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› BENCHFOODS Commercial Food Dehydrator Instruction Manual

BENCHFOODS 116 Hook Vertical Rotisserie/Biltong Maker

BENCHFOODS Commercial Food Dehydrator Instruction Manual

Model: 116 Hook Vertical Rotisserie/Biltong Maker

INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your BENCHFOODS Commercial Food Dehydrator. Please read this manual thoroughly before operating the appliance and retain it for future reference.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before using the dehydrator.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- Ensure proper ventilation around the unit during operation.

PRODUCT OVERVIEW

Components and Materials

The BENCHFOODS Commercial Food Dehydrator is constructed with high-quality materials designed for durability and efficiency.



Image: Key components and materials of the dehydrator, including double-walled stainless steel, commercial-grade electronics, tempered glass display window, and food-grade 304 stainless steel.

- **Double Walled Stainless Steel:** Provides superior insulation and durability.
- **Commercial Grade Electronics:** Ensures reliable and precise control.
- **Tempered Glass Display Window:** Allows for easy monitoring of the drying process without opening the doors.
- **Food Grade 304 Stainless Steel:** Used for interior surfaces, hooks, and trays, ensuring food safety and easy cleaning.

- **Control Panel:** Located at the top, featuring digital display and control buttons.
- **Drying Chambers:** Two independent drying zones with internal fans for uniform air circulation.
- **Hooks:** 116 hooks for hanging items like biltong or jerky.
- **Casters:** Equipped with wheels for easy mobility.

Key Features



Image: Overview of the dehydrator's key features, including temperature control, timer, and material quality.

- **Completion Cooling Cycle:** Automatically cools down the unit after the drying process is complete.
- **Uniform Drying Without Rotation:** Advanced air circulation system ensures even drying throughout the chamber, eliminating the need to rotate items.
- **Ambient Air Mode:** Allows for drying at room temperature, ideal for specific applications.
- **Precision Thermostats:** Maintain accurate temperatures within a range of 85°F to 195°F (30°C to 90°C).
- **99 Hour Timer:** Programmable timer for extended drying cycles.

- **Time and Temperature Memory Function:** Retains previous settings for convenience.
- **Two Independent Drying Zones:** Allows for different items or settings in each chamber.

Specifications

Attribute	Value
Brand	BENCHFOODS
Model	116 Hook Vertical Rotisserie/Biltong Maker
Material	Stainless Steel (Food Grade 304)
Voltage	120 Volts (AC)
Temperature Range	85°F - 195°F (30°C - 90°C)
Timer	Up to 99 Hours
Number of Hooks	116
Item Weight	187 pounds (approx. 84.8 kg)
Dimensions (H x W x D)	Approx. 70.9 x 23.3 x 18.9 inches (180 x 59.2 x 48 cm)
Dishwasher Safe Parts	Yes (Hooks/Trays)

SETUP

Follow these steps to set up your dehydrator for first use.

1. **Unpacking:** Carefully remove the dehydrator and all packaging materials from the box. Inspect the unit for any signs of damage. Retain packaging for future transport if needed.
2. **Placement:** Place the dehydrator on a stable, level, and heat-resistant surface. Ensure there is adequate space around the unit (at least 6 inches or 15 cm) for proper ventilation. Do not place it directly against a wall or in an enclosed cabinet.
3. **Initial Cleaning:** Before first use, wipe down the interior and exterior of the unit with a damp cloth. Wash all removable parts (hooks, trays) with warm, soapy water, rinse thoroughly, and dry completely.
4. **Power Connection:** Ensure the dehydrator's power switch is in the "OFF" position. Plug the power cord into a grounded electrical outlet. The unit operates on 120V AC.



Image: Dehydrator dimensions for proper placement.

OPERATION

This section outlines the basic steps for operating your dehydrator.

Control Panel Overview

The digital control panel allows you to set temperature, time, and activate various modes. Refer to the icons on the panel for specific functions (e.g., temperature up/down, timer, power).

Loading the Dehydrator

- Prepare your food items according to your recipe (e.g., slicing fruits, marinating meat for jerky/biltong).
- For biltong or jerky, hang the prepared meat pieces onto the stainless steel hooks. Ensure adequate space between pieces for optimal air circulation.
- For other items like fruits, vegetables, or crackers, place them evenly on the provided trays.

- Load the hooks or trays into the respective drying chambers. Close the doors securely.



Image: Dehydrator loaded with biltong, demonstrating the hanging method.

Setting Temperature and Time

1. Turn on the dehydrator using the power button on the control panel.
2. Use the temperature control buttons (usually up/down arrows) to set your desired drying temperature between 85°F and 195°F.
3. Use the timer control buttons to set the desired drying time, up to 99 hours.
4. The dehydrator will automatically begin the drying process once settings are confirmed.

Special Modes

- **Ambient Air Mode:** This mode allows the unit to circulate air without heating, ideal for specific drying needs. Consult your recipe for when to use this mode.
- **Completion Cooling Cycle:** After the set drying time is complete, the dehydrator will automatically enter a cooling

cycle to gradually bring the temperature down, preventing condensation and ensuring optimal texture.

- **Memory Function:** The unit retains the last used time and temperature settings, making it convenient for repetitive tasks.

What You Can Create

This dehydrator is versatile and can be used for a wide range of food items.

THINGS YOU CAN CREATE WITH BENCHFOODS



Dehydrated
Fruits



Powders



Dehydrated
Vegetables



Biltong & Jerky



Pet Treats



Dehydrated
Crackers



Snacks



Dehydrated
Herbs

Image: Examples of foods that can be created with the dehydrator, including biltong, dried fruits, and herbs.

- **Biltong & Jerky:** Ideal for drying various meats.
- **Dehydrated Fruits:** Apples, bananas, berries, citrus slices.
- **Dehydrated Vegetables:** Tomatoes, carrots, mushrooms, kale.
- **Herbs & Spices:** Preserve fresh herbs for long-term storage.
- **Pet Treats:** Create healthy, homemade treats for your pets.
- **Snacks & Crackers:** Prepare raw food snacks and crispy crackers.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your dehydrator.

- **Always unplug the unit** from the power outlet and allow it to cool completely before cleaning.
- **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or scouring pads.
- **Interior Cleaning:** Wipe the interior walls with a damp cloth. For stubborn residue, use a mild detergent solution and then wipe clean with a damp cloth. Ensure the interior is completely dry before next use.
- **Hooks and Trays:** The stainless steel hooks and trays are dishwasher safe. Alternatively, wash them by hand with warm, soapy water, rinse thoroughly, and dry completely.
- **Do not immerse the main unit** in water or any other liquid.
- **Storage:** Store the dehydrator in a clean, dry place when not in use.

TROUBLESHOOTING

This section addresses common issues you might encounter and their potential solutions.

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; Power switch off; Power outage; Circuit breaker tripped.	Ensure unit is securely plugged into a working outlet; Turn power switch to ON; Check household circuit breaker.
Unit is on but not heating.	Temperature set too low; Heating element malfunction.	Increase temperature setting; If problem persists, contact customer support.
Food not drying evenly.	Overloaded chambers; Improper food preparation (e.g., uneven slicing).	Do not overload chambers; Ensure food items are sliced uniformly and spaced adequately.
Unusual noise during operation.	Fan obstruction; Loose component.	Check for any obstructions near the fan; If noise persists, contact customer support.

For issues not listed here or if solutions do not resolve the problem, please contact BENCHFOODS customer support.

WARRANTY AND SUPPORT

Your BENCHFOODS Commercial Food Dehydrator comes with a**5-Year Comprehensive Warranty**, covering defects in materials and workmanship under normal use.

For warranty claims, technical assistance, or any other inquiries, please contact BENCHFOODS customer support:

- **Website:** Visit the official BENCHFOODS store on Amazon for contact information and FAQs.[BENCHFOODS Amazon Store](#)
- **Email/Phone:** Refer to the contact details provided on the product packaging or the BENCHFOODS website.

Please have your model number (116 Hook Vertical Rotisserie/Biltong Maker) and purchase date available when contacting support.

