



PREMIUM COMMERCIAL GRADE DEHYDRATOR

30CUDG USER MANUAL



BENCHFOODS.COM



BenchFoods is the largest manufacturer of Commercial & Industrial Food Dehydrators worldwide.

We ship direct to your door offering free domestic shipping or affordable international shipping options, a 5-Year Comprehensive Warranty, and provide full end-to-end customer service. All of this, combined with up to 50% off retail, saving you thousands.

Our commercial food dehydrators are built for ongoing commercial use and are perfect for dog treats, dog jerky, beef jerky, biltong, fish & seafood, fruit, nuts, herbs and so much more!

Disclaimer - Due to constant factory improvements, the product pictured might differ slightly from the product in this box.



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30CUDG MANUAL INTRODUCTION

Thank you for choosing BenchFoods 30CUDG premium stainless steel model. We are excited to offer an advanced solution to the dehydration process by providing options to make your journey simpler and more convenient. The 30CUDG premium commercial dehydrator can preserve fresh fruits, vegetables, meats and your favourite foods by using the latest dehydration technology.

This machine enables you to extend the shelf life of food and fresh produce and enhances taste by the concentration of natural flavours as they are dried. Please take a few moments to read the instructions prior to use of the food dehydrator for the first time and keep them safely for future reference.

COMPONENT LIST

Below, you will find a list of the various components and their corresponding SKU numbers for your dehydrator. While it is quite uncommon for any of these parts to experience a malfunction, in the rare event that this occurs, please provide the relevant part SKU to your BenchFoods representative.

30CUDG PARTS	QUANTITY	SKU
30/60-CUD Control Board/Panel Set V4	1	CUD:CB CP:30 60:V4
Thermal Fuse Limiter Small (120C)	3	CUD:TFL:120
30-CUD Heating Coil 220V	3	CUD:HC:30_220
10/16/30/32V Fan Motor 220V	3	CUD:FM:6016_220
Digital Fan Blades	3	CUD:FB
Thermal Sensor Set	1, 1, 1	CUD:TS:30 60 32V_TOP, CUD:TS:30 60_MID, CUD:TS:28 116R_LOW
Power Terminal Block	1	CUD:PTB
Power Transformer	N/A	N/A

30CUDG CERTIFICATIONS

Our dehydrators are certified to NSF/ANSI Standard 4 and UL Environmental and Public Health (EPH) classifications for food-safe sanitation. They also comply with CE and RCM standards for electrical and electromagnetic safety, meeting internationally recognized requirements & local electrical safety requirements for commercial kitchen equipment.





GENERAL SAFETY RULES

Read and fully understand all instructions and warnings prior to using this unit. Your safety is most important! Failing to comply with procedures and safe guards may result in serious injury or property damage. Remember: Your personal safety is your responsibility!

IMPORTANT SAFEGUARDS!

PLEASE FOLLOW THE GIVEN SAFETY INSTRUCTIONS BEFORE USING THE COMMERCIAL DEHYDRATOR.

1. Make sure that the electricity supply is according to the electrical requirements shown on the appliance. Do not use the dehydrator in the case where the power cord or plug show any sign of damage, or if the appliance is working incorrectly, or has been dropped.
2. Place the dehydrator in a dry and well-ventilated area, permitting at least 12" (30.5cm) of space from the ventilation slits at the rear of the unit to allow for proper air circulation. Do not let the power cord touch the hot surfaces or hang over the edge of your worktop.
3. Do not operate the dehydrator in an outdoor environment or near any flammable or combustible materials, such as carpeting. Indoor use only. Keep the dehydrator away from wall cabinets, curtains, tea towels, clothing, etc.
4. Do not place the dehydrator on or near a hot gas or electric burner or near a heated oven.
5. Ensure the dehydrator is in a stable position prior to operating. All four feet/wheels must be in contact with a secure level surface and brakes applied, if applicable. Dehydrator must not be moved during operation.
6. Do not immerse dehydrator in liquid or water. Ensure the dehydrator is away from all water services and never use the machine with wet hands or bare feet.
7. Always disconnect the dehydrator from the power source before servicing, changing accessories or cleaning the unit. The unit should be completely dry before operating. Removal of rear safety mesh must only be done by a certified technician.
8. Electrical repair must be done by an authorised dealer. Use only factory original parts and accessories. Modification of the dehydrator voids the warranty.
9. Keep out of reach of children. Monitor the dehydrator while in use.
10. Avoid touching the food dehydrator during or immediately after use due to the heat produced while in operation. Allow food to cool before handling.
11. Do not place any appliances on top of the dehydrator.
12. Do not use any accessories that are not recommended by the manufacturer as it may cause fire, electric shock, or injury.
13. Do not put any external items/appliances such as spoons, knives or forks inside the dehydrator while it is operating.
14. Caution! Corners or edges may be sharp.
15. Do not use while under the influence of drugs or alcohol.
16. This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or those who lack experience and knowledge, unless they are supervised or given proper instruction on using the appliance by a responsible person.
17. Children must be closely monitored whenever the appliance is in use to ensure they do not operate, tamper or play with the appliance.
18. If the power cord is damaged, it must only be replaced by the manufacturer, their service agent, or similarly qualified personnel to prevent any safety hazard.
19. This appliance is specifically designed for commercial applications, including use in restaurant kitchens, canteens, hospitals, bakeries, and butcheries. It is not intended for continuous mass production of food products.

GROUNDING INSTRUCTIONS

The appliance must be grounded while in use to protect the operator from electric shock. The appliance is equipped with a 3-conductor cord containing live, neutral and ground wires (Figure A). The unit can be fitted with an appropriate plug and wall receptacle or it can be hard-wired in, according to the electrical requirements above. **IMPORTANT: ONLY A QUALIFIED ELECTRICAL TECHNICIAN IS PERMITTED TO PERFORM WIRING INSTALLATION.**

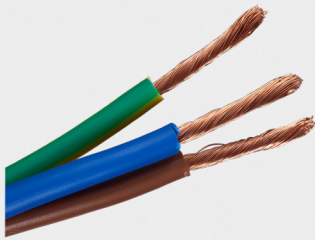


Figure A



WIRING AND INSTALLATION

Thank you for purchasing our 30CUDG dehydrator. To ensure a proper and safe installation, please follow the instructions provided in this wiring installation guide. In the case of the 16CUDG Dehydrator model, please disregard the wiring instructions detailed below. To begin operation, simply plug the dehydrator into an available household wall outlet and initiate the dehydration process.

Our dehydrators are designed to operate at 220-240V, which is the standard voltage in many countries outside the United States. The power cable provided with your dehydrator comes with no plug tip and has three wires: brown (L1), blue (N), and green/yellow (ground).

Please read the entire guide before proceeding with the installation, and make sure to adhere to all local electrical codes and regulations. As the installation involves high voltage connections, a licensed electrician must perform the installation.

Step 1: Prepare the Electrical Supply *Disregard below instructions for the 16CUD Model.

Before connecting the dehydrator, make sure that the electrical supply at the installation site meets the following requirements:

1. A 220V circuit.
2. A separate grounding wire.
3. A circuit breaker or fuse rated for the amperage required by the dehydrator (refer to the product specifications).

Step 2: Choose Your Installation Method

You can either plug-in or hardwire your commercial dehydrator. Choose the method that best suits your needs and inform the licensed electrician to proceed with the corresponding steps:

OPTION A: PLUG-IN INSTALLATION

Step A1: Install a 220V Receptacle

The licensed electrician should install a suitable 220V receptacle if one is not already available. This should be a 3-wire receptacle (with one hot, one neutral, and one ground connection) that matches the amperage requirements of your dehydrator. The receptacle should be installed according to local electrical codes.

Step A2: Wire the Plug - Disregard if plug already installed

The electrician should purchase a plug that matches the 220V receptacle and wire it as follows:

1. Connect the brown wire (L1) to the hot terminal on the plug.
2. Connect the blue wire (N) to the neutral terminal on the plug.
3. Connect the green/yellow wire (ground) to the ground terminal on the plug.

Ensure all connections are secure and properly insulated.

Step A3: Connect the Dehydrator

The electrician should plug the wired plug into the 220V receptacle, making sure it is fully inserted and secure.

Step A4: Power On and Test

Turn on the circuit breaker or replace the fuse for the dehydrator's electrical supply. Switch on the dehydrator and ensure that it is functioning correctly.

OPTION B: HARDWIRED INSTALLATION

Step B1: Connect the Dehydrator to the Junction Box

The electrician should install a junction box and a double-pole switch. The double-pole switch should be rated for the amperage required by your dehydrator and should match local electrical codes. The junction box will house the wire connections between the dehydrator and the electrical supply.

Step B2: Connect the Dehydrator to the Junction Box

The electrician should route the power cable from the dehydrator to the junction box and connect the wires as follows:

1. Connect the brown wire (L1) from the dehydrator to the hot wire from the electrical supply.
2. Connect the blue wire (N) from the dehydrator to the neutral wire from the electrical supply.
3. Connect the green/yellow wire (ground) from the dehydrator to the ground wire from the electrical supply.

The electrician should ensure all connections are secure and properly insulated. They should use wire nuts or other approved connectors to make the connections, and cover the junction box with an appropriate cover.

Step B3: Wire the Switch

Following the manufacturer's instructions and adhering to local electrical codes, the electrician should wire the switch to control the hot wire (L1) from the electrical supply. The switch should be installed between the circuit breaker and the junction box, allowing you to control the power to the dehydrator.

Step B4: Power On and Test

The electrician should turn on the circuit breaker for the dehydrator's electrical supply. They should then switch on the switch and the dehydrator to ensure that it is functioning correctly.

Safety Instructions:

- Ensure that all equipotential bonding terminals are correctly connected according to the installation guide to maintain electrical safety and compliance.

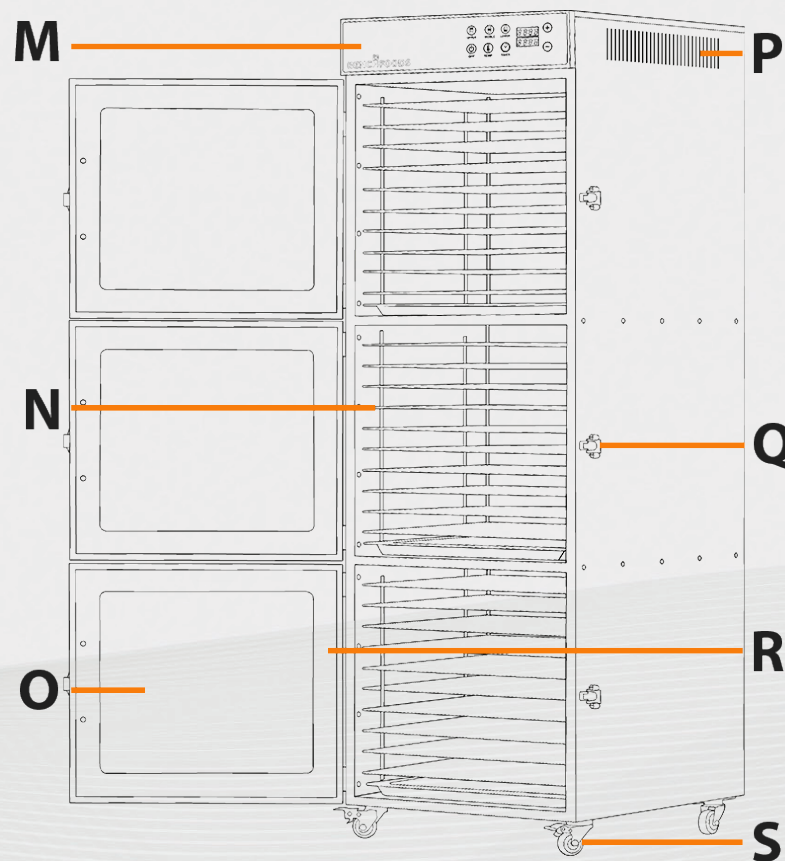
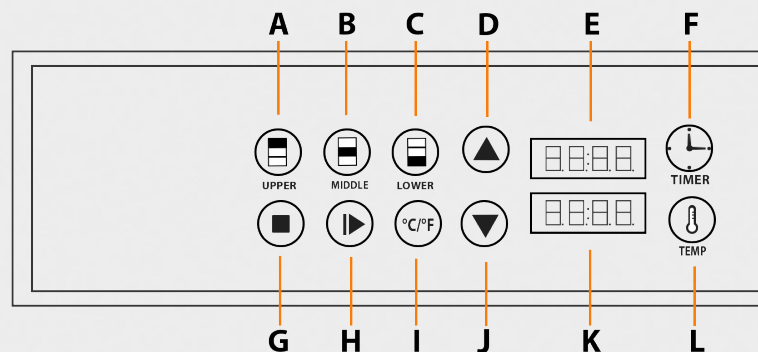
Conclusion:

By following this wiring installation guide and enlisting the help of a licensed electrician, you should now have your commercial dehydrator properly connected to a 220V electrical supply using either a plug-in or hardwired installation method. Remember to always prioritize safety and consult with a licensed electrician if you have any questions or concerns. Enjoy your new dehydrator!



PARTS **DIAGRAM**

KEY	DESCRIPTION
A	Top Chamber Indicator
B	Middle Chamber Indicator
C	Lower Chamber Indicator
D	Increase Time / Temperature
E	Time Display
F	Adjust Timer Button
G	Stop Button
H	Suspend Button
I	Toggle Unit Display (° C/ ° F)
J	Decrease Time / Temperature
K	Temperature Display
L	Temperature Setting
M	Control Panel
N	Dehydrator Racks
O	Display Window
P	Vents
Q	Door Latch
R	Doors
S	Wheels





CLEANING INSTRUCTIONS

WARNING! BEFORE CLEANING OR SERVICING THE DEHYDRATOR, MAKE SURE IT IS UNPLUGGED AND DISCONNECTED FROM ANY POWER SOURCE.

Clean the racks and the interior of the cabinet before using the dehydrator for the first time, and after each use.

1. Clean the dehydrator after each use. Ensure the machine has been turned off and the cool-down period has been completed. Disconnect the electrical cord from the power outlet or ensure the electrical connection is disabled.
2. Allow the dehydrator to cool completely before cleaning.
3. Remove the racks from the dehydrator cabinet before cleaning.
4. Wipe the dehydrator cabinet inside and out with a damp washcloth or sponge. DO NOT splash water on the heating element (located behind the wire mesh at the rear of machine) as it may damage the electrical components and increase the risk of electrical shock. DO NOT immerse the dehydrator in water.
5. Clean the dehydrator racks with warm, soapy water; rinse with clean water and dry immediately. Racks are dishwasher-safe.

- * Ensure all surfaces that come into contact with food are thoroughly cleaned and disinfected after each use to maintain proper hygiene.
- * Do not clean this appliance with a water jet or steam cleaner, as this may damage its components and increase the risk of electric shock.
- * If this stationary appliance is moved for cleaning purposes, ensure it is safely repositioned and stabilized before resuming operation.



OPERATING INSTRUCTIONS

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

BEFORE USING FOR THE FIRST TIME:

Carefully unpack and remove the packaging of the food dehydrator. Before using your dehydrator for the first time it is highly recommended to perform the “burn-in” process on your machine. This will allow for any oils left behind during the manufacturing process to burn off and not affect your first batch of food. To do this, ensure your dehydrator is in a well-ventilated area, then increase the temperature to the maximum level. Run your machine at this level for up to 2 hours. Once you no longer smell oil or a burning odour, allow the dehydrator to fully cool and thoroughly wash all the walls and food trays with warm soapy water, rinse and dry to 0.

1. Operate the food dehydrator on a clean, dry and level surface.
2. Position the dehydrator at least 12" (30.5 cm) away from the wall, other appliances, or furniture to allow adequate air circulation.
3. Remove the racks from the dehydrator. Place food on each tray as per the instruction manual.
 - Cut the food into even slices.
 - Use one tray for each type of food. Do not cross-contaminate.
 - Lay the food in rows on the food tray with at least a 1/4" (6mm) gap in between each slice of food so that each piece does not overlap onto the next, allowing for proper air circulation.
 - You may dehydrate up to 30 trays simultaneously.
4. Wire into a circuit of 220-240V/50-60HZ, Single Phase/15A. amp capacity. This appliance must be grounded while in use to protect from electric shock and is equipped with a 3 conductor cord, containing live, neutral and ground wires (Figure A). The unit can be fitted with an appropriate plug and wall receptacle or it can be hard-wired

in, according to the electrical requirements above. **IMPORTANT: ONLY A QUALIFIED ELECTRICAL TECHNICIAN IS PERMITTED TO PERFORM WIRING INSTALLATION.**

5. Preheat the dehydrator for 5-10 minutes before loading the racks into the dehydrator.
6. Select the chamber that you wish to use by pressing the relevant button. This will cause the 'Temp' and 'Timer' buttons to illuminate.
7. To adjust the temperature for this chamber, press the 'Temp' button and then use the increase or decrease button to set the desired temperature. Wait until the temperature display stops flashing to confirm the temperature*.
8. To adjust the timer, select the chamber button, select the 'Timer' button and then use the increase or decrease button to set the desired dehydration time. Wait until the timer display stops flashing to confirm the time.
9. Repeat these steps for any other chambers required.
10. Change the temperature scale from °C to °F and vice versa by pressing the relevant chamber button and then using the °C/°F button.
11. Using heat-resistant gloves, load the racks into the dehydrator carefully. Hold the tray in the horizontal position and push the tray into the proper slots. Close and latch the door, and leave the product to dry.
 - Double-check all the trays are correctly loaded.
12. To turn each chamber off, press the relevant chamber button and then press the 'Off' button. (All chambers are off when stop button is flashing).
13. Formation of water droplets during the dehydration process is possible, depending on how much moisture is within the product being dehydrated. This can be minimised by blotting the product with a clean cloth or paper towel.
Use CAUTION as the dehydrator becomes hot.
14. Please note: there is a 3 minute cool down session after the machine has been switched off in which your machine will run the fans. They will turn off automatically after this time period.

*To set the unit to use the ambient air mode, which runs fans only with no heat, set the temperature to 0°.



THERE ARE BASIC RULES TO FOLLOW WHEN HANDLING FOOD: **COOK, SEPARATE, CLEAN, CHILL.**

COOK

It is crucial to cook food at a safe internal temperature to destroy bacteria that is present in the food. Safety of food items like hamburgers and other foods with ground meat content are considered higher risk because of the mixing of the bacteria on the surface of the meat throughout the mixture. Ground meat should be cooked at least at 160°F to 165°F (71°C) to (74°C) to destroy bacteria. Similarly, solid pieces of meat, like steaks and chops, in the absence of bacteria such as E. coli, can be served rare. Beef can be cooked at the internal temperature of at least 145°F (63°C) and poultry at 180°F (82°C). Solid cuts of pork can be cooked at 160°F (71°C); eggs should be thoroughly cooked. It is recommended to buy specially pasteurised eggs or use prepared meringue powder if you are making a meringue or similar recipes which contain raw eggs.

SEPARATE

Always separate the cooked food from the uncooked. Mixing of these food items may occur when food items like eggs and meat are mixed together, contaminating the product and further resulting in food poisoning. Follow the given steps while cooking different food items:

- Always double-wrap raw meat.
- Place raw meat on the lowest shelf in the refrigerator to avoid dripping of juices.
- Use raw meats within 1-2 days of purchase.
- Defrost frozen meat in a refrigerator, not on a kitchen counter.

In case of grilling or cooking raw meats:

- Make sure to place the cooked meat on a clean platter.
- Do not use the same platter to carry the food out to the grill.
- Wash the utensils used in grilling after the food is turned for the last time on the grill.
- Clean the spatulas and spoons used for stir-frying or turning meat while cooking.

CLEAN

- Always wash your hands with clean water while handling the raw meats or raw eggs with soap and water or by using a pre-moistened antibacterial towelette to avoid cross-contamination.
- Make sure all cooking utensils, plates, dishes and accessories are cleaned after each use. Ensure all equipment used on raw product is cleaned before being used on cooked product.
- Thoroughly clean the trays and the dehydrator chamber after each use.
- Follow all cleaning and disinfection guidelines provided to ensure safe and hygienic operation. Proper cleaning is essential to prevent contamination of food products.

CHILL

Bacteria will multiply between the temperature range of 40°F and 140°F (4°C and 60°C). Thus, the freezer's ideal temperature should be 0°F (-17°C). To avoid multiplication of bacteria:

- Serve food while it is hot.
- Never let food items sit at room temperature for more than 2 hours or 1 hour if the ambient temperature is 90°F (32°C) or above.
- Cover foods after they are cooled.
- Defrost frozen meat in a refrigerator, not on a kitchen counter.
- Place hot, cooked food in shallow containers immediately and refrigerate them to cool them rapidly.

ALWAYS CONSULT WITH LOCAL FOOD AUTHORITIES FOR UP-TO-DATE FOOD SAFETY INFORMATION.



CHOOSING FOODS

USE THE BEST QUALITY FOODS

Fruit and vegetables when in peak season have more nutrients and more flavour. Meats, fish, and poultry should be lean and fresh.

DO NOT USE FOOD WITH BRUISES OR BLEMISHES

Bad fruits and vegetables may spoil the entire batch.

ALWAYS USE LEAN MEATS

Remove as much fat as possible before dehydrating.



PRE-TREATMENT OF FOODS

As with most types of cooking, proper preparation is essential for successful results. Adhering to a few guidelines will greatly increase the quality of your dried foods and decrease the amount of time necessary to dry them.

Pre-treated foods often taste better and have better appearance than non-treated foods. There are several methods to pre-treat food to prevent oxidation. (Oxidation will darken apples, pears, peaches and bananas while drying.)

- Remove any pits, skin, or cores
- For best results, slice food items to a uniform thickness to ensure they dry at the same rate. Fruits and vegetables should be sliced no more than 1/4" (0.7 cm) thick, while meat should be sliced no more than 3/16" (0.5 cm) unless otherwise specified by a recipe.
- Drying fish into jerky requires a lot of attention. It must be cleaned and de-boned properly and rinsed thoroughly to ensure that all the blood is washed away. Steam or bake the fish at 200°F (93°C) until flaky before dehydrating.
- To help prevent browning, if desired, soak cut fruit in either lemon or pineapple juice for a few minutes before placing on the dehydrating racks alternatively you can also use an ascorbic mix which can be purchased in most health food stores or pharmacies. It may come in either powder or tablet form. Dissolve approximately 2-3 tablespoons into 1 quart (1 litre) of water. Soak the fruit slices into the solution for 2-3 minutes, then place onto the dehydrating racks.
- Fruits with a wax coating (figs, peaches, grapes, blueberries, prunes, etc) should be dipped in boiling water to remove the wax. This allows the moisture to escape easily when dehydrating.

For some vegetables, water or steam blanching is recommended to stop enzymatic action. Blanching does not destroy beneficial enzymes and helps retain nutrients. There are two ways to blanch food:

1. Water blanching: Use a large pan and fill it halfway with water. Bring water to a boil. Place food directly into boiling water and cover. Remove after three minutes. Arrange food on the dehydrating racks.
2. Steam blanching: Using a steamer pot bring 2-3" (5-7 cm) of water to a boil. Place the food in the steamer basket and steam for 3-5 minutes. Remove the steamed food and arrange on the dehydrator racks.



DEHYDRATING TIPS

- Do not overlap foods. Lay foods flat on the dehydrating racks.
- Check dryness after 6 hours, then check every 2 hours until crisp, pliable or leathery depending on your desired outcome.
- Check foods to make sure they are completely dry before removing. Open or cut down the middle of a few samples to check internal dryness. If the food is still moist, dehydrate longer.
- To ensure safety, it's important to heat meat to an internal temperature of 160°F (71°C) and poultry to 165°F (74°C) to achieve the "kill step" temperature. By reaching this temperature you will have killed any harmful bacteria that may have been in your meat. Your dehydrator has a maximum temperature of 195°F (90°C), providing a comfortable margin to reach the "kill step" temperature and ensure the elimination of harmful bacteria in the meat products being dehydrated.
- Label each container with the food name, date of drying and the original weight. Keep a journal to help improve drying techniques.
- Lean meat is better for dehydration than fatty meat, and marinating before heating and dehydrating will enhance flavor. Keep in mind that food will shrink by more than during dehydration, so don't cut pieces too small.

- Remember, foods will shrink approximately 1/4 to 1/2 their original size and weight during the dehydration process, so pieces should not be cut too small. One pound (500g) of raw meat will yield approximately 1/3 lb (0.2kg) to 1/2 lb (0.25kg) of jerky.
- For optimal preservation of dried food items, it is recommended to store them in an airtight container in a cool, dark, and dry location. The ideal storage temperature range is between 50°F and 60°F (10°C and 16°C), as this helps to maintain food quality for an extended period of time.
- For prolonged storage, we recommend utilizing vacuum-sealing along with an oxygen absorber and placing the product in a mylar bag, to be stored in a cool and dark area or even in the freezer for optimal longevity.
- Use the drying guide below as a reference for proper temperature settings. If the heat is set too high, food may harden and dry on the outside, yet be moist on the inside. If the temperature is too low, the drying time will increase.
- Remember, the actual time needed to dry a food depends on many factors, including moisture content, fat content, thickness, and temperature, as well as ambient humidity and temperature. Occasionally blotting the surface of meat and other items to remove water droplets can help prevent spoilage. Blanching isn't required for all vegetables, so be sure to check the recipe or a drying guide. With these simple tips, you'll be on your way to delicious, dehydrated success!

 **ACCESS OUR 350+ RECIPES**



[HTTPS://BIT.LY/BF-RECIPES](https://bit.ly/bf-recipes)





GENERAL DEHYDRATING GUIDELINES

FOOD TYPE	TEMPERATURE RANGE °C/°F	TIME RANGE
Fruits – non-citrus	55 – 60 °C (130 – 140 °F)	8 – 12 h
Citrus slices / wheels	45 – 50 °C (110 – 120°F)	16 – 24 h *
Fruit leather / purée rolls	55 – 60 °C (130 – 140 °F)	6 – 10 h
Vegetables – non-leafy	52 – 60 °C (125 – 140 °F)	6 – 12 h
Mushrooms (sliced)	50 – 55 °C (120 – 130 °F)	6 – 10 h
Herbs & tender leafy greens	35 – 45 °C (95 – 115 °F)	1 – 5 h
Garlic	50 – 55 °C (120 – 130 °F)	6 – 12 h
Red-meat jerky	55 – 75 °C (130 – 165 °F)	6 – 10 h †
Poultry jerky	55 – 75 °C (130 – 165 °F)	6 – 10 h †
Fish jerky / fillets	65 – 75 °C (150 – 165 °F)	6 – 12 h
Biltong (vinegar-marinated beef)	25 – 40 °C (75 – 105 °F)	24 – 120 h ‡
Cooked beans / lentils	50 – 55 °C (120 – 130 °F)	6 – 8 h
Eggs (blended for powder)	57 – 63 °C (135 – 145 °F)	8 – 12 h§
Sprouted grains & cereals	40 – 45 °C (105 – 115 °F)	8 – 24 h
Nuts & seeds (“activated”)	45 – 55 °C (115 – 130 °F)	12 – 24 h
Bread-dough proofing	25 – 30 °C (75 – 85 °F)	45 min – 4 h ¶
Yogurt incubation	40 – 45 °C (105 – 115 °F)	4 – 12 h #

* - Thin (3–5 mm) wheels finish sooner; thick or very juicy slices run long.

† - Ensure meat reaches an internal 71 °C (160 °F) at some point (pre-heat or brief post-dry oven finish) per USDA guidance.

‡ - Traditional low-temp method; raising airflow to 45–60 °C shortens the process to 12–24 h with a firmer texture.

§ - Use pasteurised eggs if possible; dry brittle, powder, then cook before eating.

¶ - For most yeasted breads: bulk rise 60–90 min, final proof 30–60 min. Cover dough to prevent surface drying. Warmer end of range speeds up fermentation; cooler end develops more flavour.

- Keep milk at 40 – 46 °C for the full incubation. Thicker, tangier yogurt develops toward the high end of the range or with longer times (up to 12 h). Refrigerate the finished yogurt within 2 h of completion.



MACHINE TROUBLESHOOTING

SYMPTOM	PROBABLE CAUSE	REMEDY
Heater is working & Fans NOT working	- Fan motor lodged - Fan motor broken	- Unplug machine - Remove safety mesh - Turn the fan one full revolution clockwise
Fans are working & Heater is NOT working	- Temperature not set above ambient room temperature - Heating coil broken	- Adjust the temperature settings as directed in the user manual - Contact us for a replacement part
Machine does not turn on	- No electricity to the outlet - Loose connector cable in control board	- Test another appliance in the power outlet - Contact customer service for further instructions
Unit is heating above or below set temperature	Malfunctioning thermostat or thermostat sensor	Contact customer service for replacement parts
Foods are not evenly dehydrating	- The thickness of food is not consistent across pieces - Food is overlapping or not spaced out properly	- Evenly slice the food - Spread out the food evenly over all racks to ensure airflow remains consistent

ERROR CODE	FAILURE MESSAGE
E0-1	Zone 1 - Sensor malfunction
E1-1	Zone 1 - Sensor disconnected
E2-1	Zone 1 - Over temperature >120°C
E0-2	Zone 2 - Sensor malfunction
E1-2	Zone 2 - Sensor disconnected
E2-2	Zone 2 - Over temperature >120°C
E0-3	Zone 3 - Sensor malfunction
E1-3	Zone 3 - Sensor disconnected
E2-3	Zone 3 - Over temperature >120°C
E0-4	Control board malfunction
E1-4	Control board disconnected
E2-4	Control board over temperature >85°C

Benchfoods Warranty & Legal Rights Notice

Thank you for purchasing a Benchfoods dehydrator.

Your product is covered by the Benchfoods Limited Warranty. The full warranty terms, country/region legal addendums and translated warranty certificates are available online.

Please read the full warranty certificate that applies to the country or region where your product was purchased.

Full warranty certificates and translations are available using the link or QR code: <https://bit.ly/BFWC-EU>



The applicable country or region legal addendum is based on where the product was purchased. Translations are provided so customers can read the warranty information in their preferred language.

WARRANTY SUMMARY:

Benchfoods provides a limited warranty for eligible defects in materials or workmanship under normal use during the Warranty Period. The Warranty Period for Domestic, Commercial and Industrial Dehydrators, as well as their accessories, is 5 years from the original date of purchase.

For an approved warranty claim, Benchfoods may provide the applicable remedy under the warranty, including replacement of the product, supply of approved replacement parts, repair, inspection by a technician, reimbursement of eligible approved expenses, or another remedy required by applicable law.

For Domestic and Commercial dehydrators, eligible approved technician, electrician, inspection, repair, call-out, installation or service costs may be reimbursed up to a maximum of 10% of the original purchase price of the product, including applicable taxes.

Costs of making a warranty claim: The customer is responsible for contacting Benchfoods and providing the required claim information. For an approved warranty claim, Benchfoods will provide approved replacement parts at no charge during the Warranty Period. Technician, electrician, inspection, repair, call-out, installation and service costs are handled in accordance with the full Benchfoods Limited Warranty Certificate. Where reimbursement is approved, Benchfoods will reimburse reasonable approved expenses by bank transfer within 14 business days after receiving the required documentation.

This notice is a summary only. The full Benchfoods Limited Warranty Certificate contains the complete warranty terms, exclusions, claim process, technician contribution limits, reimbursement process, regional claim details and legal addendums. Nothing in this notice or in the Benchfoods Limited Warranty limits, excludes, restricts or replaces any rights or remedies that cannot lawfully be limited, excluded, restricted or replaced under applicable law.

Benchfoods Warranty & Legal Rights Notice

HOW TO MAKE A WARRANTY CLAIM:

To make a warranty claim, contact Benchfoods within the Warranty Period using the claim contact details for the country or region where the product was purchased.

When making a claim, please provide:

- Proof of purchase or invoice number;
- Product model and serial number, if applicable;
- Delivery or service address;
- A clear description of the defect or issue;
- Photos, videos or other evidence of the defect where reasonably requested by Benchfoods; and any other information reasonably required by Benchfoods to assess the claim.

Preferred claim method: email
Email: info@benchfoods.com

REGIONAL CLAIM CONTACTS:

Australia warranty provider: PREMIUM DEHYDRATORS PTY LTD trading as Benchfoods
Phone: +61 7 3184 4335
Email: info@benchfoods.com
Business & Postal address for claims: 8/17 Indy Court, Carrara, QLD, 4210, Australia

New Zealand warranty provider: PREMIUM DEHYDRATORS PTY LTD trading as Benchfoods
Phone: +64 9 870 3320
Email: info@benchfoods.com
Postal address for claims: Suite 13044, 17B Farnham Street, Parnell, Auckland

United States warranty provider: PREMIUM DEHYDRATORS PTY LTD trading as Benchfoods
Phone: +1 (972) 737-1282
Email: info@benchfoods.com
Postal address for claims: PO Box 1164, Midlothian, TX, 76065

Canada warranty provider: PREMIUM DEHYDRATORS PTY LTD trading as Benchfoods
Phone: +1 (604) 800-7466
Email: info@benchfoods.com
Postal address for claims: 2025 Willingdon Ave, Suite 900, Burnaby, BC V5C 0J3, Canada

United Kingdom warranty provider: PREMIUM DEHYDRATORS PTY LTD trading as Benchfoods
Phone: +44 20 3879 4355
Email: info@benchfoods.com
Postal address for claims: 27 Old Gloucester Street, London WC1N 3AX

European Union warranty provider: PREMIUM DEHYDRATORS PTY LTD trading as Benchfoods
Phone: +44 20 3879 4355
Email: info@benchfoods.com
Postal address for claims: 27 Old Gloucester Street, London WC1N 3AX

Benchfoods Warranty & Legal Rights Notice

AUSTRALIA LEGAL RIGHTS NOTICE

For products purchased in Australia, this warranty is provided in addition to your rights and remedies under the Australian Consumer Law.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

NEW ZEALAND NOTICE

For products purchased in New Zealand, this warranty is provided in addition to any rights and remedies you may have under the New Zealand Consumer Guarantees Act 1993, the Fair Trading Act 1986, or any other applicable law.

If you are a consumer under New Zealand law, the goods may come with statutory guarantees, including guarantees that the goods are of acceptable quality, fit for any disclosed purpose, match their description, and comply with any sample or demonstration model where applicable.

Where those statutory guarantees are not met, you may be entitled to remedies under New Zealand law, including repair, replacement, refund, compensation or other remedies available under applicable law.

Nothing in this notice or in the Benchfoods Limited Warranty limits, excludes or replaces any rights or remedies that cannot lawfully be limited, excluded or replaced under New Zealand law.

UNITED STATES OF AMERICA NOTICE

For products purchased in the United States, this warranty gives you specific legal rights. You may also have other rights which vary from state to state.

This warranty is a limited warranty provided by Benchfoods for the product. It is not intended to be, and should not be interpreted as, a "full warranty" under United States warranty law.

Any implied warranties that cannot be excluded, restricted or limited under applicable law are not excluded, restricted or limited by this warranty.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so certain limitations or exclusions in this warranty may not apply to you.

Nothing in this notice or in the Benchfoods Limited Warranty limits, excludes or replaces any rights or remedies that cannot lawfully be limited, excluded or replaced under applicable federal, state or local law.

Benchfoods Warranty & Legal Rights Notice

CANADA / QUEBEC NOTICE

For products purchased in Canada, this warranty is provided in addition to any rights and remedies you may have under applicable Canadian federal, provincial or territorial consumer protection laws.

For products purchased in Quebec, this warranty is provided in addition to any rights and remedies you may have under the Quebec Consumer Protection Act, the Civil Code of Quebec, the Charter of the French Language, or any other applicable Quebec law.

A French-language version of the full warranty certificate is available online.

AVIS CANADA / QUEBEC

Pour les produits achetés au Canada, la présente garantie est fournie en plus des droits et recours dont vous pouvez bénéficier en vertu des lois fédérales, provinciales ou territoriales canadiennes applicables en matière de protection des consommateurs.

Pour les produits achetés au Québec, la présente garantie est fournie en plus des droits et recours dont vous pouvez bénéficier en vertu de la Loi sur la protection du consommateur du Québec, du Code civil du Québec, de la Charte de la langue française ou de toute autre loi québécoise applicable.

Une version française du certificat de garantie complet est disponible en ligne.

UNITED KINGDOM NOTICE

For products purchased in the United Kingdom, this warranty is provided in addition to any rights and remedies you may have under the Consumer Rights Act 2015 or any other applicable United Kingdom law.

If you are a consumer under United Kingdom law, goods must meet certain statutory requirements, including that they are of satisfactory quality, fit for purpose and as described.

Where those statutory requirements are not met, you may be entitled to remedies under United Kingdom law, including repair, replacement, price reduction, refund or other remedies available under applicable law.

Nothing in this notice or in the Benchfoods Limited Warranty limits, excludes, restricts or replaces any rights or remedies that cannot lawfully be limited, excluded, restricted or replaced under United Kingdom law.

Benchfoods Warranty & Legal Rights Notice

EUROPEAN UNION NOTICE

For products purchased in the European Union, this warranty is provided in addition to any rights and remedies you may have under applicable European Union law and the consumer protection laws of the Member State where the product was purchased.

If Benchfoods is the seller of the product to a consumer in the European Union, Benchfoods is responsible for any legal guarantee obligations that apply to the seller under applicable European Union law and the national law of the Member State where the product was purchased.

During the applicable legal guarantee period, if the product does not conform with the sales contract and the customer is entitled to a remedy under applicable European Union or Member State law, Benchfoods will provide the remedy required by law.

English

Warranty & Legal Rights Notice

Your Benchfoods product is covered by the Benchfoods Limited Warranty. This warranty is in addition to any legal consumer rights you may have under applicable law. Nothing in the Benchfoods Limited Warranty limits, excludes or replaces any rights or remedies that cannot legally be limited, excluded or replaced.

Please keep your proof of purchase. To make a warranty claim, contact Benchfoods by email at info@benchfoods.com.

To access the full warranty certificates and translations, please use the link or QR code at the start of this document and download the warranty certificate for your country or language.

Português brasileiro / Brazilian Portuguese

Aviso de garantia e direitos legais

Seu produto Benchfoods é coberto pela Garantia Limitada Benchfoods. Esta garantia é adicional a quaisquer direitos legais do consumidor que você possa ter nos termos da legislação aplicável. Nada na Garantia Limitada Benchfoods limita, exclui ou substitui quaisquer direitos ou recursos que não possam ser legalmente limitados, excluídos ou substituídos.

Guarde seu comprovante de compra. Para apresentar uma solicitação de garantia, entre em contato com a Benchfoods por e-mail em info@benchfoods.com.

Para acessar os certificados completos de garantia e as traduções, use o link ou o código QR no início deste documento e baixe o certificado de garantia correspondente ao seu país ou idioma.

Benchfoods Warranty & Legal Rights Notice

Български / Bulgarian

Уведомление за гаранция и законови права

Зашият продукт Benchfoods е покрит от Ограничената гаранция на Benchfoods. Тази гаранция се предоставя в допълнение към всички законови потребителски права, които може да имате съгласно приложимото право. Нищо в Ограничената гаранция на Benchfoods не ограничава, не изключва и не заменя права или средства за защита, които не могат законно да бъдат ограничени, изключени или заменени.

Моля, запазете доказателството за покупка. За да подадете гаранционна претенция, свържете се с Benchfoods по електронна поща на info@benchfoods.com.

За да получите достъп до пълните гаранционни сертификати и преводи, моля, използвайте връзката или QR кода в началото на този документ и изтеглете гаранционния сертификат за вашата държава или език.

Français canadien / French Canadian

Avis relatif à la garantie et aux droits légaux

Votre produit Benchfoods est couvert par la garantie limitée de Benchfoods. Cette garantie s'ajoute à tous les droits légaux des consommateurs que vous pourriez avoir en vertu des lois applicables. Rien dans la garantie limitée de Benchfoods ne limite, n'exclut ni ne remplace les droits ou recours qui ne peuvent légalement être limités, exclus ou remplacés.

Veuillez conserver votre preuve d'achat. Pour présenter une réclamation au titre de la garantie, communiquez avec Benchfoods par courriel à info@benchfoods.com.

Pour accéder aux certificats de garantie complets et aux traductions, veuillez utiliser le lien ou le code QR au début de ce document et télécharger le certificat de garantie correspondant à votre pays ou à votre langue.

Hrvatski / Croatian

Obavijest o jamstvu i zakonskim pravima

Vaš proizvod Benchfoods pokriven je Ograničenim jamstvom Benchfoods. Ovo jamstvo pruža se uz sva zakonska potrošačka prava koja možete imati prema primjenjivom pravu. Ništa u Ograničenom jamstvu Benchfoods ne ograničava, ne isključuje niti zamjenjuje prava ili pravne lijekove koji se zakonski ne mogu ograničiti, isključiti ili zamijeniti.

Molimo sačuvajte dokaz o kupnji. Za podnošenje jamstvenog zahtjeva obratite se Benchfoods u e-poštom na info@benchfoods.com.

Za pristup potpunim jamstvenim certifikatima i prijevodima upotrijebite poveznicu ili QR kod na početku ovog dokumenta i preuzmite jamstveni certifikat za svoju državu ili jezik.

Benchfoods Warranty & Legal Rights Notice

Čeština / Czech

Oznámení o záruce a zákonných právech

Na váš produkt Benchfoods se vztahuje omezená záruka Benchfoods. Tato záruka se poskytuje nad rámec jakýchkoli zákonných spotřebitelských práv, která můžete mít podle příslušných právních předpisů. Nic v omezené záruce Benchfoods neomezuje, nevylučuje ani nenahrazuje práva nebo právní prostředky, které nelze ze zákona omezit, vyloučit nebo nahradit.

Uschovejte si prosím doklad o koupi. Chcete-li uplatnit záruční nárok, kontaktujte Benchfoods e-mailem na info@benchfoods.com.

Chcete-li získat přístup k úplným záručním certifikátům a překladům, použijte odkaz nebo QR kód na začátku tohoto dokumentu a stáhněte si záruční certifikát pro svou zemi nebo jazyk.

Dansk / Danish

Meddelelse om garanti og lovbestemte rettigheder

Dit Benchfoods-produkt er dækket af Benchfoods' begrænsede garanti. Denne garanti gælder ud over eventuelle lovbestemte forbrugerrettigheder, du måtte have i henhold til gældende lov. Intet i Benchfoods' begrænsede garanti begrænser, udelukker eller erstatter rettigheder eller retsmidler, som ikke lovligt kan begrænses, udelukkes eller erstattes.

Gem venligst dit købsbevis. For at fremsætte et garantikrav skal du kontakte Benchfoods via e-mail på info@benchfoods.com.

For at få adgang til de fuldstændige garantibeviser og oversættelser skal du bruge linket eller QR-koden i starten af dette dokument og downloade garantibeviset for dit land eller sprog.

Eesti / Estonian

Garantii ja seaduslike õiguste teade

Teie Benchfoods'i toode on kaetud Benchfoods'i piiratud garantiiga. See garantii lisandub kõigile seaduslikele tarbijaõigustele, mis teil võivad kohaldatava õiguse alusel olla. Miski Benchfoods'i piiratud garantiis ei piira, välista ega asenda õigusi või õiguskaitsevahendeid, mida ei saa seaduslikult piirata, välistada või asendada.

Palun hoidke ostutõend alles. Garantiinõude esitamiseks võtke Benchfoods'iga ühendust e-posti teel aadressil info@benchfoods.com.

Täielike garantiisertifikaatide ja tõlgete kasutamiseks kasutage selle dokumendi alguses olevat linki või QR-koodi ning laadige alla oma riigile või keelele vastav garantiisertifikaat.

Benchfoods Warranty & Legal Rights Notice

Suomi / Finnish

Takuu- ja lakisääteisiä oikeuksia koskeva ilmoitus

Benchfoods-tuotteesi kuuluu Benchfoods-rajoitetun takuun piiriin. Tämä takuu täydentää kaikkia lakisääteisiä kuluttajaoikeuksia, joita sinulla voi olla sovellettavan lain nojalla. Mikään Benchfoods-rajoitetussa takuussa ei rajoita, sulje pois tai korvaa oikeuksia tai oikeussuojakeinoja, joita ei lain mukaan voida rajoittaa, sulkea pois tai korvata.

Säilytä ostotosite. Jos haluat tehdä takuuvaatimuksen, ota yhteyttä Benchfoodsiin sähköpostitse osoitteeseen info@benchfoods.com.

Päaset käsiksi täydellisiin takuutodistuksiin ja käännöksiin käyttämällä tämän asiakirjan alussa olevaa linkkiä tai QR-koodia ja lataamalla oman maasi tai kielesi mukaisen takuutodistuksen.

Français / French

Avis relatif à la garantie et aux droits légaux

Votre produit Benchfoods est couvert par la garantie limitée de Benchfoods. Cette garantie s'ajoute à tous les droits légaux des consommateurs dont vous pouvez bénéficier en vertu du droit applicable. Rien dans la garantie limitée de Benchfoods ne limite, n'exclut ni ne remplace les droits ou recours qui ne peuvent légalement être limités, exclus ou remplacés.

Veuillez conserver votre preuve d'achat. Pour présenter une réclamation au titre de la garantie, contactez Benchfoods par e-mail à info@benchfoods.com.

Pour accéder aux certificats de garantie complets et aux traductions, veuillez utiliser le lien ou le code QR au début de ce document et télécharger le certificat de garantie correspondant à votre pays ou à votre langue.

Deutsch / German

Hinweis zu Garantie und gesetzlichen Rechten

Ihr Benchfoods-Produkt ist durch die eingeschränkte Garantie von Benchfoods abgedeckt. Diese Garantie gilt zusätzlich zu allen gesetzlichen Verbraucherrechten, die Ihnen nach geltendem Recht zustehen können. Nichts in der eingeschränkten Garantie von Benchfoods beschränkt, schließt aus oder ersetzt Rechte oder Rechtsbehelfe, die gesetzlich nicht beschränkt, ausgeschlossen oder ersetzt werden dürfen.

Bitte bewahren Sie Ihren Kaufnachweis auf. Um einen Garantieanspruch geltend zu machen, kontaktieren Sie Benchfoods per E-Mail unter info@benchfoods.com.

Um auf die vollständigen Garantiezertifikate und Übersetzungen zuzugreifen, verwenden Sie bitte den Link oder QR-Code am Anfang dieses Dokuments und laden Sie das Garantiezertifikat für Ihr Land oder Ihre Sprache herunter.

Benchfoods Warranty & Legal Rights Notice

Ελληνικά / Greek

Ειδοποίηση εγγύησης και νόμιμων δικαιωμάτων

Το προϊόν σας Benchfoods καλύπτεται από την Περιορισμένη Εγγύηση Benchfoods. Η παρούσα εγγύηση παρέχεται επιπλέον οποιωνδήποτε νόμιμων δικαιωμάτων καταναλωτή μπορεί να έχετε βάσει της εφαρμοστέας νομοθεσίας. Κανένας όρος της Περιορισμένης Εγγύησης Benchfoods δεν περιορίζει, αποκλείει ή αντικαθιστά δικαιώματα ή ένδικα μέσα που δεν μπορούν νόμιμα να περιοριστούν, να αποκλειστούν ή να αντικατασταθούν.

Παρακαλούμε φυλάξτε την απόδειξη αγοράς σας. Για να υποβάλετε αξίωση εγγύησης, επικοινωνήστε με την Benchfoods μέσω e-mail στη διεύθυνση info@benchfoods.com.

Για να αποκτήσετε πρόσβαση στα πλήρη πιστοποιητικά εγγύησης και στις μεταφράσεις, χρησιμοποιήστε τον σύνδεσμο ή τον κωδικό QR στην αρχή του παρόντος εγγράφου και κατεβάστε το πιστοποιητικό εγγύησης για τη χώρα ή τη γλώσσα σας.

Magyar / Hungarian

Garanciára és törvényes jogokra vonatkozó tájékoztató

Az Ön Benchfoods termékére a Benchfoods Korlátozott Garanciája vonatkozik. Ez a garancia kiegészíti az alkalmazandó jog alapján Önt megillető törvényes fogyasztói jogokat. A Benchfoods Korlátozott Garanciájában semmi sem korlátozza, zárja ki vagy helyettesíti azokat a jogokat vagy jogorvoslatokat, amelyek jogszerűen nem korlátozhatók, nem zárhatók ki vagy nem helyettesíthetők.

Kérjük, őrizze meg a vásárlást igazoló bizonylatot. Garanciális igény benyújtásához lépjen kapcsolatba a Benchfoods vállalattal e-mailben: info@benchfoods.com.

A teljes garanciatanúsítványok és fordítások eléréséhez kérjük, használja a dokumentum elején található hivatkozást vagy QR-kódot, és töltsse le az országának vagy nyelvének megfelelő garanciatanúsítványt.

Gaeilge / Irish

Fógra maidir le Baránta agus Cearta Dlíthiúla

Tá do tháirge Benchfoods clúdaithe ag Baránta Teoranta Benchfoods. Tá an baránta seo sa bhreis ar aon chearta tomhaltóra dlíthiúla a d'fhéadfadh a bheith agat faoin dlí infheidhme. Ní chuireann aon ní i mBaránta Teoranta Benchfoods teorainn le, ní eisiann ná ní chuireann sé in ionad aon chearta nó leigheasanna nach féidir a theorannú, a eisiadh nó a ionadú go dleathach.

Coinnigh do chruthúnas ceannaigh, le do thoil. Chun éileamh baránta a dhéanamh, déan teagmháil le Benchfoods trí ríomhphost ag info@benchfoods.com.

Chun rochtain a fháil ar na deimhnithe baránta iomlána agus ar na haistriúcháin, bain úsáid as an nasc nó as an gcód QR ag tús an doiciméid seo agus íoslódáil an deimhniú baránta do do thír nó do do theanga.

Benchfoods Warranty & Legal Rights Notice

Italiano / Italian

Avviso su garanzia e diritti legali

Il tuo prodotto Benchfoods è coperto dalla Garanzia limitata Benchfoods. Questa garanzia si aggiunge a qualsiasi diritto legale del consumatore che potresti avere ai sensi della legge applicabile. Nulla nella Garanzia limitata Benchfoods limita, esclude o sostituisce diritti o rimedi che non possono essere egualmente limitati, esclusi o sostituiti.

Conserva la prova d'acquisto. Per presentare una richiesta di garanzia, contatta Benchfoods via e-mail all'indirizzo info@benchfoods.com.

Per accedere ai certificati di garanzia completi e alle traduzioni, utilizza il link o il codice QR all'inizio di questo documento e scarica il certificato di garanzia relativo al tuo Paese o alla tua lingua.

Latviešu / Latvian

Paziņojums par garantiju un likumiskajām tiesībām

Jūsu Benchfoods produkts ir segts ar Benchfoods ierobežoto garantiju. Šī garantija tiek sniegta papildus ebkādām likumiskām patērētāja tiesībām, kas jums var būt saskaņā ar piemērojamiem tiesību aktiem. Nekas Benchfoods ierobežotajā garantijā neierobežo, neizslēdz un neaizstāj tiesības vai tiesiskās aizsardzības līdzekļus, kurus likumīgi nedrīkst ierobežot, izslēgt vai aizstāt.

Lūdzu, saglabāiet pirkuma apliecinājumu. Lai iesniegtu garantijas prasību, sazinieties ar Benchfoods pa e-pastu info@benchfoods.com.

Lai piekļūtu pilnajiem garantijas sertifikātiem un tulkojumiem, lūdzu, izmantojiet saiti vai QR kodu šī dokumenta sākumā un lejupielādējiet garantijas sertifikātu savai valstij vai valodai.

Lietuvių / Lithuanian

Pranešimas apie garantiją ir teisės aktais suteikiamas teises

Jūsų Benchfoods produktui taikoma Benchfoods ribota garantija. Ši garantija suteikiama papildomai prie bet kokių teisės aktais suteikiamų vartotojo teisių, kurias galite turėti pagal taikytiną teisę. Nė viena Benchfoods ribotos garantijos nuostata neriboja, nepanaikina ir nepakeičia teisių ar teisių gynimo priemonių, kurių teisėtai negalima apriboti, panaikinti ar pakeisti.

Prašome išsaugoti pirkimo įrodymą. Norėdami pateikti garantinę pretenziją, susisiekite su Benchfoods el. paštu info@benchfoods.com.

Norėdami pasiekti visus garantijos sertifikatus ir vertimus, naudokite šio dokumento pradžioje pateiktą nuorodą arba QR kodą ir atsisiųskite savo šaliai ar kalbai skirtą garantijos sertifikatą.

Benchfoods Warranty & Legal Rights Notice

Malti / Maltese

Avviż dwar il-Garanzija u d-Drittijiet Legali

Il-prodott Benchfoods tiegħek huwa kopert mill-Garanzija Limitata ta' Benchfoods. Din il-garanzija hija addizzjonali għal kwalunkwe drittijiet legali tal-konsumatur li jista' jkollok taħt il-liġi applikabbli. Xejn fil-Garanzija Limitata ta' Benchfoods ma jillimita, jeskludi jew jissostitwixxi drittijiet jew rimedji li ma jistgħux legalment jiġu limitati, esklużi jew sostitwiti.

Jekk jogħġbok żomm il-prova tax-xiri tiegħek. Biex tagħmel talba ta' garanzija, ikkuntattja lil Benchfoods bl-email fuq info@benchfoods.com.

Biex taċċessa ċ-ċertifikati tal-garanzija sħaħ u t-traduzzjonijiet, jekk jogħġbok uża l-link jew il-kodiċi QR fil-bidu ta' dan id-dokument u nizzel iċ-ċertifikat tal-garanzija għall-pajjiż jew il-lingwa tiegħek.

Nederlands / Dutch

Kennisgeving over garantie en wettelijke rechten

Uw Benchfoods-product valt onder de beperkte garantie van Benchfoods. Deze garantie geldt naast eventuele wettelijke consumentenrechten die u op grond van toepasselijk recht kunt hebben. Niets in de beperkte garantie van Benchfoods beperkt, sluit uit of vervangt rechten of rechtsmiddelen die wettelijk niet mogen worden beperkt, uitgesloten of vervangen.

Bewaar uw aankoopbewijs. Om een garantieclaim in te dienen, neemt u per e-mail contact op met Benchfoods via info@benchfoods.com.

Gebruik de link of QR-code aan het begin van dit document om toegang te krijgen tot de volledige garantiecertificaten en vertalingen en download het garantiecertificaat voor uw land of taal.

Polski / Polish

Informacja o gwarancji i prawach ustawowych

Produkt Benchfoods jest objęty Ograniczoną gwarancją Benchfoods. Niniejsza gwarancja przysługuje dodatkowo do wszelkich ustawowych praw konsumenta, które mogą przysługiwać Państwu na mocy obowiązującego prawa. Żadne postanowienie Ograniczonej gwarancji Benchfoods nie ogranicza, nie wyłącza ani nie zastępuje praw lub środków ochrony prawnej, których zgodnie z prawem nie można ograniczyć, wyłączyć ani zastąpić.

Prosimy zachować dowód zakupu. Aby zgłosić roszczenie gwarancyjne, należy skontaktować się z Benchfoods pocztą elektroniczną pod adresem info@benchfoods.com.

Aby uzyskać dostęp do pełnych certyfikatów gwarancyjnych i tłumaczeń, należy użyć linku lub kodu QR na początku tego dokumentu i pobrać certyfikat gwarancyjny dla swojego kraju lub języka.

Benchfoods Warranty & Legal Rights Notice

Português / Portuguese

Aviso sobre garantia e direitos legais

O seu produto Benchfoods está coberto pela Garantia Limitada Benchfoods. Esta garantia é adicional a quaisquer direitos legais do consumidor que possa ter ao abrigo da legislação aplicável. Nada na Garantia Limitada Benchfoods limita, exclui ou substitui quaisquer direitos ou meios de recurso que não possam ser legalmente limitados, excluídos ou substituídos.

Guarde o comprovativo de compra. Para apresentar uma reclamação ao abrigo da garantia, contacte a Benchfoods por e-mail através de info@benchfoods.com.

Para aceder aos certificados completos de garantia e às traduções, utilize a ligação ou o código QR no início deste documento e descarregue o certificado de garantia correspondente ao seu país ou idioma.

Română / Romanian

Notificare privind garanția și drepturile legale

Produsul dumneavoastră Benchfoods este acoperit de Garanția limitată Benchfoods. Această garanție se acordă suplimentar față de orice drepturi legale ale consumatorului pe care le puteți avea în temeiul legislației aplicabile. Nimic din Garanția limitată Benchfoods nu limitează, nu exclude și nu înlocuiește drepturi sau remedii care nu pot fi limitate, excluse sau înlocuite în mod legal.

Vă rugăm să păstrați dovada achiziției. Pentru a depune o cerere de garanție, contactați Benchfoods prin e-mail la info@benchfoods.com.

Pentru a accesa certificatele complete de garanție și traducerile, vă rugăm să utilizați linkul sau codul QR de la începutul acestui document și să descărcați certificatul de garanție pentru țara sau limba dumneavoastră.

Slovenčina / Slovak

Oznámenie o záruke a zákonných právach

Na váš produkt Benchfoods sa vzťahuje Obmedzená záruka Benchfoods. Táto záruka sa poskytuje navyše k akýmkoľvek zákonným právam spotrebiteľa, ktoré môžete mať podľa uplatniteľného práva. Nič v Obmedzenej záruke Benchfoods neobmedzuje, nevylučuje ani nenahrádza práva alebo opravné prostriedky, ktoré nemožno zákonne obmedziť, vylúčiť alebo nahradiť.

Uschovajte si doklad o kúpe. Ak chcete podať záručnú reklamáciu, kontaktujte Benchfoods e-mailom na adrese info@benchfoods.com.

Ak chcete získať prístup k úplným záručným certifikátom a prekladom, použite odkaz alebo QR kód na začiatku tohto dokumentu a stiahnite si záručný certifikát pre svoju krajinu alebo jazyk.

Benchfoods Warranty & Legal Rights Notice

Slovenščina / Slovenian

Obvestilo o garanciji in zakonskih pravicah

Vaš izdelek Benchfoods je zajet v Omejeni garanciji Benchfoods. Ta garancija velja poleg vseh zakonskih potrošniških pravic, ki jih morda imate po veljavni zakonodaji. Nič v Omejeni garanciji Benchfoods ne omejuje, izključuje ali nadomešča pravic ali pravnih sredstev, ki jih ni mogoče zakonito omejiti, izključiti ali nadomestiti.

Prosimo, shranite dokazilo o nakupu. Za vložitev garancijskega zahtevka se obrnite na Benchfoods po e-pošti na info@benchfoods.com.

Za dostop do celotnih garancijskih certifikatov in prevodov uporabite povezavo ali QR kodo na začetku tega dokumenta ter prenesite garancijski certifikat za svojo državo ali jezik.

Español / Spanish

Aviso sobre garantía y derechos legales

Su producto Benchfoods está cubierto por la Garantía limitada de Benchfoods. Esta garantía se ofrece además de cualquier derecho legal del consumidor que pueda tener en virtud de la legislación aplicable. Nada en la Garantía limitada de Benchfoods limita, excluye ni sustituye derechos o recursos que no puedan limitarse, excluirse o sustituirse legalmente.

Conserve su comprobante de compra. Para presentar una reclamación de garantía, contacte con Benchfoods por correo electrónico en info@benchfoods.com.

Para acceder a los certificados completos de garantía y a las traducciones, utilice el enlace o el código QR al inicio de este documento y descargue el certificado de garantía correspondiente a su país o idioma.

Svenska / Swedish

Meddelande om garanti och lagstadgade rättigheter

Din Benchfoods-produkt omfattas av Benchfoods begränsade garanti. Denna garanti gäller utöver eventuella lagstadgade konsumenträttigheter som du kan ha enligt tillämplig lag. Ingenting i Benchfoods begränsade garanti begränsar, utesluter eller ersätter rättigheter eller rättsmedel som inte lagligen får begränsas, uteslutas eller ersättas.

Spara ditt köpbevis. För att göra ett garantianspråk, kontakta Benchfoods via e-post på info@benchfoods.com.

För att få tillgång till de fullständiga garantibevisen och översättningarna, använd länken eller QR-koden i början av detta dokument och ladda ner garantibeviset för ditt land eller språk.

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