

# Food Dehydrator

— — — Instruction Manual



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The figure shown is for illustration purposes only.  
The actual product may vary due to product enhancement.

## Important Safeguards



When using electrical appliances, basic safety precautions should always be followed, including the following:

Read all instructions.

Safety precautions are specified into categories as below according to the seriousness of potential injuries.

 <b>WARNING</b>	The actions may lead to serious injury or even death.
 <b>CAUTION</b>	The actions may lead to personal damages or property loss.

## WARNING

	Do not plug the device into a power outlet underneath a desk to avoid fire hazard.
	To avoid an electric shock, short circuit or fire hazard, make sure the plug and power cord are intact and not damaged in any way.
	The device is only suitable for AC120V outlet. To prevent electric shock or fire hazard, do not use any power adapter or converters with this device.
	The avoid fire hazards, never use any power extension cable with the device.
	Do not try to dismantle, repair or modify the device unless you are a professional technician. Doing so could lead to fire hazard, electric shock or personal injury. Please ask the Elechomes Customer Service Team for help if anything happens.

## **WARNING**

Never submerge the device or power cable in water, as this may cause short circuit or electric shock.



Never let your children use the appliance without supervision. To avoid burns or electric shock, children must be supervised closely if using the device.

Make sure to plug the power plug into the outlet socket completely to avoid any risks of electric shock, short circuit or fire hazard.



Make sure to operate this appliance with an independent outlet socket rated over 15A, as it may overheat, leading to a fire hazard.

Stop using the device immediately if abnormal conditions or malfunctions occur.

This device is strictly prohibited for persons (including children) who have limited physical capability, sensory or mental impairment, and lack of experience or knowledge of the device, without the guidance of an adult or supervisor.


## **CAUTION**



Do not let the power cord hang over edge of table or counter, or touch hot surfaces.

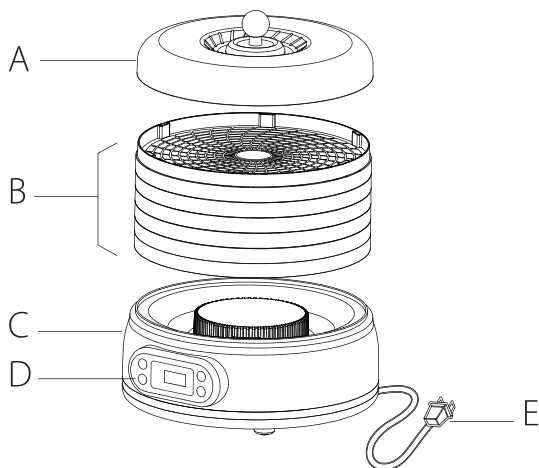
Do not operate the device near water or heat sources to avoid the risk of electric shock and leakage.

## CAUTION

	<p>Do not use any power cord other than the one included with this device to avoid malfunction or fire hazard.</p>
	<p>Do not set the device in water to cool it, as this may damage the device and may lead to injury.</p>
	<p>Do not use the appliance for other purposes except the intended use.</p>
	<p>Please clean the device after it has fully cooled to avoid being scalded.</p>
	<p>Unplug the device if not in use to reduce the risk of electric shock and fire hazard.</p>
	<p>Do not touch its hot surfaces during operation.</p>
	<p>Do not expose the device to direct sunlight.</p>
	<p>This appliance has a polarized plug (one blade wider than the other). If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to plug in forcibly.</p>

## SAVE THESE INSTRUCTIONS

## Product Illustration

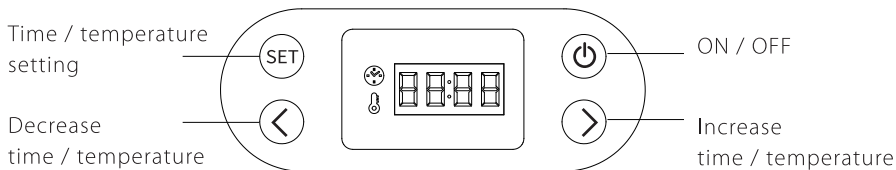


### Package Contents

1	Top Cover
5	Mesh Tray
1	Base
1	User Manual



## Control Panel

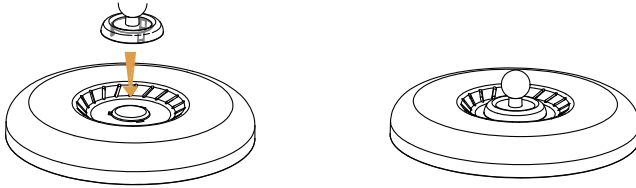


## Specifications

Voltage	Rated Power	Temperature Range	Dimensions
AC120V~60HZ	400W	95°F-158°F (35°C-70°C)	296x291x278mm

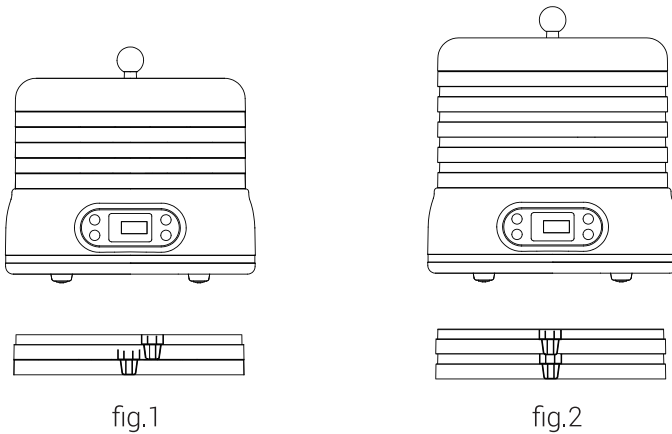
## Preparing Unit for Use

### Install the Lid Knob



First align the grooves of the lid knob with 3 square holes of the top cover, then press the lid knob down until it is correctly locked in place.

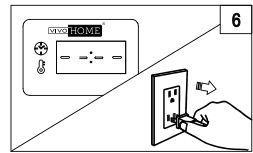
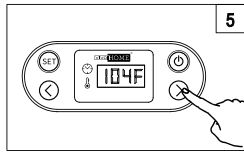
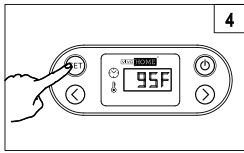
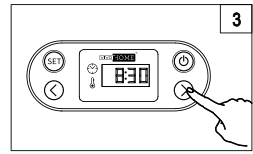
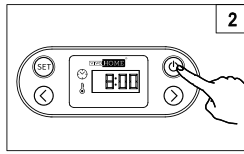
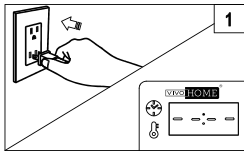
### Adjust the Height Between Mesh Trays



The UH0401 food dehydrator allows you to choose two height settings to accommodate food of different shapes and sizes.

- To set it to a lower height, stack the mesh trays in the configuration shown in fig.1. The height between two adjacent trays is 1.5cm.
- To set a higher height, stack the mesh trays in the configuration shown in fig.2. The height between two adjacent trays is 1.5cm.

## Product Illustration



- 1 Connect the food dehydrator to a power outlet, then the LCD screen will display -- : --. The device will then enter standby mode.
- 2 Press the Power button to begin the dehydrating process (default time: 8 hours).
- 3 Press the + or - button to increase or decrease the time from 30 minutes to 72 hours (Time adjusts in 30 minute increments per button press)
- 4 Press the TIME/TEMP button to switch to temperature setting mode (default temperature 95°F)
- 5 Press the + or - button to increase or decrease the working temperature from 95°F to 158°F (The temperature changes in 9°F increments per button press).
- 6 The device will automatically stop working and enter standby mode when the time is up. Unplug the device and let it air cool on the mesh tray before storage.

## Note

- When using for the first time, it is normal for the device to have a slight odor or to make small amount of smoke. This will clear up after the dehydrator has been working for a period of time. It is suggested to let the device run for a while without placing any food on mesh trays before dehydrating food.
- During the dehydrating process, press the TIME/TEMP button at any time to view the current working temperature and remaining working time.
- When the drying process completes, be sure to unplug the device

# Dehydrate Jerky

- 1 it's best to use lean meat to make the best beef jerky. Remove any fat from the meat, wrap the meat with preservative film, and freeze until the meat is hardened, then slice it into smaller amounts.
- 2 The meat slices should not exceed 0.25 in /0.6 cm (thickness), 3.5 in/9 cm (length), and 1.5 in /4 cm (width).
- 3 Marinate the meat slices with a marinade of your choice and store them in a durable, sealable plastic zipper bag. Do not use a metal pan as it can change the taste of the jerky and the marinade may also react with the metal.
- 4 Drain and discard the marinade before drying and dehydrate the dried meat according to the general dehydration directions.
- 5 Check the dehydration status of the dried meat after 4 hours and once every 30 minutes after that.

To ensure the safety of your food, the meat will need to be pre-treated and post-treated as follows:

## ➤ **Pretreatment before dehydration:**

Heat the oven to 350°F. Drain and discard the marinade. Gently pat the meat dry with paper towels, and place the meat onto the baking tray of the oven(do not overlap the meat slices) to bake for 5 to 10 minutes or until its internal temperature reaches 160-165°F

## ➤ **Treatment after dehydration:**

Heat the oven to 275°F. Cover a large baking tray with tin foil. Place the beef jerky on the foil, leaving room between pieces. Bake the jerky for 10 to 13 minutes and let it cool down completely. Gently pat the meat dry with paper towels to remove any fat on the surface before storing.

## Note

- Do not dehydrate meat with fruits or vegetables together since they will contaminate each other, and the dehydrating temperature is different.
- To ensure food safety, do not interrupt the dehydrating process in the first 5 minutes of the process. You can directly check the dryness of the food through the transparent mesh trays.
- Do not marinate at room temperature and do place the meat slices in the refrigerator.
- Label and date all dehydrated food containers.

# Dehydrate Fruits and Vegetables

## ▾ Why should fruits and vegetables be blanched ?

Blanching can break the skin of some fruits to help shorten the drying process. Some fruits and vegetables need to be pre-treated before drying, such as blanching or adding a color protectant to prevent loss of color and flavor during drying and storage.

## ▾ Blanching

- 1 Boil water in a large stockpot.
- 2 Place the washed fruits or vegetables in a strainer.
- 3 Soak the strainer in boiling water for the recommended time to ensure that all fruits or vegetables are covered with water.
- 4 After the blanching process is finished, put the food in a large bowl filled with ice water.
- 5 Drain the fruit or vegetables and pat dry before dehydration.

## ▾ Protecting the Color

- 1 You can protect the color by immersing the fruit pieces in a 1:1 solution of lemon juice and water, then drain and dry.
- 2 If using commercial fruit preservatives, follow the packaging instructions for color pre-treatment..

## Note

- Wash your hands before preparing food. It's highly recommended to use fruits or vegetables that are in season since they taste the best.
- Do not dehydrate bruised or moldy fruits and vegetables.
- Cut the food into pieces of the same thickness, size or shape before dehydrating to ensure even dehydration throughout.
- Some foods, such as garlic, onions and broccoli emit a strong smell during dehydrating to ensure even dehydration throughout.
- There are many factors that may affect the drying time, including moisture content, type and quantity of food, shape and size of food pieces, ambient temperature and humidity, and your personal preference for food texture.
- The fruits and vegetables dehydrated in the food dehydrator may look different from those sold in the store because homemade dry foods do not use preservatives, artificial colors or additives.
- The following dehydrating chart is for your reference. Time and temperature may vary from food type to food type. Please begin checking the food from the minimum recommended time on the chart. If the food is not listed, select a similar food for reference.

## ***Fruit Dehydration Chart***

<b>Food</b>	<b>Preparation</b>	<b>Pretreatment</b>	<b>Dehydrating Time</b>
Nectarines	Peeled, pitted, sliced into 1/4 inch pieces	Color protection	10-14 hours
Pears	Peeled, sliced into 1/4 inch pieces	Color protection	10-14 hours
Peaches	Peeled, sliced into 1/4 inch pieces	Color protection	10-14 hours
Apricots	Peeled, sliced into 1/4 inch pieces	Color protection	14-18 hours
Cherries	Pitted, halved	/	22-26 hours
Grapes	Halved	/	18-22 hours
Kiwi	Sliced into 1/4 inch pieces	/	18-22 hours
Lemons	Sliced into 1/4 inch pieces	/	18-22 hours
Oranges	Sliced into 1/4 inch pieces	/	18-22 hours
Mangoes	Peeled, pitted, sliced into 1/4 inch pieces	/	12-16 hours
Pineapples	Peeled, cored, sliced into 1/4 inch pieces	/	12-16 hours
Plums	Pitted, sliced into 1/4 inch pieces	/	22-26 hours
Strawberries	Sliced into 1/4 inch pieces	/	6-10 hours
Melons	Peeled, sliced into 1/4 inch pieces	/	8-20 hours

Blueberries	Whole	Blanching	13-17 hours
Cranberries	Whole	Blanching	22-26 hours
<p>Note:</p> <ul style="list-style-type: none"> <li>① Dehydrating temperature: 112°F/55°C ; blanching time: approx. 2 minutes</li> <li>② Refer to the section on dehydrating fruits and vegetables as instructions for blanching and color protection.</li> <li>③ The dehydrating time may vary based on fruit ripeness and quantity.</li> </ul>			

## ***Vegetable Dehydration Chart***

<b>Food</b>	<b>Preparation</b>	<b>Pretreatment</b>	<b>Dehydrating Time</b>
Tomatoes	Sliced into 1/4 inch pieces	/	11-14 hours
Onions	Sliced into 1/4 inch pieces	/	13-17 hours
Mushrooms	Sliced into 1/4 inch pieces	/	8-12 hours
Squash	Sliced into 1/4 inch pieces	/	8-12 hours
Grape-Tomatoes	Halved	/	12-16 hours
Celery	Sliced into 1/4 inch pieces	/	6-9 hours
Bell Peppers	Sliced into 1/4 inch pieces	/	8-12 hours
Cauliflower	Small florets	Blanching	8-12 hours
Carrots	Sliced into 1/4 inch pieces	Blanching	8-12 hours

Carrots	Sliced into 1/4 inch pieces	Blanching	8-12 hours
Broccoli	Small florets	Blanching	8-12 hours
Eggplant	Peeled, sliced into 1/4 inch pieces	Blanching	6-12 hours
Peas	Shell and wash them	Blanching	5-14 hours
Beets	Steam until they turn tender. Cool down and peel. Cut into 1/2 inch pieces.	/	5-14 hours

Note:

- ① Dehydrating temperature: 140°F/60°C ; blanching time: 2-4 minutes
- ② Refer to the section on dehydrating fruits and vegetables for blanching instructions.
- ③ The dehydrating time may vary based on the water content of the vegetables.

## Troubleshooting

Problem	Possible Solution
The device or its built-in fan doesn't work.	The food dehydrator may break down. Contact vivohome's customer service team for help.
Food is not completely dehydrated.	The food should be cut into thick pieces less than 1/4 inch. Do not place too much food on each mesh tray. The food should not be overlap in the mesh tray.
Food has not dehydrated evenly.	Cut the food more evenly. Place the food pieces into a lower layer of the trays to speed up dehydration. Move them to the top layers every few hours to help everything dehydrate in the same amount of time. Do not overlap the food on the mesh tray.
The fruits or vegetables turn soft during storage.	There is still too much water in the food. Please dehydrate them for a longer time.

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# Food Dehydrator

