



ELECTRIC FOOD DEHYDRATOR

User Manual



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⚠️ IMPORTANT SAFEGUARDS

⚠️ Important

Before using this product, please read and understand this instruction manual carefully, and keep it in a safe place; this product is only for use in homes or similar places.

⚠️ Danger

Do not immerse the base in water or any other liquid, and do not rinse under the tap.

Do not use this product to dry liquid foods.

⚠️ Warnings

- Before connecting the product to the power supply, please check whether the voltage marked on the product is consistent with the local power supply voltage, and all components are installed correctly.
- Do not allow children or persons with intellectual disabilities to use this product unattended.
- This product should be used on a stable table, not on an inclined or blanketed table.
- When going out or not in use for a long time, please be sure to unplug the power plug from the socket.
- After the first power-on, there is a smell, please continue to use it if it is not abnormal.
- Do not operate or plug in or out the power plug with wet hands to prevent electric shock.
- Do not use this product to dry liquid foods.
- Do not use bleach or chemical disinfectant solutions/tablets in this product.

⚠ Warnings

- Do not use steel wool, abrasive cleaners, or corrosive liquids (such as acetone or alcohol) to clean the product.
- The longest continuous use time should not exceed 40 hours each time, so as not to affect the service life of the dryer.
- Do not use this product if the power cord, plug or other accessories are damaged.
- If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
- Please do not use accessories or components made by other manufacturers or other manufacturers that are not recommended.
- It is forbidden to modify or lengthen the power cord of this product in any way.
- It is forbidden to use this product outdoors, or to use this product for other purposes.
- All accessories are only suitable for the use of this product, it is forbidden to be used for other purposes or on other similar products to avoid danger.
- It is forbidden to yank the power cord of the product or tie the power cord to an object at a favorable angle.
- Non-professionals are not allowed to disassemble any internal components to avoid danger.
- It is forbidden to move this product when it is plugged in. You can turn it off when necessary, unplug the power plug, and move it to a suitable location.
- If you have any questions, please contact the relevant service center or dealer for help.

⚠ Warnings

- Before cleaning the product, you must first unplug the power plug and let it cool down.
- Do not place any food (including water and seasonings and food) on the saucepan.
- Do not put any objects into the hot air outlet hole.
- Never use a microwave oven to heat any other parts of the product.

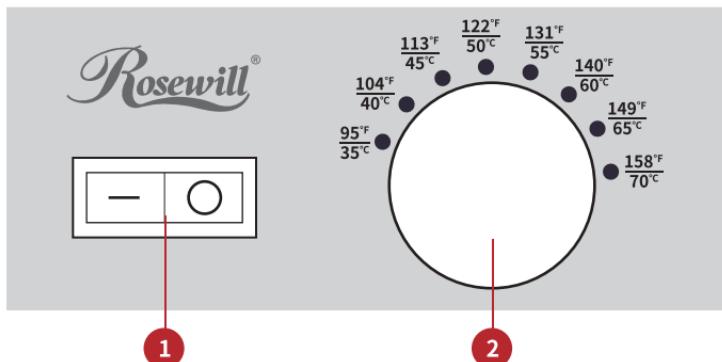
PRODUCT DESCRIPTION

Direction of use: Food dehydrator is used to remove moisture from vegetables and fruits, dry herbs, spices, fish and meat to preserve vitamins and trace elements.

Specification

Model	RHFD-15001
Voltage	120V ~ 60Hz
Rated Power	350W
Dimensions	L x W x H: 12.6" x 12.6" x 10.8"
Weight	5.0 lb

Control Panel: Touch Button Operation



1. Power ON / OFF Switch

2. Temp Setting Knob

HOW TO USE

Drying Function

- ① After plugging in the power cord, press the power switch, and the power indicator light will illuminate.
- ② Then, use the knob to select the desired temperature. Once the food is dried or the desired drying time has been reached, remove the food and enjoy it.
- ③ Finally, simply turn off the power switch and unplug the power cord.

Notes: This product does not have an automatic timer function. Consumers need to monitor whether the food has finished drying or whether the desired drying time has been reached to prevent the unit from operating continuously and over-drying the food.

We recommend that the maximum continuous drying time should not exceed 40 hours. When unattended, please ensure the unit is stopped or powered off promptly.

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.

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-inchs 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 into1/4-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

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.

CLEANING AND MAINTENANCE

- ① Please turn off the machine before cleaning, unplug the power plug, and it must be dry before the next use.
- ② Please take out the accessories according to the method of assembly and disassembly, and clean them separately.
- ③ The product should be cleaned immediately after each use of the product.
- ④ Do not immerse the host in water or other liquids, and do not rinse the host under the tap.
- ⑤ Do not use bleach or chemical disinfectant solutions/tablets in this product.
- ⑥ Do not use steel wool, abrasive cleaners or corrosive liquids (such as gasoline, acetone or alcohol) to clean the product.
- ⑦ After cleaning, dry the host and all accessories.
- ⑧ Please clean relevant accessories in time after use.

COMMON PROBLEM ANALYSIS

The product does not work/ does not heat up?	<ol style="list-style-type: none">1. Check whether the socket and the power cord plug are well connected.2. Check whether the power cord is in good condition.<ul style="list-style-type: none">* If the power cord is damaged, it must be replaced by the manufacturer or its maintenance department or similar professionals to avoid danger.
The indicator light does not light up	<ol style="list-style-type: none">1. Is there a power outage?2. Is the power cord plugged into the socket?3. Is the power outlet turned off?

Remark:

After analyzing the above phenomena, the fault still cannot be eliminated, please contact the consumer care department. It is strictly forbidden for non-professionals to disassemble the machine by themselves.

WARRANTY

Register One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Rosewill Inc. ("Rosewill") by the original appliance owner and is not transferable. Please visit www.rosewill.com to register your new Rosewill appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to techsupport@rosewill.com or call to 1-800-575-9885. We will try to contact you as soon as possible. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Rosewill is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.



Appliances need to be disposed of separately for scrap. Throwing them directly into the garbage is prohibited.



Technical Support Information

 techsupport@rosewill.com  1-800-575-9885  www.rosewill.com

Thank you for purchasing a quality Rosewill product.

Please register your product at www.rosewill.com for complete warranty information and support for your product.