



Manuals.plus /

- › Cercker /
- › Cercker Food Dehydrator Machine (Model DBC-07A) User Manual

Cercker DBC-07A

Cercker Food Dehydrator Machine (Model DBC-07A) User Manual

INTRODUCTION

The Cercker Food Dehydrator Machine is designed for efficient food drying, featuring 9 stainless steel trays, 1000W power, and precise temperature and timer controls. This manual provides essential information for safe and effective operation, maintenance, and care of your dehydrator.



The Cercker Food Dehydrator Machine with its digital control panel and transparent door, showcasing its 9 stainless steel trays.

SAFETY INSTRUCTIONS

- Always ensure the dehydrator is placed on a stable, heat-resistant surface, away from flammable materials.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep children and pets away from the appliance during operation.
- Unplug the dehydrator from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any manner.
- Ensure adequate ventilation around the unit during operation to prevent overheating.
- Use caution when handling hot trays and food. Always use oven mitts or the provided silicone pot holder.

PRODUCT OVERVIEW

Key Features

- **High Efficiency Drying:** Equipped with dual fans and 1000W power for even heat distribution and efficient drying.
- **Durable Construction:** Made from 100% BPA-free food-grade stainless steel, ensuring corrosion resistance

and fire resistance.

- **Large Capacity:** Features 9 spacious stainless steel trays (12.52 x 9.84 inches each) for drying various foods simultaneously.
- **Precise Control:** Electronic thermostat adjustable from 70°F to 190°F (in 5°F increments) and a 24-hour timer (in 0.5-hour increments).
- **Safety Features:** Intelligent shutdown function and overheating protection.
- **Low Noise Operation:** Operates at a noise level of ≤40 dB.

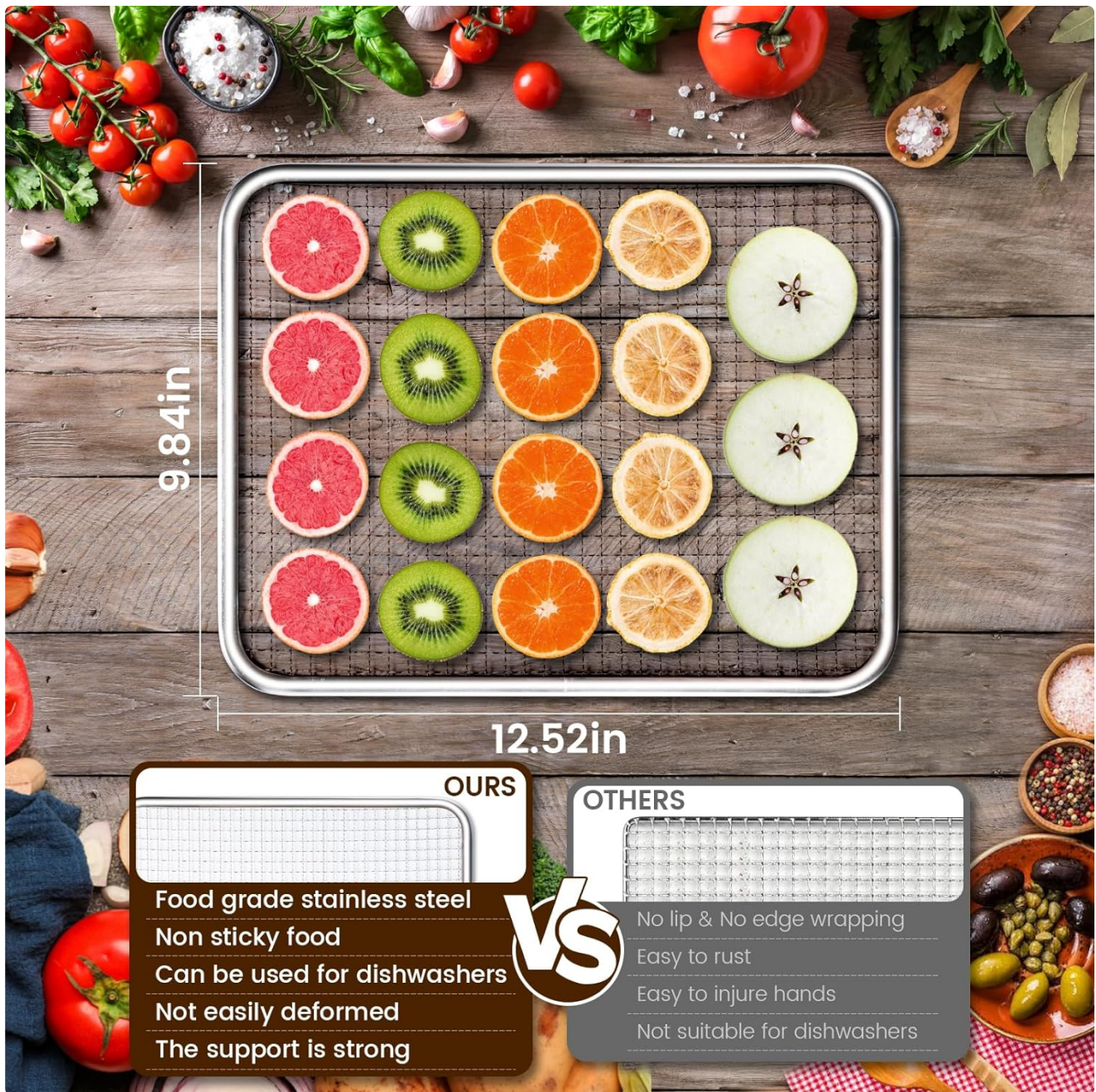
DUAL FANS & 360° EVEN HEATING

Unique Even-Heat Distribution

Power : 1000w
Electric current : 60Hz
Voltage : 120V
Wind speed : 2m/s;
Rotational speed: 1600rpm
Temperature : 70-190°F

Energy Saving Low noise BPA Free Thermal shutdown Horizontal Hot Air

This image highlights key features such as the dual fans for even heating, 1000W power, 70-190°F temperature range, and low noise operation.



This image illustrates the dimensions of the 12.52 x 9.84 inch food-grade stainless steel trays, emphasizing their durability and dishwasher-safe design.

SETUP

1. Unboxing and Initial Inspection

The food dehydrator comes securely packaged. Carefully remove all packaging materials, including any protective films from the stainless steel surfaces and the glass door. Inspect the unit for any damage during transit.

2. Handle Assembly

Attach the door handle to the glass door using the provided screws and screwdriver. Ensure it is securely fastened.

3. Tray Placement

Insert the 9 stainless steel trays into the designated slots within the dehydrator. The trays are designed to slide in and out smoothly. Place the plastic drip tray at the bottom of the unit.

4. Initial Cleaning

Before first use, wash all stainless steel trays and the drip tray with warm, soapy water. Wipe the interior and exterior of the unit with a damp cloth. Ensure all parts are completely dry before operation. A slight odor from the stainless steel is normal during the first few uses; ventilate the area for 1-3 days before initial operation to minimize this.

OPERATING INSTRUCTIONS

1. Control Panel Overview

The intuitive LED touch control panel allows for easy adjustment of settings. It includes buttons for power (On/Off), timer, temperature, and an internal light.



This image displays the LED touch control panel, detailing the functions for lighting control, temperature adjustment (70-190°F), and timer settings (30 minutes-24 hours).

2. Preparing Food

Wash and prepare your food items. Slice them uniformly to ensure even drying. Arrange food items evenly on the stainless steel trays, ensuring they do not overlap or touch. This promotes optimal air circulation and consistent drying. For foods that may drip, ensure the drip tray is correctly positioned at the bottom of the unit.



This image shows various types of food that can be dehydrated, such as fruits, vegetables, meat, nuts, and herbs, highlighting the versatility of the machine.

3. Setting Time and Temperature

- Plug the dehydrator into a standard 120V electrical outlet.
- Press the 'On/Off' button to power on the unit. The display will illuminate.
- Press the 'Timer' button to set the desired drying duration. Use the up (▲) and down (▼) arrow buttons to adjust the time, which can be set up to 24 hours in 0.5-hour increments.
- Press the 'Temperature' button to select the drying temperature. Use the up (▲) and down (▼) arrow buttons to adjust the temperature from 70°F to 190°F in 5°F increments.
- To monitor the drying process, press the 'Light' button to illuminate the interior without opening the door.

4. Starting and Stopping Operation

After setting the desired time and temperature, the unit will automatically begin the drying process. To pause or stop the drying process at any time, press the 'On/Off' button.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your dehydrator. Always unplug the unit and allow it to cool completely before cleaning.

1. Cleaning Trays

The stainless steel trays are dishwasher safe for convenient cleaning. Alternatively, wash them by hand with warm, soapy water and a soft brush or sponge. Rinse thoroughly and dry completely to prevent water spots or mineral buildup.

2. Cleaning Drip Tray

Remove the plastic drip tray from the bottom of the unit and wash it with warm, soapy water. Rinse and dry thoroughly.

3. Cleaning Interior and Exterior

Wipe the interior surfaces with a damp cloth. For stubborn residue, use a mild, food-safe cleaner. Ensure the interior is completely dry before closing the door or operating the unit. Wipe the exterior of the dehydrator with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.

WHY CHOOSE CERCKER?







CERCKER

-  Food grade stainless steel trays
-  Double-layer stainless steel construction
-  Prevent heat loss
-  Better heat insulation
-  Using durable heating tubes for heating
-  1000w Dual Fan



OTHERS

-  Prone to rusting
-  Single-layer structure
-  Heating wire, not durable
-  Heat loss
-  Poor heat insulation
-  Single Fan

This image demonstrates the ease of cleaning the dehydrator's components, showing trays being washed by hand or in a dishwasher, and the interior being wiped clean.

TROUBLESHOOTING

- **Unit Not Powering On:** Ensure the power cord is securely plugged into a functional electrical outlet. Check if the 'On/Off' button has been pressed.
- **Food Not Drying Evenly:** Ensure food items are sliced uniformly and arranged in a single layer on the trays without overcrowding. Rotate trays periodically for more consistent drying.
- **Overheating Protection Activated:** The dehydrator is equipped with an overheating protection feature that will automatically shut down the unit if the internal temperature reaches 120°C (248°F). Allow the unit to cool down before resuming operation.
- **Unusual Odor:** A slight odor from the stainless steel is normal during the first few uses. Ensure the unit is clean and well-ventilated.

SPECIFICATIONS

Brand	Cercker
Model Number	DBC-07A
Material	Stainless Steel
Color	Black
Wattage	1000 watts
Voltage	120V
Product Dimensions	13.5"D x 14.6"W x 15.5"H
Number of Trays	9
Tray Dimensions	12.52" x 9.84"
Temperature Range	70°F-190°F (21°C-88°C)
Timer Range	0.5 - 24 hours
Item Weight	23.9 pounds
Dishwasher Safe Trays	Yes

WARRANTY AND SUPPORT

The Cercker Food Dehydrator Machine comes with a **3-year warranty**. For any questions, technical assistance, or support regarding your product, please contact Cercker customer support. Refer to the contact information provided in your product packaging or visit the official Cercker website for further details.