Septree DBC-18A

Septree Commercial Food Dehydrator DBC-18A Instruction Manual

Model: DBC-18A | Brand: Septree

Introduction Safety Information Package Contents Setup Operating Instructions Maintenance & Cleaning Specifications Troubleshooting Warranty & Support

1. Introduction

The Septree Commercial Food Dehydrator (Model DBC-18A) is designed for efficient and large-capacity food drying. This appliance allows you to dehydrate a variety of foods including jerky, meat, fruits, vegetables, and herbs, preserving their nutrients and extending their shelf life. Constructed from 100% BPA-free food-grade stainless steel, it features digital controls for precise temperature and timer settings, ensuring optimal drying results. The integrated horizontal airflow system and triple-fan motor promote even heating and quiet operation.



Figure 1: Septree Commercial Food Dehydrator, Model DBC-18A.

2. Important Safety Information

Please read all instructions carefully before using the appliance. Retain this manual for future reference.

- Always ensure the appliance is placed on a stable, level, and heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.

- Ensure proper ventilation around the unit during operation. Do not block air vents.
- The appliance features an overheat protection function for safe use.
- The unit has a dual plug design for a more stable and safer power supply. Ensure both power cords are plugged simultaneously into a wall outlet. If using a power strip, ensure it has a rated current of 20A or higher.

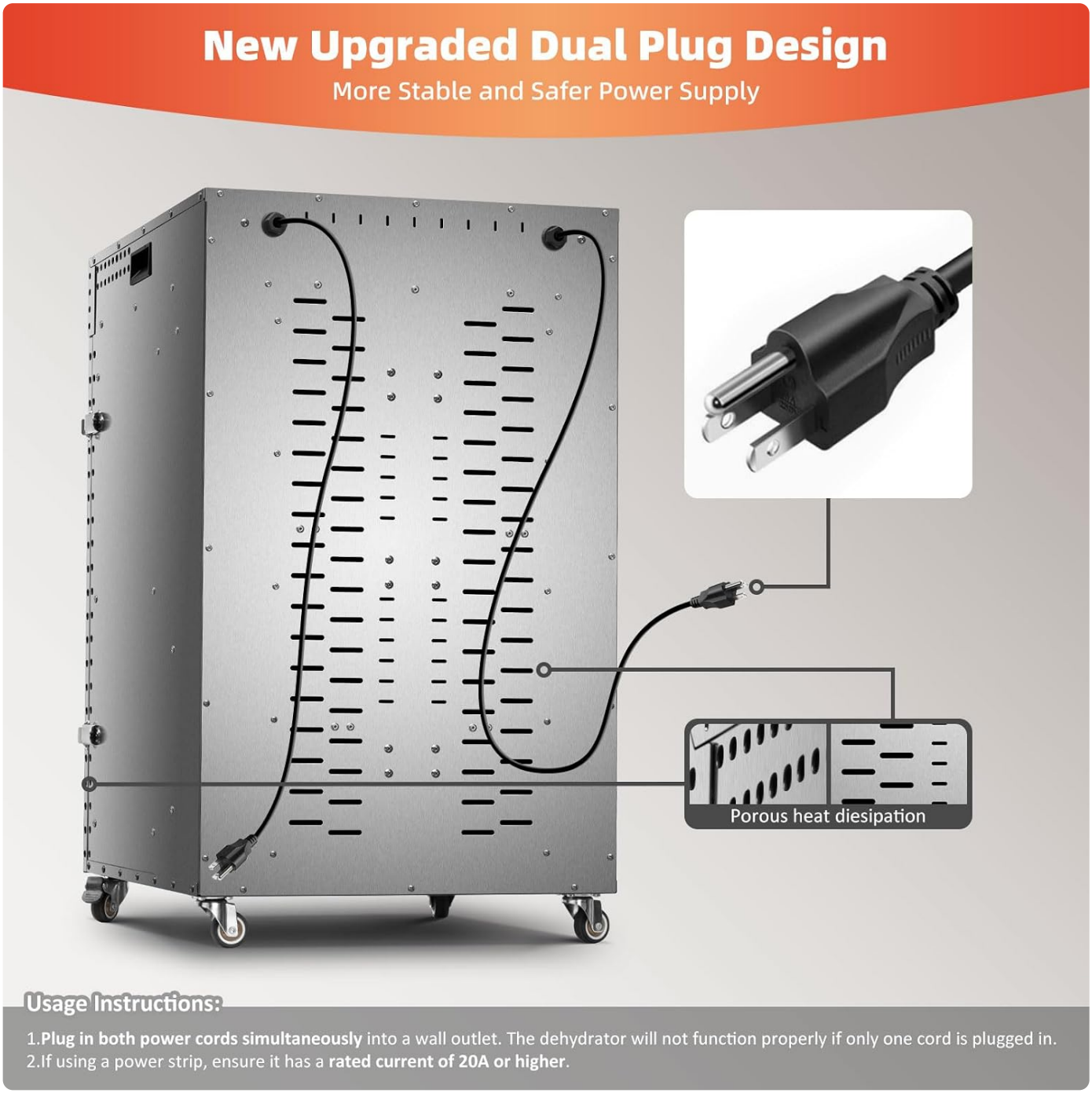


Figure 2: Dual plug design for stable power supply.

3. Package Contents

Your Septree Commercial Food Dehydrator comes with the following items:

- 1 x Commercial Food Dehydrator Unit
- 18 x Stainless Steel Drying Trays (15.67" x 15.67" each)
- 18 x Non-stick Silicone Sheets

- 4 x Fruit Roll Sheets
- 2 x Hanging Racks for Jerky
- 20 x Hooks
- 1 x Drip Tray
- 1 x Pair of Heat-resistant Gloves
- 2 x Storage Containers
- 1 x User Manual
- 1 x Recipe Book
- 1 x Screwdriver (for handle installation)



Figure 3: All included accessories for the Septree Food Dehydrator.

4. Setup

1. **Unpacking:** Carefully remove the dehydrator and all accessories from the packaging. Inspect for any damage.
2. **Handle Installation:** Attach the door handle to the front door using the provided screwdriver and screws.
3. **Placement:** Place the dehydrator on a stable, dry, and level surface with adequate ventilation. Ensure it is not too close to walls or other appliances to allow for proper airflow. The unit is equipped with wheels for easy movement, which can be locked to keep it stationary.
4. **Initial Cleaning:** Before first use, wash all trays, silicone sheets, fruit roll sheets, hanging racks, hooks, and the drip tray with warm, soapy water and a soft sponge. Wipe the interior and exterior of the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
5. **Power Connection:** Plug both power cords simultaneously into a grounded wall outlet. If using a power strip, ensure it is rated for 20A or higher.

Your browser does not support the video tag.

Video 1: Demonstrates the unboxing and initial setup of the Septree Commercial Food Dehydrator, including handle installation and accessory overview.

5. Operating Instructions

The Septree dehydrator features a user-friendly digital control panel for precise operation.

1. **Prepare Food:** Wash, peel, and slice your desired food items evenly. For best results, ensure uniform thickness.
2. **Load Trays:** Arrange food items on the stainless steel drying trays, ensuring there is enough space for air circulation. Use non-stick silicone sheets for smaller items like herbs or for fruit leathers. Use hanging racks and hooks for jerky or sausages.
3. **Close Door:** Close the front glass door and secure the two door locks on the side.
4. **Power On:** Press the **ON/OFF** button to turn on the appliance.
5. **Set Temperature:** Press the **TEMP** button. Use the **Up/Down arrows** to adjust the temperature between 70°F and 190°F (21°C - 88°C) in 5°F increments. Refer to the "Dehydrating Guide" on the control panel for recommended temperatures for various items.
6. **Set Timer:** Press the **TIME** button. Use the **Up/Down arrows** to set the drying time from 0.5 to 24 hours in 30-minute increments.
7. **Start Dehydration:** Once temperature and time are set, the unit will begin operation. The digital display will show the remaining time and current temperature.
8. **Automatic Shut-off:** The dehydrator will automatically shut off when the timer completes.



Figure 4: Digital control panel and large capacity with 18 trays.

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Video 2: Demonstrates setting the temperature and timer on the Septree Commercial Food Dehydrator, along with loading various fruits and vegetables.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your dehydrator.

- **Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- **Trays and Accessories:** All stainless steel trays, non-stick silicone sheets, fruit roll sheets, hanging racks, and the drip tray are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and a soft sponge. Rinse thoroughly and dry completely.

- **Main Unit:** Wipe the exterior and interior of the dehydrator with a damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scourers that could scratch the stainless steel surface. Ensure no water enters the control panel or fan area.
- **Storage:** Store the clean and dry dehydrator in a cool, dry place.



Figure 5: The dehydrator is made of 100% BPA-free food-grade stainless steel, and trays are dishwasher safe.

7. Specifications

Feature	Detail
Brand	Septree

Model Number	DBC-18A
Material	Stainless Steel (Food Safe)
Wattage	2000 watts
Voltage	120 Volts
Product Dimensions (D x W x H)	21.46" x 17" x 29.53"
Number of Trays	18
Usable Drying Area	Up to 34.42 ft²
Temperature Range	70°F - 190°F (21°C - 88°C)
Timer	0.5 - 24 hours
Noise Level	<50dB
Item Weight	57.9 pounds
Dishwasher Safe Trays	Yes



Figure 6: Triple-fan circulating heating system for even drying.

8. Troubleshooting

If you encounter any issues with your Septree Food Dehydrator, please consider the following common solutions:

- **Appliance Not Turning On:** Ensure both power cords are securely plugged into a functional power outlet. Check if the outlet is receiving power.
- **Uneven Drying:** While the unit features a horizontal airflow system, ensure trays are not overloaded and food items are spread evenly to allow for optimal air circulation.
- **Food Not Drying:** Verify that the correct temperature and time settings are selected for the type of food being dehydrated. Ensure the door is securely closed and latched.
- **Overheat Protection:** The appliance has an overheat protection function. If the unit unexpectedly shuts off, unplug it, allow it to cool down, and then restart. Ensure proper ventilation around the unit.

9. Warranty and Support

Your purchase is backed by our lifetime assistance. If you encounter any problems or have questions, please feel free to send a message to our customer service. A solution will be offered to ensure 100% satisfaction.
For customer service inquiries, please refer to the contact information provided in your user manual or on the official Septree website.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Answered questions about this manual

Does the Septree DBC-18A Commercial Food Dehydrator have a specified temperature accuracy, and if so, what is it?

The provided manual for the Septree DBC-18A Commercial Food Dehydrator states that the temperature can be adjusted between 70°F and 190°F (21°C - 88°C) in 5°F increments. However, it does not specify a temperature...

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