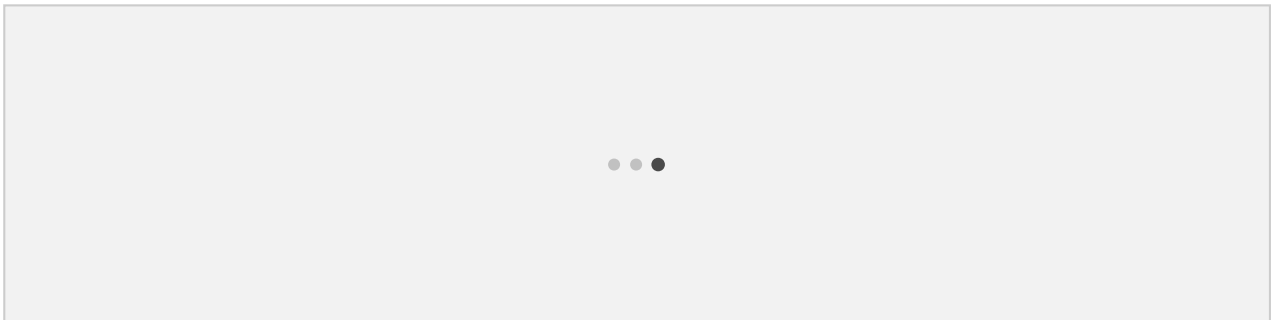
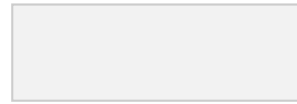
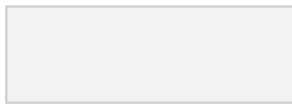


## FOOD DESHYDRATOR

### Instruction manual



## IMPORTANT SAFEGUARDS

- Please read these instructions carefully before use.
  - Keep present instructions for future references.
  - Check that your mains voltage corresponds to that stated on the appliance.
  - Only use the appliance for domestic purposes and household or similar applications such as:
    - staff kitchen areas, in shops, offices and other working environments;
    - By clients in hotels, motels and other residential type environments;
    - Environment type like :
      - Farm Houses • Bed and Breakfast.
  - Only use the appliance in the way indicated in these instructions.
  - Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
  - Never use this apparatus near water projections.
  - Never use this apparatus with the wet hands.
  - If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
  - Inform potential users of these instructions.
  - Never leave the appliance unsupervised when in use.
  - The appliance must be used only for its intended purpose.
- No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
  - This device can be used by children aged 8 years and older and adults, with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have

been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance.
  
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Caution ! Do not allow small children to play with the foil :  
**THERE IS A DANGER OF SUFFOCATION !**
- From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- Never immerse the appliance in water or any other liquid for any reason whatsoever.
- Never place it into the dishwasher.
- Never use the appliance near hot surfaces.
- Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- If the supply cord or appliance is damaged,
- it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never use the appliance outside and always place it in a dry environment.
- Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- Never use any other connector than the one provided.

- Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- Never wind the cord around the appliance and do not bend it
- Ensure that the power cord does not come into contact with hot parts of this unit.
- Make sure the appliance has cooled down before cleaning and storing it.
- The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- Before cleaning, always unplug the appliance from the power supply and let it cool down.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.
- Always remove the plug from the wall socket when the appliance is not in use.
- When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- This device, designed for home use, complies with standards relating to this type of product.
- The appliance must be used and rested on a table or flat & stable surface.

- The item must not be left unattended when it is connected to main supply.
- The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.
- Regarding the instructions for cleaning, thanks to refer to the below paragraph of the manual.
- This appliance is only intended for household use.

(\*) **Competent qualified person** : after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs.

## GENERAL INFORMATION

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.



The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous



substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.

The symbol "DOUBLE SQUARE" means a double insulated. A basic insulation and supplementary insulation. This device requires no connection to the mass of a protective conductor grounded. The materials are said : double insulation class II.



The symbol "HOT WALL" warns the user that the walls of the unit can become very hot, and to take precautions as required.



The symbol "STEAM" warns the user that steam can escape from the unit and to take all necessary precautions. (Risk of burns)



The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.



The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).



For more information : <http://www.quefairedemesdechets.fr>

**BEFORE THE FIRST USE**

Before first use, remove the device and all accessories and being careful with sharp accessories.

- Clean the apparatus according to the instructions in "Cleaning" paragraph.
- Place the machine on a suitable flat, stable surface.

## **USE**

- Unroll the power cord completely.
- Check that the tension in force in the country where you are corresponds to that indicated on the apparatus.
- Connect the apparatus in a correct socket-outlet, (and connected to the ground if the unit is Class I), to avoid any danger.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never modify the appliance in anyway.

1. Place the prepared products on the removable trays. The products must be placed in such a way as to allow the air to circulate freely between them. This is why you should not put too many products on each tray.

2. Place the filled trays on the heating base.

3. Place the lid on top of the appliance.

NOTE: During drying, the top cover must always be in place on the appliance.

4. Connect and turn on the appliance by turning the power switch to the "ON" position - the light indicator will turn red.

5. After use, switch off the appliance by switching the appliance off and unplug the appliance from the mains.

6. Allow products to cool, before placing dried products in a container.

NOTES: A hermetic package that can go to the freezer can be very convenient. it is recommended that ALL trays be placed on the apparatus during use, regardless of the number of empty trays.

## **IMPLEMENTATION**

Wash and wipe the products before putting them in the device.

NOTE: Do not put wet or wet products in the appliance. (well wipe them off!)

Cut the spoiled parts of the products. Cut products to allow the air to circulate between the trays.

**THE DRYING TIMES INDICATED IN THIS PACKAGE ARE INDICATIVE.**

It is necessary to make its own experience for a better result.

The drying time depends on the temperature and humidity of the room, the degree of moisture in the products, the thickness of the pieces, etc.

## DRIED FRUIT

1. Wash the fruits.
2. Remove the cores and cut the spoiled parts.
3. Slice the fruit into pieces and place it on the trays.

NOTE: It is possible to:

- Add natural lemon juice or pineapple to avoid drying out.
- Add cinnamon or coconut to the scent of the fruit.
- The container for the storage of dried products must be clean and dry.
- During the first week after drying, check for moisture in the container. If there is some, this means that the products are not dried enough and you should dry them again.

For good storage of dried fruits: use glass containers with glass or metal lids. Put them in a dark, dry place with a temperature between 5 to 20 °C.

WARNING ! Never place hot products in a container for later storage.

## DRYING OF VEGETABLES

See 1 to 3 of the previous paragraph

NOTE: It is best to boil the vegetables for about 1-5 minutes, put them in cold water and dry them thoroughly before placing them on the trays of the appliance.

## DRYING MEDICINAL PLANTS

NOTE: It is recommended to dry only the sheets.

After drying, it is best to put medicinal plants in paper bags or glass boxes and place them in a cool, dark place.

## PREPARATION OF FRUIT

The preliminary preparation of the fruits saves its natural colour, taste and flavour. Below are some useful recommendations on how best to prepare the fruit to dry.

1. Take  $\frac{1}{4}$  glass of fruit juice (preferably natural).

NOTE: It is preferable if the fruit juice is the same as the fruit to be prepared.

Example: For the preparation of apples, it is preferable to use apple juice.

2. Mix the juice with 2 glasses of water.

3. Dip the previously prepared fruit (see "Fruit preparation table for drying") in this mixture for 2 hours.

NOTE: The time and means of preliminary treatment of the fruits which are described in the table are for information only.

Personal preferences may differ from those described in the table.

Name	Preparing	Condition after drying	Duration of drying(hours)
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Apricot	Slice it and take out the pit	Soft	13-28
Orange peel	Cut it to long stripes	Fragile	8-16
Green apple(fresh)	Peel it and slice into pieces or square parts	Hard	8-36
Green apple(tinned)	Pour out the juice and dry it	Soft	8-36
Banana	Peel it and slice to round pieces(3-4mm thickness)	Crispy	8-38
Grapes	No need to cut it	Soft	8-26
Cherry	It is not necessary to take out the pit(you can take it out when cherry is half-dried)		8-12
Pear	Peel it and slice	Soft	8-30
Fig	Slice it	Hard	8-26
Cranberry	No need to cut	Soft	8-26
peach	Cut into 2 pieces and take out the pit when the fruits is half-dried	Soft	8-26
Date-fruit	Take out the pit and slice	Hard	8-26
Apple	Peel it, take out the heart, slice it into round pieces or segments	Soft	8-12

## PREPARATION OF VEGETABLES

It is best to boil the following vegetables before dehydration:

Green beans, Cauliflower, Broccoli, Asparagus Potatoes; because these vegetables are prepared both for entry and dish.

This keeps the natural colour of the food.

Put the prepared vegetables in a saucepan with boiling water for 3 to 5 minutes. Drain and put the vegetables in the appliance.

Name	Preparing	Condition after drying	Duration of drying(hours)
Artichoke	Cut it to stripes(3-4mm thickness)	fragile	8-13
Egg-plant	Peel it and slice it into pieces(6-12mm thickness)	Fragile	8-18
Broccoli	Peel it and cut it. steam it for about3-5min.	Fragile	8-20
Mushrooms	Slice it for dry it whole(small mushrooms)	Hard	8-14
Green beans	Cut it and boil till become transparent	Fragile	8-26

Vegetable marrows	Slice it into pieces(6mm thickness)	Fragile	8-18
Cabbage	Peel it and cut into stripes(3mm thickness)Take out the heart	Hard	8-14
Brussels sprouts	Cut the stems into 2 pieces	Crispy	8-30
Cauliflower	Boil till becomes soft	Hard	8-16
Potato	Slice it, boil for about 8-10min	Crispy	8-30
Onion	Slice it into thin round pieces	Crispy	8-14
Carrot	Boil till becomes soft. shred it or slice into round pieces	Crispy	8-14
Cucumber	Peel it and slice into round pieces(12mm thickness)	Hard	8-18
Sweet pepper	Cut it to stripes or to round pieces(6mm thickness).Take out the heart	crispy	8-14
Piquant pepper	No need to cut it	Hard	8-14
parsley	Put the leafs into sections	Crispy	6-10
Tomato	Peel it. Cut it into pieces or into round pieces	Hard	8-24
Rhubarb	Peel it and slice it into pieces(3mm thickness)	Loss of humidity in a vegetable	8-38
Beetroot	Boil it, let it cool down, cut off the roots and the tops. Slice it to round pieces	Crispy	8-26
Celery	Slice it into pieces(6mm thickness)	Crispy	8-14
Spring onion	Shred it	Crispy	8-10
Asparagus	Slice it into pieces(2.5mm thickness)	Crispy	8-14
Garlic	Peel it and slice into round pieces	Crispy	8-16
Spinach	Boil till it becomes fade	Crispy	8-16

Note: If you want to give a lemon flavour to green beans, asparagus, etc., put them in a lemon juice for about 2 minutes.

### **PREPARATION OF MEAT, POULTRY, OFFAL & FISH.**

The preliminary preparation of the meat is necessary, even indispensable, to preserve the health of the consumer.

Use boneless meat for effective drying. it is recommended to vinegar (slightly) or soak in a marinade. This helps to remove the water from the meat and thus, have better preservation.

## **MARINADE**

1/2 glass of soy sauce  
1 clove garlic, cut into small pieces  
2 tablespoons of ketchup  
1 to 1.5 dessert spoon of salt (according to taste)  
1/2 dessert spoon of dried pepper  
All ingredients should be mixed carefully.

## **POULTRY**

Before drying, the poultry must be prepared.  
Cut into pieces, boil or fry.  
Dry the white meat for 2 to 8 hours. Until there is no moisture.

## **OFFAL**

Prepare the offal, cut into small pieces and put them on the trays.  
Dry for 2 to 8 hours. Until there is no moisture.

NOTE: The time and the preliminary processing means of the ingredients which are described in the table are indicative.  
Personal preferences may differ from those described.

## **FISH**

Boil or bake before drying begins.  
(Cook for about 20 minutes at a temperature of 200 degrees or until the fish becomes friable).  
Dry the fish for 2 to 8 hours. Until there is no moisture.

## **CLEANING AND MAINTENANCE**

Before cleaning, Always : switch off the appliance, disconnect the apparatus and let it cool.  
Clean the outside of the apparatus with a sponge or slightly wet linen.  
The parts (removable) in contact with food like plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent or put in the dishwasher.  
Never plunge the apparatus in water or all other liquid !  
Do not use abrasive cleaners, gritting, or metal brush or another cutting object.

## **STORAGE**

- Ensure the unit is completely cool and dry.
- Do not wrap the cord around the appliance, as this will cause damage.
- Keep the appliance in a cool, dry place and out of reach from children.

## GUARANTEE

Before being delivered, all our products are subjected to a rigorous control. This apparatus is guaranteed 24 months starting from the date of purchase from the consumer.

The documents in proof of guarantee are :

- The invoice and
- The filled and stamped warranty plate (located on side or bottom of the gift box). Without these documents in proof, no free replacement, nor no free repair, can be carried out.

During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee ! In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase.

The breakage of parts out of glass or plastic is, in all the cases, not warranted. Defects on the accessories or the wearing parts (for example: coils of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement, webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay !

In the event of foreign intervention, the guarantee becomes null and void.

After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

## SPECIFICATIONS

Power supply	220-240V~ 50-60Hz
Power	250W
Norm	Class II

Made in PRC

*The characteristics can change without preliminary preventing*

CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

This device complies with EC directives, it was controlled according to all current European directives, applicable such as: electromagnetic compatibility (EMC) and low voltage (LVD).

This device has been designed and manufactured in compliance with the latest regulations and technical requirements for safety.

**Imported by Sotech International**  
**" LE PERIPOLE " N°C107**  
**33, Avenue du Marechal de Lattre de Tassigny**  
**94120 Fontenay sous bois - France**