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› [Excalibur](#) /

› [Excalibur Food Dehydrator 8-Tray Select Series Instruction Manual](#)

## Excalibur DH08SCSS13

# Excalibur Food Dehydrator 8-Tray Select Series Instruction Manual

Model: DH08SCSS13

## INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Excalibur Food Dehydrator 8-Tray Select Series. Please read all instructions carefully before use and retain this manual for future reference.

## SAFETY INSTRUCTIONS

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

- Ensure the appliance is unplugged when not in use or before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep hands clear of moving parts during operation.
- Do not operate the appliance with a damaged cord or plug.
- Use only on a stable, heat-resistant surface.
- Keep out of reach of children.

## PACKAGE CONTENTS

Verify that all components are present:

- Excalibur Food Dehydrator unit
- 8 Chrome Trays
- 1 Mesh Screen
- 1 Fruit Roll Sheet
- User Manual (this document)
- Digital copy of "Preserve it Naturally" cookbook

# VERSATILE USE

Preserve your seasonal harvest or game, create healthy treats or simply get crafty



Image: Included accessories for the Excalibur Food Dehydrator, featuring 8 chrome trays, a crumb tray, a plastic mesh tray, and the "Preserve it Naturally" recipe book.

## SETUP

### Unpacking and Placement

Carefully remove the dehydrator from its packaging. Place the unit on a flat, stable, and heat-resistant surface. Ensure adequate ventilation around the appliance. The dehydrator dimensions are approximately 17.32"D x 13.39"W x 14.08"H.

# SMALLER FOOTPRINT & MORE DRYING CAPACITY



Image: The Excalibur Food Dehydrator displaying its compact dimensions, highlighting its depth, width, and height for placement considerations.

## Initial Cleaning

Before first use, wash all trays, mesh screens, and fruit roll sheets in warm, soapy water. Wipe the interior and exterior of the dehydrator unit with a damp cloth. Ensure all parts are completely dry before assembly and use.

## Tray Installation

Slide the chrome trays into the designated slots within the dehydrator. The unit features 8 trays, providing 7.2 square feet of drying space. For smaller items or liquids, use the provided mesh screen or fruit roll sheet on top of a chrome tray.

## OPERATING INSTRUCTIONS

### Control Panel Overview

The dehydrator features an intuitive LED control panel for precise temperature and time settings.

# PATENTED EVEN HEATING AND DRYING TECHNOLOGY

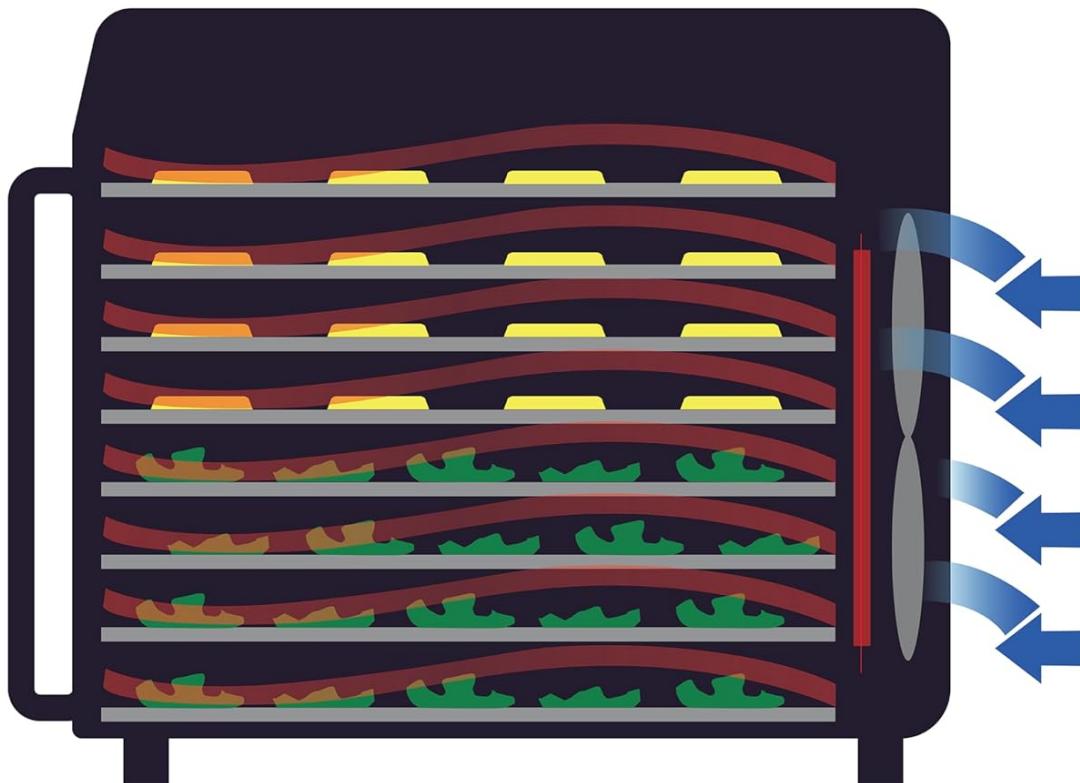


Image: Digital control panel of the Excalibur Food Dehydrator, illustrating the touch-sensitive buttons for power, time, temperature adjustment, and light control.

## Setting Temperature and Time

1. Plug the dehydrator into a grounded electrical outlet.
2. Press the Power button to turn on the unit.
3. Use the Temperature button and the Up/Down arrows to set the desired drying temperature (range: 85°F to 165°F).
4. Use the Timer button and the Up/Down arrows to set the desired drying time (up to 80 hours).
5. Press the Start/Pause button to begin the dehydration process. The LED display will show the remaining time and current temperature.

The unit will automatically shut off when the set time is complete.

## Loading Food

Prepare your food items by slicing them uniformly for even drying. Arrange them on the trays, ensuring there is adequate space between pieces for proper air circulation. Avoid overloading trays.



Image: The Excalibur Food Dehydrator in operation, showcasing multiple trays loaded with jerky, demonstrating its capacity for large batches of food.

## Drying Technologies

Your Excalibur dehydrator utilizes Patented Hyperwave and Parallex technologies. These features ensure consistent air circulation and even heat distribution across all trays, eliminating the need to rotate trays during the drying process.

# EXPERIENCE THE POWER OF PRESERVATION!



125-155°F  
**VEGGIES**



115-135°F  
**FRUIT**



95-125°F  
**HERBS**



145-155°F  
**PET TREATS**



110-135°F  
**FLOWERS**



155-165°F  
**JERKY**

Image: An internal diagram of the dehydrator, highlighting the rear-mounted fan and horizontal airflow design that ensures even drying across all trays.

## Monitoring Progress

The clear easy-view glass French doors allow you to monitor the drying process without opening the dehydrator, thus preserving internal heat and moisture levels for optimal results.



Image: The Excalibur Food Dehydrator with its transparent glass doors, allowing visibility of the drying process inside, filled with colorful dried flowers.

### Drying Guide (General Recommendations)

Item	Recommended Temperature
Veggies	125-155°F
Fruit	115-135°F
Herbs	95-125°F
Pet Treats	145-155°F
Flowers	110-135°F
Jerky	155-165°F

Table: General temperature guidelines for dehydrating various food items. Refer to the included cookbook for detailed recipes and specific instructions.

# MORE DRYING SPACE THAN LEADING COMPETITION



Image: Visual guide showing various items suitable for dehydration, including vegetables, fruits, herbs, pet treats, flowers, and jerky, each with a recommended temperature range.

## Using the Cookbook

A digital copy of the "Preserve it Naturally" cookbook is included to provide detailed recipes and further guidance for your dehydrating journey. This resource offers specific instructions for a wide variety of foods.

## MAINTENANCE

### Cleaning the Dehydrator

Regular cleaning ensures optimal performance and hygiene. Always unplug the unit and allow it to cool completely before cleaning.

- **Trays and Screens:** The chrome trays and mesh screens are designed for easy cleaning. Wash them in warm,

soapy water. Some components may be dishwasher safe; refer to specific material care instructions for each part.

- **Interior:** Wipe the interior of the dehydrator with a damp cloth. For stubborn residue, use a mild detergent. Avoid abrasive cleaners.
- **Exterior:** Clean the exterior with a soft, damp cloth.
- **Crumb Tray:** Empty and clean the crumb tray regularly to prevent buildup.

Ensure all parts are thoroughly dry before reassembling and storing the dehydrator.

## TROUBLESHOOTING

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If you encounter any issues with your Excalibur Food Dehydrator, please refer to the following common troubleshooting tips:

- **Unit not turning on:** Ensure the power cord is securely plugged into a functional electrical outlet. Check if the power button has been pressed.
- **Food not drying evenly:** Ensure food items are sliced uniformly and trays are not overloaded. Verify that the temperature setting is appropriate for the food being dried.
- **Unusual odors:** New units may emit a slight odor during initial use; this is normal. If odors persist, ensure the unit and trays are thoroughly cleaned.
- **Excessive noise:** While the unit is designed to be quiet, ensure it is placed on a stable, level surface. Check for any obstructions around the fan area.

For persistent issues or further assistance, please contact Excalibur customer support.

## SPECIFICATIONS

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- **Brand:** Excalibur
- **Model Number:** DH08SCSS13
- **Material:** Glass, Stainless Steel
- **Color:** Stainless Steel
- **Wattage:** 700 watts
- **Product Dimensions:** 17.32"D x 13.39"W x 14.08"H
- **Voltage:** 120.0 V
- **Item Weight:** 16.46 Pounds
- **Shape:** Square
- **Material Feature:** Food Safe
- **Number of Trays:** 8
- **Dishwasher Safe:** No (for the main unit, trays may vary - refer to specific care)
- **Drying Space:** 7.2 square feet
- **Temperature Range:** 85°F to 165°F
- **Timer:** Up to 80 hours

## WARRANTY AND SUPPORT

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Excalibur products are known for their quality and durability. For specific warranty details and to register your product, please visit the official Excalibur website or contact their customer service department. Keep your purchase receipt as proof of purchase.

For technical support, replacement parts, or general inquiries, please refer to the contact information provided on the Excalibur website or in your product packaging.

## RELEVANT VIDEOS

### Excalibur Dehydrator Overview

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Video: An overview of the Excalibur Food Dehydrator, demonstrating its features and ease of use for various food items.

### Using Silicone Mats with Excalibur Dehydrator

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Video: Demonstration of how to use silicone drying mats with the Excalibur Food Dehydrator, including how to adapt round mats for rectangular trays.

### Excalibur Dehydrator for Preserving Garden Produce

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Video: A user demonstrating the use of the Excalibur Dehydrator for preserving garden produce, specifically tomatoes, highlighting its capacity and ease of use.

### Excalibur Dehydrator for Pet Treats

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Video: A user demonstrating the Excalibur Dehydrator for making single-ingredient pet treats, emphasizing its quiet operation and ease of cleaning with silicone mats.

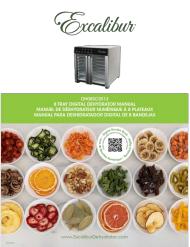
### Excalibur Dehydrator for Herbs and Fruit Rolls

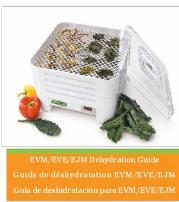
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Video: A user showcasing the Excalibur Dehydrator for drying herbs and making fruit rolls, highlighting the versatility of different tray types.

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## Related Documents - DH08SCSS13

	<p><a href="#">Excalibur DH08SCSS13 8-Tray Digital Dehydrator Manual</a> User manual for the Excalibur DH08SCSS13 8-Tray Digital Dehydrator, covering setup, operation, drying guides for fruits and vegetables, recipes, and maintenance.</p>
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 <p><b>EZDRY</b> by Excalibur</p> <p><b>EVM / EVE / EJM Dehydration Guide</b> Guide de déshydratation EVM / EVE / EJM Guía de deshidratación para EVM / EVE / EJM</p> <p>www.Drying123.com</p>	<p><a href="#"><u>EZDRY EVM/EVE/EJM Dehydration Guide - Excalibur</u></a></p> <p>Comprehensive guide for Excalibur EZDRY dehydrators (EVM, EVE, EJM models). Learn operation, drying basics, pretreatment, fruit &amp; vegetable charts, jerky making, safety, and warranty.</p>
 <p><b>Excalibur</b> AMERICA'S BEST DEHYDRATOR</p> <p>DIGITAL 5 &amp; 9 TRAY DEHYDRATOR MANUAL - 3948/3948</p> <p>www.ExcaliburDehydrator.com</p>	<p><a href="#"><u>Excalibur Digital 5 &amp; 9 Tray Dehydrator Manual (Models 3548/3948) - Operation, Recipes &amp; Tips</u></a></p> <p>Comprehensive user manual for the Excalibur Digital 5 &amp; 9 Tray Dehydrator (Models 3548/3948). Includes operating instructions, safety precautions, troubleshooting, drying guides for fruits and vegetables, raw food recipes, and culinary contributions from celebrity chefs.</p>
 <p><b>Excalibur</b> ROUSH LIFE</p> <p>Dehydration Guide</p> <p>www.drying123.com</p>	<p><a href="#"><u>Excalibur Dehydrator: Comprehensive Dehydration Guide</u></a></p> <p>A detailed guide to using the Excalibur Dehydrator for preserving fruits, vegetables, meats, and more. Includes preparation, drying, storage, recipes, and troubleshooting.</p>
 <p><b>Excalibur</b></p> <p>6 &amp; 10 TRAY DIGITAL DEHYDRATOR</p> <p>MANUEL DE L'ÉQUIPEMENT DÉSÉCHATEUR 6 &amp; 10 PLATES</p> <p>MANUAL DE DESHIDRATADOR 6 &amp; 10 PLATAS</p> <p>MANUAL DE DESHIDRATACIÓN 6 &amp; 10 PLATAS</p> <p>www.ExcaliburDehydrator.com</p>	<p><a href="#"><u>Excalibur DH06SC / DH10SC 6 &amp; 10 Tray Digital Dehydrator Manual</u></a></p> <p>Comprehensive manual for the Excalibur 6 and 10 Tray Digital Dehydrators (DH06SC / DH10SC). Learn about important safeguards, how to use the dehydrator, drying guides for various foods, recipes, and storage tips. Features include Hyperwave™ Technology and Parallexx™ Horizontal AirFlow.</p>
 <p><b>Excalibur</b></p> <p>6 &amp; 10 TRAY DIGITAL DEHYDRATOR</p> <p>MANUEL DE L'ÉQUIPEMENT DÉSÉCHATEUR 6 &amp; 10 PLATES</p> <p>MANUAL DE DESHIDRATADOR 6 &amp; 10 PLATAS</p> <p>MANUAL DE DESHIDRATACIÓN 6 &amp; 10 PLATAS</p> <p>www.ExcaliburDehydrator.com</p>	<p><a href="#"><u>Excalibur DH06SS / DH10SS Digital Dehydrator Manual</u></a></p> <p>Comprehensive manual for the Excalibur DH06SS and DH10SS Digital Dehydrators, covering operation, maintenance, drying guides for various foods, and recipes.</p>