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› BENCHFOODS Commercial Food Dehydrator User Manual

BENCHFOODS 116 Hook Vertical Rotisserie/Biltong Maker

BENCHFOODS Commercial Food Dehydrator User Manual

Model: 116 Hook Vertical Rotisserie/Biltong Maker

INTRODUCTION

This 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 using the appliance and retain it for future reference.



Image: Front view of the BENCHFOODS Commercial Food Dehydrator, showcasing its two drying zones filled with biltong. The unit is made of stainless steel with clear viewing windows.

SAFETY INSTRUCTIONS

- Always ensure the appliance is placed on a stable, level surface.
- Do not operate the dehydrator with a damaged power cord or plug.
- Keep hands and utensils away from moving parts during operation.
- Unplug the unit from the power outlet before cleaning or performing any maintenance.
- This appliance is designed for food dehydration. Do not use it for other purposes.
- Ensure proper ventilation around the unit during operation.

PRODUCT FEATURES AND COMPONENTS

The BENCHFOODS Commercial Food Dehydrator is built with premium commercial-grade quality materials for durability and efficiency.



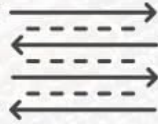
Image: A diagram illustrating key features including double-walled stainless steel construction, commercial-grade electronics, tempered glass display windows, and food-grade 304 stainless steel interior.

- **Double Walled Stainless Steel:** Provides superior insulation and durability.
- **Commercial Grade Electronics:** Ensures precise control and reliable performance.
- **Tempered Glass Display Window:** Allows for easy monitoring of the drying process without opening the doors.
- **Food Grade 304 Stainless Steel:** Used for all internal components that come into contact with food, ensuring hygiene and longevity.
- **116 Hooks:** Designed for vertical hanging of items like biltong or jerky.
- **Two Drying Zones:** Allows for independent temperature and time control for different batches.

116R-HOOK DEHYDRATOR FEATURES



Completion
Cooling Cycle



Uniform Drying
Without Rotation



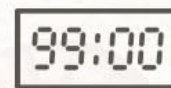
Ambient
Air Mode



85 - 195°F Precision
Thermostats



Glass Observation
Window



99 Hour
Timer



5 Year Comprehensive
Warranty



Time and Temp
Memory Function



Food-Grade 304
Stainless Steel

Image: An infographic detailing additional features such as a completion cooling cycle, uniform drying without rotation, ambient air mode, 85-195°F precision thermostats, glass observation window, 99-hour timer, 5-year comprehensive warranty, and time and temperature memory function.

SETUP

Unpacking and Placement

1. Carefully remove the dehydrator from its packaging. Retain packaging materials for future transport or storage.
2. Inspect the unit for any signs of damage. If damaged, do not operate and contact customer support.
3. Place the dehydrator on a flat, stable, heat-resistant surface. Ensure there is adequate clearance around the unit for ventilation (at least 6 inches on all sides).
4. The unit is equipped with wheels for easy movement. Lock the wheels once the desired position is achieved.



Image: A visual representation of the dehydrator's dimensions: approximately 5' 8.7" (68.7 inches) in height, 23.3 inches in width, and 18.9 inches in depth.

Initial Cleaning

Before first use, clean all removable parts and the interior of the dehydrator.

- Wipe the interior and exterior surfaces with a damp cloth.
- Wash the stainless steel hooks and any removable trays with warm, soapy water. Rinse thoroughly and dry completely.
- Ensure all components are dry before plugging in the unit.

OPERATING INSTRUCTIONS

Control Panel Overview

The control panel is located at the top of the unit and features a digital display and various control buttons for setting

temperature, time, and operating modes.

Preparing Food for Dehydration

Proper preparation is crucial for successful dehydration.

- **Cleaning:** Wash all fruits, vegetables, or meats thoroughly.
- **Slicing:** Cut food into uniform thickness for even drying. For biltong, ensure meat strips are prepared according to traditional methods.
- **Pre-treatment (Optional):** Some foods benefit from pre-treatment (e.g., blanching vegetables, soaking fruits in lemon juice to prevent browning).
- **Loading:** Hang items on the provided hooks, ensuring adequate space between pieces for air circulation. Avoid overcrowding.

THINGS YOU CAN CREATE WITH BENCHFOODS



Dehydrated
Fruits



Powders



Dehydrated
Vegetables



Biltong & Jerky



Pet Treats



Dehydrated
Crackers



Snacks



Dehydrated
Herbs

Image: A collage showing various items that can be created using the dehydrator, including dehydrated fruits, powders, dehydrated vegetables, biltong & jerky, pet treats, dehydrated crackers, snacks, and dehydrated herbs.

Setting Temperature and Time

1. Plug the dehydrator into a grounded 120V AC power outlet.
2. Turn on the unit using the power button.
3. Select the desired drying zone (if applicable for dual-zone operation).
4. Use the temperature controls to set the desired drying temperature, ranging from 85°F to 195°F.
5. Use the timer controls to set the drying duration, up to 99 hours.
6. Press the start button to begin the dehydration process.
7. The unit features a "Time and Temp Memory Function" which will recall your last settings.
8. An "Ambient Air Mode" is available for drying at room temperature without heat.
9. A "Completion Cooling Cycle" will automatically activate at the end of the drying process to cool down the contents.

Monitoring and Checking Progress

Regularly check the food's progress through the tempered glass display window. Avoid opening the doors frequently, as this can prolong drying time.

Harvesting Dehydrated Food

Food is fully dehydrated when it is dry to the touch, pliable (for fruits), or brittle (for vegetables/meats). Allow food to cool completely before storing.

MAINTENANCE

Cleaning the Dehydrator

Regular cleaning ensures optimal performance and hygiene.

1. Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. Remove all hooks and any other removable components.
3. Wash removable parts with warm, soapy water. The stainless steel components are dishwasher safe.
4. Wipe the interior and exterior surfaces of the dehydrator with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
5. Ensure all parts are thoroughly dry before reassembling or storing the unit.

Storage

Store the dehydrator in a cool, dry place when not in use. Keep it covered to protect from dust.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; Power outlet malfunction; Unit fuse blown.	Ensure power cord is securely plugged in; Test outlet with another appliance; Contact customer support for fuse replacement.
Food not drying evenly.	Overcrowding; Uneven slicing; Insufficient air circulation.	Ensure adequate space between items; Slice food uniformly; Do not overload the hooks.

Problem	Possible Cause	Solution
Drying takes too long.	Temperature set too low; Doors not fully closed; High humidity in environment.	Increase temperature setting; Ensure doors are securely latched; Operate in a low-humidity environment.
Unusual noise during operation.	Fan obstruction; Loose component.	Unplug and inspect for obstructions around the fan; If noise persists, contact customer support.

If you encounter issues not listed here, or if the problem persists after attempting the suggested solutions, please contact BENCHFOODS customer support.

SPECIFICATIONS

Brand	BENCHFOODS
Model	116 Hook Vertical Rotisserie/Biltong Maker
Material	Stainless Steel (Food Grade 304)
Voltage	120 Volts (AC)
Number of Hooks	116
Temperature Range	85°F - 195°F
Timer	Up to 99 Hours
Dimensions (H x W x D)	Approx. 68.7 x 23.3 x 18.9 inches (70.9 x 32.3 x 25.2 inches packaged)
Item Weight	187 pounds
Dishwasher Safe Parts	Yes (Removable components)
GTIN	09309001067588
ASIN	B0CP5277J6

WARRANTY AND SUPPORT

Warranty Information

This BENCHFOODS Commercial Food Dehydrator comes with a**5-Year Comprehensive Warranty**. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

Customer Support

For technical assistance, warranty claims, or any questions regarding your BENCHFOODS product, please contact BENCHFOODS customer support. Refer to the product packaging or the official BENCHFOODS website for the most current contact information.

You can also visit the[BENCHFOODS Store on Amazon](#) for more information and support resources.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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