

VIVOHOME

**THANK  
YOU!**

**NOTE:**

To continuously improve its products, VIVOHOME reserves the right to modify this information without prior notification.

For any questions regarding assembly, please watch the video on the product page or contact our customer service. Our customer service will gladly assist you with any additional questions, comments, or concerns.

Thank you for using VIVOHOME products in your home!

Thank You for Purchasing from

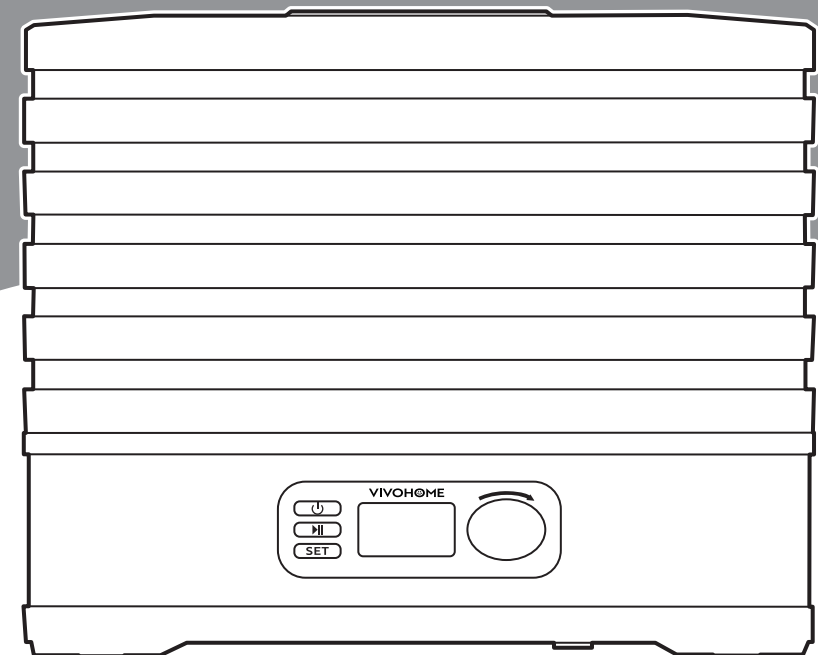
VIVOHOME

Made in China

VIVOHOME

**HOW-TO**

**USER MANUAL**



**240W 5 Trays  
Electric Food Dehydrator**

Assembly is EASY!

**WE WANT  
YOU TO  
ENJOY LIFE  
AT HOME**

GO TO THE PRODUCT LISTING PAGE FOR  
AN INSTRUCTIONAL VIDEO!

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Energy-saving design, low power consumption! The dried fruits made by oneself do not contain any additives, pigments, or seasonings, and can also lock in food nutrition and prolong food storage time. They are definitely a good helper for a healthy diet! Please read this user manual carefully before using this product! This product is limited to home or similar use only.

1. Simple and fast drying of vegetables, fruits, meat, fish, and other foods, such as dried apples, dried bananas, dried vegetables, dried beef, dried fish, etc.
2. Hot air circulation drying system, which can dry food faster
3. Temperature control design, which can set different temperatures for drying different foods according to needs
4. The food produced is green, healthy, and has a unique flavor.

## SECTION A Preface



1. Thank you for using our "VIVOHOME" brand fruit and vegetable dryer series products. In order for you to use and maintain this product correctly, we have compiled this detailed manual. Please read it carefully before using this product and keep it properly for future reference.
2. This manual is only applicable to the GGJ-261 (series) fruit and vegetable dryer. VIVOHOME Electric Technology Co., Ltd. reserves the final right to interpret this manual. All content in the book is for users' reference only during use and maintenance. Please understand any matters not covered and welcome users to consult our service consulting department. There are inevitably shortcomings and errors in this manual.

Users are welcome to provide valuable feedback. Your feedback is our valuable asset, which can make our company's products better, more reasonable, and more popular among consumers. Thank you!

3. The electric dryer belongs to unmanned household appliances; please do not work beyond the specified time.

## SECTION B

### Precautions for Safe Use



1. Check if the specified power supply voltage of the product matches the power supply voltage.
2. This product is for home use only. Our company shall not be responsible for any malfunctions caused by commercial use, improper use, or failure to comply with this manual, and such malfunctions are not covered by the warranty.
3. A grounded socket must be used, and the plug should be inserted tightly; otherwise, poor contact may lead to a fire. Do not use a universal socket with other electrical appliances at the same time.
4. When unplugging the power plug, it is necessary to hold the plug and unplug it without forcefully pulling or twisting the power cord. If the power cord is damaged, please replace it with the dedicated power cord provided by our company or discard it directly.
5. This product is designed for long-term use and should not be placed in areas that children can reach.
6. Please do not use the product on an unstable, damp, or heat-resistant surface to avoid damage or malfunction.

7. This product is an air-flow heating product.  
It is strictly prohibited to have any foreign objects at the bottom of the product that can block the air inlet during operation; otherwise, it may cause direct damage to the product or cause danger.
8. It is strictly prohibited to move the product while it is in operation. It is strictly prohibited to block the heat dissipation holes on the upper cover during product operation to avoid danger.
9. Do not place the product directly on a fire or in any place close to a heat source or fire source; otherwise, the product may be damaged or malfunction and may even cause fire or other hazards.
10. It is strictly prohibited to wash the product in water, and only wet towels can be used for wiping. Allow the product to cool to room temperature before cleaning.
11. When the product is not in use, do not insert the product plug into the socket for a long time. The plug must be unplugged in the following situations: malfunction occurs after use, before each cleaning, or during maintenance.
12. In the event of a partial fire to the product, please do not use water directly to extinguish the fire. You can use a fire extinguisher or a wet towel to cover the fire area to extinguish the fire.
13. If the power cord is damaged, in order to avoid danger, it must be replaced or directly discarded by dedicated personnel from the manufacturer or its designated maintenance department.

**Do not use the product in the following situations!!!**

1. When the product or power cord is damaged.
2. When the product accidentally falls, causing damage or abnormal operation.

If the above situation occurs, please send the product to our after-sales service center for processing. Please use the original accessories for the product.

SECTION C

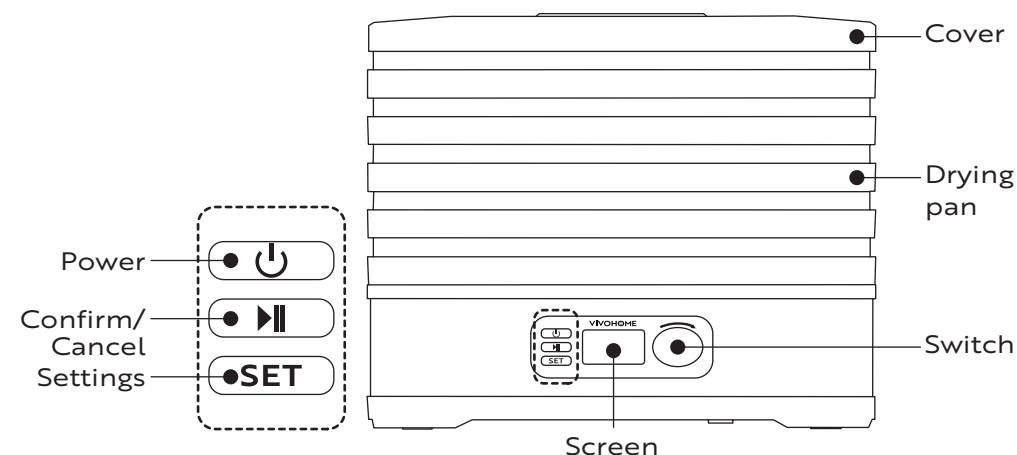
**Technical Information**



Power	240W
Voltage	110-120V/50-60Hz
Standard Consumption Power	240W
Current Shock Protection Level	II
Working Conditions	Sustain
Air Temperature on Each Pallet	60±10
Drying Efficiency, %, Not Less Than	80
Package Weight, Lbs, Not Greater Than	6.6

SECTION D

**Components and Names**



The product is based on the actual product



## Operate

1. Before using the electric dryer for the first time, the drying hopper should be cleaned and wiped clean with a dry cloth.
2. Evenly place the pre-processed food on each layer of the baking bucket, and place the food baking bucket on the product base; Close the upper cover.
3. Insert the power cord plug into the socket, turn on the power, and press the "Power" button to enter the product setting state. Rotate the knob to adjust the time/temperature parameters; Press the "Settings" button to switch between time/temperature adjustments. After setting the time and temperature, press the "Confirm" button to start the product working.
4. Dry food according to different food and personal taste needs.
5. After the food is dried, turn off the power switch and unplug the plug.
6. After completing the work, clean the drying hopper and juice tray.

## Note

1. The maximum usage time should not exceed 72 hours each time to avoid affecting the service life of the entire machine.
2. After each use, please turn off the power switch and unplug the plug.
3. When the product is powered on and in normal use, the indicator light and fan components should be in working condition. The indicator light is red, and the upper cover is closed. There is obvious wind blowing out from the air outlet.
4. This product cannot be added to water or any other liquid. It is allowed to have a small amount of water droplets on the food inside the steaming container.

5. When drying, please keep the hot air inside the machine flowing naturally. Do not put too much food on the baking bucket, and do not overlap the food set. The drying time for different foods varies (note: When the machine starts working, please ensure that the top cover is in the correct position). If not There is enough time to dry food in one day, which can be done the next day. In this case, please use containers for food that has not been dried or seal the plastic bag well.
6. When the product is working, the temperature on the drying hopper is the highest. In order to make the food dry more evenly, the positions of the steam racks should be changed regularly.
7. After drying the food, if not consumed, the dried food should be immediately sealed in a container or plastic bag before storage; It is recommended to store it in the refrigerator.
8. After the product is used, it is recommended to stack all the baking hoppers and place them on the product, regardless of whether there is food inside.
9. Food should always be placed in a baking bucket from the top layer to the bottom layer. After placing the food, the lid should be closed; otherwise, the drying time and, after drying, the taste of the food will be affected.
10. Please prepare food before drying, such as by cleaning, slicing, cutting, soaking, etc. Food pretreatment helps to color food after drying and preserves its taste.

# Treatment Methods before Food Drying



## A. Fruit pretreatment

- 1/4 cup of juice and 2 cups of water, immerse the desired dried food in for approximately 2 minutes.

(Note: Fruit juice and food pairing, such as apple juice used for dried apples).

- Food processing table

Food	Ready	Dry standards	Time
Apple	Denucleation, slicing or circular peeling	Soft	5-6
artichoke	Cut into 3mm strips	Soft	5-13
almond	Cut in half or slice, remove core	Soft	12-38
banana	Peel and cut into 3-4mm pieces	Soft	8-38
cherry	Whether to go or not, or wait	Hard	8-34
cranberry	Split or whole	Soft	6-26
jujube	Denucleation section (or entire)	Hard	6-72
fig	Section	Hard	6-26
grape	Entire	Soft	8-72
nectarine	Cut half with skin and air dry, half dry and remove the core	Soft	8-26
orange peel	Elongated strip	Soft	8-16
peach	Half dry core removal, half or 1/4	Soft	10-34
pear	Peeling and slicing	Soft	8-30

## B. Vegetable pretreatment

1. Treat with steam, boiling water, or oil. Recommended for green legumes, cauliflower, asparagus, and potatoes.
2. Place the prepared vegetables in boiling water for approximately 3-5 minutes. Filter dry and place in a baking bucket.
3. Soak the vegetables in lemon juice for about 2 minutes.

Food Name	Ready	Dry standards	Time
artichoke	Cut into 8mm strips and cook for about 10 minutes	Soft	6-14
asparagus	Cut into 25mm strips	Soft	6-14
Leguminosae	Cut and steam until translucent	Soft	8-26
beet	Steam, cool, decapitate, decapitate	Soft	8-26
Brussels leaf	Remove the leaves from the stem	Soft	8-30
broccoli	Cut and steam until soft, about 3-5 minutes	Soft	6-20
cabbage	Peel and cut into 3mm strips	Hard	6-14
carrot	Steam soft, cut into thin strips or slices	Ready-to-eat	6-12
cauliflower	Steamed soft, cut open	Hard	6-16
celery	Slice into 6mm	Soft	6-14
Leek	incision	Soft	6-10
cucumber	Peel and slice into 12mm pieces	Hard	6-18
eggplant	Slice into 6mm, 8mm thick	Soft	6-18
garlic	Peeling and slicing	Soft	6-16

Food Name	Ready	Dry standards	Time
pepper	entire	Soft	8-14
mushroom	Slice, or entire	Hard	6-14
onion	section	Soft	8-14
pea	Cut into 6mm strips or circles	Soft	8-14
Pepper	Remove seeds and cut into 6mm strips or circles	Soft	4-14
potato	Slice, dice, steam for 8-10 minutes	Soft	6-18
rheum officinale	Peel off and cut into 3mm lengths	Waterless	8-38
spinach	Steam until withered	Soft	6-16
tomato	Peel, cut in half or slice	Hard	8-24
pumpkin	Slice into 6mm	Soft	6-18

### C. Pretreatment of meat, fish, and other foods

1. Lean meat (without fat): It is recommended to marinate the meat to maintain its natural taste and make it tender before drying. Salted products should have salt to help absorb moisture from the meat and maintain freshness.

Curing standard:

1/2 cup soy sauce; 1 garlic clove, mashed; 2 tablespoons of brown sugar; 2 tablespoons tomato sauce; 1/2 cup Worcestershire sauce; 1-1/4 teaspoon of salt; 1/2 teaspoon of onion powder; 1/2 teaspoon of pepper powder; mix all the ingredients above. Cut the meat into small cubes and place them in the machine. The drying time is approximately 2-8 hours until all the moisture evaporates.

2. Poultry meat:  
All poultry meat must be cooked before drying. Steaming or baking is the best method. The drying time is approximately 2-8 hours until all the moisture evaporates.
3. Fish:  
It is recommended to steam or grill before drying (grill in an oven at 392°F Celsius for 20 minutes). The drying time is approximately 2-8 hours until all the moisture evaporates.

### D. Vanilla, etc.:

Rinse and dry excess water, and remove spoiled leaves. Spread the vanilla loosely on the baking bucket. The drying time varies depending on size and type, with a drying time of approximately 2-6 hours.

### E. Bread, etc.:

Cut into small pieces (without a bread crust). Loosely spread on the drying bucket; the drying time is approximately 30 minutes to 2 hours.

### F. Nuts:

Remove the shell and rinse thoroughly with hot water. Scattered on the baking bucket. Store the nuts after they have cooled down. Nuts contain oil that can cause some rotten odors, so they must be kept fresh in the refrigerator. When nuts are needed, take them out and place them at normal room temperature. The drying time is approximately 18-26 hours.



1. Before cleaning, the power supply of the electric dryer should be disconnected.
2. After drying the food product, clean the baking bucket with warm water, use a soft cotton cloth, and if necessary, use a cleaning agent from a cleaning utensil to clean it, and then wipe it dry.
3. Do not use water flow to clean the electric dryer or place it in water to clean the base of the electric dryer. Clean the surface of the dirty electric dryer base with a damp cloth.
4. Abrasive cleaners, metal brushes, and organic solvents should not be used.
5. Store the cleaned product in a cool and ventilated environment.



Host	Drying Hopper	Cover	Instructions	Warranty Card
One	Five	One	One	One



Fault Phenomenon	Cause	Resolvent
Product does not work	Forgotten or loose power plug	Insert the plug properly
	The power socket is damaged	Replacing the power socket
	The power cord is damaged	Send to designated department or professional maintenance personnel for replacement
The product is working and the light is not on	The power indicator light is damaged	Send to designated department or professional maintenance personnel for replacement
Product operation, no hot air	The fuse is burnt out	Send to designated department or professional maintenance personnel for replacement
	The electric heating wire is burnt out	Send to designated department or professional maintenance personnel for replacement



The VIVOHOME warranty program is our commitment to you. We are committed to providing you with a high-quality product that meets your needs and expectations. To demonstrate our confidence in the durability and performance of our products, we offer the following warranty.

### WARRANTY COVERAGE

This warranty program applies to any orders, purchases, receipts, or use of any products sold by VIVOHOME and is valid for a period of 1 year from the date of purchase. However, please note that this warranty period is only valid for the original order. If you receive a replacement order during the warranty period, it will not include a separate warranty period.

### WARRANTY EXCLUSIONS

This warranty does not cover damage resulting from misuse, accident, unauthorized modification, or any other circumstances not directly related to the manufacturing and design of the product, including but not limited to:

- Parts lost during use.
- Normal wear and tear of products or parts.
- Incorrect installation (such as using the wrong voltage) or assembly.
- Exceeding the bearing capacity of the product.
- Use under extremely harsh conditions.



- Improper cleaning or maintenance.
- Damage caused by any reason other than the intended use of the product.
- Indirect loss or damage caused by the product.

### HOW TO MAKE A WARRANTY CLAIM

If you find any defects that affect the use of the product or if the product stops working and cannot be repaired during the warranty period, please contact our customer service team at our email or via Amazon & app's direct messaging service as soon as possible. Provide the following information to expedite the process:

- Order number
- Images and/or videos illustrating the issue
- A detailed description of the problem

VIVOHOME will provide technical support, replacement, refund, or other solutions based on the nature of the issue. If you wish to return the original package for any reason, please contact us for confirmation before proceeding. You can expect to receive a response within 48 hours.

Thank you for choosing VIVOHOME. We are committed to ensuring the quality and satisfaction of your purchase. If you have any questions or need assistance, please do not hesitate to contact our customer service team.