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Cercker 14 Trays

Cercker 14-Tray Commercial Food Dehydrator User Manual

Model: 14 Trays

INTRODUCTION

Thank you for choosing the Cercker 14-Tray Commercial Food Dehydrator. This appliance is designed for efficient and uniform drying of various foods, including fruits, vegetables, and meats, preserving their nutritional value and flavor. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance of your dehydrator.



Image: The Cercker 14-Tray Commercial Food Dehydrator, featuring a clear front door for monitoring the drying process.

SAFETY INFORMATION

Please read all safety instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the dehydrator is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation.

- The exterior surfaces of the dehydrator can become warm during operation. Avoid direct contact with hot surfaces.
- This dehydrator is made of 100% BPA-free food-grade stainless steel. It is normal for new stainless steel appliances to have a slight odor initially; ventilate the unit for 1-3 days before first 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.
- The appliance features overheating protection, which will activate if the internal temperature reaches 120°C (248°F).

PRODUCT OVERVIEW

The Cercker Food Dehydrator is designed for ease of use and durability, featuring a robust stainless steel construction and an intuitive control system.

Key Components:

- **Stainless Steel Housing:** Durable and corrosion-resistant.
- **Tempered Glass Door:** Allows monitoring of the drying process without opening the unit.
- **14 Stainless Steel Trays:** Food-grade, 12.52 x 9.84 inches each, providing 11.98 sq ft of drying space. Dishwasher safe for easy cleaning.
- **Dual Rear-Mounted Fans:** Provide 360° even heating and efficient air circulation at 1600 RPM with a wind speed of 2 m/s.
- **LED Touch Control Panel:** For precise temperature and timer adjustments.
- **Drip Tray:** Collects any moisture or food particles.
- **Non-slip Feet:** Ensures stability during operation.
- **Ergonomic Handle:** For easy opening and closing of the door.

DUAL FANS & 360° EVEN HEATING

Unique Even-Heat Distribution

Power : 1200w

Electric current : 60Hz

Voltage : 120V

Wind speed : 2m/s; 1600rpm

Temperature : 70-190°F



Energy Saving



Low noise



BPA Free



Thermal shutdown



Horizontal Hot Air

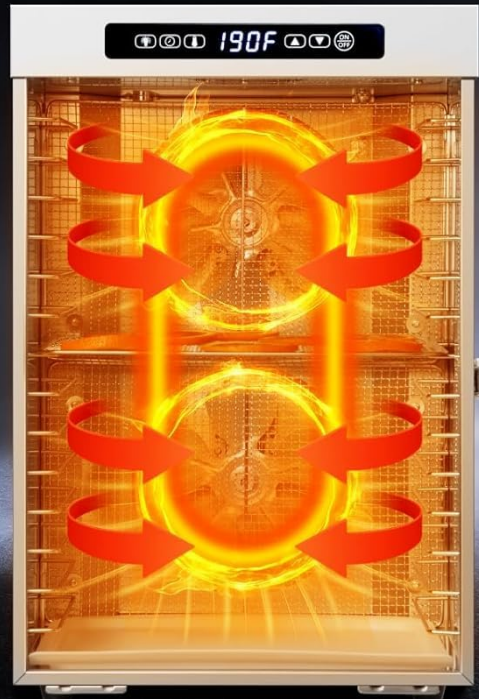
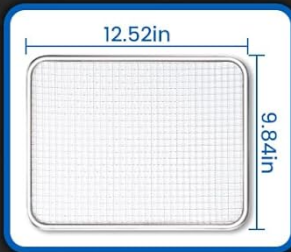


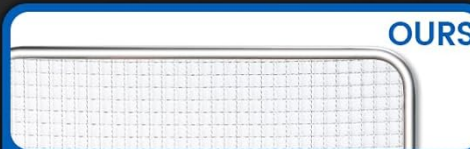
Image: Internal view highlighting the dual fans and 360° even heating technology for consistent drying.

CERCKER COMMERCIAL LARGE CAPACITY

One machine meets multiple usage needs



14
PCS



OURS

Food grade stainless steel
Non sticky food
Can be used for dishwashers
Not easily deformed
The support is strong

OTHERS



No lip & No edge wrapping
Easy to rust
Easy to injure hands
Not suitable for dishwashers

Image: Visual representation of the dehydrator's dimensions (15"D x 13.5"W x 20.5"H) and tray size.

LED TOUCH CONTROL PANEL



Lighting Control



Adjust 70-190°F



Decrease temperature



Adjust 30min-24H



Increase temperature



On/Off



190F



Image: Detailed view of the LED touch control panel, showing temperature and timer settings.

DETAIL DESIGN

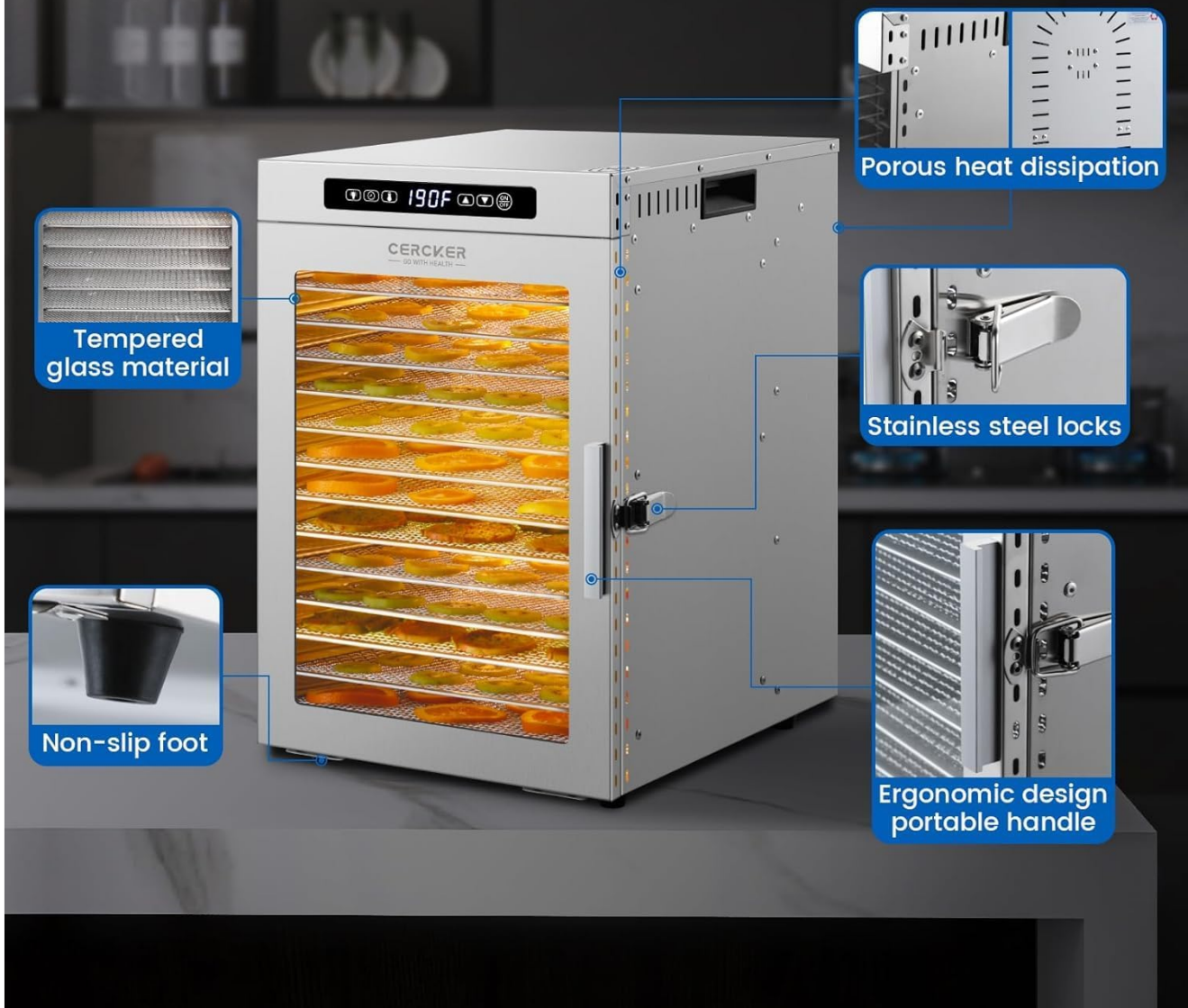


Image: Close-up of design details such as porous heat dissipation, stainless steel locks, non-slip feet, and the ergonomic handle.

SETUP

1. **Unpack:** Carefully remove the dehydrator and all accessories from the packaging.
2. **Inspect:** Check the unit for any damage. If damaged, do not operate and contact customer support.
3. **Clean:** Before first use, wash the stainless steel trays and drip tray with warm, soapy water. Wipe the interior and exterior of the unit with a damp cloth. Ensure all parts are completely dry.
4. **Ventilate:** Due to the stainless steel material, a slight odor may be present initially. It is recommended to open the door and ventilate the unit for 1-3 days before its first use.
5. **Placement:** Place the dehydrator on a flat, stable, and heat-resistant surface, ensuring adequate ventilation around the unit.
6. **Insert Trays:** Slide the clean, dry trays into the designated slots inside the dehydrator.

OPERATING INSTRUCTIONS

Follow these steps to operate your Cercker Food Dehydrator:

1. **Prepare Food:** Wash, peel, and slice your desired food items. Ensure slices are uniform for even drying.
2. **Load Trays:** Arrange the prepared food in a single layer on the stainless steel trays. Do not overload the trays to allow for proper air circulation.
3. **Close Door:** Securely close the tempered glass door.
4. **Power On:** Plug the dehydrator into a 120V, 60Hz power outlet. Press the 'ON/OFF' button on the LED touch control panel to power on the unit.
5. **Set Temperature:** Press the temperature icon (thermometer symbol) on the control panel. Use the 'Up' and 'Down' arrow buttons to adjust the temperature between 70°F and 190°F (21°C - 88°C) in 5°F increments.
6. **Set Timer:** Press the timer icon (clock symbol) on the control panel. Use the 'Up' and 'Down' arrow buttons to set the drying time from 0.5 hours to 24 hours in 0.5-hour increments.
7. **Start Dehydration:** The unit will begin operating automatically after the temperature and time are set.
8. **Internal Light:** Use the light bulb icon on the control panel to turn the internal light on or off, allowing you to monitor the food without opening the door.
9. **Intelligent Shutdown:** The dehydrator will automatically shut down once the set timer concludes.



Image: Step-by-step guide showing food preparation, tray loading, and control panel adjustment.



Image: Examples of various food types that can be dehydrated, such as herbs, fruits, fruit rolls, vegetables, jerky, pet treats, flowers, and cookies.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your dehydrator.

- **Unplug:** Always unplug the appliance before cleaning.
- **Trays and Drip Tray:** The 14 stainless steel trays and the drip tray are dishwasher safe. Alternatively, wash them with warm, soapy water and rinse thoroughly. Ensure they are completely dry before reinserting into the unit or storing.
- **Interior:** Wipe the interior of the dehydrator with a soft, damp cloth. For stubborn food residue, use a mild detergent. Avoid abrasive cleaners or scouring pads.
- **Exterior:** Clean the exterior housing with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- **Drying Trays:** After washing, if not air-drying, you can place the trays back into the dehydrator and run it for a short period at a low temperature to ensure they are completely dry before storage.



Image: Instructions for cleaning the trays under tap water or in a dishwasher, and wiping the dehydrator interior with a damp cloth.

TROUBLESHOOTING

If you encounter issues with your dehydrator, please refer to the following common solutions:

- **Unit Does Not Power On:** Ensure the power cord is securely plugged into a functional electrical outlet. Check your circuit breaker.
- **Uneven Drying:** Ensure trays are not overloaded and food is spread in a single layer. Rotate trays periodically for more uniform results. Verify the door is fully closed.
- **Temperature/Timer Controls Unresponsive:** Ensure the unit is powered on. If the touch controls are occasionally unresponsive, try pressing firmly or restarting the unit.
- **Unusual Odor:** A new appliance may emit a slight odor during initial uses. Ensure proper ventilation. If the odor persists or is strong, discontinue use and contact support.
- **Unit is Loud:** The dehydrator operates with dual fans. While designed for low noise (≤ 50 dB), ensure the unit is on a stable surface and not vibrating against other objects.

SPECIFICATIONS

Feature	Specification
Brand	Cercker
Model	14 Trays
Material	Stainless Steel, Glass
Color	Silvery
Wattage	1200 watts
Voltage	120V
Operating Frequency	60 Hz
Product Dimensions	15"D x 13.5"W x 20.5"H
Number of Trays	14
Total Drying Area	11.98 ft ²
Temperature Range	70-190°F (21-88°C)
Timer Range	0.5 - 24 hours
Noise Level	≤50 dB
Dishwasher Safe Trays	Yes

WARRANTY AND SUPPORT

The Cercker 14-Tray Commercial Food Dehydrator comes with a **3-year warranty service**. If you have any questions about the product, require assistance, or need to claim warranty service, please contact the seller, Cercker-US, directly through your purchase platform. They are committed to providing unconditional support and assistance.