

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

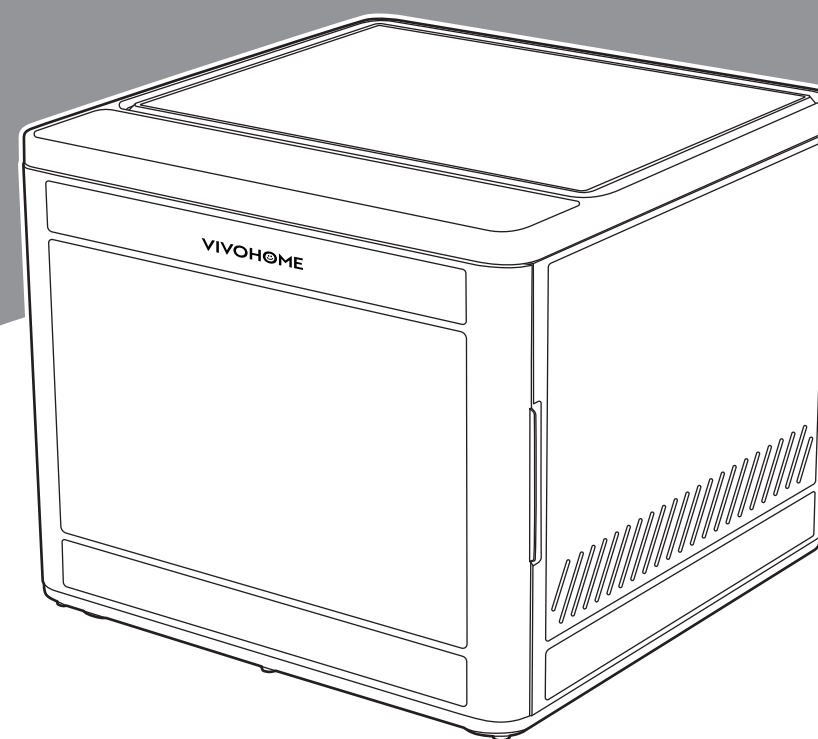
VIVOHOME

Made in China

VIVOHOME

HOW-TO

USER MANUAL



**6 Stainless Steel
Trays 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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This household fruit dehydrator is made elaborately with an energy-saving design. Hand-made dried fruit by this product does not contain any additives, locks the food nutrition, and extends the food preservation time, which is absolutely a good helper of healthy diet!

Please read this instruction manual carefully before using this product!

This product is only for use in the home or similar places.

1. Simply and quickly dry vegetables, fruits, meat, fish, and other foods, such as dried apples, dried bananas, dried vegetables, beef jerky, dried fish, etc.
2. Hot air circulation drying system accelerates the drying of food.
3. Different temperatures can be set for different food needs. drying with a temperature control design.
4. The dried food is tasty, healthy and unique.
5. Cabinet design. According to the size of the container, adjust the space for making homemade yogurt, its taste can be determined as per personal preferences. Set the temperature between 104°F and 113°F; the time is 6–10 hours, which is simple and convenient. This product is multi-purpose.

For convenience and to better understand how to use this product correctly and safely, please read this instruction carefully before use. Please pay special attention to this section of Matters Need Attention and the bold font notices.



1. Check whether the power supply voltage specified in the product is consistent with the power supply voltage. Please use the original accessories for the product.
2. This product is only for family use. The company shall not be responsible for any commercial use, improper use or failure to comply with this specification and is also not covered by the warranty.
3. The plug should be plugged tightly; otherwise, bad contact may cause fire. Do not use a universal simultaneously with other electrical appliances at the same time.
4. When unplugging the power plug, hold the plug and pull it out. Do not pull violently or twist the power cord.
5. This product is a long-time working product. Do not put the product in a place where children can reach it.
6. Please do not place the product on an unstable, wet, or heat-resistant surface to avoid damage or failure.
7. This product is a mobile hot air heating product. It is strictly prohibited to have any foreign objects that can block or block the air inlet of the product; otherwise, it will cause direct damage or danger to the product when it is working.
8. Do not move the product while working. It is strictly prohibited to block the heat dissipation hole in the product while working to avoid danger.
9. Do not put the product directly on the fire or in any place near the heat source or fire source; otherwise, the product will be damaged, faulty, or even in a fire or other danger.
10. It is strictly prohibited to put the product in water for cleaning. It can only be cleaned with a wet towel. Cool down the product to room temperature before cleaning.
11. When the product is not in use, do not plug the product into the socket for a long time. The plug must be unplugged in the following cases: a fault occurs after use, before each cleaning, and during maintenance.

12. In the event of a fire in the product, do not directly extinguish the fire with water. Use a fire extinguisher or a wet towel to cover the fire.
13. If the power cord is damaged, in order to avoid danger, it must be replaced by the manufacturer, the designated maintenance department, or directly abandoned.

Do not use the product in the following circumstances!

1. The product or power cord is damaged.
2. If the product falls accidentally, causing the damage or abnormal work, please send the product to our after-sales service center for processing.

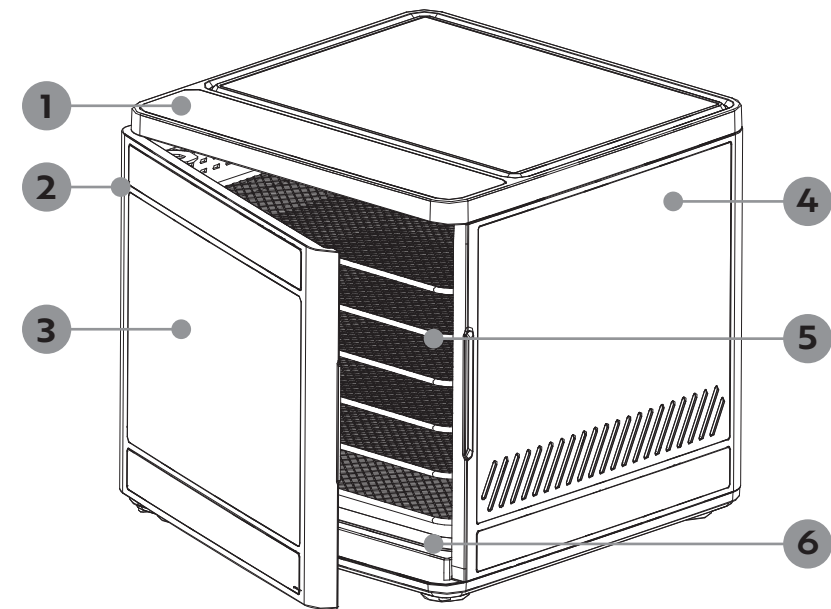
SECTION C
Technical Information



Product Model	VH1616
Product Name	Food Dehydrator
Product Size	13.0*14.5*11.0 inch
Rated Voltage	120V
Rated Frequency	60Hz
Power Rating	400W

SECTION D

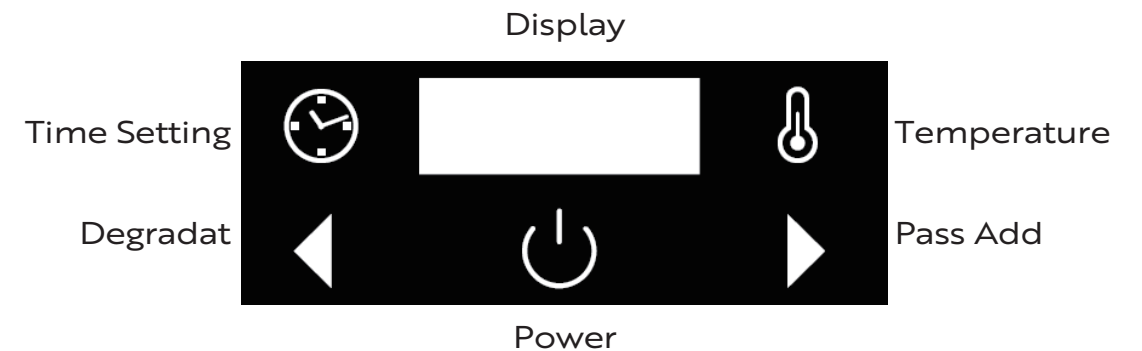
Parts and Names



(Product is subject to physical ob ject)

1	Operating Panel	4	Main Engine
2	Front Cover	5	Drying Rack
3	Viewing Window	6	Liquid Tray

Operating panel





Operating

1. The product shall be cleaned and wiped clean with a dry cloth.
2. Place the pretreated food evenly on the drying rack, place the rack into the product box; and close the front cover.
3.
Insert the power cord plug into the socket, turn on the power. When you hear a "click" sound, the power key flashes and the screen displays (- - - -), the product enters the standby state. Touch the power key, the panel display and functional area are fully bright, the product starts to work, the default working time is 8 hours, and the default temperature is 35°C. "Click" sound at each touch.
4.
Adjust time: according to different needs of food and personal tastes for drying food, touch the time setting key "", the screen will show the current setting time; and touch the ""
"" add or decrease key to adjust. Each press time is adjusted to 30 minutes, and the long press can quickly adjust the setting time with a multiple of 30 minutes. After the setting is completed without operation in 3 seconds, the screen stops flickering, and the working timing state begins. The longest time shift is 24 hours, and the shortest time shift is 30 minutes. The settings will cycle to increase or decrease.
5.
Adjust temperature: according to different food and different taste needs for drying food, touch the temperature setting key "", touch ""
"" add or decrease the key to adjust, each time adjustment to 5°F. After the setting is completed without operation in 3 seconds, the screen flashing, after the setting is complete, begins to enter the working timing state. The adjusted temperature gear is 95-100-105-110-115-120-125-130-135-140-155-160-165-170-176°F, for a total 15 gears. The highest temperature gear is 176°F, and the lowest temperature gear is 95°F. The settings will cycle to increase or decrease.

6. When the drying is completed, at the end of the timing, the machine will "click", "click" and "click" for three times. When the chassis is >122°F, the machine will automatically enter the cooling down mode. When the heating mode is done, the display screen is running and the fan is working. After the temperature reaches 122°F or cools down for 10 minutes, the machine will automatically shut down. The power button flashes, and the screen displays (— — — —) the machine has entered the standby state. Repeat if the food does not reach the desired taste or drying level.
7. When the food is dried or when the product stops working, turn off the power supply and unplug the plug (the product enters the holographic screen state).
8. Clean the drying rack and the liquid tray after the work is completed.

Notices

1. The longest use time should not exceed 48 hours so as not to affect the service life of the product.
2. After each use, turn off the power switch and unplug the plug.
3. When the product is connected and used normally, the fully bright fan and other parts of the operating panel should be in working condition; there is obvious wind blowing on the front cover side.
4. It shall not add water or any other liquid to the product. A small amount of water droplets on the food in the oven container is allowed.
5. When drying, please keep the heat in the product flowing naturally. Do not spare heavy food on the rack, and the food should not be overlapped. There are different drying times for different foods (Note: When the product starts working, if there is not enough time to dry food in one day, it can be dried the next day. In this case, seal the dried food in a container or plastic bag.)
6. When the product is working, the temperature in the above position is the highest inside the product. In order to make the food dry more evenly, the dryer position should be exchanged regularly.

7. After the food is dried, if not eaten in time, the dried food should be sealed in containers or plastic bags and stored immediately. It is recommended to store it in the refrigerator.
8. After using the product, it is recommended to place all the racks inside the product, regardless of whether there is food in the rack.
9. Please prepare the food before drying, such as by cleaning, slicing, cutting, soaking, etc. Food pretreatment helps preserve the color and taste of the food after drying.

SECTION F

Food methods before drying



(Note: the following methods are for reference only)

A. Fruit pretreatment:

1. 1/4 cup of juice with 2 cups of water to soak the required dried food for about 2 minutes.
(Note: fruit juice and food collocation, such as apple juice for dried apples.)
2. Food handling table

Food Name	Food Name	Food Name	Time/hour (approx.)
apple	Enucleate, slice or circle and peel	withy	7-9
artichoke	Cut into 1/8 inch bars	fragile	7-9
almond	Were half-cut or sectioned and enucleated	withy	7-9
banana	Peel and cut into 3-4mm slices	crisp	7-9
cherry	Remove core or the whole	tough	7-9
cowberry blueberry	Split or the whole	withy	7-9

Food Name	Food Name	Food Name	Time/hour (approx.)
jujube	Remove core and sl ices (or whole)	tough	7-9
fig	cut into slices	tough	7-9
grape	whole	withy	7-9
nectarine	Cut half with skin and dry half dry	withy	7-9
orange peel	Long strip	fragile	7-9
peach	Semi-dry remove core, half or 1/4	withy	7-9
orange peel	Peel slices	withy	7-9

B. Vegetable pretreatment:

1. Treat it with steam, boiling water or oil. Recommended for green legumes, cauliflower, asparagus, and potatoes.
2. Put the prepared vegetables in boiling water for about 3-5 minutes. Drain and then put into the rack.
3. Soak the vegetables in lemon juice for about 2 minutes.

Food Name	Prepare	The standard of dry	Time/hour
artichoke	Cut into 1/3 inch strips and cook for about 10 minutes	fragile	5-7
asparagus	Cut into 1-inch slices	fragile	5-7
Leguminosae	Cut open and steam to be trans lucent	fragile	5-7
beet	Steam, cool, remove the head, and remove the roots	fragile	5-7
Brussels leaf	Pick the leaves from the st em	fragile	5-7

Food Name	Prepare	The standard of dry	Time/hour
broccoli	Cut and steam soft, about 3-5 minutes	fragile	5-7
cabbage	Peel and cut into 1/8 inch bars	tough	5-7
Daucus carota	Steam soft and cut into thin strips or slice	An instant food	5-7
cauliflower	Steam soft, cut open	tough	5-7
celery	Slice into 1/4 inch	fragile	5-7
fragrant-flowered garlic	cut open	fragile	5-7
cucumber	Peel and slice into 1/2 inch	tough	5-7
eggplant	Slice into 1/4 inch and 1/3 inch thick	fragile	5-7
garlic	Peel slices	fragile	5-7
black pepper	whole	fragile	5-7
mushroom	Sections, or whole	tough	5-7
onion	cut into slices	fragile	5-7
pea	Steaming for 3-5 minutes	fragile	5-7
cayenne pepper	Remove the seed and cut into 1/4 inch strips or circles	fragile	5-7
potato	The sections were sliced, diced and steamed for 8-10 min	fragile	5-7
rheum officinale	Remove the skin and cut it into 1/8 inch long	Water-free	5-7
Spinacia oleracea	Steam until withered	fragile	5-7
tomato	Peel; and cut in half or slice	tough	5-7
pumpkin	Slice in to a 1/4 inch	fragile	5-7

C. Pretreatment of meat, fish and other foods:

1. Lean meat (no fat): It is recommended to marinate the meat to stay natural and tender before drying. The curing food should have salt to help absorb water from the meat and keep it fresh.
Curing standard:
1/2 cup of bean paste; 1 garlic, mashed; 2 tablespoons of brown sugar; 2 tablespoons of tomato sauce; 1/2 cup of Worcestershire sauce; 1-1/4 teaspoon of salt; 1/2 teaspoon of onion powder; 1/2 teaspoon of pepper; mix all the above ingredients. Cut the meat into small cubes and put them into the product. The drying time is approximately 2-8 hours until all the water is evaporated.
2. Poultry meat:
All poultry meat must be cooked prior to drying. Steamed or baked is the best way.
The drying time is approximately 2-8 hours until all the water is evaporated.
3. Fish:
It is recommended to steam or bake before drying (bake at 200 degrees for 20 minutes) for about 2-8 hours until all the water evaporates.

D. Vanilla, etc.:

Flush and dry the excess water, and remove the spoiled leaves. Spread the loose vanilla over the rack. The drying time depends on the size and type, and the drying time is about 2-6 hours.

E. Bread, etc.:

Cut into small pieces, (no crust). Loosely spread out on the rack; the drying time is about 30 minutes-2 hours.

F. Nut:

Remove the shell and rinse it with hot water. Spread it out on the rack. Store until the nuts cool down. Nuts contain oil that can cause some decay, so they must be put in the refrigerator to keep them fresh. When the nuts are needed, take them out and place them at normal room temperature; the drying time is about 18-26 hours.

SECTION G

Cleaning and Maintenance



1. Disconnect the power supply of the product before cleaning.
2. After drying food, clean the rack with warm water and wipe it dry with a soft cotton cloth. Use the prepared cleaning utensils and wipe them dry if necessary.
3. Do not use water flow to clean the product or place it in water to clean the base. The base surface of the product is cleaned with a wet wipe.
4. Abrasive cleaners, metal brushes, and organic solvents should not be used while cleaning.
5. Keep the clean products in a cool and ventilated environment.

SECTION H

Packing Details



Main Engine	Rack	Liquid Tray	Instruction	Warranty Card
A	Six	A	A Copy	A Sheet

SECTION I

Fault and its troubleshooting methods



Fault Phenomenon	Causes	Solutions
The product does not work	1. Power plug is forgotten or the plug is loose	Plug in the plug
	2. Power socket is damaged	Replace the power outlet
	3. The power cord is damaged	Send it to the designated department or professional maintenance personnel for replacement
Product work, the light is not bright	The indicator light is damaged	Send it to the designated department or professional maintenance personnel for replacement
Product work, no hot air	1. The temperature is set too low, and the room temperature exceeds the set temperature	Reset the temperature
	2. The temperature fuse burns out	Send it to the designated department or professional maintenance personnel for replacement or scrap
	3. The electric heating wire is burned out	Send it to the designated department or professional maintenance personnel for replacement or scrap



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.