

## **GB** Instruction manual



We are pleased that you chose this product and would like to thank you for your confidence. To make sure you will have lots of pleasure with your new dehydrator please observe the following notes carefully, keep this instruction manual for future reference and pass it on to any user.

### **Intended use**

The appliance is designed for drying food (domestic use only). Other uses or modifications of the appliance are not intended and harbour considerable risks. For damage arising from not intended use, the manufacturer does not assume liability. The appliance is not designed for commercial use.

### **Technical data**

Only connect the appliance to an isolated ground receptacle installed according to regulations. The rated voltage must comply with the details on the rating label. Only connect to alternating current!

Nominal voltage:	230 - 240 V ~ 50 Hz
Protection class	II
Nominal power, ca.:	700 W (level 1: 250 W / level 2: 450 W / level 3: 700 W)
Standby consumption:	0 W
Dimensions appliance, ca.:	34 x 34 x 33 cm
Weight, ca.:	2.8 kg

### **Packing material**

Do not simply throw the packing material away but recycle it. Deliver paper, cardboard and corrugated cardboard packing to collecting facilities. Also put plastic packing material and foils into the intended collecting basins.



In the examples for the plastic marking PE stands for polyethylene, the code figure 02 for PE-HD, 04 for PE-LD, PP for polypropylene, PS for polystyrene.

### **For your safety**



**WARNING: Read all safety advices and instructions.  
Non-observance of the safety advices and instructions may  
cause electric shock, fire and/or bad injuries!**

#### **General safety advices**

- Always keep children under 8 away from the product and the power cord.
- Children from the age of 8 must be supervised when cleaning or maintaining the appliance.
- This appliance is not intended for use by persons (including children from the age of 8) 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.
- Children should be supervised in order to ensure that they do not play with the appliance.
  - Packing material like e. g. foil bags should be kept away from children.
  - Do not operate this unit with an external timer or a separate telecontrol system.
  - Prior to each use, check the appliance and the attachments for soundness, it must not be operated if it has been dropped or shows visible damage. In these cases, the power supply must be disconnected and the appliance has to be checked by a specialist.
  - When laying the power cord, make sure that no one can get entangled or stumble over it in order to avoid that the appliance is pulled down accidentally.
  - Keep the power cord away from hot surfaces, sharp edges and mechanical forces. Check the power cord regularly for damage and deteriorations. Damaged or entangled cords increase the risk of an electric shock.
  - Do not misuse the power cord for unplugging the appliance!
  - Never immerse the appliance, power cord and power plug in water for cleaning.
  - Do not store the appliance outside or in wet rooms.
  - This electrical appliance complies with the relevant safety standards. In case of signs of damage to the appliance or the power cord, unplug the appliance immediately. Repairs may be affected by authorised specialist shops only. Improper repairs may result in considerable dangers for the user.
  - Improper use and disregard of the instruction manual void all warranty claims.

#### **Safety advices for using the appliance**



**WARNING: Hazard of injury and burns!**

**The surfaces of the dehydration shelves, the food to be dried and the upper casing (cover with fan housing) are getting hot during use and firstly stay hot after switch-off!**

#### **Thus, act with care:**

- We recommend using pot cloths for protection!
- Do not use the appliance's upper side as depositing rack or working top as it will get hot when operating the appliance! As protection against fire, do generally not put objects made of paper, plastic, fabric or other inflammable material on hot surfaces!
- Do not cover the fan with aluminium foil or similar during operation! Inlet and outlet air must not be obstructed.

- Use original dehydration shelves only.
- Do not transport the appliance when hot. Appliance and accessories must have cooled completely before cleaning or moving them!
- **Observe the following when setting up the appliance:**
  - Place the appliance on a heat-resistant, stable and even surface (no varnished surfaces, no table cloths etc.).
  - Place it beyond children's reach.
  - Leave enough ventilation distance to all sides and 1 m above the appliance so avoid damage by heat and to grant an unobstructed work area. Unhindered air supply has to be ensured.
  - Do not operate the appliance in the vicinity of sources of heat (oven, gas flame etc.) or in explosive environments, where inflammable liquids or gases are located.
  - Operate in dry rooms only.
- Pull the power plug after each use for safe switch-off.
- Do not use the appliance as room heater.

### **Overheating protection**

For protection against overheating, the appliance is equipped with an overheating protection switching the appliance off automatically when temperatures are too high. In this case, **pull the mains plug and let the appliance cool down for a few minutes** before putting it into operation again.

### **General remarks on dehydrating food**

Drying and dehydrating are the oldest methods of conserving food known to man. All food contains water in larger or smaller measures. By means of dehydrating water is withdrawn from food and consequently also the basis for rotting and moulding bacteria and fermenting processes. If food is properly dried and stored, it can be preserved for years.

Flavour and aroma is concentrated when water is withdrawn from food. This is why dried food often has a more intensive taste. Vitamins, nutrients and minerals are not affected; sulphur and other preserving agents are avoided.

Even though you may already preserve food by boiling, bottling or freezing, drying food will be a plus for both your kitchen and palate.

Drying food in the sun in northern latitudes is a matter of luck. Drying food in the oven often makes food condense, stick or drip because the oven is closed almost completely and there is a lack of air circulation; cleaning it afterwards is very hard as it is not designed for dehydrating food.

### **The dehydrator**

Due to a system, which is physically consistent, your new dehydrator works faster and more efficiently: The air stream drawn in from above is evenly heated by a special heater. This increases the moisture-carrying capacity of the air, and while it spreads over the different dehydration shelves under slightly pressurized conditions, it withdraws moisture from the food.

Now the moisture-saturated air does not flow on through all the shelves before leaving

the appliance, but is instead being drained out separately. For this reason our Automatic Food Dehydrator does not have any wire trays or grates, but instead closed and easy-to-clean solid dehydration shelves, and therefore crumbs and herbs cannot fall through. This system makes even dehydrating on all shelves possible. The topmost shelf is a little cooler than the ones below; swapping the shelves after half of the drying time is over ensures even results. However, this is not necessarily required; the appliance can be left unattended until shortly before drying time is up or operated with the integrated automatic timer. Only just before drying time will have elapsed is it necessary to check the food by taking a look or by feeling it for refinement. The particularly demanding customer may occasionally turn and sort the items and perhaps dry some of them for a little longer.

### **Preparation**

- We would recommend to rinse the drying shelves prior to first use and at the outset of each drying season. Do not scour!
- During initial use it is normal for some faint odour to be generated. Therefore, have the appliance exposed to operation, without any food in place, for about 2 hours by opting for setting 3. Thereafter, allow appliance to cool and wipe the shelves once more briskly with a moist cloth.
- Position the appliance where it is not in the way during the entire dehydrating process. During drying a pleasant aromatic, fruity or spicy odour - depending on the kind of food to be dried - may spread.
- For safe and hygienic preservation all the items are to be washed well.
- Only process non-perished food, any blemishes are to be removed generously. Fruit should be without cores.
- Fruit is to be ripe but not over-ripe.
- Refer to the following table for individual preparation of the food.
- If you would like to prevent the cut surfaces from turning brown due to natural oxidation, you can briefly dip the fruit into a mixture consisting of 1 tablespoon of lemon juice and 1 cup of water. Instead of lemon juice you can also use common ascorbic acid (vitamin C). Then dab with paper towel.
- With most vegetables blanching is necessary (vide table). The prepared vegetables are dipped into a pot with boiling water in a wire basket or stainer. Blanching period as per the table is reckoned from the time when the water again comes to a boil.
- Desiccation results are more even if the items are cut into pieces of roughly the same size. Thin slices desiccate quicker, but remember that the pieces will shrink considerably through drying.
- An approximate guideline: depending on the kind, each shelf will hold about 600 grams of fresh fruit or 300 to 400 grams of fresh vegetables.
- We would suggest placing pieces of fruit in an upright position close to one another. Always place unpeeled fruit onto the skin, with the cut surface pointing upwards. Sliced fruit is to be placed on the shelves in a scale-like pattern, not flat.
- Vegetables are to be positioned in single layers only, spaced evenly.
- Herbs are to be desiccated with particular care! If odour will become too intensive, the temperature setting is too high. Remove the stems from the herbs, but do not chop them further. Leafy herbs should be turned during the desiccation process to prevent them from pasting together.
- Do not fill the shelves too much to allow the necessary air circulation.
- The base is always the lowest part. This part ensures the correct airflow, furthermore, the tabletop is protected against hot air.

- Pile the shelves thoroughly. If they get out of place, the function can be impaired
- Now fit the electrical drying unit with the transparent lid onto the topmost shelf.
- Then set the rotary switch to the position appropriate for the food to be dehydrated (vide table).
- Make sure the rotary knob is exactly at the set switch position.
- Now plug in the appliance and set the timer to the dehydration time requested. The appliance is now in operation and will switch off automatically after the set time has elapsed.

### Temperature setting

Setting the right temperature is very important:

- position 1** approx. 20 °C above ambient temperature for herbs and mushrooms  
**position 2** approx. 40 °C above ambient temperature for all kinds of vegetables and delicate fruit  
**position 3** approx. 60 °C above ambient temperature for all kinds of fruit

### Storing

Allow the dried items to cool well before storing. The most suitable containers for hard-dried foods are clean glass jars that can be closed, as become easily available as empties in any household today. These jars are particularly suitable in case the dried items are removed little by little over a period of time. Here plastic bags are not suitable. Heat-sealed and vacuum-sealed portion bags on the other hand are also recommended; this is the best way to store dried vegetables.

For dried foods with residual moisture we recommend air-permeable packing in e. g. cloth pouches.

Desiccated items can be stored at room temperature for years; however, dry, cool and dark rooms are even more suitable. You will enjoy best flavour in the following winter months and early the next spring. An occasional visual check, just as is the case with other preserved food, is recommended though. Each 10 °C of lower temperature extends the storage time twofold or threefold. Labels describing contents provide order and top off the happiness you have with your precious own product.

### Cleaning and maintenance



**ATTENTION: Hazard of injury and burns!**

**Prior to cleaning procedure set timer to '0' and pull the mains plug and let the appliance cool down!**



The electrical unit with the transparent lid will hardly become dirty in use. If necessary, it is sufficient to wipe it off with a damp cloth from time to time. **Attention: Never immerse this part in water!** The advanced technology of this system also does away with complicated drying shelf cleaning.

- There is normally no dripping or sticking of the items to be dried.
- The drying shelves do not have any fine grates or wire netting.
- The closed shelves can be filled with a little detergent water, stapled onto one another, soaking in water. This will make sure they can be cleaned without any problems after a short time.
- Do not scour, as this will make the surfaces rough and thus all subsequent cleaning efforts more difficult.
- The air suction sieve on the motor component must be kept free under all circumstances. Dirt or dust residues should be removed with a soft brush or using a vacuum cleaner (minimum suction power).



All materials used in the various parts are food-approved and highly suitable. They are resistant to fruit acids as well as to detergents and will remain sturdy for years, protected from aging.

### **Accessories:**

As additional accessories we offer dehydration shelves in sets of 2 pieces, available at your specialised dealer with the model no. DEHYDRATION SHELVES DE 100.

**However:** We recommend to not using more than 6 shelves at a time for achieving good results as otherwise the lowest shelf might not be heated evenly.

### **Preparation**

**Fruit** can be eaten as snacks, dried as it is, but also as an imaginative ingredient for countless recipes.

If dried fruit is to be used in a recipe in the same way as fresh fruit would be, it has to be rehydrated by soaking in water to add what has been extracted in the dehydrating process. The corresponding amount of water - if in doubt, use less - is added to the fruit, e.g. one cup of water to one cup of dried fruit, leaving this to soak for about 4 hours. (If in doubt, also use a little less water to prevent the items from becoming soggy.) You can further make use of cookbooks, which provide a diversity of recipes according to each country.

#### ***Here are a few hints:***

- Fruit pies and other baked products, fruit bread, blueberry muffins, variations on raisins etc.
- Stewed fruit goes well with waffles and pancakes, spreads for sandwiches, desserts, apple sauce etc.
- Ingredients for meat and game recipes, chutneys etc.
- Ingredients for granola, pudding, yoghurt, whipped cream, ice cream, fruit salads, fruit in Armagnac etc.
- You can candy different kinds of fruit or frost them, just as you fancy. Bananas are very suitable for milk drinks and as an ingredient for baby food. For this end grind the dried bananas to powder.
- Various fruit flavours can be enhanced with honey or nuts. You can easily mix fresh fruit and dried fruit that has been rehydrated. Depending on the recipe you leave them as a whole or chop them, but not finely.
- Early plums are not suitable for desiccation for the lack of fructose.
- An extra specialty is fruit leather from the Himalayas, which consists of various pureed fruits with honey, nuts and spices added, rolled out to a flat loaf and cut into rectangular pieces, then dried to a chewable consistency. After having rolled out the flat loaf, you can also fill it, roll it up and cut it into slices.

**Vegetables** are generally rehydrated by soaking before using it. For this end add about 1 cup of cold to warm water to a cup of dried vegetables. Please do not add more water than is needed for any particular dish. Also, the vegetables that have been soaked should not be left to stand overly long prior to preparation.

Rehydrated vegetables need to be cooked about as long as frozen ones.

Vegetables that are used for soups and that have been cut relatively fine need not be soaked before being put into the soup. Dried herbs that are to be used in soups or

ingredients for sauces, salad dressings etc. can be cut to the desired sizes and be mixed in a food processor.

Dried vegetables that have been ground are highly suitable for baby food, cream soups, sauces etc. You should not grind more than you expect to use in a month because grinding reduces usability of the items.

After soaking, desiccated vegetables can also be used very well together with fresh ones. Grind herbs at the same time you are using them. Please watch out that all stems are removed.

Mushrooms are rehydrated and used just the same way as fresh ones. For soups and sauces add some that have been ground.

Paprika and pepperoni can be cut or ground in a food processor and then be stored in a vacuum jar to be used as a spice.

***Here are some more ideas for the practically unlimited applications of these dried items:***

Vegetable soups like Italian-style Minestrone, stews like German Pichelsteiner, French Cassoulet, Ratatouille, Irish Stew, vegetable goulash, mushroom goulash, dough-embedded fried artichokes, special own herb mixtures, herb teas, herb oils, celery salt, garlic salt.

## **Dehydrating times**

The time necessary for dehydrating is greatly dependent on the kind of items to be dried, their moisture content, ripeness and thickness as well as of the ambient air and the number of drying shelves having a bearing on this. Thus, the stated drying times are reference values only and can vary considerably depending on the consistency.

If in doubt, select a shorter period for drying while checking the food by taking a look or feeling it several times towards the end of the drying period.

Your Automatic Food Dehydrator makes sure all levels will evenly be supplied with dry air, but differences of the items to be dried may cause results to differ somehow. If you adhere to exacting standards you may want to resort a check-through and allow the softer pieces to dry for another 1/2 hour to 1 hour.

The prepared food is to be desiccated constantly. Do not interrupt the dehydrating process.

When herbs or similar aromatic food is dried too long, too many aromatic substances will escape. Fruit intended for dry snacks without prior soaking in water (or is intended as light-weight and space-saving food for the hiking or mountain trip) is not to be excessively dried until it is too brittle but left well-chewable.

Checking dried goods by feeling is best done when the items have cooled. Desiccated vegetables should not feel tough, but rather dry and brittle. Onions and parsley will become paper-like.

***Please note:*** The following tables relate to approximate values, which may vary significantly because of the afore-mentioned reasons. You are welcome to complete the table's last column by gradually entering your self-tested rules of thumb for generating your very special catalogue of dehydrating times.

variety	percentage of water content when fresh	preparation and remarks	dip in lemon solution	dehydrating dial setting	approx. dehydrating time in hours	your own values of dehydrating
apples	84%	remove core generously, cut rings or slices (8-10 mm thick)	yes	3	4-8	
apricots	85%	halves or quarters	yes	3 (2)	8-12	
bananas	65%	well ripened, cut slices or strips		3	5-8	
berries	88%	except for blueberries all berries should always be combined with other fruit		3	4-6	
blueberries	83%	leave whole		3	4-6	
cherries	82%	with pits, whole		3	8-12	
citrus fruit	-	sliced, cut peel in strips for flavoring		3 (2)	8-10	
dates	23%	well ripened		3	4-6	
figs	78%	sliced in half		3	4-6	
grapes	81%	cut, seedless varieties		3	8-10	
melons	81%	peel, remove seeds, slice rings or squares		3	8-12	
peaches	89%	peel, remove stone, cut slices	yes	3 (2)	8-12	
pears	83%	remove core generously, cut slices	yes	3 (2)	6-12	
pineapple	86%	peel, slice in rings		3 (2)	8-12	
plums	81%	remove stone, slice in half		3	14-20	
strawberries	90%	halves, smaller ones whole	yes	3 (2)	6-12	



variety	percentage of water content when fresh	preparation and remarks	blanching time in minutes	desiccating dial setting	approx. desiccating time in hours	your own values of desiccating
asparagus	92%	peel, leave uncut or cut 20 mm (1/2 in.) slices	2-3	2	4-8	
artichokes	87%	clean, cut hearts in half	2-4	2	4-5	
cauliflower	89%	tablespoon-size pieces, soak 1/2 h in salt solution	3-4 + 1 tblsp. vinegar	2	6-8	
beans, green	90%	remove ends and string, cut diagonally	3-4	2	5-6	
broccoli	89%	like cauliflower	3-4 + 1 tblsp. vinegar	2	4-6	
cabbage	92%	clean and slice steam	2-3	2	3-5	
carrots	88%	cut squarely or diagonally	2-3	2	4-5	
celery roots	94%	slice rings	2	2	6	
cucumbers	95%	cut 10 mm (1/4 in.) thick rings	-	2	6-8	
onions	89%	slice rings	-	2	3	
paprika, chillies	93%	cut strips	-	2	4-6	
parsely	85%	remove stems	-	2 (1)	2-2.5	
rhubarb	95%	peel, dip in lemon solution, cut 1 in. pieces	-	2	3-5	
spinach	91%	blanch over steam till it withers slightly	1	2	2	
squash-zucchini	92%	peel, remove seeds, cut 1/4 in. slices, strips	-	2	4-5	
tomatoes	94%	dip in boiling water for 30-45 seconds	-	2	8-10	
turnips	85%	cut in cubes or slices	3-5	2	3-5	
herbs	-	remove stems, do not chop	-	1 (!)	3-6	
mushrooms	-	slice in half, large rings	-	1 (!)	4-6	