

Storage rules

Store the dried fruit machine in a room with heating and good ventilation, the room temperature range from + 1 to + 40 ° C.

Fault and its troubleshooting

Failures during the operation of the dried fruit machine (broken heater, broken wires and other conditions) can only be repaired and checked by repair shop professionals.

Main technical parameters

Product Name	Electronic food dehydrator
Rated input voltage	100-240V~
Rated frequency	50/60Hz
Rated power	200W

Note: If there is any technical change, please refer to the nameplate on the product without further notice.

Warranty card

Name		Telephone number	
Date of Place of Purchase		Product model	
Maintenance records			
Maintenance dates		Reasons for maintenance and replacement	

Please take good care of the warranty card, thank you again for buying our products.

Electronic food dehydrator

Product Instruction Manual



Energy-saving design, low power consumption! The dried fruit made by oneself does not contain any additives, pigments, flavoring agents, but also can lock the food nutrition, extend the food preservation time, is definitely a good helper for healthy eating!

Products in kind shall prevail

*Before use, please read carefully and use according to the instructions, and take good care of it.

This product is for domestic use only.

Summarize

- Simple and fast drying vegetables, fruits, meat, fish and other foods such as dried apples, dried bananas, dried vegetables, dried beef, dried fish and so on.
- Hot air circulation drying system can dry food faster.
- Temperature control design, can set different temperature for different food drying.
- Made food that is green, healthy and has a unique flavor.

Safety requirements

Learn this manual for the safe use of a dried fruit machine. The dryer is just a household appliance. Pay attention to!

Access to dryer socket only, AC 100-220V

A fruit dryer is an instrument that works without supervision.

Place food on a cleaned mesh. Do not allow water to spill inside the base of the fruit dryer. Otherwise, this may cause a short circuit.

To avoid the danger caused by the incorrect reset of the thermal circuit breaker, the appliance shall not be supplied by an external switching device.

Do not put too much food on the grid, which may affect the drying quality. Small pieces of food should be placed on the bottom of the grid to allow space for the circulation of hot air.

This machine can not be operated by external timer or independent remote control system.

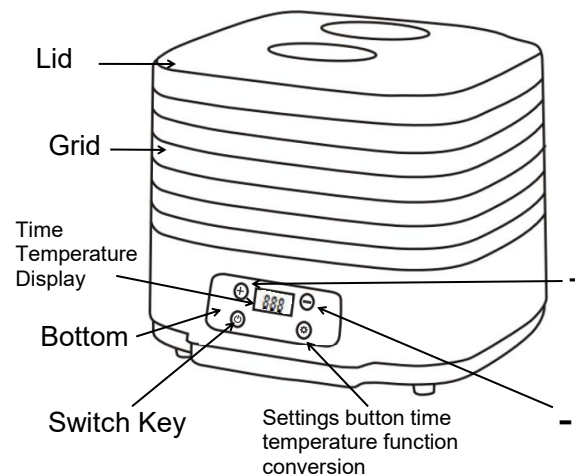
If the power cord is damaged, it must be replaced by a professional from the manufacturer, its maintenance department or similar department in order to avoid danger.

The following acts are prohibited:

- In the dry machine base, power cord, power cord plug obvious damage from time to time to use;
- Troubleshooting and changing the structure of the electric dryer.
- The chemical preparation can not be used for cleaning utensils;
- Washing the outer surface of the base of the dried fruit machine with water or washing it in water;
- Moving when the power source of the dried fruit machine is connected;
- When using an electric dryer, if the motor impeller suddenly stops, the power supply must be disconnected.

Operating steps

- 1、Clean the mesh before using the dryer for the first time and wipe it with a dry cloth.
- 2、Put the pretreated food evenly on each layer of the grid, and put the food grid on the product base, cover.
- 3、Plug the power cord into the socket, turn on the power, and press the power button switch, time display time, Adjust the drying time by adjusting the "+" "-" button, wait for 10 seconds to make the product in working condition; there is obvious wind blowing on the hole of the lid.
4. Adjust the temperature press Settings button can convert the temperature through "+" "-" adjustment to the appropriate food drying temperature value. (Settings the time and temperature can be changed back and forth, and the desired time and temperature can be adjusted by "+" "-" Time up to Settings 24 hours, temperature is 30 ° ~ 80 °)
- 5、Drying food according to different food and personal taste.
- 6、After the food is dried, the machine will stop working automatically.



Drying effect diagram

Use notes and frequently asked questions

- 1、The maximum service time should not exceed 72 hours, so as not to affect the service life of the whole machine.
- 2、After each use, please unplug the power plug.
- 3、When the product is powered on and in normal use, Electric heater and fan and other components should be in the working state; that is, the cover of the air outlet on the obvious hot air blowing.
- 4、This product must not add water or any other liquid; a small amount of water droplets on food in a grid container is allowed.
- 5、Please keep the heat in the machine flowing naturally while drying. Do not put heavy food on the grid, and food should not be placed on top of each other. Different foods are dried at different times. If you don't have enough time to dry food one day, you can dry it the next day. In this case, please seal the undried food in containers or plastic bags.)
- 6、The temperature on the bottom grid is highest when the product is working. In order to make the food drying more uniform, the grid position should be exchanged regularly.
- 7、After food drying, if not edible, the dried food should be sealed with a container or plastic bag and stored in the refrigerator.
- 8、After the product is used, it is recommended that all grids be stacked on the product, regardless of whether there is food in the grid.
- 9、Put the lid on the food, otherwise the drying time and the taste of the food after baking will be affected.
- 10、Pretreat food before drying, such as cleaning, slicing or cutting, soaking, etc. Food pretreatment is helpful to preserve the color and taste of food after drying.

Cleaning and maintenance

Disconnect the power to the fruit dryer before cleaning.

After drying the food, wash the mesh with warm water, with soft cotton cloth and, if necessary, with a preparation from a cleaning vessel, and then dry it.

Do not clean the dryer with water or place it in water. Clean the surface of the soiled base with a damp cloth.

Abrasive cleaners, metal brushes and organic solvents should not be used.