

# Food Dehydrator

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## INCLUDES THE FOLLOWING PARTS

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Lid

Drying rack: 8 trays

Control panel

Drying device

## IMPOTANT SAFETY

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- ⦿ This device can be used by children older than 8 years old as well as by people with limited physical, sensory, or mental capacities, people lacking in experience or knowledge, if supervised or if they have received instruction on the use and safety precautions included herein, and if they understand the instructions and the potential risks involved in using this electronic device.
- ⦿ Children shall not play with the device
- ⦿ Cleaning and user maintenance shall not be done by children unless they are over 8 years old and are supervised.
- ⦿ Keep the device and its cable out of the reach of children under eight years old.
- ⦿ Improper use may cause injury

- ⦿ **Attention:** Do not use this device near flammable objects like curtains, cupboards, or fabric. Always supervise the operation of the device.
- ⦿ **Caution:** Burn hazard. The temperature of the surrounding surfaces may become very hot.
- ⦿ If the appliance's connection cable is damaged then it must be replaced by the manufacturer's central customer service department or by a similarly qualified person. Improper repairs may constitute a serious threat to users.
- ⦿ Do not immerse the device in water. Pull out the mains plug before cleaning the device.
- ⦿ After use, clean all parts which come into contact with food as described in the chapter on "Cleaning and Maintenance".
- ⦿ This device is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments'
  - bed and breakfast type environments;
- ⦿ The appliance is not designed for sole commercial use.

## ***PRIOR TO USE***

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This appliance may only be used for the intended purposes according to the instructions included here in.

Therefore, you are advised to read the entire instruction manual carefully before operating the appliance. Included herein, there are instructions for using, cleaning, and caring for the appliance. We accept no liability for any damage caused if the instructions in this manual are not followed.

Keep this instruction manual in a safe place and pass it on to any subsequent user along with the appliance. Please note the warranty information at the end of the manual.

This appliance is not intended for commercial use—only for preparation of household quantities of food. Observe the safety information while using the appliance

## **INTENDED USE**

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Drying Fruits



Drying Meats



Drying Mushrooms

The food dehydrator is used for drying fruit, vegetables, meat, herbs, mushrooms and other foods. This is a natural means of preservation by drying food in a flow of warm air which can be adjusted between 95 to 158 F°. Vitamins, minerals and nutrients are preserved and flavors intensified. The dryer may only be used for this purpose in accordance with these operating instructions.

## **INTENDED USE**

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Keep the original packaging. Pack the device in its original packaging in order to adequately protect it during transport.

## **TECHNICAL DATA**

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Rated voltage 120V/60Hz

Power consumption 400W

Time adjust 1-24 hours

Temperature adjust 95 to 158°F

## ADDITIONAL SAFETY

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- Only connect the appliance to sockets that have been installed pursuant to regulations. The supply cable and plug must be dry.
- Never place the appliance in the refrigerator.
- Do not pull or clamp the connection cable over sharp edges, do not leave it dangling and keep it away from heat and oil.
- Never pull the mains plug out of the socket by the cable or with wet hands.
- Do not place the appliance on hot surfaces such as hotplates or similar surface and do not operate near open flames.
- The device may only be operated indoors.
- Only set the device up on smooth, dry, heat-resistant surfaces which are free of dust.
- Do not place the device on paper/newspaper or on a loose surface, as a loose surface may be sucked in and block the ventilation slots, or get into the inside of the device and cause contamination. This increases the risk of overheating and fire.
- The ventilation slots must not be covered.
- Do not insert (metallic) objects into the ventilation slots as this could cause electric shocks and/or damage.
- Do not break or tear off the fixed covers on the fan openings on the drive unit.
- Do not move the appliance during operation and do not pull on the mains cable.
- Stop using the appliance and/or pull the mains plug out of the socket immediately, if:
  - .the appliance or mains cable is damaged;
  - .the appliance is leaking;
  - 'you suspect the appliance is faulty, for example after dropping it.
- In such cases, arrange for the appliance to be repaired.

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- We accept no liability for damages caused as a result of misuse, incorrect operation, improper repair or non-observance of instructions.
  - Claims under warranty are likewise excluded in such cases.
  - If the appliance's connection cable is damaged then it must be replaced by the manufacturer's central customer service department or by a similarly qualified person. Improper repairs may constitute a serious threat to users.
  - Do not immerse the device in water. Pull out the mains plug before cleaning the device.
  - After use, clean all parts which come into contact with food as described in the chapter on "Cleaning and Maintenance".
  - This device is intended to be used in household and similar applications such as:
    - staff kitchen areas in shops, offices and other working environments;
    - farm houses;
    - by clients in hotels, motels and other residential type environments'
    - bed and breakfast type environments;
  - The appliance is not designed for sole commercial use.

## **CONTROL PANEL**

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On/Off



To switch the device on and off. When you switch the device on the pre-set parameters drying time (10hours) and drying temperature(113°F) are displayed. The device can be switched off using this button at any time, even when drying.


Start & Pause



**This button starts/pauses the drying process at the drying time and temperature displayed/selected.**

The hot air symbol  is shown on the display.

Once the drying time set has finished (timer shows 00:00), the heating and hot air fan will automatically switched off and the unit will beep 5 times\ (can also be muted; See "Beeper").

If you press the Start/Pause button during the drying process, e.g, to adjust the drying racks, the drying process is interrupted,i.e. the heating and warm air are switched off. The display will show the remaining time and the hot air symbol  will flash. Press the Start/Pause button again to continue the drying process.

Set SET

Use this button to set the drying time and temperature you want. If you press the "Set" button, the time display will flash and can be adjusted using the rotary knob (1 to 24 hours in 30 minute increments). Press the "Set" button again and the temperature

Mute Beeper



Press and hold the "Set" button for more than 3 seconds to activate mute mode.

The device will not beep at the end of the drying process. This is handy if you wish to dry overnight. The setting is saved until you press the "Set" button again for longer than 3 seconds and the mute symbol will disappear.

## **BEFORE USING FOR THE FIRST TIME**

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**When you use the device for the first time, operate it for about half an hour at maximum temperature to get rid of any smells:**

- Wipe the surface of the basic device with a damp cloth.
- Wash the drying racks and the lid in warm water and liquid soap.
- Place the dry drying rack and the lid on the basic device so they fit properly.
- Connect the device to the mains cable.
- Switch the device on by pressing the On/Off button. The pre-set drying parameters are shown on the display. 10:00 hours and 113°F
- Start the device by pressing the Start/Pause button.
- After 30 minutes, switch the device off using the On/Off button and allow it cool down.

## **USE**

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### **Preparing the food to be dried:**

Use only fresh, washed food. Avoid overripe fruit or vegetables.

- Remove stems, cores and stones.
- You can also sprinkle your food with lemon juice to preserve the color.
- Vegetables with a firm structure: blanch for 2 minutes in hot water.
- Cut the food into even rings, pieces or slices. Thin slices dry quicker; The thicker they are, the longer the drying time.
- Cover the drying rack with food.
- Leave a space between the pieces of food on the drying rack so enough air can circulate. Do not overlap the pieces.

**Getting started:**

- ① Stack the loaded drying racks one on top of the other on the basic device. 5 drying racks are supplied. Three further drying racks can be purchased as accessories to extend the total drying area.
- ② Then put the lid on the top rack. Make sure that all the layers and the lid are correctly fitted to ensure the warm air does not escape.
- ③ Connect the device to the mains.
- ④ Switch the device on by pressing the On/Off button.
- ⑤ Set the drying time and temperature you want using the Set button and the rotary knob. Start the drying process by pressing the Start/Pause button. After half the time has passed, switch the racks around (e.g. move the bottom one to the top). To do this, press the Start/Pause button in order to "pause" the drying process. Press the Start/Pause button again to continue the drying process.
- ⑥ At the end of the set drying time, the device will automatically switch off and beeps 5 times.

**COOKING LIST**

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Food to be dried	Recommend preparation	Recommend drying time	Result	Recommend quantity per rack	Weight dried	Recommend temperature in °F
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## Fruit

<b>Apples, Pears</b>	Cut into 4-6mm slices	7-9hours	bendy	170g	10-15%	158°F
<b>Apricots</b>	Halve	10-12hours	bendy	330g	20%	140°F
<b>Plums</b>	Cut surface facing up or into slices	10-12hours	bendy	330g	20%	140°F
<b>Kiwis</b>	Peel and cut into 5mm thick slices	10-12hours	bendy	95g	20%	149°F
<b>Bananas</b>	Peel and cut into 5mm thick slices	10-12hours	crisp	150g	20%	149°F
<b>Mangoes</b>	Into 8mm thick slices	8-9hours	crisp	150g	10%	158°F
<b>Orange grape-fruit Lemon</b>	Peel and cut into 2-3mm thick slices	8-9hours	crisp	120g	10%	158°F
<b>Pineapple</b>	Remove stem and cut into 5-6mm	7-8hours	very bendy	175g	20%	158°F
<b>Straw berries</b>	Remove stem and cut into 5mm	10-12hours	bendy	200g	15%	149°F

## Vegetables

<b>Carrots</b>	Peel and cut into 5-6mm thick slices	6-8hours	hard	85g	15%	158°F
<b>Cucumbers</b>	Unpeel, cut into 3-5mm thick slices	4-5hours	crisp	100g	10%	158°F
<b>Leeks</b>	Halve, cut into 6cm pieces	7-8hours	crisp	140g	20%	158°F
<b>Chillies, Pepper</b>	Cut into 2mm thick slices	7-8hours	hard	100g	20%	158°F
<b>Celery</b>	Peel, cut into 8mm thick slices or dice	7-8hours	bendy	250g	15%	158°F
<b>Tomatoes</b>	4mm thick slices	8-10hours	bendy	190g	15%	158°F
<b>Soup vegetables</b>	Cut into fine slices or dice	7-8hours	bendy	proper	15%	140°F
<b>Courgettes</b>	Unpeel, cut into 2-3mm thick slices	12hours	crisp	60g	15%	104°F
<b>Beetroot, Sweet potato chips</b>	Peel and cut into 2-3mm thick slices	7-9hours	crisp	60g	15%	158°F
<b>Kart, savoy palm, heart</b>	Remove stem cut leaves into small pieces	18hours	crisp	90g	15%	104°F

## Herbs

<b>All herbs</b>	Wholes leaves or chop small if required	4-6hours	fragile	Approx.40g	-	104°F
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## Mushrooms

<b>All kinds</b>	Clean, cut into 5mm thick slices	4-7hours	bendy	Approx.70g	-	122°F
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- The table contains only recommend times and temperatures. The water content of the food to be dried can vary depending on the variety and ripeness, and this also affects the drying time required and the temperature. All figures are guidelines only and are not guaranteed.
- The drying time also varies based on the level of humidity in the room, the thickness of the slice and the level of drying required.
- The more food is placed on the racks, the longer the drying time required to achieve the desired level of drying.

**If you want to dry based on the raw food principles, set the temperature to no more than 104°F**

## STORAGE

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Here a few handy hints on storing your dried fruits properly so you can snack on them for a long time:

- Use clean, dry storage containers which are, if possible, air-tight and opaque. The storage boxes provided are perfect for this.
- Make sure that there is no residual moisture left in the fruit, as this will cause it to rot.
- Wait for the dried food to cool before putting it in the container.
- Avoid sunlight.
- The dried food will keep up to six months if it is very dry. For dried foods with a residual moisture of 15- 20%, we recommend storing for a maximum of 3 weeks.

## CLEANING AND CARE

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- Unplug the mains plug and allow the appliance to cool down.
- Remove the drying racks from the device. If there are crumbs inside the device, tip the device over and shake the crumbs through the fan slots. Clean the basic device with a soft cloth only. Do not clean the basic device under running water.
- You can soak the drying racks in warm water with liquid soap and clean them with a brush. Then rinse with clean water and dry.



### NOTE:

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

For any questions during assembly, please watch the video in the product page for reference. Or contact customer service via [support@vivohome.com](mailto:support@vivohome.com) with any questions, comments, or concerns. Thank you for using VIVOHOME products in your home!

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