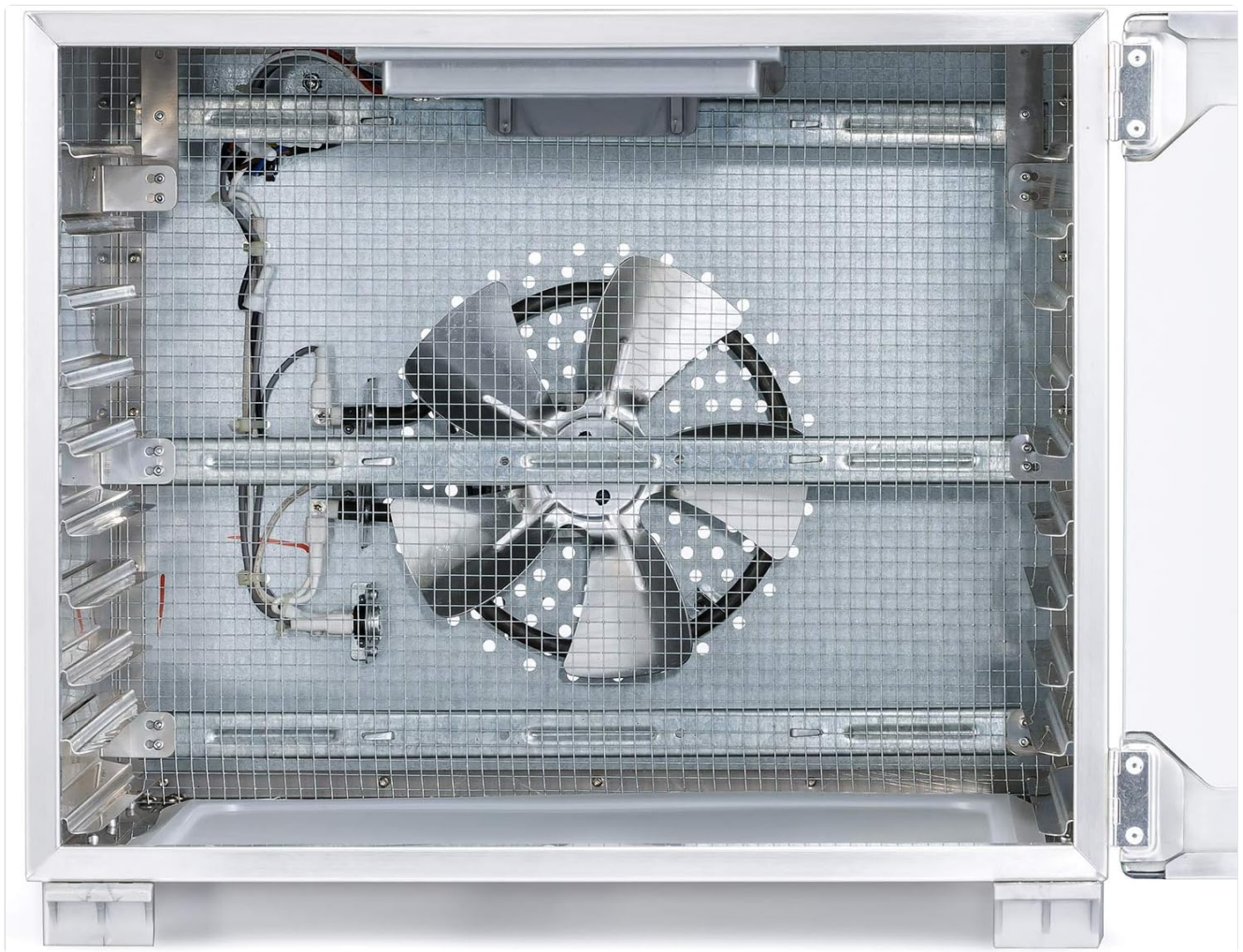


Image: An internal view of the BioChef Kalahari Dehydrator, highlighting the large rear-mounted fan and heating element, which are crucial for the horizontal airflow system. This area should be kept clean for optimal performance.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; Power switch off; Power outage; Faulty outlet.	Ensure unit is securely plugged into a working outlet. Check main power switch on the back. Check household circuit breaker.
Food not drying evenly.	Overloaded trays; Unevenly sliced food; Blocked vents.	Do not overload trays; ensure food is in a single layer. Slice food uniformly. Ensure rear vents are not blocked.
Dehydrator is too noisy.	Normal fan operation; Unit not on a stable surface; Debris in fan.	A slight fan noise is normal. Ensure unit is on a flat, stable surface. Check fan area for debris (unplug first).
Temperature not reaching desired level.	Ambient room temperature too low; Door not fully closed.	Operate in a room with a stable ambient temperature. Ensure the door is securely latched.

If the problem persists after trying these solutions, please contact BioChef customer support.

## 8. SPECIFICATIONS

Feature	Detail
Model	Kalahari Food Dehydrator (10 Trays)
Brand	BioChef
Material	304 Grade Stainless Steel
Power/Wattage	800 watts
Voltage	120 Volts (AC)
Temperature Range	95°F - 158°F (35°C - 70°C)
Timer	Up to 24 hours, digital with auto shut-off
Tray Material	Stainless Steel
Number of Trays	10 (standard for this model)
Dimensions (approx.)	52.32 cm (L) x 46.99 cm (W) x 41.15 cm (H)
Item Weight	13.7 kg

## 9. WARRANTY AND SUPPORT

The BioChef Kalahari Food Dehydrator comes with a **3-year full product warranty** from Vitality 4 Life, covering defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your dehydrator, please contact Vitality 4 Life customer service. Please have your purchase receipt and product model information ready when contacting support.

### Contact Information:

- **Manufacturer:** Vitality 4 Life
- **Website:** [www.vitality4life.com](http://www.vitality4life.com) (or refer to your purchase documentation for regional contact details)
- **Email/Phone:** Please check the Vitality 4 Life website or your product registration card for the most current contact methods.

*This product is built to North American electrical specifications and comes with a standard USA plug.*