



Commercial Food Dehydrator



Model: CFD10

05/2017

Please read and keep these instructions. Indoor use only.

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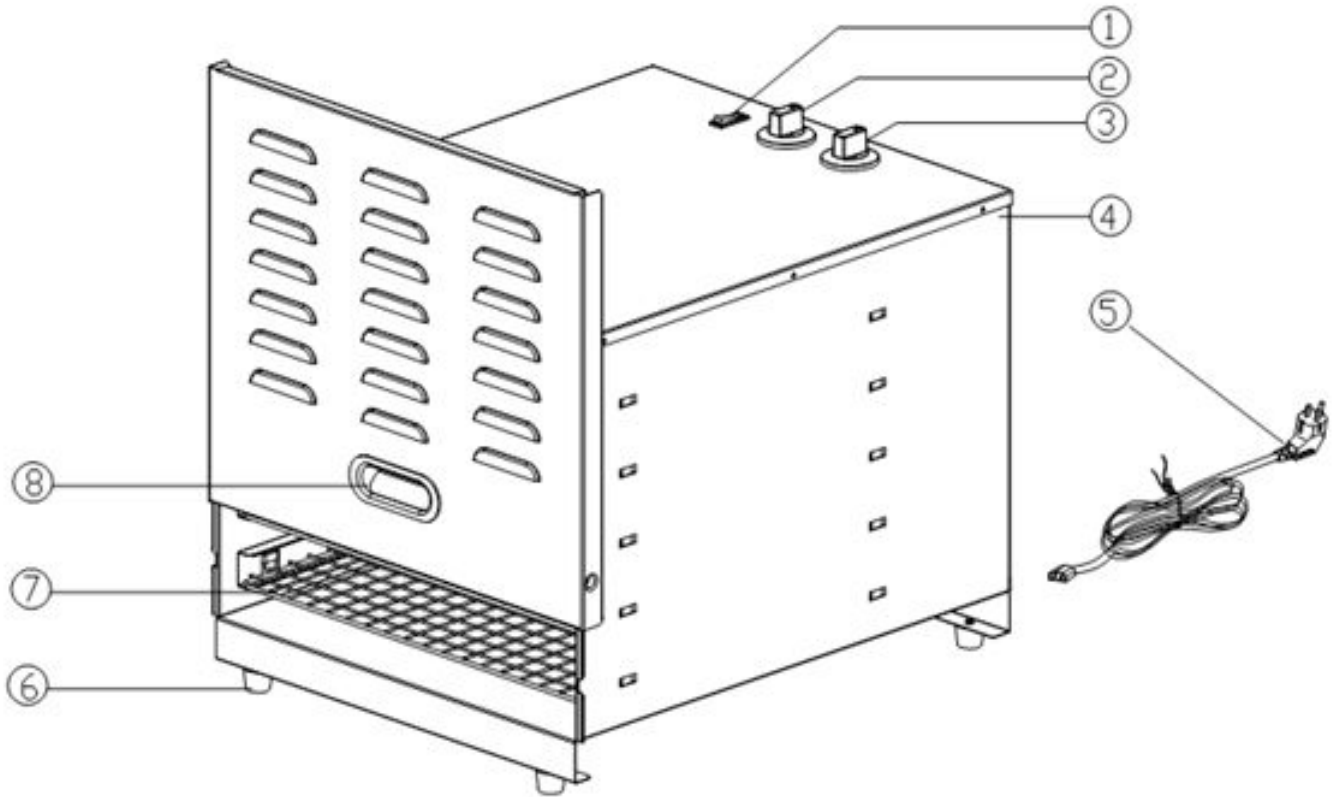
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IMPORTANT SAFETY INFORMATION

1. Read all instructions carefully and completely.
2. For commercial use only.
3. Do not touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. Do not operate this or any appliance with a damaged electrical cord or plug.
8. Do not operate this or any appliance after it has malfunctioned or been damaged in any way.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by turning the power switch to “OFF”, then removing the electrical plug from the wall outlet.
13. Do not use appliance for any application other than intended use.
14. Do not insert metal utensils or oversized foods into this unit as they may cause a fire and heighten the risk of electrical shock.
15. Do not store any item on top of this unit when in operation.
16. Do not allow this dehydrator to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. Do not clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock
18. Never place materials such as paper, cardboard, plastic, etc. in this dehydrator.
19. Do not cover interior of this unit with metal foil as it may cause the dehydrator to overheat.
20. Avoid scratching the surface or nicking the edges of this unit. Do not put sharp articles beyond the net interior; it may choke the fan and cause product failure.
21. Note that the use of accessories not recommended by the manufacturer may result in injury.
22. Children should be supervised to ensure that they do not play with the dehydrator.
23. Place unit on a flat surface that is well ventilated.

NOTE: Save these instructions for future reference

Identification of Key Parts



- | | | | |
|----------------|---------|--------------|---------------|
| ① Power Switch | ② Timer | ③ Thermostat | ④ Body |
| ⑤ Power cord | ⑥ Foot | ⑦ Food Rack | ⑧ Door handle |

Before Using Your Dehydrator

Before drying anything in your dehydrator for the first time, please follow these simple instructions:

1. Remove from box.
2. Remove rack supports, door, and stainless steel racks (tape will be holding them in).
3. Using a small amount of detergent, wash the handle and food racks with soapy water. (NOTE: Do not use a spray or abrasive polishing agent.)
4. Wipe down interior with a damp cloth. While washing this unit, do not touch the electrical heating element and fan. Do not soak the inside of the dehydrator with water.
5. After washing and drying, re-assemble the unit.
6. Plug in and turn it to its highest temperature setting for 5 minutes.
7. Turn off the heating elements and open the dehydrator front panel in order to remove any smoky residue from inside the dehydrator. The heating elements are well lubricated and this initial use will help burn off the extra grease. A light amount of smoke is normal during this process.

Using Your Dehydrator

To start your dehydrator, turn the power switch on. To set a time, turn on the timer, and this will cause the fan to start working. Turn on the thermostat dial to set a desired temperature, and the heating element will begin heating.

CAUTION: During the dehydrating process, make sure that no metal accessory comes in contact with the electrical fan and heating elements.
CAUTION: Foods dehydrated in this unit will be hot. Wear protective hand coverings when reaching into dehydrator to retrieve food.

Typical Operation Sequence

ACTION	RESULT
Plug in your dehydrator	Power is connected and power light will go on after turning the power switch “ON”
Flip power switch to “ON”	The power light will turn on and the unit will be ready to operate
Turn diam to “ON”	Convection fan will begin circulating air
Turn thermostat dial to “ON”	Heating element will begin heating the unit
Timer reaches zero	Timer indicates that products have finished drying
Unload dehydrator	Product will be dehydrated/hot; use caution removing it from the dehydrator

Timer

The timer has a range of 0 to 12 hours. If you need to reset the dehydrating time while the dehydrator is in operation, simply turn the timer to a new position. The dehydrator will reset the time according to the revised requirement without needing to be turned off.

When the set dehydrating time has been reached, the unit will alert you and the heating elements/fan will shut off.

Temperature Control Knob

The temperature range of this unit is 85-160 degrees Fahrenheit on 120V models. This thermostatic switch controls the temperature inside the dehydrator and helps to maintain the proper temperature during various dehydrating applications.

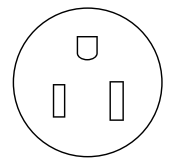
Dehydrating Tips

- Use different temperatures for different foods, and use the best quality foods.
- Fruits and vegetables in peak season have more nutrients and flavor. Do not use foods with bruises or blemishes.
- Meats should be lean and fresh. Remove as much fat as possible before dehydrating.
- Do not overlap foods. Lay foods out flat on the trays.
- Check the dryness after a few hours, and then check every two hours until dehydration is complete. Cut down the center of a few samples to check internal dryness. If there is moisture, dehydrate longer.

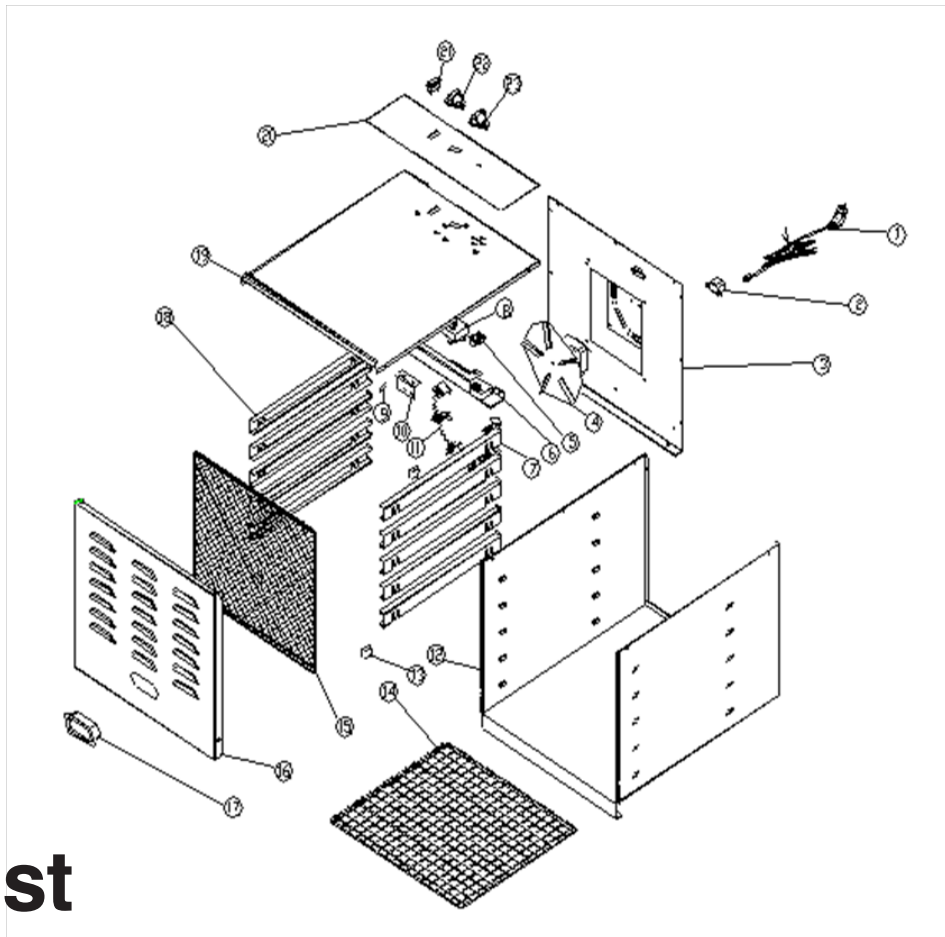
Cleaning & Maintaining Your Dehydrator

1. Turn unit off and wait for it to cool.
2. Unplug the cord from the wall.
3. Clean and sanitize rack supports, rack and door.
4. Wipe and clean the interior of the unit using warm water and a damp cloth or sponge.
5. Reassemble when dry and store.

Specifications



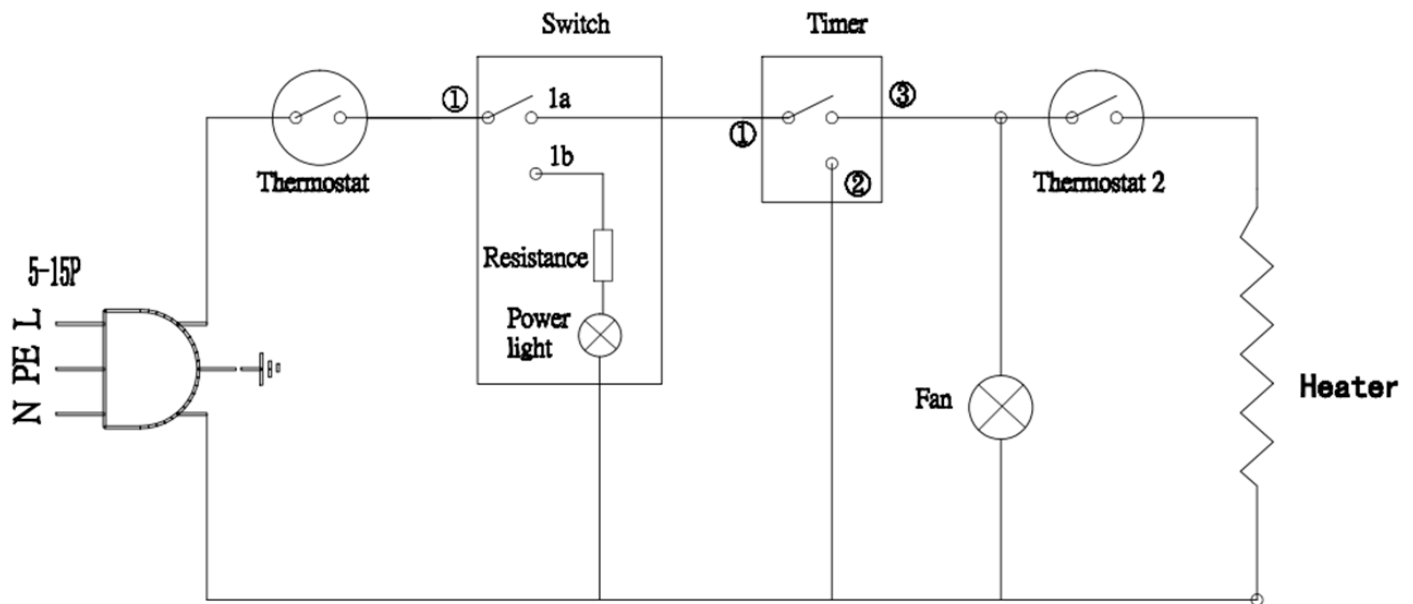
MODEL #	POWER SUPPLY	DIMENSIONS	UNIT WEIGHT	SIZE	PLUG
CFD10	120V 60HZ 1000W	16"W x 17"D x 20"H	28 lbs. (31 lbs. Shipping)	10 Racks	NEMA 5-15P



Parts List

No.	Part Name	Specification	No.	Part Name	Specification
1	Power Cord	177PCFDP1	13	Foot	
2	Block Terminal		14	Tray	177PCFDP14
3	Rear Board		15	Quarries Net	
4	Fan Assembly	177PCFDP4	16	Front Panel	177PCFDP16
5	Thermostat	177PCFDP5	17	Handle	177PCFDP17
6	Insulation Plate		18	Left Rack Assembly	177PCFDP18
7	Right Rack Assembly	177PCFDP7	19	Top Board	
8	Timer	177PCFDP8	20	Control Board Plate	
9	Temperature Limiter	177PCFDP9	21	Switch	177PCFDP21
10	Thermostat Holding Plate		22	Timer Knob	177PCFDP22
11	Heating Element Assembly	177PCFDP11	23	Thermostat Knob	177PCFDP23
12	Shell				

Circuit Diagram



Troubleshooting

Problem: The dehydrator does not work after being switched on.

- Make sure the dehydrator is plugged in.
- Be sure that the timer is set.
- Be sure that the temperature control knob is set.

Problem: The dehydrator does not work after being switched on.

- Do not attempt to dismantle the dehydrator.
- Contact your service agent right away to examine the fan.

Problem: Food is often over dried or not dried, even when operating according to the recipe.

- Check that the fan motor is operating normally.
- Contact your service agent to examine the temperature control knob.

Limited Warranty

All equipment sold under the Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for six months from the time of purchase and is for the benefit of the original purchaser only. All other warranties, Expressed or Implied, Statutory or otherwise, including Without Limitation and any implied warranty of Merchantability or Fitness for Purposes are excluded. The seller shall in no event be liable for direct, indirect, or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs due to accident, carelessness, improper installation, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this warranty. This warranty does not apply to, and Avantco is not responsible for any warranty claims on products sold or used outside of the contiguous United States. Residential use voids the warranty.