

SENCOR®

SFD 7000BK



EN ■ Food Dehydrator

Translation of the original manual

Food Dehydrator

Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

General warnings

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.

Electrical safety

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the power cord from the power socket by pulling on the plug.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Do not place the power cord of the appliance over sharp objects. Make sure that the power cord does not hang over the edge of a table and that it is not touching a heated or hot surface.
- Keep the power cord dry. Never use the appliance in the vicinity of a bath, shower or swimming pool.
- If the power cord is damaged, it must be replaced by the manufacturer, its service technician or by a similarly qualified person, as this will prevent a dangerous situation from arising.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.

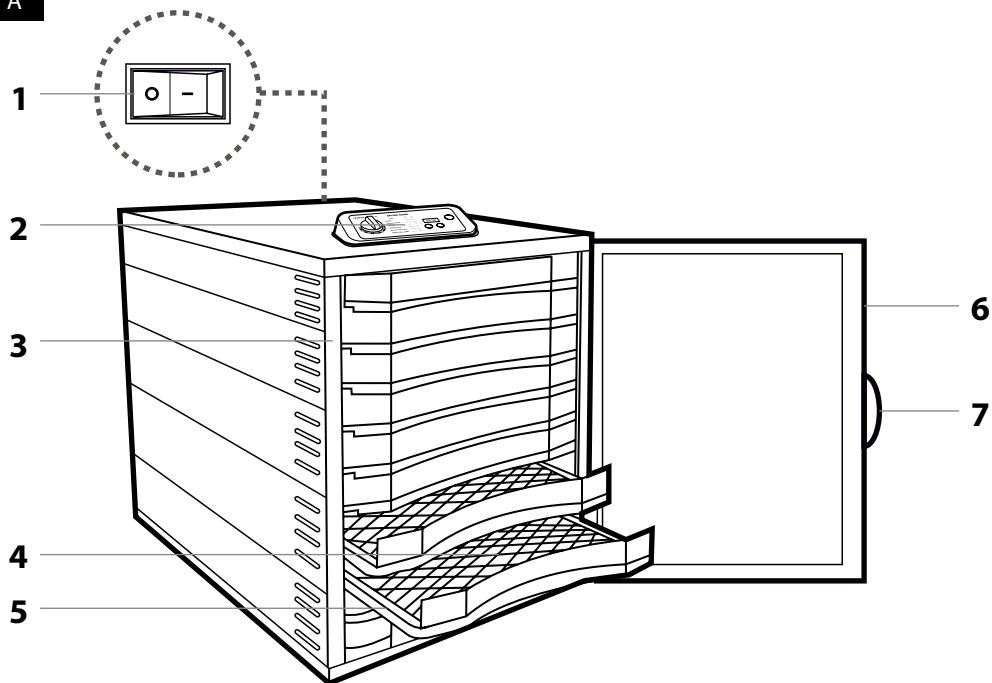
- Do not uncover the electrical parts of the appliance. They do not contain any components repairable by the user. Have the appliance serviced by qualified persons.
- To avoid potential injury by electrical shock, do not spray the appliance or its power cord with water and do not submerge it in water or any other liquid.
- Do not use the appliance if it is not working correctly, if it has been damaged or has been submerged in water.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.

Safety during use

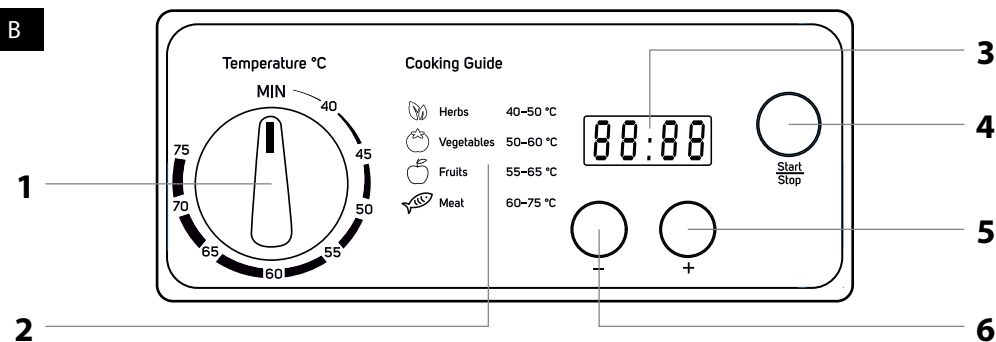
- This appliance is designed for use in households, offices and similar types of areas. Do not use it in industrial surroundings or outdoors or in rooms with high humidity, i.e. laundries or bathrooms.
- Do not use the appliance for purposes other than dehydrating food.
- Only use the appliance with the original accessories from the manufacturer. Never use accessories, which have not been supplied with this appliance or which have not been explicitly recommended by the manufacturer.
- Do not expose the appliance to direct sunlight and do not place it near an open fire or appliances that are a source of heat, e.g. electric or gas stoves.
- Only position the appliance on a clean, dry, horizontal and stable surface. Do not position the appliance on the edge of a kitchen countertop or table, or use it on the drainboard of a kitchen sink. Likewise, do not place it on window sills. Always maintain a clearance of at least 15 cm around the appliance.
- Do not place any items on to the appliance and do not step or sit on it.
- Protect the appliance and its accessories against being dropped on the floor or table, even from low heights and against items falling on them.
- Do not insert any objects into the ventilation openings of the appliance. Do not cover the ventilation openings of the appliance, this creates a risk of overheating.
- This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.
- When the appliance is running, watch out for children and household pets.
- Never leave the appliance in operation without supervision. Keep it under supervision during the entire food dehydration process.
- Air vents must not be covered. Do not insert or throw any items into the vents.
- If the appliance is used in the vicinity of children, be especially careful and select an installation location that is out of their reach.

- Do not use sprays in the vicinity of the appliance.
- Do not place any paper or plastic items inside the appliance. Do not store anything inside the appliance.
- When handling the appliance and its accessories (trays), proceed carefully, they may be hot!
- The temperature of accessible surfaces may be higher when the appliance is in operation.
- Do not carry the appliance when it is hot.
- Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you will be leaving it without supervision, before assembly, disassembly, cleaning or moving it.
- In no case should you attempt to repair the appliance yourself, do not make any amendments to it – danger of electric shock! Entrust all repairs and adjustments to a specialised company/service. Failure to do so will expose you to the risk of voiding the warranty policy.
- Keep the trays and racks clean because they come into contact with food.
- Never wash the appliance under running water or submerge it in water or another liquid. Neither the appliance nor its parts are intended for washing in a dishwasher.

A



B



- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all the parts of the appliance.

DESCRIPTION OF THE APPLIANCE AND ACCESSORIES

A1 Main switch	A5 Stainless steel racks
A2 Control panel	A6 Glazed door
A3 Cabinet with dehydration area	A7 Handle
A4 Slide-out trays	
B1 Temperature control knob	B4 Backlit start/pause button
B2 Dehydration temperature selection guide	B5 Increase time button (plus)
B3 Display	B6 Decrease time button (minus)

PURPOSE OF USE AND FEATURES OF THE FOOD DEHYDRATOR

- The food dehydrator is intended for dehydrating food such as fruit, vegetables, fruits of the forest, meat, seeds, beans, nuts, mushrooms, etc. It is also suitable for drying herbs, medicinal, spices or even flowers for decorating or for making aromatic mixtures.
- The food dehydrator comprises of a cabinet with a drying area with ten levels for slide-out trays and stainless steel racks. The heating element, motor with fan and thermostat are located at the back of the cabinet.
- The food dehydrator functions on the basis of Horizontal Air Flow technology, which ensures even heat distribution. It enables heat to be evenly distributed to all levels of the drying area and eliminates the need to rotate the food racks during the dehydration process.

WHY USE A FOOD DEHYDRATOR?

- Drying (dehydration) is one of the oldest methods of food preservation during which food is heated to evaporate its moisture content. Unlike standard long-term food storage (e.g. canning, freezing), gentle dehydration retains up to 80 % of vitamins, minerals and trace elements, while concentrating aromatic compounds, which makes dehydrated foods all the more tasty. With correct storage, it is then possible to use dehydrated foods all year round.
- Foods that are heated during standard cooking or canning procedures over a longer period of time at a temperature higher than 48 °C start to lose their nutritional value and enzyme content. Food enzymes are important because they aid the body's digestive enzymes in breaking up food into digestible proteins. A suitable food dehydrator such as this one, is able to maintain a sufficiently low temperature at which enzymes do not lose their effect, while at the same time generate sufficiently hot air for fast dehydration of food and prevent the development of moulds and bacteria.

BEFORE FIRST USE

- Before first using the food dehydrator, thoroughly wash the slide-out trays and stainless steel racks in hot water using neutral kitchen detergent. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth.
- Also clean out the inside of the cabinet using a lightly dampened wiping cloth and then wipe everything dry. When cleaning, take care not to wet the heating elements or the fan of the food dehydrator. Never submerge the cabinet of the food dehydrator in water or any other liquid.
- Before first use, we recommend running the food dehydrator empty for at least 4 hours. After turning off the food dehydrator, allow it and all its accessories to cool down and air out to rid them of potential odours.

PREPARING FOR OPERATION

LOCATION OF THE FOOD DEHYDRATOR

- Locate the food dehydrator in a well-ventilated, warm and dry room with minimal dustiness. To ensure proper air circulation, there must be a clearance of at least 15 cm around to the food dehydrator.
- The surface on which the food dehydrator is placed must be stable, heat resistant and sufficiently far from other sources of heat. The load bearing capacity of the selected surface must correspond to the combined weight of your food dehydrator and its contents.
- Also select a location respecting the fact that it is not appropriate to move the food dehydrator while it is running. Likewise, also take into consideration the fact that the aroma of the dehydrated food will be released into the room during the dehydration process, which may not be pleasant for everyone.

SELECTING APPROPRIATE FOODS

- Correctly selecting and preparing foods for dehydration will result in their better appearance and taste, faster drying and termination of the ripening process, and it will also extend the food's shelf life.
- The best results are only achieved when good quality ingredients are used. Practically any type of fruit or vegetable may be dehydrated. Only select ripe fruits and vegetables, not over-ripened, and free of bruising, rot and moulds. It is possible to dehydrate sour and mildly sweet fruits and vegetables.
- When intending to dehydrate meat, it must be fresh and lean.

PREPARING INGREDIENTS



Note:

It is highly probable that fruits and vegetables bought in ordinary stores are waxed or treated with a spray. Most sprays or waxes can be washed off using bio-degradable cleaning products or in vinegar water, after which it is necessary to rinse the food using clean water. If the attempt to remove the wax or spray is unsuccessful, we recommend to peel the food prior to dehydrating it.

FRUIT

- Thoroughly wash the fruit and dry it well. Prepare only an amount of fruit that you will be able to dry within a single cycle. Remove any soft or damaged parts. Remove any pits, stones, stems or roots, and any other unusable parts.
- Cut the fruit into pieces of equal thickness, ideally 2 to 4 mm. Pieces of varying thickness unnecessarily extend the dehydration time. Cutting it into smaller pieces will speed up the dehydration process, while improving the quality of the product.
- Small fruits such as various types of berries (strawberries, bilberries, cranberries, etc.) do not need to be cut up. However, larger fruits should be cut in half or cut into slices or cubes.
- Dry the cut up fruit using a clean wiping cloth or paper towel.
- To prevent certain types of fruit from browning (apples, pears or apricots), soak the fruit slices in a solution made from 250 ml of water and 1 tablespoon of lemon or pineapple juice prior to dehydrating them. To achieve interesting flavours, you can put honey, sugar, cinnamon or coconut on it. Then allow the pieces of fruit to drip off any excess and then they can be immediately dehydrated. Fruit that is treated with this solution will remain light coloured and will not turn brown during the dehydration process nor during storage.
- Fruits with naturally tough peels (grapes, plums or even figs) may be blanched in boiling water for 1-2 minutes to speed up the dehydration process. Then immediately submerge them in cold water, cool them down, dry them and cut them up into slices.
- Place unpeeled fruit with the peel facing downwards and the cut surface upwards. Always place non-straight shapes on the edge with the peel, not on the straight surface.

VEGETABLES

- Clean the vegetables thoroughly and wash them.
- Cut out any surface defects.
- It is advisable to steam vegetables that require long cooking times, e.g. root vegetables, pea pods, beetroot, broccoli, carrot, celery, corn, potato and cauliflower prior to dehydrating them. To prevent it from losing colour and vitamins, it is sufficient to cook the given vegetable over steam for approximately five minutes.
- It is good to peel tomatoes.
- Cut up vegetables can be dipped in salty water.

MEAT

- Beef, game, poultry or fish meat is suitable for dehydration. Select lean meat containing as little fat as possible. The leaner the meat, the faster it will be dehydrated. The higher the fat content in the meat, the shorter will be its shelf life after dehydration.
- Thoroughly dry the meat and trim off any fatty parts. To ensure even dehydration, then slice it into very thin strips approximately 2 to 5 mm thick and 2.5 cm wide. Select the length as required.
- Season the finished strips according to taste using salt, marinating it, applying barbecue spices, etc. Leave the seasoned meat to rest, ideally overnight in a refrigerator.
- After placing the meat into the food dehydrator, first allow it to heat up to a temperature of 70°C for 15 minutes, which will destroy potential bacteria and other harmful substances in the meat. Then lower the temperature as needed and according to experience, for example 63°C and dehydrate it for approximately 5 to 7 hours. Check on the dehydration process every hour. Well dehydrated meat is determined by pushing both its ends towards each other and seeing whether it snaps in the middle.

HERBS, SPICES AND FLOWERS

- Dehydrate herbs very gently. Only remove the stems, and do not cut them up any further. Leafy herbs need to be turned over during the dehydration process to prevent them from sticking.
- Leaves appropriate for dehydration are young and brittle, harvest pea pods before they open up. Pick flowers that are young and half-opened.

PET FOOD SNACKS

- To make snacks for household pets, use healthy and fresh ingredients free of any additives or preservatives. It is important to take into consideration the size of the animal. For example, small dog breeds have small mouths and tiny teeth and need small snacks that are not too crunchy. On the other hand, large dog breeds can handle big and crunchy snacks. You can test their hardness by crushing a few snacks in your hand.

- Mix all the ingredients in a large bowl and form a loaf. On a floured cutting board, roll out the dough to a height of approx. 6 mm. Then cut your dog's favourite shapes out of the dough.

PLACING FOOD ON THE RACKS

- Arrange the cut pieces evenly on the racks, do not overlap the pieces, remembering to leave gaps between the individual pieces. To ensure sufficient air circulation, utilize approximately 85 % of each rack.
- Underneath juicier foods it is better to put the drying insert in order to prevent juices from dripping down on to the trays and to make subsequent maintenance easier.

OPERATION

TURNING ON THE FOOD DEHYDRATOR AND STARTING DEHYDRATION

- Place the food dehydrator in a location according to the instructions in chapter LOCATION OF THE FOOD DEHYDRATOR.
- Plug the power cord of the food dehydrator into a power socket and set the main switch **A1** to the ON position.
- Insert the trays with the prepared food into the food dehydrator and properly close the door.
- Using the knob **B1**, set the desired dehydration temperature. Set the dehydration time using button **B5** or **B6**.
- Press button **B4** to start the dehydration process.

PAUSING DEHYDRATION FOR INSPECTING THE FOOD

- If you wish to side out any of the trays during the dehydration process to check the condition of the food on it, pause the dehydration process by pressing button **B4** and open the door.
- Due to the temperature inside, use kitchen gloves to slide out the tray with the food. Take out a food sample, allow it to cool down for a while and check it.
- After inspecting the food and closing the door, resume the dehydration process by pressing button **B4** again.

FOOD DEHYDRATION TIPS

- Experiment with the dehydration time to your own taste. Somebody prefers drier and crunchier results, while somebody else gives preference to less dry product with a tougher consistency. We recommend that you record the dehydration time for individual types of foods.
- When you wish to check the degree of dehydration, take out a handful of food and allow it to cool down for a few minutes. Hot food appears to be softer, more moist and more flexible than in its cooled state.
- Before removing food from the trays, check that each and every piece is completely dehydrated. When unsure, slice a piece in half and check the degree of dehydration.
- Leave the dehydrated fruit, vegetables or mushrooms to cool for about 1 hour, if you prefer inside the turned off food dehydrator. However, to not extend this cooling time as dehydrated food may absorb moisture from the ambient air and thus require further dehydration.
- The food must be sufficiently dehydrated to prevent micro-organism from multiplying and spoilage. Dehydrated vegetables must be hard and brittle, dried fruit should be soft and flexible. For long term storage, home-grown fruit should be drier than commercially bought dehydrated fruit.
- We recommend inspecting the food every hour and in the event of uneven dehydration, to pause the dehydration process and rearrange the food.

TABLE OF RECOMMENDED DEHYDRATION TIMES



Note:

Dehydration times in the following tables are only indicative in nature. Actual times depend on room temperature, ambient humidity, moisture content of the food being dehydrated, and on how thinly the food is sliced. Natural juiciness of food varies. The fructose contained in certain types of fruit requires longer dehydration times.

FRUIT

TYPE OF FRUIT	PREPARATION	INITIAL STATE	APPROXIMATE DEHYDRATION TIME
Apricots	Dehydrate them cut in half or cut into quarters. Before dehydration, prepare them so as to retain their colour and not to damage the peel.	Soft and flexible	20-28 hours
Apples	Remove the peels, kernels and cut into slices or rings. Soak them for 2 minutes before placing them in the dehydrator. Then dry them and place them on the racks.	Soft	7-15 hours
Pears	Peel them, remove kernels and woody fibre. Cut into slices, rings or cut into halves, quarters or eighths.	Soft, leathery	10-12 hours
Plums	Wash them, leave them whole or cut in half, remove the stem, or the stone if dehydrated as halves.	Soft	5-24 hours
Bananas	Remove the peel and cut into slices 0.3 cm thick.	Soft	6-10 hours

Strawberries	Cut them into slices approx. 0.9 cm thick.	No visible moisture	7-15 hours
Grapes	Wash, remove stems and leave whole.	Soft, leathery	22-30 hours
Peaches	Before dehydrating, cut them into halves or quarters. You may remove their peels during the dehydration process. Remove stones when 50 % dehydrated.	Soft, leathery	12-15 hours
Pineapple (fresh)	Remove the core and peel, cut into slices, rings or chunks.	Soft and flexible	12-18 hours
Pineapple (canned)	Dry and tap them.	Soft and flexible	18-26 hours
Berry fruits, cranberries	Wash thoroughly. You can leave berry fruits whole, cranberries can be cut	No visible moisture	10-15 hours
Cherries	Do not remove the stems unless you will process immediately. Remove pits. Halving them is optional, if you wish to halve them, do so once they are 50 % dehydrated.	Leathery but mushy	15 hours
Kiwi fruit	Cut into thin circles	Soft	7-12 hours
Mango	Cut in half.	Soft	12-14 hours
Orange peels	Cut into long strips and dehydrate. Crush them after dehydration.	Soft	8-10 hours

VEGETABLES

TYPE OF VEGETABLE	PREPARATION	INITIAL STATE	APPROXIMATE DEHYDRATION TIME
Eggplant	Trim, wash, cut into slices from 0.6 to 1.2 cm thick and spread out on the trays.	Brittle	6-18 hours
Broccoli	Trim, cut it up in the same way as before consuming, wash thoroughly, steam for 3-5 minutes.	Brittle	6-20 hours
Onion	Remove the peel, cut to a thickness of 1.2 cm, mix several times during the dehydration process.	Crunchy	8-14 hours
Mushrooms	Select fresh, young mushrooms. Remove any dirt or gism. Depending on size, cut, shorten or dry whole.	Hard	6-14 hours
Beans (green or yellow)	Cut them into pieces approx. 2.5 cm long. Steam until translucent. After partial dehydration, mix the beans up so that those in the middle of the tray are moved to the edge and vice versa.	Brittle	Brittle
Pumpkin	Peel and cut into slices	Brittle	6-18 hours
Cabbage	Cut off the head and cut it into strips 0.3 cm thick. Cut the centre into slices 0.6 cm thick	Hard, leathery	6-14 hours
Brussels sprouts	Remove the stems from the Brussels sprouts and cut them in half.	Brittle	8-30 hours
Cauliflower	Put 3 tablespoons of salt into 2.2 litres of hot water and soak the cauliflower in this solution for 2 minutes. Steam until soft.	Hard or leathery	6-16 hours
Potatoes	Peeling is optional. Cut into slices from 0.4 to 0.6 cm thick or into cubes. boil for 8-10 minutes.	Crunchy	8-30 hours
Carrot	Select a young one with fine roots. Steam until it softens, cut into slices, chunks, cubes or fine strips.	Crunchy or leathery	8-14 hours
Cucumber	Peel it, cut to a thickness of 0.3 cm	Hard or leathery	8-16 hours
Sweet or hot capsicum	Cut into slices or rings approx. 0.6 cm thick, remove the seeds and wash.	Crunchy	4-14 hours
Parsley	Tear into small pieces, dehydrate, subsequently shorten if necessary.	Crunchy	2-10 hours

Tomatoes	Rinse and remove stems. Soak in boiling water until peels soften. Cut in half or cut into slices.	Hard	8-24 hours
Rhubarb	Peel, dip in lemon solution	Hard	8-38 hours
Beetroot	Cut away the roots and everything that is 2.5 cm from the top and bottom part, wash, precook, cool and remove the peel. Cut into cubes or slices.	Crunchy	8-26 hours
Celery	Separate stem from leaf. Wash both parts carefully. Cut the stem into slices approx. 0.6 cm thick. First dehydrate the leaves.	Crunchy	6-14 hours
Spring onions	Cut into halves or into small pieces.	Brittle	6-10 hours
Asparagus	Rinse and cut into 2.5 cm pieces. The tips provide better quality product. The rear part when crushed before dehydration makes an outstanding flavouring for various meals.	Crunchy	6-14 hours
Garlic	Separate into individual cloves, remove outer peel, cut into slices and dehydrate on trays.	Very brittle	6-16 hours
Spinach and other leafy vegetables	Wash thoroughly, remove tough stems. Steam until the vegetables are limp, though not saturated.	Very brittle	6-16 hours
Herbs, spices and flowers	Cut into pieces or chop into small pieces. For decorative purposes, leave whole.	Brittle	8-10 hours

TURNING OFF THE FOOD DEHYDRATOR

- When you have finished dehydrating, open the door.
- Set the main switch **A1** to the OFF position. Unplug the power cord of the food dehydrator from the power socket. If you wish to move the food dehydrator to another location, first allow it to cool down completely.

STORING DEHYDRATED FOOD

- Before wrapping or storing dehydrated food, allow it to cool down first. Only use suitable packaging for storage, for example glass canning jars, air-tight containers, food-grade plastic bags or packaging, that are resistant against ingress of moisture. Do not use plastic or aluminium containers. Metal cans with flip open lids may be used only if the dehydrated food is placed in plastic bags.
- Store dehydrated meat at room temperature in a closed container in a dry, dark location. Stored in this way it will remain tasty and edible for several weeks or even months.
- Package dehydrated food in smaller amounts as tightly together as possible, but do not push it against itself.
- Do not store herbs and spices in paper bags because the oils contained in them will be absorbed by the paper, which will ruin them. The best type of storage container is again a glass jar with a firm locking mechanism, and in the case of flowers glass jars with a wide neck for easy handling.
- Place dried flowers, leaves and blossom petals into glass jars with a wide neck. When necessary, add 3-4 drops of an aromatic oil to rejuvenate the fragrance and close the container. Shake the contents and store them in a cool place. In this way, the aromatic contents will always be available.
- Ideally, store the containers in a dry, dark place at room temperature or lower. At temperatures below 10 °C, their shelf life is extended by 2-3 times. Dried fruits have a shelf life of at least 1-2 years.
- Consume the entire contents after opening, ideally all at once. Inspect the stored dehydrated food at least once per month.
- Inspect dehydrated food regularly once per month. If you find mould on the surface of the food, separate it from the remainder and dispose of it. Pasteurise the remaining pieces that were not attacked by mould. To pasteurise the contents, arrange the food on a cake baking tray and bake in an oven for approximately 15 minutes at a temperature of 80 °C. Then allow the food to cool down and repack into a clean airtight package.

REHYDRATION

- Rehydration serves to reconstitute food to its initial state. However, not all dehydrated food must be reconstituted. Especially fruit is better in the dehydrated state. On the other hand, most types of vegetables are tastier when reconstituted to their initial state.
- Through rehydration, food is returned practically to its initial size, shape and appearance. If handled correctly, it retains most of its aroma and taste, as well as minerals and a significant amount of vitamins.
- To reconstitute vegetables for cooking, simply wash them in clean water and then place them in cold, unsalted water and cover. If possible, allow them to soak for approximately 2-8 hours, then cook them in the water that you used for soaking. If necessary, add more water. Bring to a boil, then reduce the temperature and gently cook until ready. At the end of the cooking process, you may also add salt, which will slow down the reconstitution process. As far as fresh products are concerned,

overcooking them will reduce their aroma. To reconstitute vegetables, e.g. carrot, use cold water for soaking. Dehydrated food may be reconstituted by soaking, cooking or a combinations of both these methods and after reconstitution will look similar to the fresh state.



Attention:

Dehydration does not rid food of bacteria, yeasts and moulds. If you extend the soaking process at room temperature, this will risk spoilage. Therefore, when soaking fruit or vegetables for longer than 1-2 hours, place the container into a refrigerator.

- To prevent food from losing its nutritional value, use the water from the soaking solution when preparing various recipes. The volume of one cup of dried vegetables is equivalent to approx. 2 cups after reconstitution. To replace the moisture that was removed during dehydration, pour cold water over the vegetables and soak them from 20 minutes to 2 hours. Then pour boiling water over the vegetables. When cooking, bring the vegetables to a boil and then leave them to simmer.
- The volume of one cup of dried fruit is equivalent to approx. 1 1/2 cups after reconstitution. Add just enough water to cover the fruit – it possible to add more water later if necessary. 1-8 hours is sufficient for reconstituting the majority of fruits. It depends on the type of fruit, size of pieces and water temperature (the process is shorter in hot water). If the soaking time is too long, the fruit will lose aroma. To cook reconstituted fruit, cover the container and simmer it in the water in which you soaked it.
- Dehydrated or reconstituted fruit and vegetables may be used in various ways.
- Dehydrated fruit is suitable for preparing refreshments both at home and on trips. Fruit pieces can be added to bread products or confectionery.
- Reconstituted fruits can be served as compotes or sauces. They may also be used as ingredients in recipes for making bread, jelly salads, omelettes, gugelhupf, stuffing, milkshakes, ice creams and cooked cereals.
- Dehydrated vegetables can be used in soups, stewed meat dishes, made into vegetable platters, or used as dry refreshments.
- Reconstituted vegetables can be used in your favourite recipes like meat cakes and other main dishes, in jellies or vegetable salads.
- Crushed dehydrated vegetables are an excellent ingredient for meat bouillon, soups and sauces.
- For optimal retention of nutritional values, we recommend:
 - adhere to the correct pre-cooking time.
 - package dehydrated food correctly and store in containers in a cool, dry and dark place.
 - regularly inspect stored foods, checking for absorption of moisture.
 - consume dehydrated foods as soon as possible.
 - when cooking reconstituted food, use the soaking solution.

TROUBLESHOOTING TABLE

PROBLEM	POSSIBLE CAUSE	SOLUTION
The food dehydrator cannot be turned on	<ul style="list-style-type: none"> Power cord is not connected to the electrical power grid. Set the main switch to position ON. 	<ul style="list-style-type: none"> Connect the food dehydrator to the power grid. Set the main switch to the ON position.
The fan turns but the dehydrator does not generate heat.	<ul style="list-style-type: none"> Malfunction of dehydrator. 	<ul style="list-style-type: none"> Turn off the dehydrator, disconnect it from the mains and contact an authorised service centre.
The fan is making an unusual noise.	<ul style="list-style-type: none"> The grille cover of the fan is hitting the fan blades. 	<ul style="list-style-type: none"> Turn off the dehydrator, unplug it from the mains and gently pull the grille cover away from the fan blades. If this does not resolve the noise issue, contact an authorised service centre.
The dehydrator generates heat but the fan is not spinning.	<ul style="list-style-type: none"> Check whether a foreign object, dirt or pieces of food are preventing the fan blade from turning. 	<ul style="list-style-type: none"> Clean the fan. If it does not turn even being cleaned, contact an authorised service centre.
Food is not well dehydrated	<ul style="list-style-type: none"> Too much food was placed on the trays. Food pieces are too close together or are overlapping each other. 	<ul style="list-style-type: none"> Reduce the amount of food. Rearrange the food on the trays.
Water drops or humidity is forming on the door.	<ul style="list-style-type: none"> Too much food was placed on the trays. The food contains too much moisture. 	<ul style="list-style-type: none"> Reduce the amount of food. Increase the dehydration time.
The dehydrator is overheating or alternatively not producing heat.	<ul style="list-style-type: none"> The temperature control system is not working correctly. 	<ul style="list-style-type: none"> Turn off the dehydrator, disconnect it from the mains and contact an authorised service centre.

The ingredients are not evenly dehydrated

- The thickness of the food slices is not uniform
- Too much food was placed on the trays.
- Rearrange the food pieces with great gaps between them or adjust their thickness.
- Reduce the amount of food.

CLEANING AND MAINTENANCE



Attention:

Before performing any maintenance and cleaning, always turn off the dehydrator using the main switch and disconnect it from the power grid.

Do not use thinners or solvents or any abrasive cleaning agents to clean the appliance, they may damage the surface.

Neither the dehydrator nor the power cord may be submerged in water.

- Clean the surface of the dehydrator with a lightly dampened cloth and then dry it.
- To clean the individual food trays, use a cloth dipped in ordinary dishwashing detergent. In the event of greater soiling, you may wash the individual trays under lukewarm running water.
- The air inlet (grille) on the motor part must unconditionally be clean, with free access for air. In the event that the grille becomes dirty or clogged with dust, clean it using a brush or vacuum out the dirt with a vacuum cleaner.

STORAGE

When not using the dehydrator for an extended period of time, do the following:

- Clean the dehydrator as described in chapter Cleaning and maintenance.
- Place the dehydrator in a safe, dust-free, clean and dry place that is out of reach of children.
- If storage space permits, we recommend storing the dehydrator with the door ajar in order to prevent undesirable odours forming inside.

TECHNICAL SPECIFICATIONS

Rated voltage range 220–240 V AC

Rated frequency..... 50 Hz

Power input800 W

Length of the power cord.....1.10 m

Dimensions (width × depth × height) 350 × 390 × 510 mm

Weight.....9 kg

Total drying area is.....1.11 m²

Drying tray dimensions.....370 × 300 mm

Number of drying trays.....10 pcs

Temperature control35-75 °C

The declared noise emission level is lower than 62 dB(A), which represents a level A of sound power with respect to a reference sound power of 1 pW.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.