

Excalibur®

AMERICA'S BEST DEHYDRATOR



RES10



www.ExcaliburDehydrator.com

IMPORTANT SAFEGUARDS

When using electrical appliances, these basic safety precautions should always be followed.

1. Read all instructions. Save these instructions.
2. Do not touch hot surfaces.
3. To protect against electrical hazards do not immerse any part of the dehydrator, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. Keep the appliance and the cord away from children under the age of 8 years old.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards. Sharp utensils should not be used inside the dehydrator.
8. CAUTION HOT SURFACE: the dehydrator does get hot to the touch.
9. Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not use outdoors.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always plug cord into the wall outlet before turning machine on. To disconnect, turn switch to "off" before removing plug from wall outlet. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
13. Do not use appliance for other than intended use.
14. Do not remove the ground pin on your power cord.
15. Avoid contacting moving parts.
16. Clean only sides and bottom, don't wipe any electrical components.
17. This appliance should not be used by children under 8 years old or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge of using the appliance. Children should be supervised to ensure that they do not play with the appliance.
18. Only persons who properly understand the safe use of the appliance the hazards involved shall use this appliance. Children should only operate the appliance under close supervision and in no case should they play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
19. This appliances is not intended to be operated with an external timer or separate remote control system.
20. It is your responsibility to dispose of your waste equipment by handing it over to a designated collection point for recycling of waste, electrical and electronic equipment. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment. For more information about where you can drop off your waste for recycling, please contact your local authority, or where you purchased the product.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE.

CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a regularly switched circuit.

The Excalibur RES10 offers you many settings options to make the dehydration process suitable for your specific needs.

With the RES10:

- You can set the timer in 1 minute increments from 1 minute to 99 hours and 59 minutes.
- You can also set one temperature for one time period and a second temperature for another time period. Excalibur refers to this as **two-time / two-temperature**. After the first time period is complete, the dehydrator will automatically shift into the second time period and temperature setting. This is often times used to speed up the drying process. For example, set 1 time period of 1 hour at 150F. Set 2nd time period of 2 hours at 100F.
- There are two fans and heating elements, so you can dry 10-trays at once (Zone A+B) or divide the machine into two 5-tray chambers (Zone A or Zone B) or simply dry one 5-tray chamber for smaller batches.
- You can monitor your foods drying through the clear door at the front of the unit.
- You can remove trays to raise breads and make yogurts.

BEFORE THE FIRST USE:

Carefully unpack the Excalibur. Check that all parts are included, including the 10 trays, 10 mesh screens, the separation panel, and the power cord. Take time to become familiar with the control panel and the functionality of the Excalibur before drying foods. We suggest pressing each button to check functionality and to understand the controls.

Wash all trays with warm water and mild detergent before using your Excalibur.

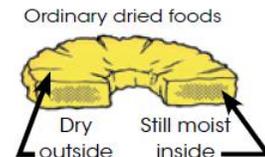
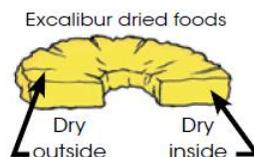
Excalibur dries BETTER, FASTER & SAFER

Hyperwave™ Fluctuation Technology

Excalibur dries BETTER, FASTER & SAFER

Ordinary dehydrators produce constant, unchanging heat causing "case hardening," a dry surface with moisture trapped inside — a perfect environment for yeast, mold, and bacteria growth.

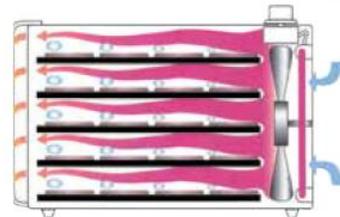
Excalibur's Adjustable Thermostat lets you take advantage of Hyperwave™ Fluctuation (changing heat through the drying cycle) for faster, better, safer dried foods. As the temperature fluctuates up, the surface moisture evaporates. Then, as the temperature fluctuates down the inner moisture moves to the drier surface. The food temperature stays LOW enough to keep the enzymes active, and the air temperature gets high enough to dry food fast, overcoming yeast, mold, and bacteria growth and spoilage.



Parallex® Horizontal Airflow

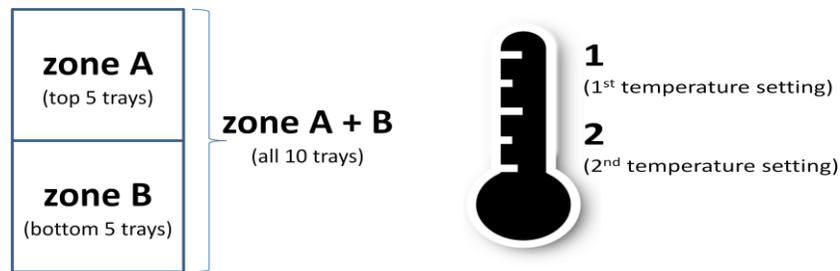
Fast, even dehydration.

The fan, heating element, and thermostat are in the back of the tray dehydrators and on the bottom of the stackable dehydrators. Cool air is drawn in, heated, and distributed evenly over each tray. This exclusive design helps the food dry faster, retain more nutrients, taste and look better, without tray rotation.



For Product Registration or if you have Warranty Questions,
please contact Excalibur Customer Service or Technical Support
(800) 875-4254 or (916) 381-4254 from 8am-5pm Mon-Fri Pacific Standard Time.

UNDERSTANDING THE SETTINGS:



1 time / 1 temperature

- Set zone A for 1 time and 1 temperature.
- **OR** Set zone B for 1 time and 1 temperature
- **OR** Set zone A+B for 1 time and 1 temperature.

2 time / 2 temperature

This setting is most often used to speed up the drying process, decreasing the total drying time. How is this possible? By setting a period of time at a higher temperature and a period of time at a lower temperature, the drying process is faster.

- Set zone A for 2 time and 2 temperature.
- **OR** Set zone B for 2 time and 2 temperature.
- **OR** Set zone A+B for 2 time and 2 temperature.

2 zone

This setting is used to set zones to run at a unique setting of time and temperature.

- Set zone A for 1 time and 1 temperature or Set zone A for 2 time and 2 temperature.
- **AND** Set zone B for 1 time and 1 temperature or Set zone B for 2 time and 2 temperature.

NOTE: To use the 2-zone, you will be dehydrating (2) 5 trays of food.

Insert the solid tray in the middle slot to divide the Excalibur into two (2) 5-tray dehydrators.

Upper chamber - A and Lower Chamber - B.

The Excalibur is equipped with two independent fans and heating elements.

FUNCTIONS and CONTROL PANEL:

The **POWER** switch is on the back of the machine. Use this to turn the power ON/OFF.

> next to a word selection indicates the menu selection title you are choosing.

CONTROL PANEL



takes you back to the previous menu



is the Enter or Set button



takes you back to the HOME Screen (Dry It and My Recipes)



takes you to My Recipes (i.e. Favorites)



takes you to the SETTINGS menu



moves the cursor up a list or increases time / temperature



moves the cursor down a list or decreases time / temperature



moves the program to the next screen or moves the cursor to the right



moves the cursor to the left

ICON LED PANEL



This icon indicates you are in the My Recipes Section.



This icon indicates you are EDITING a Recipe.



This icon indicates you are in the My Recipes Section.



This icon indicates you are in the Settings Section.



When a 1 is lit next to the temperature thermometer icon, the first temperature is being set or running.

When a 2 is lit next to the temperature thermometer icon, the second temperature is being set or running.



This icon indicates the machine's fan is running and the unit is drying.



When the A icon is lit, it indicates the top chamber is running.

When the B icon is lit, it indicates the bottom chamber is running.

When A and B icon is lit, it indicates the full chamber is running.

SETTINGS : Temperature Units, Button Feedback, Display Brightness, Factory Settings

Press the  to:

- 1) Set or change the temperature unit to Fahrenheit or Celsius. Default setting is Fahrenheit.
- 2) Set or change the button feedback setting. Options include:
 - Beep + Haptic vibration
 - Beep Only
 - None
- 3) Adjust Display Brightness
- 4) Reset to Factory Settings

To change TEMPERATURE (Fahrenheit or Celsius):

Press 

> Temp Units, press .

Select Temp Units Screen will appear. Press the  and  to scroll to Fahrenheit or Celsius.

When the > is next to your preferred setting, press on the right menu. The unit is now set.

To change BUTTON FEEDBACK:

Press 

Press the  and  to scroll to Button Feedback.

> Button Feedback, press on the right menu. The Button Feedback screen will appear.

Press the  and  to scroll thru the options:

- Beep + Haptic setting: A beep and a slight vibration will occur each time you press a button.
- Haptic Only setting: No beep. A slight vibration will occur each time you press a button.
- Beep Only setting: Beep. No vibration when pressing a button.
- None setting: No beep. No vibration when pressing a button.

When the > is next to your preferred setting, press on the right menu. The unit is now set.

To adjust DISPLAY BRIGHTNESS:

Press 

Press the  and  to scroll to Display Brightness. > Display Brightness, press on the right menu.

Press < and > to adjust from LOW to HIGH.

When you have the unit at your preferred brightness setting, press on the right menu. The unit is now set.

To reset to FACTORY SETTINGS:

*** NOTE, if you choose the option to "YES" reset to factory settings, you will LOSE all of your saved recipes.**

Press 

Press the  and  to scroll to Factory Reset. > Factory Reset, press on the right menu.

The Factory Reset Screen will appear.

- To select YES, have > next to YES and press on the right menu. There is a slight delay before the unit automatically goes back to the previous screen.

Factory Settings are:

Temperature Unit: Fahrenheit
Button Feedback: Beep + Haptic
Display Brightness: Middle setting

- To select NO, have > next to NO and press on the right menu. You will be brought back to the previous screen.

SETTING the DEHYDRATOR:

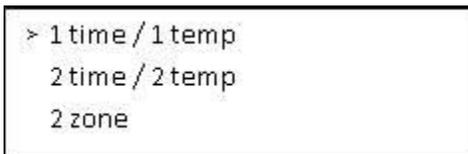
WELCOME & HOME Screen:

1. Plug electrical cord into back of unit.
2. Then plug electrical cord into electrical outlet.
3. With the front of the unit facing you, reach to the LEFT, top, back side of the unit.
4. Flip the power switch to on.
5. The Welcome screen will appear.
6. A few seconds later, the HOME Screen will appear with 2 options:
 - > Dry It
 - My Recipes

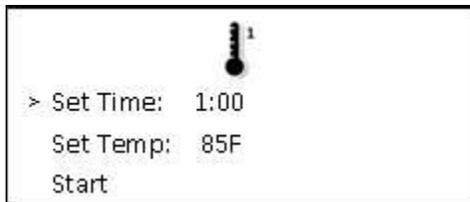
SETTING 1 time / 1 temperature

- Set zone A for 1 time and 1 temperature.
- **OR** Set zone B for 1 time and 1 temperature
- **OR** Set zone A+B for 1 time and 1 temperature.

With the > next to **Dry It** press to Select the DRY IT option. The next screen will appear:



With the > next to **1 time / 1 temp** press to Select the 1 time / 1 temp setting option. The next screen will appear:



To change the hour, using the control panel, touch the > to move the cursor under the 1. When the cursor is blinking under the 1, press the ^ to increase the hours. To decrease, press the v on the control panel.

When time setting is complete, press until the cursor is no longer blinking under the Hour or Minute field.

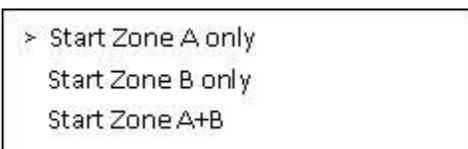
To Set the Temperature, press the v on the control panel. The selection will move to > Set Temp.

To change the temperature, using the control panel, touch the > to move the cursor under the temperature #. When the cursor is blinking under the #, press the ^ to increase the degrees. To decrease degrees, press the v on the control panel.

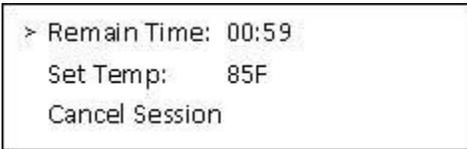
When temperature setting is complete, press .

To START the drying process, press the v on the control panel. The selection will move to > Start. Press .

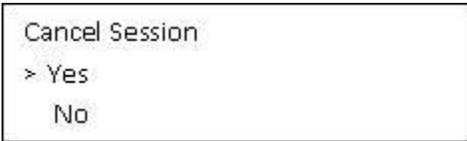
After you press **START**, select the zone you want to set. Press the ^ or v on the control panel to scroll thru the options. When the > is on the zone you want, press to selection. Zone A only (top 5 trays), zone B only (bottom 5 trays) or zone A+B (all 10 trays).



After you choose the **ZONE**, the next screen will show you the Remaining Time and Set Temperature. At any time during the drying process, you can move the cursor to change the time or temperature.



If you choose **CANCEL SESSION**, next screen lets you confirm yes or no.

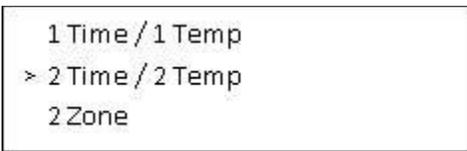


SETTING 2 time / 2 temperature

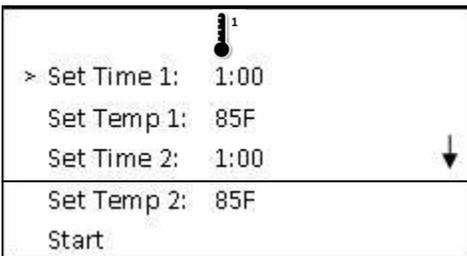
This setting is most often used to speed up the drying process, decreasing the total drying time, by setting a period of time at a higher temperature and a period of time at a lower temperature.

- Set zone A for 2 time and 2 temperature.
- **OR** Set zone B for 2 time and 2 temperature.
- **OR** Set zone A+B for 2 time and 2 temperature.

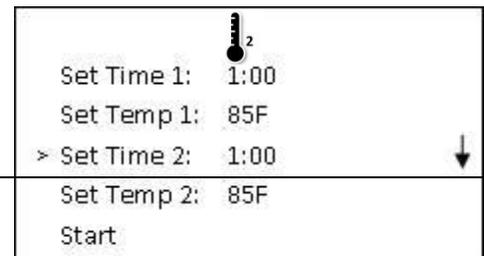
From the Home Screen, with the > next to **Dry It** press to Select the DRY IT option. The next screen will appear:



With the > next to **2 time / 2 temp** press to Select the 2 time / 2 temp setting option. The next screen will appear:



To see " Set Temp 2" and " Start" you will need to scroll down using the ▼ button.



Set Time 1 / Temp 1 and then Set Time 2 / Temp 2 ...

To change the hour, using the control panel, touch the > to move the cursor under the 1. When the cursor is blinking under the 1, press the ^ to increase the hours. To decrease, press the v on the control panel.

When time setting is complete, press until the cursor is no longer blinking under the Hour or Minute field.

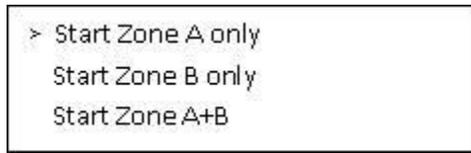
To Set the Temperature, press the v on the control panel. The selection will move to > Set Temp.

To change the temperature, using the control panel, touch the > to move the cursor under the temperature #. When the cursor is blinking under the #, press the ^ to increase the degrees. To decrease degrees, press the v on the control panel.

When temperature setting is complete, press .

To **START** the drying process, press the  on the control panel. The selection will move to > Start. Press .

After you press **START**, select the zone you want to set. Press the  or  on the control panel to scroll thru the options. When the > is on the zone you want, press to selection. Zone A only (top 5 trays), zone B only (bottom 5 trays) or zone A+B (all 10 trays).



After you choose the **ZONE**, the next screen will show you the Cycle 1's Remaining Time and Set Temperature.  ¹

Once Cycle 1 is complete, the screen will show you Cycle 2's Remaining Time and Temperature.  ²

At any time during the drying process, you can move the cursor to change the time or temperature for the current cycle running.



If you choose **CANCEL SESSION**, next screen lets you confirm yes or no.

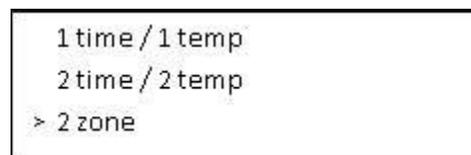


SETTING 2 Zone

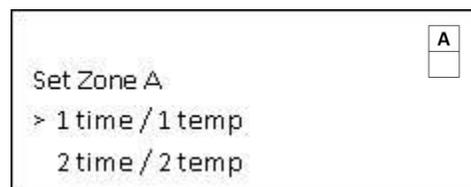
This setting is used to set zones to run at a unique setting of time and temperature.

- Set zone A for 1 time and 1 temperature or Set zone A for 2 time and 2 temperature.
- **AND** Set zone B for 1 time and 1 temperature or Set zone B for 2 time and 2 temperature.

From the Home Screen, with the > next to **Dry It** press to Select the DRY IT option. The next screen will appear:



With the > next to **2 zone** press to Select the 2 zone option. The next screen will appear:



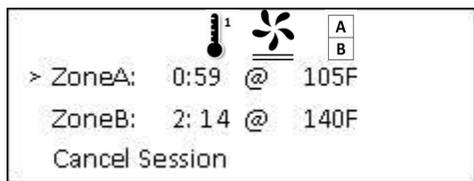
You will first set Zone A as either 1 time / 1 temp or 2 time / 2 temp. Follow the instructions as noted in previous section.

After you set Zone A's temperature, you will scroll down to select > Zone B.

You will then set Zone B as either 1 time / 1 temp or 2 time / 2 temp. Follow the instructions as noted in previous section.

After you set Zone B's temperature, you will scroll down to either > EDIT Zone A or > Start. To START the drying process, have the selection > Start. Press .

The drying process will begin and the next screen will look like this:



NOTE:

will light when both A & B zones are running.

To check if a Zone is in the 1st cycle or 2nd cycle, scroll to have the > next to the specified Zone  or  light to indicate cycle.

MY RECIPES

To EDIT or CREATE A NEW recipe.

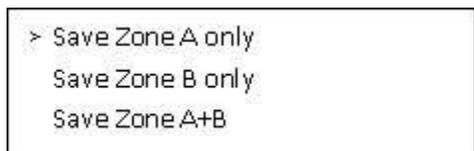
Make sure the > is next to the recipe you want to edit or create new. Press . have > next to EDIT and Press .

- > **EDIT NAME** to edit the name. Press on the right menu.
 1. Press again or > to move the cursor to the recipe letters.
 2. Press the ^ or v to scroll thru the alphabet. Use the < and > to move the cursor left or right. To completely remove a letter or space press ↵.
 3. Press when name is complete.
 4. > will then appear next to DONE
 5. > DONE. Press to save this recipe.

> EDIT SETTINGS to edit the settings of time, temperature, and zones. Follow the instructions in the previous section of the manual for 1 time / 1 temp, 2 time / 2 temp, or 2 zone.

After you select > **SAVE RECIPE**, select the zone you want to save it as.

Most often for "My Recipes" you will select the full chamber (zone A + B).



STARTING or EDITING a Recipe Already Saved from MY RECIPES:

From the initial screen: Scroll down to > MY RECIPES. Press .

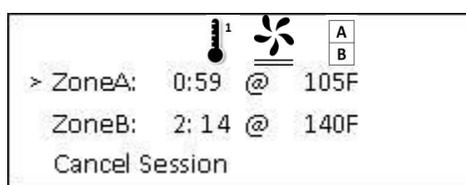
Or at any time press  on the right menu.

The MY RECIPES screen will appear and these two icons will light:  

Press ^ and v to scroll to the recipe you are wanting to start or edit, then press on the right menu. This screen will now show the recipe name at the top and options for START or EDIT.

To START the recipe, have > next to START and Press . The dehydrator will start running.

Next screen will look something like this, depending on the recipe settings:



TROUBLE SHOOTING GUIDE

All Excalibur® Dehydrators are checked before shipping for electrical or mechanical problems. If you see any damage to the machine due to rough shipping, report it to the shipper or dealer you purchased from or contact us if you bought directly from Excalibur: (800) 875-4254 or (916) 381-4254 from 8am-5pm Mon-Fri Pacific Standard Time.

Excalibur® will not be responsible for damage due to shipping.

- Nothing turns ON Test the outlet with another appliance that works
The plug may be incorrectly positioned in the electrical outlet.
Test the dehydrator from another outlet that you know has power.
The machine switch is not on. Turn the switch on.
- Fan makes a rubbing noise
Sometimes, due to rough shipping the trays may have been forced into the fan's protective screen. Take out the trays, and blow on the fan blade to locate where it is rubbing against the screen. You may need to turn the fan on and press gently against the screen and listen where the noise increases. With a pair of needle nose pliers pull the screen away from the fan blade at point of contact. If that doesn't help, turn off Dehydrator and Contact Excalibur (800) 875-4254 or (916) 381-4254.
- No heat, but fan works
Remove trays and check for any loose wires. There may be a piece of dust or shipping debris blocking the tiny electrical points in the thermostat, or it may simply be stuck due to rough shipping. Turn off Dehydrator and Contact Excalibur (800) 875-4254 or (916) 381-4254.
- Not dehydrating
You may have washed the produce before dehydrating. Make sure you dry the outside of the produce with a towel before placing in dehydrator. Otherwise, the dehydrator will first have to dry the rinse water left on the produce, and then start drying the produce. Or there may be too much food on the tray. Or the food may be overlapping.
- Over Heating or Low Heating
Turn the machine off and contact Excalibur (800) 875-4254 or (916) 381-4254.
- Accessories you ordered are missing
Kitchen accessories are shipped in the dehydrator box with exception of larger items like the apple peeler, v-slicer, jerky gun or cannon. They are placed on the side of the dehydrator and may have slid underneath. Double check by removing all packaging. Paraflexx® sheets are the same color as the corrugated box, so look closely.

For Product Registration or if you have Warranty Questions,
please contact Excalibur Customer Service or Technical Support
(800) 875-4254 or (916) 381-4254 from 8am-5pm Mon-Fri Pacific Standard Time.

HINTS and TIPS

- Cut all your items the same thickness. If you don't, they'll dry at different times. A slicer is helpful.
- Do small or Large batches. If you are doing a small batch, put the remaining empty trays in the dehydrator. Your dehydrator is designed to work with all or none of the trays.
- Experiment with your drying times. Be sure to write down the food and times so you remember what you like!
- Everyone's tastes are different. You may like some food dried longer for a crispier texture. You may like other dried less for a chewier texture.
- Store your Paraflexx® sheets in the bottom of the dehydrator. This is a great way to protect your sheets when you're not using them. They can also double as a drip liner at the bottom of your dehydrator for easy cleaning.
- Not sure your foods are dry enough? Put some of your foods in an air-tight bag and check it in a few minutes – if you see water droplets in the bag then you need to dry the food more. Some small fogging is normal as the food cools off.

- One side of my drying trays seems to be dried before the other. What should I do? Because your dehydrator may dry one side faster than the other, halfway through the drying cycle you may want to turn the trays 180°. This may speed up the dehydration process and will reduce energy consumption.
- My apples and pears have darkened to a rusty-brown color while drying. Are they safe to eat? Yes. Fruits that have turned brownish color are safe to eat. Many fruits will oxidize during the drying process. Oxidation happens when the flesh of the fruit is exposed to air. By pre-treating fruits oxidation is reduced.
- Why should the edges of my fruit leather be thicker than the center? With fruit leathers, the edges of the mixture tend to dry first. If the edges are the same thickness as the center, they will dry too quickly and become brittle.
- My fruit leathers are very thin and brittle. I'd like to make them like the ones sold commercially. How can I do that? Juicy fresh fruits, such as strawberries, can be too runny to create a thick, chewy leather like the commercial types. By simply adding a banana when pureeing, the mixture will become thick and the fruit leather will as well. Be sure to pour 3/4 to 1 cup of puree on each tray and allow it to spread out. Remember, the poured puree should be 1/4" thick at the edges.
- If I powdered my dried vegetables, what could I use them for? Powdered onion and garlic, of course, are favorite seasonings for meats and sauces. Powdered tomatoes can be reconstituted into tomato sauce, paste, catsup, juice or soup. Powders are easy to make. A blender or food processor will give you the finest texture. Simply place pieces of dried vegetables into a blender and process. Store in air-tight bottles or jars.
- As items dry, should they be removed to allow better circulation for still moist foods and avoid over drying? Yes. As foods dry, remove them from the trays and package. The other still moist pieces should remain in the dehydrator until they are completely dry. However, if you have sliced your food into uniform pieces and have turned your trays 180° halfway through the cycle, your load should be finished at the same time.
- **Check out our dehydrator book, Preserve It, Naturally!** over 250 page book. It contains hundreds of color pictures and diagrams! The book completely details every aspect of drying from mint leaves to pistachio nuts. It has detailed directions for craft ideas, instructions for yogurt and cheese making, dehydrating grains and even making baby food! There are 275 recipes using home dried fruits, vegetables, meats and grains for you to try, experiment with or use as a guideline while concocting your own!

CLEANING and MAINTENANCE

- After each use, we suggest cleaning trays and mesh sheets with mild dishwashing detergent under warm water.
- Thoroughly dry the trays and mesh sheets before placing back in the dehydrator.
- To clean the dehydrator cabinet:
 1. Unplug the dehydrator
 2. With a wet towel, wipe the inside of the dehydrator.
 3. NEVER rinse the dehydrator cabinet with water or submerge the dehydrator cabinet in water.

WARRANTY

Please visit our website: <http://www.excaliburdehydrator.com/warranty/>

RECIPES

Please visit our website, facebook page (www.facebook.com/ExcaliburDehydrators) or refer to the PRESERVE IT NATURALLY book.

CUSTOMER SERVICE and TECHNICAL SUPPORT

1- (800) 875-4254 or (916) 381-4254 from 8am-5pm Mon-Fri Pacific Standard Time

USA email: Mail@ExcaliburDehydrator.com

Int'l email: Sales@GreenfieldWorld.com