

Food Dehydrator



- Please read this user manual thoroughly before using the product
- All rights reserved by the company
- The appearance of this product is subject to the actual product
- Please keep the user manual properly
- Technology and software of this product may be upgraded without prior notice

Pictures are for reference only,
subject to our available products,

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1、 Food Dehydrator Introductions

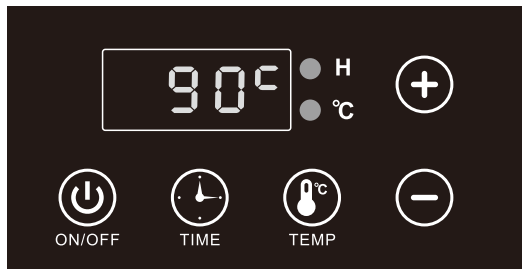
1、 Overview

This food dehydrator is suitable for air-drying fruits, vegetables, tea, meat, shrimp, and herb medicines.

2、 Product pictures



3、 Product analytic diagram



Drying time range: 30 minutes to 24 hours

Drying temperature range: 30°C to 90 °C

2、Product operation principles

This food dehydrator is equipped with heating tube/hood-level motor/temperature control button and power switch. It uses fin-type heating tube and hood-level motor to blow out hot air. The air then forms a hot air circulation, which has the effect of low temperature air drying. Temperature and time can be set by controller.

3、Product technical parameters and features

1、Product technical parameters

Model	Rated voltage	Rated frequency	Rated power
Check the nameplate			

2、Product features

This series of products is very popular in market, and it saves energy and costs low power consumption. This product can easily and quickly dehydrate various vegetables, fruits (peel), vanilla, herbs, beans, meat, fish and shrimp, bread, mushrooms, tea and other ingredients, with hot air. Nutritional ingredients will be firmly locked without adding any pigments, additives, or flavoring agents. Drying prolongs the preservation time of food. It facilitates individuals and families to make delicious natural nutritious food and makes food more convenient to store. The taste of dehydrated fruit is different from that of fresh pulp as dried fruit is air-dried and the minerals in food will concentrate and lock in nutrients.

Drying temperature does not exceed 75 °C, comparing with the oven, it does not damage the nutrients of food, and inflammation.

Temperature and time are adjustable. You can set different temperature and time to different food to achieve the best effect.

Multi-layer food holder. You can DIY freely according to the food taste you need.

4、Product operating principles and methods

1、Operating instructions

1、 Common food drying temperature recommendations: herb medicine/flower 35-40°C, bread 40-50°C, vegetable 50-55°C, fruit 55-60°C, meat/fish 65-68°C. Drying time depends on its thickness (environmental temperature and humidity will influence the time too, for example, in the winter.....). The thinner, the faster the drying.

2、 Spread out the pre-processed food evenly on each layer of the shelf, and set the temperature as needed. Temperature should not be higher than 75 °C for vegetables and fruits, in order to not damage nutrients such as vitamins in food. Some fruits should be boiled for 3-10 minutes, cooled in cold water and drained before being put into drying machine.

3、 When the dehydrator is at working state, obvious wind blows out from the vent of the front door. You can hear the air blowing sound when the machine is working.

4、 Choose the drying time (such as soft or crispy) according to different foods and personal tastes. Dried fruit can be put into the zippered sealed bag, sealed bottle, and stored in the refrigerator.

5、 After the machine is settled, please plug in the power supply, turn on the switch of the machine. When the light of the touch panel flashes, lightly press the switch on the touch panel, then press the time, select the set time, then press the temperature, select the desired temperature. The machine must work properly after setting the time and temperature. The time must be set to 1 hour or above, the temperature should be above 35 °C. The machine should work now.

5、 Food preprocessing and dehydrating

1、 Fruits preprocessing

1. Wash the fruit and dispose bad and pitted parts.
2. Cut the fruit into slices. To prevent oxidation and discoloration, the fruit slices can be soaked in lemon juice or brine for 10 minutes, then be drained.
3. If you want the fruit to have a special flavor, you can add cinnamon powder, coconut powder or coconut oil.
4. Take 1/4 cup of juice and add 2 cups of water (natural water is better) and soak the desired fruits in spices for about 2 hours. The dried food can retain its natural color, taste and flavor.

2、 Vegetables preprocessing

1. Preprocess with steam, boiling water or oil. Such as: green beans, cauliflower, broccoli, asparagus and potato.
2. Put the prepared vegetables in boiling water for about 3-10 minutes, drain them and put them in the shelf to dry.
3. Soak the vegetables in lemon juice for about 2 minutes.
4. Choose one of the three methods above.

3、 Meats preprocessing

1. Cut the meat into slices or strips firstly. It is not recommended to be too large or too thick.
2. Cook the meat thoroughly in clean water, then drain it and dry.
3. Marinate the meat with marinade for more than 2 hours, then steam or cook the meat, drain and dry.

4、 Flowers and herb medicines preprocessing

1. It is recommended to use fresh leaves.
2. After dehydrating, put the herbs in paper bags or glass jars and place them in cool and shady conditions.

6、 Precautions for use and safety instructions

1、 Precautions for use

1. Before operating this food dehydrator, please place the dryer machine on a flat ground or table and always keep air vents free of obstruction.
2. The maximum time for each use should not exceed 48 hours, so as to not affect the service life of the whole machine.
3. Do not add water or any other liquid when the fruit dryer is working. A small amount of water droplets on the food holder is allowed.
4. When the machine is working, do not place any flammable items within 2 meters around.
5. When drying, please ensure that the moisture in the standby unit is naturally clear, and do not put heavy food on the shelf or overlap different foods. The drying time of different foods is different (Note: When the dryer is working, please make sure that the shelf is in the correct position. If there is not enough time to dry the food in one day, you can dry it the next day. In this case, please put the food that has not been dried into a container or sealed bag to avoid moisture.)
6. The closer the shelf is to the air outlet, the higher the temperature. In order to make drying more evenly, it is recommended to regularly change the position of the shelf to achieve better drying effect!
7. After the food is dehydrated, if it is not to be eaten immediately, the dried food should be sealed in a container or plastic bag immediately, and it is recommended to store it in the refrigerator.
8. After use, please clean the shelf in time. The shelf can be rinsed or soaked with water. If the shelf is stuck with dried fruit or meat and it cannot be cleaned, it is recommended to soak the shelf with water for two hours before cleaning.

2. Safety instructions



In order to use the nuts machine safely, you should read the instructions carefully before using.
This series of fruit drying machines only apply to household and similar electrical appliances.
A dry fruit machine can not run under the way of an external timer or an independent remote control system.

1. This food dehydrator is a human-supervised working machine.
2. Place the food on the cleaned shelf, and do not allow water to be sprayed on the circuit controller of the dryer. Otherwise it may cause a short circuit.
3. Do not put too much food on the shelf, this may affect the drying effect.
4. Make sure the connected power supply is a safety grounded power supply, and the voltage should be consistent with the voltage labeled on the product.
5. Avoid sharing sockets with other high-power appliances.
6. High-power machines without plugs should be connected to earth-leakage protection switches.
7. The temperature of this product is high at working status. Please be careful to open the door with hot air and touching of it may cause burns.
8. Please pay attention to the use and play by children and people who have physical, sensory or mental disabilities, or who are lack of experiential knowledge.
9. During the heating process, please do not touch the body to avoid burns. The machine body still has residual heat within 30 minutes after drying, please do not touch the body in order to avoid burns.

Specific prohibited actions

1. Do not operate it if the machine body, the power supply cord or the outlet is damaged.
2. Do not trouble shooting or change the structure of the machine alone. When the power cord is damaged, you must not replace it by yourself or non-professional personnel.
3. Do not use chemical agents to clean or dry the machine.
4. It is strictly forbidden to rinse the outer surface of the main unit of the dryer or put it in water for cleaning.
5. It is prohibited to move the machine when power is on.
6. If the impeller of the motor suddenly stops (without air) when in use, the power of the food dehydrator must be disconnected immediately to avoid causing a dry heating tube.

7. Product cleaning, maintenance and care

1. Make sure the power plug is disconnected from the outlet and allow it to cool down before cleaning.
2. After drying the food, wash the rack with warm water with the help of soft cotton cloth. If necessary, use the food-grade preparation of the cleaning utensils for cleaning and wipe dry. Cleaning with corrosive detergents, chemical cleansers or hard metal scrubber is not allowed. This will damage the machine surface, affect the service life, and potentially lead to safety hazards.
3. If the machine will not be used for a long time in the future, please clean it and put it in a ventilated and dry place to avoid performance downgrading from moisture.
4. If the power cord is damaged, it must be replaced by a professional person from the manufacturer, its service agent, or similarly qualified department in order to avoid a hazard.

8、 Environmental protection descriptions

According to "Requirements for Restricted Use Labeling of Hazardous Substances in Electronic and Electrical Products" GB/T 26572 -2011 (also known as China RoHS2.0), the following sections list the names and contents of hazardous substances that may be contained in this product.

This form is prepared in accordance with the provisions of SJ/T11364.

Unit Name	Hazardous substances					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr(VI))	Polybrominated biphenyl (PBB)	Polybrominated diphenyl ethe (PBDE)
Front Cover	O	O	O	O	O	X
Bottom Shell	O	O	O	O	O	O
Shell	O	O	O	O	O	O
Power Switch	O	O	O	O	O	O
Power Input Interface	O	O	O	O	O	O
Fan	O	O	O	O	O	O
Stand	O	O	O	O	O	O
Cable	X	O	O	O	O	O
Control Surface/AMC	X	O	X	O	O	O
Heating Units	X	O	X	O	O	O
Power Cord	X	O	O	O	O	O
Grid	O	O	O	O	O	O
Rugged Unit	O	O	O	O	O	O

O: Indicating that the content of this hazardous substance in all homogeneous materials of the unit is below the limit requirement stipulated in GB/T26572 (1EC62321).

X: Indicating that the hazardous substance contained in at least one of the homogeneous materials of the unit exceeded the limit requirements specified in GB/T26572. However, the units are marked with "X" for that there are mature and alternative technologies in industry.



Environmental protection use period

The mark on the product indicates that the environmental protection use period is 10 years. The environmental protection use period of electronic and electrical products is a time limit that the toxic and hazardous substances or elements incorporated in the electronic and electrical products will not leak or mutate suddenly, and the users will not cause pollutions to the environment or cause serious damages to human bodies and property when using the electronic and electrical products.

"Regulations on the Management of Recycling of Waste Electrical and Electronic Products" Prompt instructions

In order to better care and protect the earth, when users no longer need this product or the machine are at the end of usage life, please follow relevant laws and regulations on the recycling of waste electrical and electronic products and hand the machine over to local manufacturers with nationally recognized recycling treatment qualification for recycling.

9. Customer service

Read all instructions carefully before the first use. This will help you use and maintain the dryer safely and correctly, so as not to cause any unnecessary losses. In case of product malfunction or quality problem, our company will provide free one-year warranty service, as long as you operate the machine with normal operations under the instructions. Beyond the one-year warranty period, paid maintenance service is also available. When the dryer fails to work because of non-man-made damages, it must be repaired by staff from a professional repair shop or the manufacture. If you are experiencing any problems or having any questions, please contact our custom service care.

The following circumstances are not covered by warranty service or exchange:

1. You are not able to fill out the correct product model, purchase address, purchase data or other related information.
2. Malfunction and damage of the product due to your failure to follow the user instructions.
3. Malfunction and damage caused by collision, dropping, and burning.
4. Malfunction and damage because of fire, earthquake, lightning strike, typhoon, flooding and other natural disasters.
5. Damage caused by self-repair, which is conducted without our company' s permission, will automatically terminate product warranty service.

Warranty service card

(Please keep it by yourself)

Name		Telephone	
Purchase address/Merchant		Product Model	
Reasons for repair or exchange	Reason (Exchange/Repair)		Date
Malfunction Details			

Thank you for choosing our product again.