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Cercker CE-16

Cercker Commercial Food-Dehydrator Machine

Model: CE-16

1. INTRODUCTION

Thank you for choosing the Cercker Commercial Food-Dehydrator Machine. This industrial-grade dehydrator is designed for efficient and uniform drying of various foods, including fruits, vegetables, herbs, and meats. Constructed with premium 316 food-grade stainless steel, it offers superior durability and performance. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your new dehydrator.



Image: Front view of the Cercker Commercial Food-Dehydrator Machine, showcasing its stainless steel construction and clear door for viewing contents.

2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the dehydrator to prevent injury or damage.

- **Electrical Safety:** Ensure the dehydrator is connected to a grounded 120V, 60Hz power outlet. Do not operate with a damaged cord or plug. Keep the power cord away from hot surfaces.
- **Placement:** Place the dehydrator on a stable, level, heat-resistant surface. Ensure adequate ventilation

around the unit; do not block air vents. Maintain a safe distance from walls and other appliances.

- **Hot Surfaces:** The dehydrator's exterior and interior surfaces will become hot during operation. Use oven mitts or heat-resistant gloves when handling trays or opening the door. Allow the unit to cool completely before cleaning or storing.
- **Water and Liquids:** Do not immerse the dehydrator's main body, cord, or plug in water or other liquids. Avoid spilling liquids onto the control panel or electrical components.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Close supervision is necessary when the appliance is used near children.
- **Intended Use:** Use the dehydrator only for its intended purpose of drying food. Do not attempt to dry non-food items or use it for purposes other than dehydration.
- **Maintenance:** Always unplug the dehydrator before cleaning or performing any maintenance. Do not attempt to repair the appliance yourself; contact qualified service personnel.

3. PRODUCT COMPONENTS AND WHAT'S IN THE BOX

Your Cercker Commercial Food-Dehydrator Machine comes with the following components:

- Main Dehydrator Unit
- 16 x Food-Grade Stainless Steel Dehydrator Trays
- 1 x Drip Tray
- 1 x User Manual (this document)
- 1 x Screwdriver
- 1 x Pair of Silicone Gloves
- 1 x Recipe Book (67 types of recipes)

PERFECT COMMERCIAL FOOD DRYING MACHINE SET



Image: A visual representation of the items included with your dehydrator: the main unit, 16 dehydrator trays, a drip tray, a recipe book, a screwdriver, and silicone gloves.

4. SETUP

- 1. Unpacking:** Carefully remove all packaging materials from the dehydrator and its components. Retain packaging for future storage or transport if needed.
- 2. Initial Cleaning:** Before first use, wash all stainless steel trays and the drip tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
- 3. Placement:** Position the dehydrator on a flat, stable, and heat-resistant surface. Ensure there is at least 6 inches (15 cm) of clear space around all sides of the unit for proper air circulation. Do not place it near heat sources or flammable materials.
- 4. Tray Installation:** Slide the clean, dry trays into the designated slots inside the dehydrator. Ensure they are seated properly. The drip tray should be placed at the bottom of the unit to collect any drippings.
- 5. Power Connection:** Plug the power cord into a grounded 120V, 60Hz electrical outlet.

5. OPERATING INSTRUCTIONS

The Cercker dehydrator features a smart control panel for precise temperature and time management.



Image: Close-up of the dehydrator's smart control panel, showing digital display for time, buttons for temperature and timer adjustment, and a guide for recommended drying temperatures and times for different food types.

5.1. Control Panel Overview

- **Digital Display:** Shows current time or temperature settings.
- **TEMP Button:** Press to adjust the drying temperature. Use the Up/Down arrows to set the desired temperature between 70°F and 190°F (21°C - 74°C).
- **ON/OFF Button:** Powers the unit on or off.
- **TIME Button:** Press to adjust the drying time. Use the Up/Down arrows to set the desired time from 0.5 to 24 hours.

5.2. Drying Process

1. **Prepare Food:** Wash, peel (if necessary), and slice food items uniformly. Thinner slices dry faster.
2. **Load Trays:** Arrange food in a single layer on the dehydrator trays, ensuring there is space between pieces for air circulation. Do not overload trays.
3. **Set Temperature:** Press the TEMP button and use the arrows to set the desired drying temperature. Refer to the included recipe book or general guidelines for specific food types.
4. **Set Time:** Press the TIME button and use the arrows to set the desired drying duration.
5. **Start Dehydration:** Press the ON/OFF button to start the dehydration process. The dual fans will begin circulating warm air for even drying.
6. **Monitor Progress:** Periodically check the food's dryness. Drying times can vary based on food type, thickness, and moisture content.
7. **Completion:** Once food is dried to your desired consistency, press the ON/OFF button to turn off the unit. Unplug the dehydrator and allow it to cool before removing the trays.

5.3. Recommended Drying Guidelines

Item	Temperature (°F)	Temperature (°C)
Herbs	95-125	35-52
Flour Fermentation	110-115	43-46
Yogurt	115	46
Vegetables	120-135	49-57
Fruit & Fruit Rolls	135-145	57-63
Meats, Fish & Jerky	145-155	63-68

Note: These are general guidelines. Actual drying times may vary. Always ensure food is dried to a safe moisture level for storage.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance 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 Drip Tray:** The 316 food-grade stainless steel trays are dishwasher safe. They can also be washed by hand with warm, soapy water. Rinse thoroughly and dry completely before re-inserting.
3. **Interior:** Wipe the interior of the dehydrator with a soft, damp cloth. For stubborn food residue, use a mild detergent solution, then wipe with a clean damp cloth to remove any soap residue. Ensure the interior is completely dry before next use.
4. **Exterior:** Wipe the exterior surface with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may scratch the stainless steel finish.
5. **Storage:** Store the dehydrator in a clean, dry place when not in use.



Image: Stainless steel trays are shown being cleaned, highlighting their dishwasher-safe design for easy maintenance.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet issue; power switch off.	Ensure unit is securely plugged in. Check power outlet with another appliance. Press the ON/OFF button.
Food is not drying evenly.	Overloaded trays; uneven slicing; blocked vents.	Do not overload trays; ensure single layer. Slice food uniformly. Check for obstructions around air vents.
Drying takes too long.	Temperature set too low; food too thick; high humidity.	Increase temperature setting. Slice food thinner. Consider drying in a less humid environment.
Unusual noise during operation.	Fan obstruction; unit not level.	Unplug and check for any foreign objects near the fans. Ensure the unit is on a stable, level surface.
Overheating protection activated.	Blocked vents; prolonged operation.	Unplug the unit and allow it to cool down. Check for and clear any blocked vents. Ensure proper air circulation.

If the problem persists after trying these solutions, please contact Cercker customer support for assistance.

8. SPECIFICATIONS

Key technical specifications for the Cercker Commercial Food-Dehydrator Machine:

- **Brand:** Cercker
- **Model Number:** CE-16
- **Material:** 316 Food-Grade Stainless Steel
- **Color:** Silvery
- **Wattage:** 1500 watts
- **Voltage:** 110V
- **Product Dimensions:** 16.53"D x 21.45"W x 24.8"H (420mm D x 544.8mm W x 630mm H)
- **Item Weight:** 53.5 Pounds
- **Number of Trays:** 16
- **Total Drying Space:** 27.28 ft²

- **Tray Dimensions:** 15.7" x 15.7"
- **Temperature Range:** 70°F - 190°F (21°C - 74°C)
- **Timer:** 0.5 - 24 hours
- **Fan System:** Dual Fans for even drying
- **Noise Level:** ≤45dB
- **Dishwasher Safe Trays:** Yes

16 TRAYS COMMERCIAL FOOD DEHYDRATOR

Perfect for all your drying needs

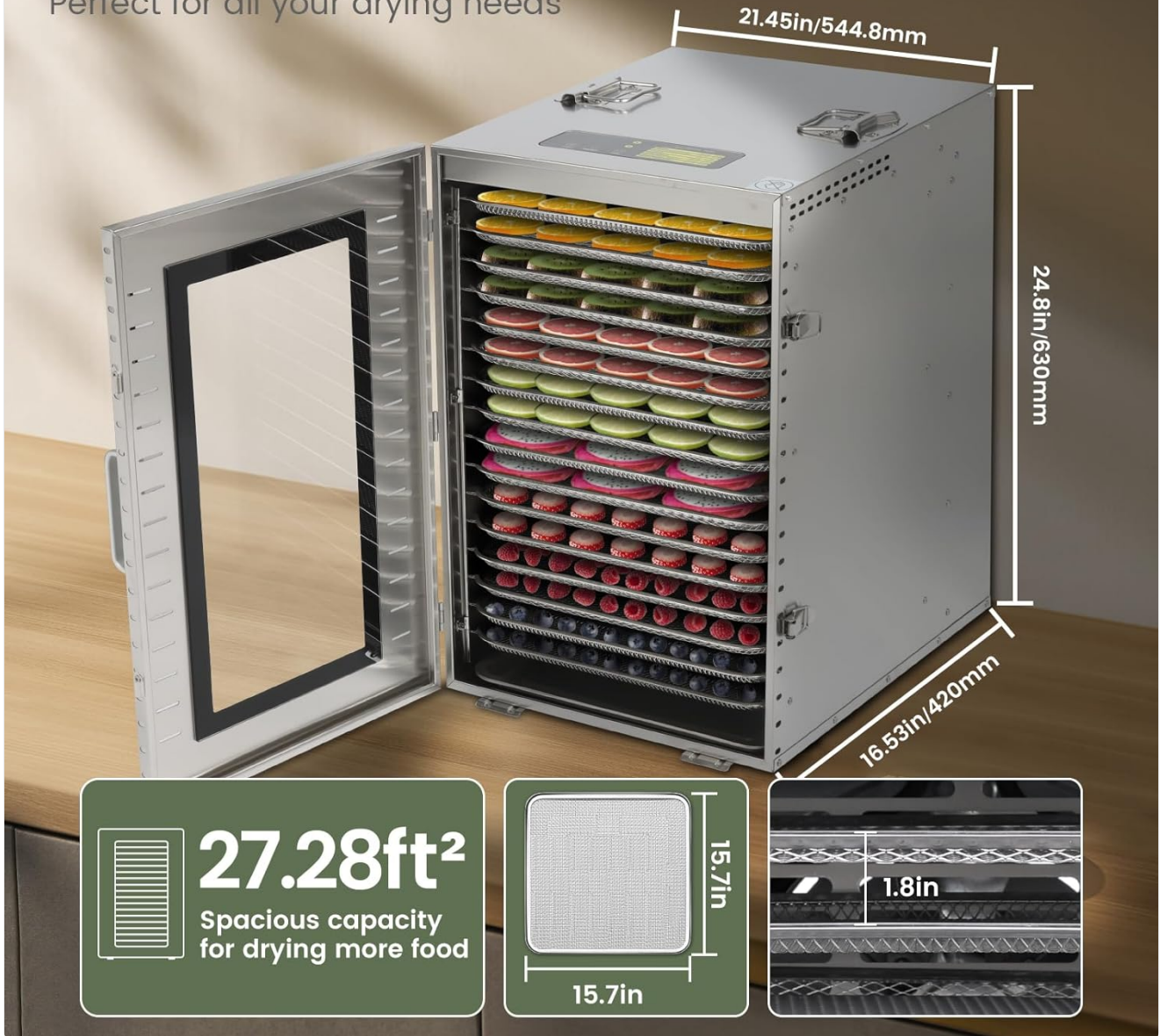
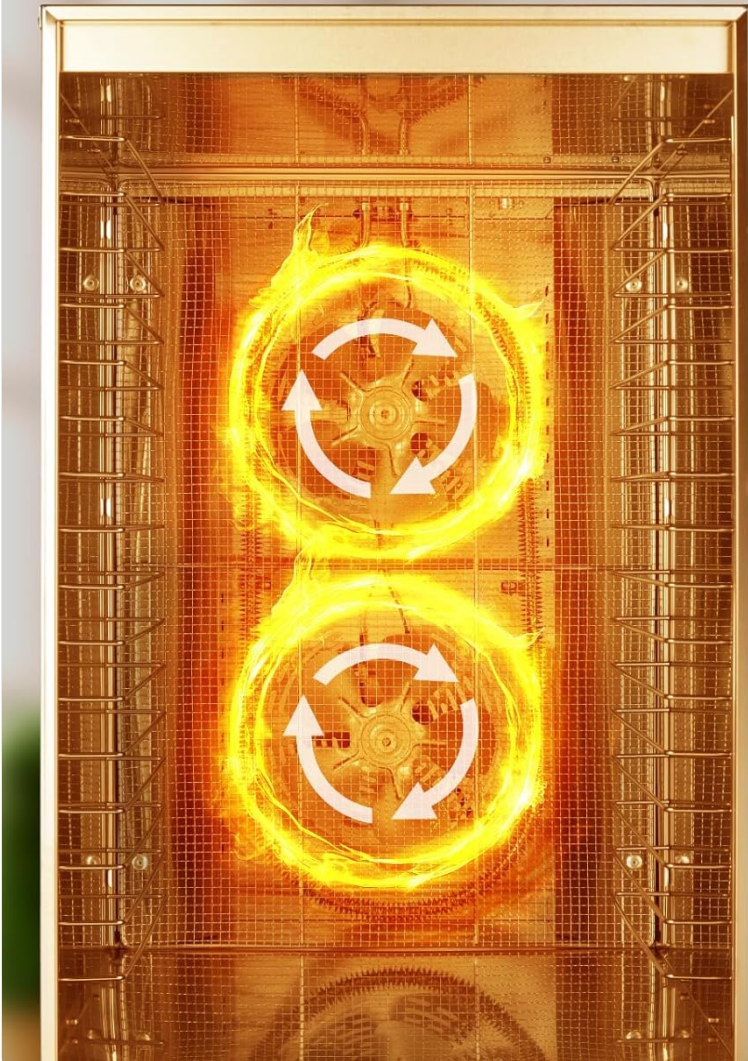


Image: Detailed view of the dehydrator's dimensions and large capacity, highlighting its 27.28 square feet of drying space and 16 trays.

DOUBLE-FAN CIRCULATING HEATING SYSTEM

Dry more evenly and efficient



120V Voltage



1500W Power



60Hz Electric Current



≤45db Low Decibel



Overheating Protection



Automatic Shutdown

Image: Illustration of the dehydrator's double-fan circulating heating system, emphasizing its 1500W power, 120V voltage, low noise level, and built-in overheating protection with automatic shutdown.

9. WARRANTY AND SUPPORT

Cercker stands behind the quality of its products. Your Commercial Food-Dehydrator Machine (Model CE-16) comes with a **3-Year Warranty** from the date of purchase.

This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

For warranty claims, technical support, or any questions regarding your dehydrator, please contact Cercker customer support. Our team is dedicated to serving you wholeheartedly.

Customer Support: For assistance, please visit the Cercker Store on Amazon or refer to the contact information provided with your purchase documentation.

