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› BENCHFOODS 10-Tray Commercial Food Dehydrator Instruction Manual

BENCHFOODS 10CUDG

BENCHFOODS 10-Tray Commercial Food Dehydrator Instruction Manual

Model: 10CUDG | Brand: BENCHFOODS

1. INTRODUCTION

Thank you for choosing the BENCHFOODS 10-Tray Commercial Food Dehydrator. This appliance is designed to efficiently dry a variety of foods, including fruits, vegetables, herbs, and meats, preserving their nutrients and extending their shelf life. Its robust stainless steel construction and precise controls ensure consistent and reliable dehydration results.



Image 1.1: The BENCHFOODS 10-Tray Commercial Food Dehydrator, showcasing its stainless steel exterior and clear door with food-filled trays inside.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Always plug the dehydrator into a grounded electrical outlet.
- 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.
- 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.
- 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 household use.

3. PRODUCT COMPONENTS AND WHAT'S INCLUDED

Your BENCHFOODS 10-Tray Commercial Food Dehydrator comes with the following components:

- 1x Dehydrator Unit
- 10x Stainless Steel Mesh Trays
- 2x Premium Silicone Solid Mats
- 1x Stainless Steel Pan Tray
- 8x Premium Silicone Mesh Mats
- 1x Silicone Oven Mitt
- 1x Recipe Book

OPTIMAL SINGLE TRAY *Size*

304 Food Grade Stainless Steel Trays - Fully Dishwasher Safe

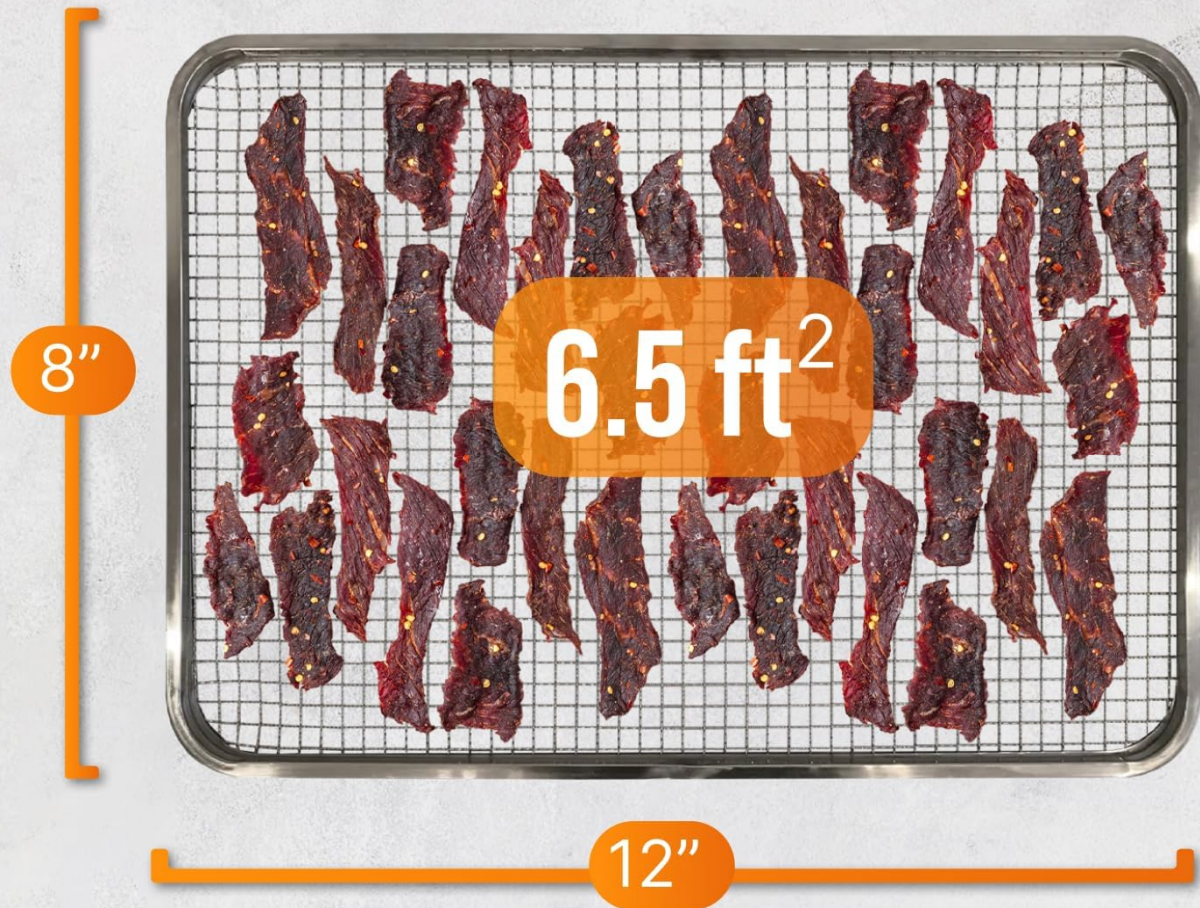


Image 3.1: A visual representation of all included accessories: 10 stainless steel mesh trays, 2 premium silicone solid mats, 1 stainless steel pan tray, 8 premium silicone mesh mats, and 1 silicone oven mitt.

10x Stainless Steel Mesh Trays



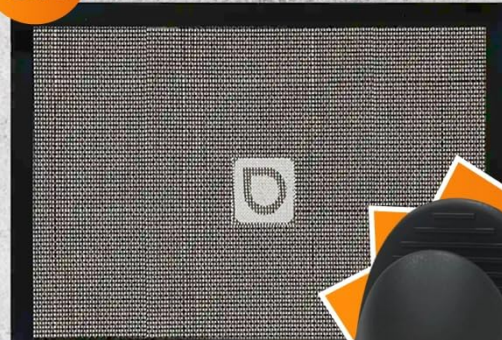
2x Premium Silicone Solid Mats



1x Stainless Steel Pan Tray



8x Premium Silicone Mesh Mats



+1x Silicone Oven Mitt



Image 3.2: A single stainless steel mesh tray with dimensions of 8 inches by 12 inches, providing 6.5 sq. ft. of total drying area across all 10 trays.

4. SETUP

- 1. Unpacking:** Carefully remove the dehydrator and all accessories from the packaging. Retain packaging for future storage or transport.
- 2. Initial Cleaning:** Before first use, wash all trays, mats, and the pan tray with warm, soapy water. Wipe the interior and exterior of the dehydrator unit with a damp cloth. Ensure all parts are completely dry before assembly.
- 3. Placement:** Place the dehydrator on a stable, flat, heat-resistant surface. Ensure there is adequate air circulation around the unit (at least 6 inches of space on all sides). Do not place it near heat sources or in direct sunlight.
- 4. Tray Insertion:** Slide the stainless steel mesh trays into the designated slots inside the dehydrator. You can use the silicone mats on top of the mesh trays for smaller items or liquids.
- 5. Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

The BENCHFOODS dehydrator features user-friendly controls for precise temperature and time adjustment.

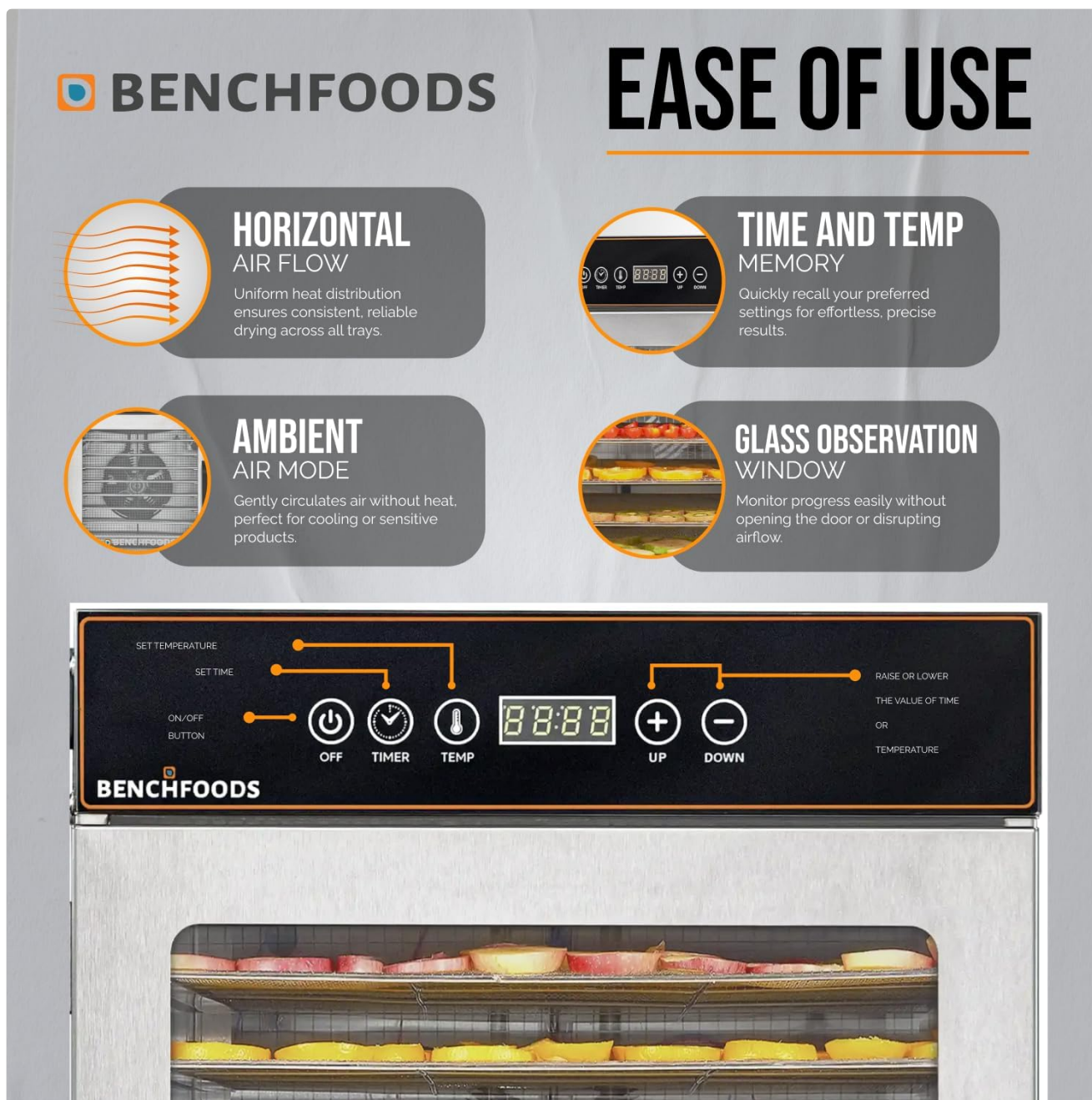


Image 5.1: Close-up of the dehydrator's control panel, showing buttons for OFF, TIMER, TEMP, UP, and DOWN, along with the digital display.

5.1 Control Panel Overview

- **OFF Button:** Powers the unit on or off.
- **TIMER Button:** Used to set the dehydration time.
- **TEMP Button:** Used to set the dehydration temperature.
- **UP (+) Button:** Increases the selected time or temperature.
- **DOWN (-) Button:** Decreases the selected time or temperature.

- **Digital Display:** Shows current temperature, remaining time, and settings.

5.2 Setting Temperature and Time

1. **Power On:** Press the **OFF** button to turn on the dehydrator.
2. **Set Temperature:** Press the **TEMP** button. The temperature display will flash. Use the **UP (+)** or **DOWN (-)** buttons to adjust the temperature between 60°F and 195°F (15°C and 90°C) in 1°F increments.
3. **Set Time:** Press the **TIMER** button. The time display will flash. Use the **UP (+)** or **DOWN (-)** buttons to adjust the dehydration time up to 199 hours.
4. **Start Dehydration:** Once both temperature and time are set, the unit will automatically begin the dehydration process after a few seconds.

5.3 Ambient Air Mode

The dehydrator also features an Ambient Air Mode. This mode circulates air without heat, which is ideal for cooling dehydrated products or for drying very delicate items that require no heat.

5.4 Dehydrating Different Foods

The dehydrator is versatile for various food types:

- **Jerky:** For dense meats like jerky, higher temperatures (e.g., 160-165°F) are recommended to ensure food safety and proper drying.
- **Fruits and Vegetables:** Most fruits and vegetables dry well between 125-140°F.
- **Herbs:** Delicate herbs require lower temperatures, typically 95-105°F, to preserve their flavor and color.



Craft perfectly tender, flavorful jerky every time with precise, even heat distribution for unbeatable results.

Up to
195F

JERKY | Like
Never
Before!



Image 5.2: Example of perfectly dried jerky, demonstrating the dehydrator's capability to handle meats at temperatures up to 195°F.



Image 5.3: Dried orange slices on a mesh tray, illustrating the even and delicious results achievable with consistent airflow.

6. MAINTENANCE AND CLEANING

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

1. **Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. **Trays and Mats:** The stainless steel mesh trays and silicone mats are 304 food-grade stainless steel and fully dishwasher safe. For hand washing, use warm, soapy water and a soft brush or sponge. Rinse thoroughly and dry completely.
3. **Pan Tray:** The stainless steel pan tray can also be washed in the dishwasher or by hand with warm, soapy water.
4. **Dehydrator Unit:** Wipe the interior and exterior of the dehydrator unit with a damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads, as they may scratch the surface. Ensure no water enters the control panel or electrical components.
5. **Storage:** Store the dehydrator in a clean, dry place when not in use.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; Power outlet malfunction; Unit malfunction.	Ensure the power cord is securely plugged into a working grounded outlet. Test the outlet with another appliance. If still not working, contact customer support.
Food is not drying evenly.	Overloaded trays; Incorrect temperature setting; Uneven food thickness.	Do not overload trays; ensure single layers of food. Verify correct temperature for the food type. Cut food into uniform thickness.
Dehydrator is too noisy.	Unit not on a stable surface; Internal fan issue.	Ensure the dehydrator is on a flat, stable surface. If noise persists and is excessive, contact customer support. (Note: The unit operates at a quiet 35 dB).
Temperature or timer settings are not responding.	Control panel issue; Temporary glitch.	Unplug the unit for 5 minutes, then plug it back in and try again. If the issue continues, contact customer support.

8. SPECIFICATIONS

Specification	Value
Product Dimensions	14 x 13.5 x 17 inches
Item Weight	30 pounds
Model Number	10CUDG
Brand	BENCHFOODS
Material	Stainless Steel
Color	Silver
Number of Trays	10
Temperature Range	60-195°F
Timer Range	Up to 199 hours
Total Drying Area	6.5 sq. ft.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official BENCHFOODS website. You can also visit the BENCHFOODS store on Amazon for more information:

[BENCHFOODS Amazon Store](#).