

## Cercker ST-04

# Cercker ST-04 Food Dehydrator Machine User Manual

Model: ST-04 | Brand: Cercker

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Cercker ST-04 Food Dehydrator Machine. Retain this manual for future reference.

- **Electrical Safety:** Ensure the appliance is connected to a grounded outlet with the correct voltage (120V). Do not operate with a damaged cord or plug.
- **Hot Surfaces:** The dehydrator surfaces become hot during operation. Use caution and avoid direct contact. Always use the provided silicone gloves when handling hot trays.
- **Sharp Edges:** Exercise care when handling stainless steel trays as edges may be sharp.
- **Ventilation:** Ensure adequate ventilation around the appliance during use. Do not block air vents.
- **Children and Pets:** Keep the appliance out of reach of children and pets.
- **Cleaning:** Always unplug the dehydrator before cleaning. Do not immerse the main unit in water.

## 2. PRODUCT OVERVIEW

The Cercker ST-04 Food Dehydrator is designed for efficient and safe food drying. It features a robust stainless steel construction and user-friendly controls.

### Key Components:

- Main Dehydrator Unit (Stainless Steel)
- 8 Stainless Steel Drying Trays (9.84 inches)
- Digital Control Panel (Temperature & Timer)
- Transparent Glass Door with Latch
- Rear-mounted Exhaust Fan
- Drip Tray
- Silicone Gloves
- Screwdriver (for handle installation)
- User Manual & Recipe Book

## Features:

- **Powerful Drying:** Equipped with an exhaust fan and air circulation technology (2 m/s wind speed, 1600 rpm) for uniform heat distribution.
- **Food-Grade Construction:** Made from 100% BPA-free stainless steel, ensuring food safety and durability.
- **Large Capacity:** 8 spacious trays accommodate various foods, preserving nutrients effectively.
- **Precise Control:** Adjustable temperature range from 70°F to 190°F (in 5°F increments) and a 24-hour timer (in 0.5-hour increments).
- **Safety Features:** Overheating protection function activates if the internal temperature reaches 120°C.
- **Quiet Operation:** Operates at a noise level of ≤ 45dB.



Figure 1: Cercker ST-04 Food Dehydrator Machine with accessories.

## 3. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Clean:** Before first use, wash the stainless steel trays and drip tray with warm, soapy water. Wipe the interior and exterior of the main unit with a damp cloth. Ensure all parts are dry before assembly.
3. **Install Handle:** Attach the door handle using the provided screwdriver and screws.
4. **Placement:** Place the dehydrator on a stable, heat-resistant surface, ensuring adequate space around it for ventilation.
5. **Ventilation:** It is recommended to open the machine door and ventilate for 1-3 days before initial use to dissipate any manufacturing odors.



# How to Choose Your Suitable Dehydrator

**Cercker**



**VS**

**OTHERS**



## Full Stainless Steel

Food grade & Healthy

## Powerful Drying System

Range: 70°F - 190°F

## Smart Timing

0.5-24hours

## Fully Visible Glass Door

Can Monitor Process

## Plastic Material

No Healthy, Uneven Drying

## Ordinary Drying System

Range: 95°F- 160°F

## No Timing

## No Visible Door

Can't Monitor Process

Figure 2: Package contents and dimensions of the Cercker ST-04.

Your browser does not support the video tag.

Video 1: An overview of the Cercker 8-tray food dehydrator, demonstrating its features, setup, and use for drying various foods.

## 4. OPERATING INSTRUCTIONS

### Digital Control Panel:

The dehydrator features an intuitive digital control panel for setting temperature and time.

- **TEMP Button:** Press to adjust the drying temperature. Use the up/down arrows to set between 70°F and 190°F in 5°F increments.
- **TIME Button:** Press to adjust the drying time. Use the up/down arrows to set between 0.5 hours and 24 hours in 0.5-hour increments.
- **ON/OFF Button:** Press to start or stop the dehydration process.

### Dehydrating Guide:

Refer to the guide on the control panel for recommended temperature settings for various food items:

Item	Temperature (°F)	Temperature (°C)
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Item	Temperature (°F)	Temperature (°C)
Herbs	95-125	35-52
Flour Fermentation	110-115	43-46
Yogurt	115	46
Vegetables	120-135	49-57
Fruit & Fruit Rolls	135-145	57-63
Meats, Fish & Jerky	145-155	63-68



Figure 3: Digital control panel and dehydrating guide.

## 5. FOOD PREPARATION GUIDELINES

Proper food preparation is crucial for successful dehydration. Always ensure food is fresh and of good quality.

- **Cleanliness:** Wash all fruits, vegetables, and herbs thoroughly.
- **Slicing:** Slice food items uniformly to ensure even drying. Thinner slices will dry faster.
- **Arrangement:** Arrange food in a single layer on the trays, leaving space between pieces for optimal air circulation. Do not overlap.

- **Pre-treatment:** Some fruits (e.g., apples, bananas) may benefit from pre-treatment (e.g., lemon juice dip) to prevent discoloration.
- **Meat Preparation:** For jerky, ensure meat is lean, trimmed of fat, and sliced thinly against the grain. Marinate as desired.
- **Recipe Book:** Consult the included recipe book for specific preparation instructions and drying times for various foods.



Figure 4: Examples of foods suitable for dehydration.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your dehydrator and ensure hygienic operation.

- **Unplug:** Always unplug the appliance from the power outlet before cleaning.
- **Trays and Drip Tray:** The stainless steel trays and drip tray are dishwasher safe. For stubborn residue, soak in warm, soapy water before washing.
- **Main Unit:** Wipe the interior and exterior of the dehydrator with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Fan Area:** Ensure the fan area at the back is free from food debris. Use a soft brush if necessary.
- **Storage:** Store the dehydrator in a clean, dry place when not in use.



Figure 5: Cleaning the dehydrator unit and trays.

## 7. TROUBLESHOOTING

If you encounter issues with your Cercker ST-04 Food Dehydrator, please refer to the following common troubleshooting tips:

- **Appliance Not Turning On:**
  - Ensure the power cord is securely plugged into a working electrical outlet.
  - Check if the power switch on the back of the unit is in the 'ON' position.
  - Verify that the household circuit breaker has not tripped.
- **Food Not Drying Evenly:**
  - Ensure food items are sliced uniformly in thickness.
  - Do not overload trays; allow sufficient space for air circulation.
  - Rotate trays periodically during the drying process to promote even drying.
  - Check that the set temperature is appropriate for the food type.
- **Unusual Odor During Operation:**
  - A slight odor may be present during the first few uses; this is normal.
  - Ensure the unit and trays are thoroughly cleaned before and after each use to prevent odors from food residue.
- **Dehydrator is Too Loud:**
  - The dehydrator operates at a low noise level ( $\leq 45\text{dB}$ ). If noise is excessive, ensure the unit is on a stable, flat surface and not vibrating against other objects.
  - Check for any obstructions in the fan area.

## 8. SPECIFICATIONS

Specification	Detail
Brand	Cercker
Model Number	ST-04
Material	Stainless Steel
Color	Silver

Specification	Detail
Wattage	500 watts
Product Dimensions	10.6"D x 12.8"W x 15.2"H
Voltage	120V
Item Weight	8.21 Kilograms (18.06 pounds)
Number of Trays	8
Temperature Range	70°F - 190°F
Dishwasher Safe Trays	Yes

## 9. WARRANTY AND SUPPORT

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Cercker is committed to providing quality products and customer satisfaction. Your Cercker ST-04 Food Dehydrator comes with dedicated support.

- **Product Support:** If you have any questions about the product, its operation, or require assistance, please contact Cercker customer service.
- **Warranty Information:** For details regarding the product warranty, please refer to the warranty card included in your package or contact Cercker customer support directly.