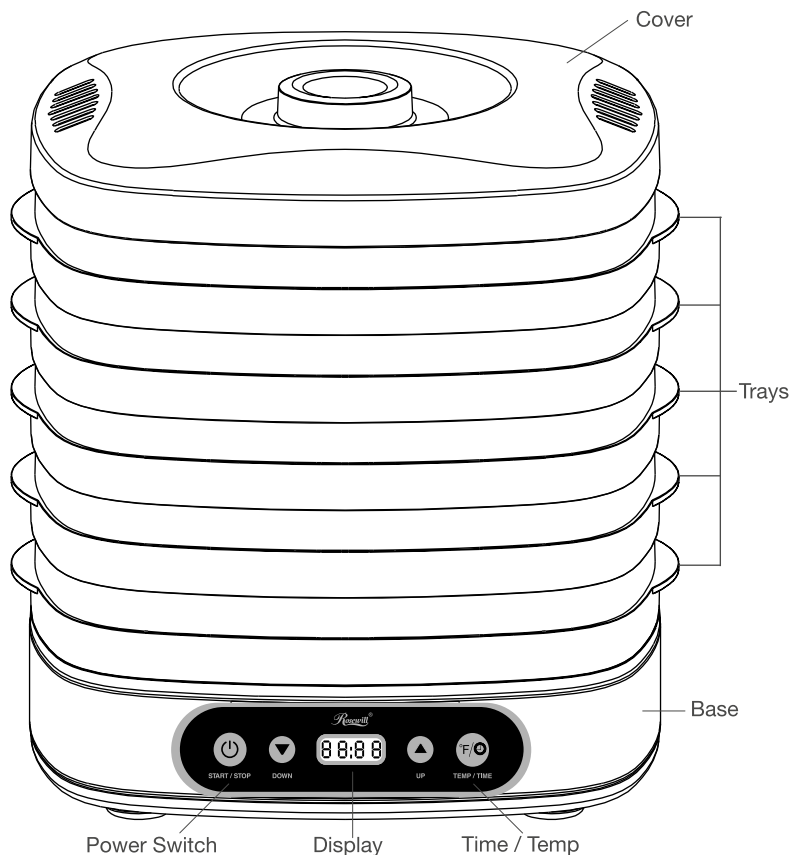


## PRODUCT STRUCTURE DIAGRAM



## BEFORE THE FIRST USE

### Cleaning:

Before using for the first time, wipe all parts of the appliance. Clean the 5 trays with a lightly moistened cloth. Use detergent as needed. **Do not wash the base in a dishwasher or submerge it in water or any other liquids.**

**After cleaning, the unit must run for 30 minutes without placing any food inside. Any smoke or smells produced during this procedure are normal. Please ensure sufficient ventilation. After this process is complete, rinse the trays with water and dry all parts (do not wash the base). This step is only necessary for the first time.**

## ASSEMBLY INSTRUCTIONS

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Place the appliance on a solid, level surface. Stack the drying trays and connect the plug securely to a wall power outlet. **Tray height can be adjusted from 0.78 in (2 cm) to 1.49 in (3.8 cm), making it possible to load thicker foods.**

Fruit and vegetables dried in your food dehydrator will be different in appearance from those sold in health food stores and supermarkets because your food dehydrator does not use preservatives nor artificial coloring.

### Caution:

- 1) Do not run the appliance for more than 48 hours in one single use.

After 48 hours, turn the appliance off. Unplug the power cord and let the appliance cool down for at least 2 hours before operating again.

**Note: Ensure the fan base is always in place when operating the dryer. If you do not have time to dry all the food in one day and plan to dry them the next day, you should store the food in a container/polyethylene bag and put it in the freezer.**

**Note: It is recommended to stack at least 3 working trays, whether you have food in them or not.**

- 2) Incorrect operation and improper handling can lead to malfunction of the appliance and injuries to the user.
- 3) Do not damage, forcefully pull or twist the power cord, use it to carry heavy loads, or alter it in any way.
- 4) The temperature of surface areas may be high when the appliance is operating.

## PRODUCT FEATURES

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- Consistent and thorough food dehydrating via automatic fan and even heat distribution
- Preserve snacks, veggies, sauces, soups, bread cubes, flowers and more
- Retain almost all nutritional value and flavor
- 5 easy-stack trays
- 4 height adjustments
- Quickly thaw frozen food
- Easy to clean
- Exquisite octagonal design

## PACKAGE CONTENTS

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- 1 x Food Dehydrator
- 5 x BPA Free Trays
- 1 x User Manual

## IMPORTANT SAFETY PRECAUTIONS




Please read all instructions completely and carefully, then retain for future reference.

- This appliance contains electronic and heating elements. Do not submerge in water nor wash directly with running water.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of this appliance by a person responsible for their safety.
- This appliance is intended to be used in household and similar applications, such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential or bed and breakfast type environments.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The temperature of surface areas may be high when the appliance is operating.
- Do not operate this appliance if the power cord is damaged.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Power off this appliance before putting in or taking out food.
- Do not attempt to disassemble, modify or repair this appliance. It may cause a fire, an electric shock or a malfunction. Any attempt will void the warranty.
- Do not store near or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not operate with wet hands, otherwise it may cause electric shock.
- Always use this appliance on a level surface and keep it a minimal distance of 4 inches from other appliances or furniture.

## TECHNICAL SPECIFICATIONS

Voltage	120V / 60 Hz
Rated Power	350W
Rated Power	95°F - 158°F
Timer Range	30 min - up to 48 hrs
Product Dimensions (L x W x H)	13.78 x 12.2 x 10.2 - 12.9 in (350 x 310 x 260 - 330 mm)
Product Weight	5.73 lb (2.6 kg)
Length of Power Cord	46 in (117 cm)






## OPERATING INSTRUCTIONS

1. Set base, right side up, on a dry and level surface. In order to function properly, the dehydrator must have sufficient airflow. Therefore, be sure the base and cover vents are not obstructed at any time. Never place appliance on carpet, a towel or newspaper.
2. Place clean food on the trays. Do not overload the trays and never overlap the food. Place clear cover over stacked trays.
3. Always load trays from the bottom to the top tray.
4. Plug cord into a 120VAC electrical outlet only. The appliance will beep when it starts up and the machine is in default mode(10:00&158°F). The LED screen will display "10:00". When press  **"START/STOP"** once, the machine starts work.
5. Press the  **"TEMP/TIME"** button; the LED screen will show default time setting "10:00" and temperature setting "158°F". Adjust accordingly or press  **"START/STOP"** for the dehydrator to begin working.






### Function Keys:







### How-To Set Temperature:

Press the  **"TEMP/TIME"** and Press the   **"UP"** or **"DOWN"** buttons to select desired temperature. To change the temperature rapidly, hold down the   **"UP"** or **"DOWN"** buttons. The temperature range for this dehydrator is "95°F-104°F-113°F-122°F-131°F-140°F-149°F-158°F".


### How-To Set Timer:

Press the  **"TEMP/TIME"** button and Press the   **"UP"** or **"DOWN"** buttons until the desired time is displayed. To change the time rapidly, hold down the   **"UP"** or **"DOWN"** buttons. The timer range for this dehydrator is "00:30-48:00".

**Note:** 3 seconds after settings are input, the food dehydrator automatically confirms to work in current temperature/time setup.

At any time, you can adjust the temperature or time by using the  **"TIME/TEMP"**,   **"UP"** or **"DOWN"** buttons. You can stop the dehydrator at any time by pressing the  **"START/STOP"** button. The dehydrator will automatically shut off after the set time has expired/counts down to "0:00". The fan will continue running for 10 seconds and the buzzer beeps 20 times (once per second). The LED screen displays "10:00".

### START/STOP Button Multifunctions:

During the drying process, press the  **"START/STOP"** button

- 2 times to pause all functions, signaled by the ":" on LED screen not flashing. Press **"START/STOP"** button one more time to revert back to working mode.
- More than 3 seconds to stop and clear all settings; the dehydrator returns to standby mode.
- During standby mode to return to default mode, then change the drying temperature and time if needed.

## FOOD PREPARATION SUGGESTIONS

Fruit			
Name	Preparation	Condition After Drying	Required Drying Time (Hours)
Apples	Peel, remove core, slice into round pieces or segments	Soft	5-6
Apricots	Slice and remove pit	Soft	12-28
Bananas	Peels, slice into discs (3-4 mm thick)	Soft	8-32
Grapes	No prep necessary	Soft	8-26
Cherries	Remove pit before or during drying process	Hard	8-26
Cranberries	Chop or leave whole	Soft	6-26
Pears	Peel and slice	Soft	8-30
Figs	Slice	Hard	6-26
Peaches	Cut into 2 pieces; remove pit when half-dried	Soft	6-26
Pears	Peel and slice	Soft	8-30
Pineapples (fresh)	Peel and slice into rings or cubes	Hard	6-32
Pineapples (canned)	Pour out juice and dry before dehydrating	Soft	6-32
Strawberries	Cut into 3/8-inch slices, other berries whole	Hard	8-28
Orange Peels	Cut into long strips	Fragile	6-16

**Notice: Times and methods of vegetable preparation in the table are only approximations. Personal preferences can differ based on the information above.**

## FOOD PREPARATION SUGGESTIONS

Vegetables			
Name	Preparation	Condition After Drying	Required Drying Time (Hours)
Mushrooms	Slice	Hard	6-14
Onions	Slice thinly or chop	Crispy	8-14
Green Beans	Cut and boil until soft	Fragile	8-20
Peppers	Cut into 1/4-inch strips or rings	Fragile	4-14
Potatoes	Slice, boil for 8-10 min	Crispy	8-12
Broccoli	Peel and chop; steam about 3-5 min before drying	Fragile	6-20
Cabbage	Trim and cut into 1/8-inches strips, cut core into 1/4-inch strips	Hard	6-14
Carrots	Steam until tender, shred or cut into slices	Hard	6-12
Eggplant	Trim and slice 1/4-inch to 1/2-inch thick	Fragile	6-18
Garlic	Remove skin from clove and slice	Crispy	6-16
Celery	Cut stalks into 1/4-inch slices	Crispy	6-14
Asparagus	Cut into 1-inch pieces	Crispy	6-14
Artichokes	Cut into 1/3-inch strips, boil about 10 min	Crispy	6-14
Tomatoes	Peel and cut into pieces, and shape	Hard	8-24
Spinach	Boil until semi-soft	Crispy	6-16

## POULTRY, FISH, MEAT

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Preliminary preparation of meat is necessary for consumer safety. Trimming the fat off meats will aid the drying/dehydrating process. It is advisable to pickle meats, as this helps to remove the water and improve preservation.

### **Standard Pickling Ingredients:**

- 1/2 cup of soy sauce
- 1 clove of garlic, minced
- 2 tablespoons of ketchup
- 1 1/4 teaspoon of salt
- 1/2 teaspoon of dried pepper
- All ingredients should be mixed together

### **POULTRY**

Before the drying process, poultry should be prepared. Boil or fry for best results. Dry for 2-8 hours or until all moisture is gone.

### **FISH**

Before the drying process, boil or bake fish (bake about 20 minutes at 200°F or until the fish becomes fryable). Dry for 2-8 hours or until all moisture is gone.

### **MEAT**

To prepare, cut into small pieces and place into the dehydrator for 2-8 hours or until all moisture is gone.

## DRYING SUGGESTIONS

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Drying times for pre-treated fruit will vary according to the following factors:

- 1) Thickness of pieces or slices
- 2) Number of trays with food being dried
- 3) Volume of food being dried
- 4) Moisture or humidity in your environment
- 5) Your preferences of drying for each type of dried food

Recommendations:

- Check your food every hour.
- Label food with contents dried, date and weight before drying. It will also be helpful to note the drying time for future reference.
- Pre-treated food will yield the best drying results.
- Correct food storage after drying also will help to preserve food quality and retain nutrients.

## TEMPERATURE SUGGESTIONS

TEMP	ITEM
95°F	Herbs, Flowers
104°F	Yogurts
113°F	Soft Vegetables
122°F	Hard Vegetables
131°F	Citrus Peel
140°F	Fruits
149°F	Fish
158°F	Meat Jerky

## STORAGE SUGGESTIONS

- Store food only after they have cooled down.
- Food can be kept longer if stored in a cool, dry and dark place.
- Remove all the air you possibly can from the storage container and close tightly.
- Optimal storage temperature is 59°F or lower.
- Never store food directly in a metal container.
- Avoid containers that “breathe” or have a weak seal.
- Check the contents of your dried food for moisture during the weeks following dehydration. If there is moisture inside, you should dehydrate the contents for a longer time to avoid spoiling.
- For best quality, dried fruit, vegetables, herbs bread should not be kept for more than 1 year (if kept in the refrigerator or freezer).
- Dried meats, poultry and fish should be stored for no more than 3 months (if kept in the refrigerator) or 1 year (if kept in the freezer).

## CARE AND MAINTENANCE

After using, unplug the appliance from its power supply and let it cool down before cleaning.

Use a soft brush to remove any food stuck on the trays.

Use paper towels to remove any excess marinade.

Clean the surface of the appliance body with a wet cloth and dry all parts with a dry cloth before storing away.

Do not clean the appliance with aggressive chemicals or abrasives to avoid damaging surfaces.

