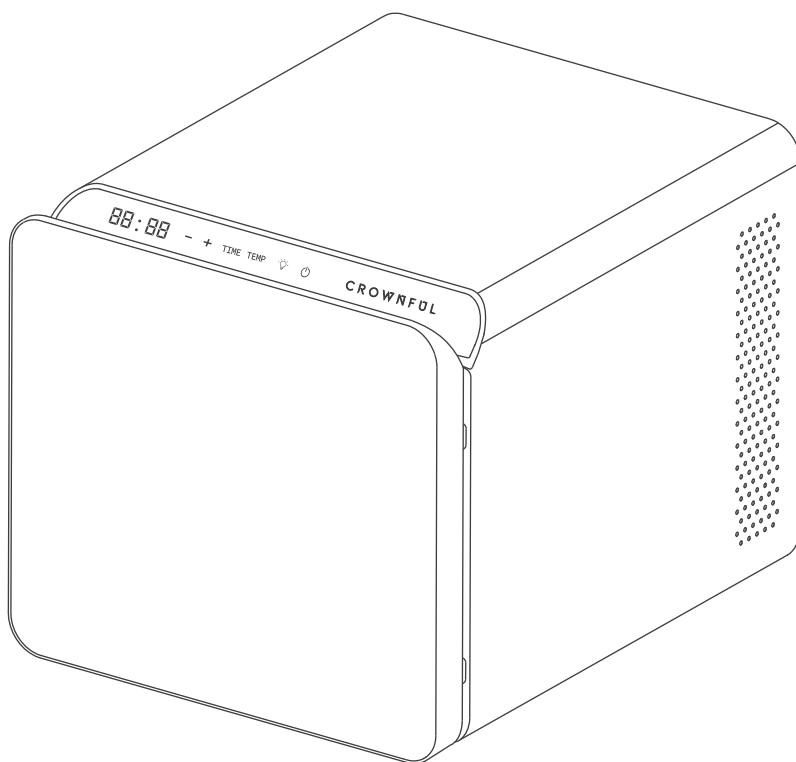


CROWNFUL

USER MANUAL

FOOD DEHYDRATOR

MODEL NO.:CF-FD01



READ THIS MANUAL THOROUGHLY BEFORE USING AND SAVE IT
FOR FUTURE REFERENCE

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	03
GETTING TO KNOW YOUR FOOD DEHYDRATOR	07
BEFORE FIRST USE	09
OPERATING INSTRUCTIONS	09
CLEANING AND MAINTENANCE	17
TROUBLESHOOTING	18
WARRANTY INFORMATION	19
CUSTOMER SERVICE	19

IMPORTANT SAFEGUARDS

IMPORTANT

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

1. Read all instructions.
2. Do not touch hot surfaces.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the Food Dehydrator in water or other liquids.
5. Do not let the cord hang over the edge of table or counter or touch hot surfaces.
6. Do not operate the appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Unplug from outlet when not in use or before cleaning. Let it to cool before putting on or taking off parts or before cleaning.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Do not use outdoors.
12. Do not use appliance for other than intended use.
13. This appliance is for HOUSEHOLD USE ONLY.
14. Always attach the plug into the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off" then remove the plug from wall outlet.
15. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
16. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
17. Children should be supervised to ensure that they do not play with the appliance.

18. If a long detachable power-supply cord or extension cord is used:

- 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
- 2) If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

19. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

20. If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

DANGER

- Do not immerse the base in water or any other liquid, and do not rinse under the tap.
- Do not use this product to dry liquid foods.

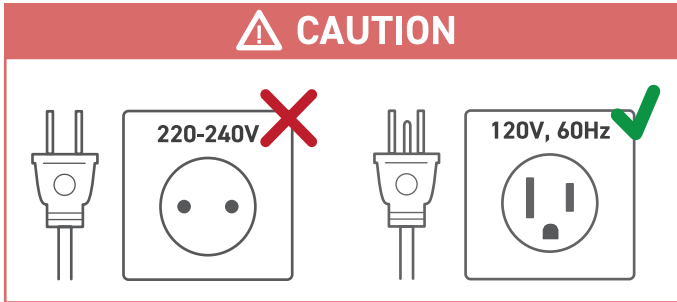
WARNINGS

- Before connecting the product to the power supply, please check whether the voltage marked on the product is consistent with the local power supply voltage, and all components are installed correctly.
- Do not allow children or persons with intellectual disabilities to use this product unattended.
- This product should be used on a stable table, not on an inclined or blanketed table.
- When going out or not in use for a long time, please be sure to unplug the power plug from the socket.
- It is normal to have a smell during first power-on, please continue to use it.
- Do not operate or plug in or disconnect from the power outlet with wet hands to prevent electric shock.
- Do not use bleach or chemical disinfectant solutions/tablets in this product.
- Do not use steel wool, abrasive cleaners, or corrosive liquids (such as acetone or alcohol) to clean the product.
- The longest continuous use time should not exceed 72 hours each time, so as not to affect the service life of the dryer.

- Please do not use accessories or components made by other manufacturers or other manufacturers that are not recommended.
- It is forbidden to modify or lengthen the power cord of this product in any way.
- It is forbidden to use this product outdoors, or to use this product for other purposes.
- All accessories are only suitable for the use of this product. It is forbidden to be used for other purposes or on other similar products to avoid danger.
- It is forbidden to yank the power cord of the product or tie the power cord to an object at a favorable angle.
- Non-professionals are not allowed to disassemble any internal components to avoid danger.
- It is forbidden to move this product when it is plugged in. You can turn it off when necessary, unplug the power plug, and move it to a suitable location.
- If you have any questions, please contact the relevant service center or dealer for help.
- Before cleaning the product, you must first unplug the power plug and let it cool down.
- Do not place any food (including water and seasonings and food) on the saucepan.
- Do not put any objects into the hot air outlet hole.
- Never use a microwave oven to heat any other parts of the product.
- If the lamp is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
- Do not use this product if the power cord, plug or other accessories are damaged.
- If the power cord is damaged, it must be replaced by the manufacturer, its maintenance department or related professionals in order to avoid danger.

CAUTION

- Do not let cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- This dehydrator has a 3-prong grounding plug and should only be used with 120V,60Hz electrical systems in North America. Always plug it in to a grounded electrical outlet.
- Do not modify the plug in any way.
- Do not use with a 220 - 240V outlet.

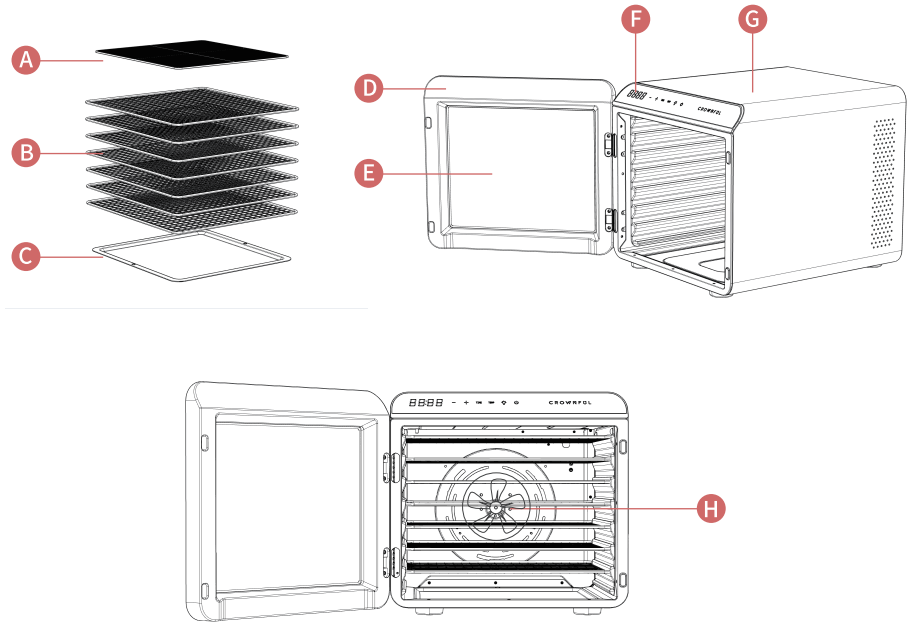


- Any extension cord must also be a grounding - type 3 - wire cord.
- This dehydrator uses a short power- supply cord to reduce the risk of entangling or tripping. Use extension cords with care. Do not modify the plug in any way.
- The marked electrical rating of an extension cord should be at least as high as the rating of the dehydrator .

SAVE THESE INSTRUCTIONS

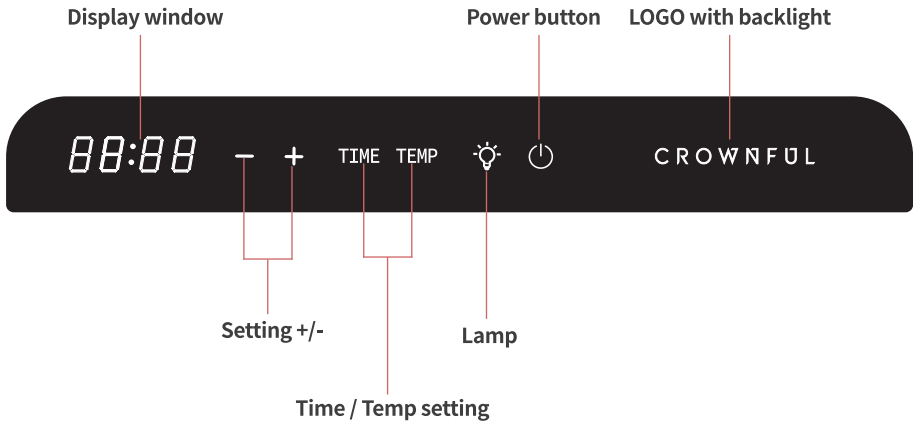
GETTING TO KNOW YOUR FOOD DEHYDRATOR

1) PRODUCT DIAGRAM:



- A. Mesh screen: It is used to hold small foods that need to be dried and dehydrated.
- B. Drying Trays: It is used to hold food that needs to be dried and dehydrated.
- C. Fruit Roll Sheet: Used to support the fines and fallen juices of the foods from upper layers.
- D. Door: It is used to seal the outlet of hot air and bottom air.
- E. Door Piece: It is used to block hot air and observe the state of food inside.
- F. Control Panel: Used to control the operation of the machine.
- G. Housing: Hardware material.
- H. Fan

2) CONTROL PANEL



3) PACKAGE CONTENTS

- 1x Food Dehydrator
- 7x Trays
- 1x Fruit Roll Sheet
- 1x Mesh Screen
- 1x User Manual

4) SPECIFICATIONS

POWER SUPPLY	RATED POWER	TEMPERATURE RANGE	UNIT SIZE (LXWXH)
120V 60Hz	600W	85°F-165°F	15.94x13.39x12.2in

BEFORE FIRST USE

SETTING UP

1. Remove all packaging from your dehydrator and its accessories. Make sure all package contents are included .
2. Clean the housing, trays, and tray liners with a moistened cloth.
NOTE: The trays are dishwasher safe. Do not wash the mesh screen or fruit roll sheet in a dishwasher.
3. Place the dehydrator on a solid and level surface. Plug it in and place the trays inside the dehydrator.
4. Run the dehydrator for 30 minutes at any temperature, without adding any food. Make sure that the room has sufficient ventilation in case the dehydrator produces any smoke or smells. This is normal.
5. Rinse the trays with water. Dry all parts.



NOTE: You only need to do this the first time you use the dehydrator.

OPERATING INSTRUCTIONS

NOTE:

- Use the dehydrator in a warm, dry room, and place on a stable, level, heat-resistant surface.
- Depending on humidity in the air and moisture in the food, dehydration times may vary.
- When cooking, DO NOT PLACE the appliance against a wall or other appliances. Leave at least 4 inch of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.


OPERATION




1. Place food on trays. Rearrange the trays to fit thicker food items. Avoid overloading the trays or overlapping food. Close dehydrator door.
2. Plug in. The dehydrator will beep, and the display will show all buttons. The dehydrator will switch to standby mode after 3 seconds, and the display will show  . Press  to enter Wake-up mode.
3. Press **TEMP** to choose temperature. The temperature will blink on the display and the + and - will light up. Press + or - to change the temperature (85°F-165°F) .

NOTE: Temperature changes in 5°F increments. Press and hold **+** or **-** to change the temperature rapidly. When adjusting the temperature, the system will automatically exit the temperature setting mode if it is not operated within 3s.

4. Press **TIME** to choose time. The time will blink on the display and the **+** and **-** will light up. Press **+** or **-** to change the time (00:30-24:00)


NOTE: Temperature changes in 30 minutes increments. Press and hold **+** or **-** to change the time rapidly. When adjusting the time, the system will automatically exit the time setting mode if it is not operated within 3s

5. Press  to start dehydrating. The dehydrator will start heating. The control panel will stay lit. The timer will display the countdown in real time, and the corresponding function key can be touched. Temperature and time will cycle on the display every 3 seconds.

NOTE: If you press  again to stop dehydration, the timer countdown will keep in memory and the dehydrator will go into standby mode. If you need to restart the machine, you need to press  again, confirm the time and temperature, then press  again, the machine will restart.

6. Optionally, you can change the time and temperature at any time by pressing **TEMP / TIME**.




NOTE: After adjusting the temperature/time setting, just wait for 3s and the machine will automatically work according to your latest setting.

7. When the timer is finished,  indicator flashes and the heating turns off. The dehydrator will beep 3 times and the fan will stop after 10 seconds.

8. Use a kitchen towel, heat-resistant glove, or oven mitt to handle the trays.

NOTE: The dehydrator will always remember your previous temperature and time settings.

STANDBY MODE

- When power is turned on, all indicator lights flash once and disappear and at the same time, a short beep sound will be heard. Then only the power indicator  remained on and all other patterns and digital tube lights are off and it is now on "Standby" mode.
- Under the "Standby Mode", short press the  key to enter the "Wake-up Mode". Short press the  key again to enter the "Working Mode".
- Under the "Wake-up Mode", if there is no operation, it will enter the "Standby Mode" after 5 minutes.

LIGHT CONTROL

- In any state, as long as the  icon is on, short press  to switch the lamp on and off.

SWITCH °C / °F

- In any state, as long as **TEMP** is on, press and hold the **TEMP** key for 3 seconds, and the displayed temperature will switch between **F** and **C**; if you want to switch again, you need to press and hold again **TEMP** key for 3 seconds.
- When the display is **C**, it can be customized between 30°C and 75°C. The temperature adjustment is by **5°C**.
- When **F** is displayed, it can be customized from 85°F to 165°F. The temperature adjustment is by **5°F**.

TRAY LINERS

Your dehydrator comes with 2 tray liners: a fruit roll sheet and a mesh screen.

1. Place a tray liner on a dehydrator tray. Place food on the liner.
2. Once the food is dehydrated, remove the tray and lift the tray liner out of the tray.
3. Remove food. Bending the screen is helpful for removing sticky foods.

FRUIT ROLL SHEET

- Use for making fruit rolls and strips from fresh, frozen, or canned fruit. You can also use this liner for pouring puree onto a tray.

NOTE: This liner can be placed on the bottom of the dehydrator to catch any dripping liquids, to make cleaning easier.

MESH SCREEN

- Use for foods that shrink when dried. This liner will prevent them from falling through tray grates.

COOKING TIPS

- Fruit and vegetables dried in your food dehydrator will look different from those sold in stores. This is because homemade dried foods do not use preservatives, artificial coloring, or artificial additives.
- Check out the Recipe Book for many more tips on dehydrating foods.

1. FRUIT

1) Fruit Pretreatment:

Dilute the juice (1/4 cup of juice and 2 cups of water), and soak the food to be dried for about 2 minutes. (Note: Fruit juice is matched with food, such as apple juice for dried apples.)

2) Recommended Cooking Time and Temperature:

FOOD NAME	INGREDIENT SPECIFICATIONS	TEMP°F	DRY STATE	TIME/HOUR
Apricot	Cut in half and remove the pits. Cut in half with the dry side facing down	140°F-150°F	Soft	18-20 Hours
Banana	Peel and cut into 3mm slices	150°F-160°F	Crispy	12-14 Hours
Fig	Wash, remove stains, and cut into quarters. Dry side down	140°F-150°F	Soft	18-20 Hours
Kiwi	Wash and cut into 6mm slices	140°F-150°F	Soft	8-11 Hours
Peach	Wash, peel, core and cut into halves or slices	140°F-150°F	Soft	8-17 Hours
Pear	Wash, core and peel and cut into circles	140°F-150°F	Soft	8-17 Hours
Pineapple	Peel, remove the fiber part, and remove the core. Cut into 6mm slices	140°F-150°F	Soft	11-18 Hours
Rhubarb	Wash and cut into a length of 25 mm	140°F-150°F	Soft	6-10 Hours
Strawberry	Wash and cut into 6mm slices	140°F-150°F	Soft	7-15 Hours
Watermelon	Peel, cut into wedges, and remove seeds. Cut into 10 mm pieces	140°F-150°F	Soft and sticky	8-10 Hours
Pitaya	Peel and cut into 3mm slices	150°F-160°F	Crispy	10-40 Hours

FOOD NAME	INGREDIENT SPECIFICATIONS	TEMP°F	DRY STATE	TIME/HOUR
Apple	Wash, core and peel and cut into circles	150°F-160°F	Crispy	12-14 Hours

2. VEGETABLE

1) Vegetable Pretreatment:

Treat with steam, boiling water or oil. Recommended for green legumes, cauliflower, broccoli, asparagus and potatoes.

Put the prepared vegetables in boiling water for about 3-5 minutes, drain them and put them in a shelf.

Soak the vegetables in lemon juice for about 2 minutes.

2) Recommended Cooking Time and Temperature:

FOOD NAME	INGREDIENT SPECIFICATIONS	TEMP°F	DRY STATE	TIME/HOUR
Artichoke	Cut into 8mm strips and cook for about 10 minutes	120°F-130°F	Fragile	6-14 Hours
Leguminosae	Cut and steam until translucent and even, spread on a fine mesh dish	115°F-130°F	Hard/Fragile	10-18 Hours
Brussels Leaf	Pure leaves without rhizomes	120°F-130°F	Fragile	8-30 Hours
Cauliflower	Steamed softly, cut	120°F-130°F	Tough	6-16 Hours
Celery	Cut 7mm thick slices	120°F-130°F	Fragile	6-14 Hours
Chinese chives	cut	120°F-130°F	Fragile	6-10 Hours
Garlic	Peeled and sliced	120°F-130°F	Fragile	6-16 Hours
Black pepper	Entire	150°F-160°F	Fragile	8-14 Hours
Onion	slice	120°F-130°F	Fragile	8-14 Hours
Pea	Steam for 3-5 minutes	150°F-160°F	Fragile	8-14 Hours

FOOD NAME	INGREDIENT SPECIFICATIONS	TEMP°F	DRY STATE	TIME/HOUR
Spinach	Steamed till withered	120°F-130°F	Fragile	6-16 Hours
Asparagus	After washing, cut into 25mm pieces	120°F-130°F	Crispy	4-6 Hours
Beet	Steam, cool, remove roots and heads; cut into 25 mm pieces	120°F-130°F	Crispy	9-12 Hours
Beetroot	Take out the 10mm top, preferably peel it thoroughly, and then cut into 5mm slices	120°F-130°F	Soft	9-12 Hours
Brocoli	Cut open and boil soft, cut into 10mm pieces	120°F-130°F	Crispy	10-14 Hours
Cabbage	Wash and cut into 3 mm long strips	120°F-130°F	Crispy	8-11 Hours
Carrot	Trim the top and bottom and shave the skin clean. Steamed softly and cut into 3mm thick slices	120°F-130°F	Flexible	7-11 Hours
Corn	Cut the corn kernels from the corncob and spread them on the mesh sheet	120°F-130°F	Crispy	7-10 Hours
Cucumber	Wash and cut into 3mm slices	120°F-130°F	Flexible	4-8 Hours
Eggplant	Wash and peel, cut into 6mm slices	120°F-130°F	Flexible	4-8 Hours
Mushroom	Wash and cut into 8mm slices	120°F-130°F	Flexible	4-7 Hours
Radish	Scrub and steam blanch (if needed) and cut into 8mm slices	120°F-130°F	Soft/Flexible	7-11 Hours

FOOD NAME	INGREDIENT SPECIFICATIONS	TEMP°F	DRY STATE	TIME/HOUR
Chili	Wash and remove the seeds and white parts. Cut into 6mm long strips or rings	120°F-130°F	Flexible	4-8 Hours
Potato	Wash and peel. Steam for about 4-6 minutes until soft. Cut into 6mm slices	120°F-130°F	Crispy/soft	7-13 Hours
Pumpkin	Wash and cut into 6mm slices	120°F-130°F	Flexible	10-14 Hours
Tomato	After washing, cut into 6mm rounds	120°F-130°F	Flexible	10-14 Hours
Squash	Wash and cut into 5mm slices	120°F-130°F	Crispy	7-11 Hours
Sweet potato	Wash and peel. Steam for 4-6 minutes. Cut into 6mm slices	120°F-130°F	Crispy/soft	7-13 Hours

3. OTHER FOOD (SUCH AS MEAT, FISH AND NUTS)

1) Meat and Fish Pretreatment:

Lean meat (without fat and oil layer): It is recommended to marinate the meat before drying to maintain its natural taste and make it tender. Salt should be used when marinating to help absorb water from the meat and to keep it fresh. Marinating standard: 1/2 cup of bean paste; 1 garlic, mashed; 2 tablespoons of brown sugar; 2 tablespoons of ketchup; 1/2 cup of Worcestershire sauce; 5/4 teaspoons of salt; 1/2 teaspoon of onion powder; 1/2 teaspoon of pepper; mix all the above ingredients. The meat is cut into small cubes and put into the machine.

2) Recommended Cooking Time and Temperature:

FOOD NAME	INGREDIENT SPECIFICATIONS	TEMP°F	DRY STATE	TIME/HOUR
Jerky	Use lean meat to remove as much fat as possible, as fat will deteriorate over time. Cut into 6mm thick slices and place on the shelf	140°F-160°F	Flexible	7-8 Hours
Nuts and driedfruits	Spread evenly on the mesh sheet	120°F-130°F	Hard/Fragile	8-14 Hours

4. VANILLA AND OTHER FOOD

1) Vanilla and other pretreatment:

Rinse and shake off excess water, and remove spoiled leaves. Spread the vanilla loosely on the shelf.

2) Recommended Cooking Time and Temperature:

FOOD NAME	INGREDIENT SPECIFICATIONS	TEMP°F	DRY STATE	TIME/HOUR
Vanilla/herb	Spread the ingredients loosely on the shelf instead of stacking them	105°F-125°F	Soft/Fragile	8-12 Hours
Scented teafruits	Spread the scented tea loosely on the shelf, do not stack	85°F-105°F	Flexible	10-18 Hours

5. STORAGE TIPS

- Store food only after it has cooled down.
- Food can be kept longer if stored in a cool, dry and dark place.
- Remove all the air you possibly can from the storage container and close tightly.
- Optimal storage temperature is 59°F or lower.
- Never store food directly in a metal container.
- Dried meats, poultry and fish should be stored for no more than 3 months if kept in the refrigerator, or 1 year if kept in the freezer.

- Check the contents of your dried food for moisture during the weeks following dehydration. If there is moisture inside, you should dehydrate the contents for a longer time to avoid spoiling.
- For best quality, dried fruit, vegetables, herbs, nuts, bread should not be kept for more than 1 year, if kept in the refrigerator or freezer.

CLEANING AND MAINTENANCE

1. Please turn off the machine and allow it to cool before cleaning.
2. Please take out the accessories according to the method of assembly and disassembly, and clean them separately.
3. The relevant accessories should be cleaned in time after each use of the dehydrator. Soak trays in hot, soapy water for easy removal of food inside.
4. Do not immerse the dehydrator in water or other liquids, and do not rinse the dehydrator under the tap.
5. Use a soft brush to clean the trays and tray liners. Do not use steel wire balls, abrasive cleaners, bleach or chemical disinfectant solutions/tablets or corrosive liquids (such as gasoline, acetone or alcohol) to clean the dehydrator and the relevant accessories.
6. After cleaning, dry the product and all accessories.

NOTE: The trays are dishwasher safe. DO NOT wash the mesh screen in a dishwasher.

TROUBLESHOOTING

TROUBLESHOOTING	POSSIBLE SOLUTION
1) The drier does not work / does not heat up. 2) The indicator light does not light up.	1) Check whether the socket and the power cord plug are well connected. 2) Check whether the power cord is in good condition. If the power cord is damaged, it must be replaced by the manufacturer or its maintenance department or similar professionals to avoid danger. 3) Please contact our customer support team at support@crowndful.com .
"E1" or "E2" appears on the display.	The dehydrator may be damaged. Please contact our customer support team at support@crowndful.com .
Foods are dried unevenly.	1) Cut foods evenly to ensure that they all finish drying at the same time. Avoid overlapping the food. 2) Follow the recipes and tips in the Recipe Book.

After analyzing the above phenomena, the fault still cannot be eliminated, please contact the customer support team at support@crowndful.com. It is strictly forbidden for non-professionals to disassemble the machine by themselves.

WARRANTY INFORMATION

We grant 1 year warranty on the product commencing on the date of purchase. Within the guarantee period, we will eliminate any defects in the appliance resulting from faults in materials or workmanship. Please contact us at: support@crowndful.com to launch a warranty claim.

This guarantee does not cover: damage due to improper use, normal wear or use as well as defects that have a negligible effect on the value or operation of the appliance. The guarantee becomes void if repairs are undertaken by unauthorized persons and if original product parts are not used.

CUSTOMER SERVICE

1. If you have any product questions or concerns, please don't hesitate to contact us directly at support@crowndful.com or visit our website at: www.crowndful.com.
2. We have a hassle-free warranty and customer service team for satisfactory solutions to any issue you might have.



Thanks for trusting CROWNFUL
for your household and kitchen needs!



(May you have a FANTASTIC culinary experience with your new CROWNFUL food dehydrator!)



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GOT QUESTIONS or CONCERNS?
Please contact support@crownful.com

12
Months

WARRANTY ISSUE

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