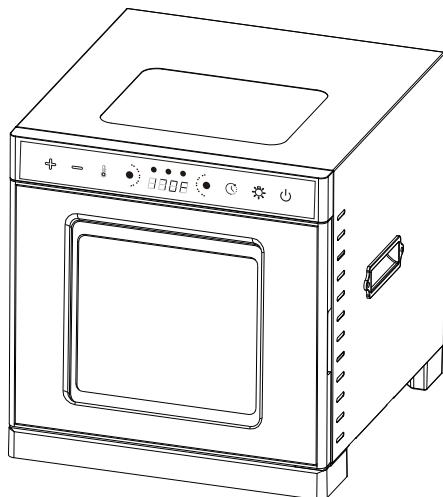




8 METAL TRAYS FOOD DEHYDRATOR

User Manual



SCAN ME

Explore more at www.rosewill.com

CONTENTS

IMPORTANT SAFEGUARDS	1
PRODUCT DESCRIPTION	4
HOW TO USE	6
FOOD PREPARATION SUGGESTIONS	7
CLEANING AND MAINTENANCE	10
COMMON PROBLEM ANALYSIS	11
WARRANTY	12

⚠️ 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 individuals with limited cognitive abilities to use this product without supervision.
- 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.
- Upon first use, a slight odor may occur. This is normal and will dissipate with continued use.
- 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 48 hours each time, to avoid affecting 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 authorized service centers.
- 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 or tie it in a way that strains the cord.
- 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, seasonings, or other items) on the base.
- Do not insert any objects into the hot air vent.
- Never use a microwave oven to heat any other parts of the product.

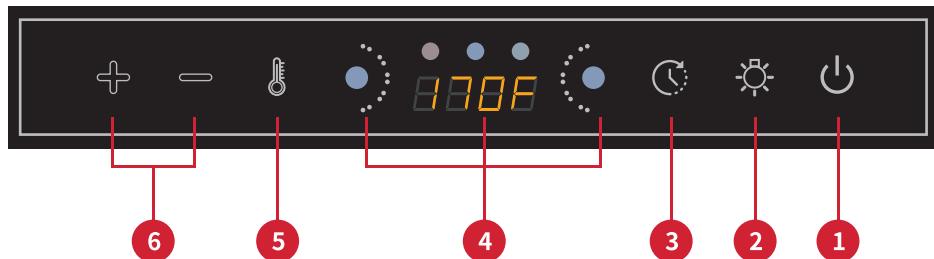
PRODUCT DESCRIPTION

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

Specification

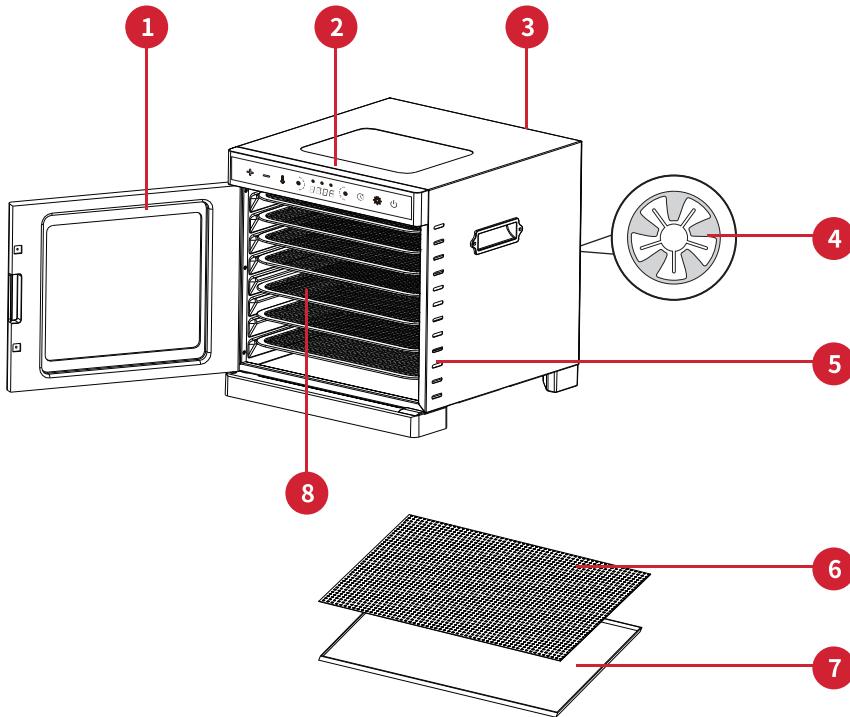
Model	RHFD-25002
Voltage	120V ~ 60Hz
Rated Power	400W
Dimension	12.01" x 12.8" x 12.6"
Weight	14.7 lbs.
Temperature Range	85 ~ 195°F (30 ~ 90°C)
Timer Range	30min ~ 48 hours

Control Panel: Touch Button Operation



1. Power ON / OFF Button
2. Inner Light Button
3. Timer Button
4. LED Display Panel
5. Temperature Button
6. “+” “-” Button

Product Overview



1. Door

3. Housing

5. Air Outlet

7. Silicone Tray

2. Control Panel

4. Fan

6. Mesh Screen

8. Mesh tray

HOW TO USE

Drying Function

- ① After plugging in the power cord, you will hear a "beep" sound, and the unit will enter standby mode with the power button indicator flashing. Press the power button again to start the working mode.
- ② Depending on the food placed inside, press the Temperature or Time button to select the required settings. After both time and temperature are set, the machine will automatically start operating in 5 seconds.
- ③ Once the time is complete, remove the dehydrated food, and unplug the power cord.

Inner Light Function

When the product is operating, press the light button  to turn on the internal light for a clearer view of the food dehydration process.

Temperature Unit Switching (°F / °C)

In standby mode, press and hold the Temperature button for 3 seconds until you hear a beep, indicating the temperature unit has been switched. The default temperature unit is °F.

FOOD PREPARATION SUGGESTIONS

Fruit			
Name	Preparation	Texture 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: Timing and methods for vegetable preparation in the table are approximate. Personal preferences may vary depending on the above information.

Vegetables			
Name	Preparation	Texture 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

For safety, meat must be properly prepared before drying. Trimming the fat off meats will aid the drying/dehydrating process. It is advisable to marinate meats, as this helps remove moisture 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
- Mix all ingredients 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 remove the accessories according to the disassembly instructions and clean them separately.
- ③ The product should be cleaned immediately after each use of the product.
- ④ Do not immerse the unit in water or other liquids, and do not rinse the unit 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 unit 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.* 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:

If the problem persists after checking the above issues, please contact the consumer care department. It is strictly forbidden for non-professionals to disassemble the machine by themselves.

Error type	Error code	Solution
Sensor Short Circuit	E1	Contact techsupport@rosewill.com for solution
Sensor Open Circuit	E3	

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.