

DEVANTI®

FOOD DEHYDRATOR FD-E-601A-16T-SS



USER MANUAL

PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USING THE PRODUCT!
Please retain this manual for future reference.

Technical specification

Item No.: FD-E-601A-16T-SS

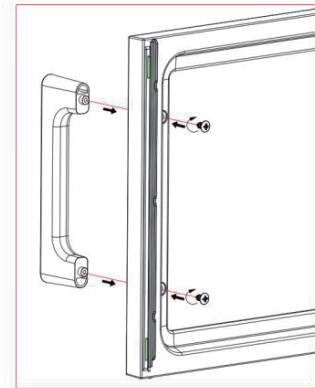
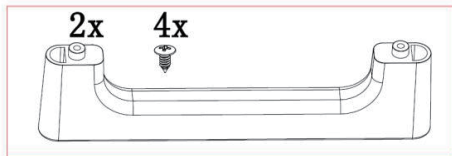
Normal Voltage: 220-240V, 50-60Hz

Normal Power: 1200-1400W

Temperature: FAN-35-80°C

Product size: 512x366x337mm

Part List



Getting Started

Remove any packing from the product.

Place the packing inside the box and either store or dispose of responsibly.

Safety Instruction

1. The following basic precautions should always be adhered to when using the electrical appliance.
2. PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USE AND RETAIN FOR FUTURE REFERENCE.
3. This appliance can be used by children aged from 8 years and above and persons 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.
4. 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 less than 8 years.

5. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
6. This food dehydrator is designed for DOMESTIC USE ONLY and is not suitable for commercial use. Do not use it for outdoors.
7. When using the food dehydrator ensures that it is on a flat, level and sturdy surface, ensure no risk that it may fall. Also that it can take the weight of the unit during use.
8. Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury .The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur while the product in use.
9. Do not leave the food dehydrator unattended during use.
10. Always keep the food dehydrator out of children as they are unable to recognize the hazards associated with incorrect handling of electrical appliances.
11. This appliance is not intended for use by persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. Unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
12. Before plugging the food dehydrator into the mains electrical supply, check that the voltage and power supply comply with the specifications on the food dehydrator's rating label.
13. Make sure that the food dehydrator is switched off and remove the plug from the mains electrical supply when it is not in use, before it is cleaned and whilst it is being repaired.
14. Ensure that the food dehydrator and power cord is not hung over sharp edges and keep away from hot objects and open flames; otherwise the plastic will melt and cause a fire.
15. Under no circumstances should the food dehydrator or plug be immersed in water or any other liquid .Do not use the appliance with wet hands.
16. Check the food dehydrator and power cord regularly for damage.
17. Do not use the food dehydrator should there be damage to the plug or cord, following a malfunction, or after it has been dropped or damaged in any way.
18. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
19. Repairs to the food dehydrator should only be performed by a qualified electrician. Improper repairs may place the user at risk.
20. None of the product's parts are dishwasher safe, unless explicitly specified otherwise.
21. Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug, do not pull on the cord.
22. Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
23. Never use an unauthorized attachment.

24. Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
25. Please don't turn the draught of engine towards others or tinder.
26. Please don't keep it beside anything heating. Please keep the plug away from pressing, otherwise it will cause a fire or electric shock. If you pass this appliance on to a third party, these operating instructions must also be handed over.
27. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

Caution

- To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to rain, moisture or any liquid.
- Do not use the product near baths, basins or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces. Don't keep the device in the watery environment.
- Keep the device away from the place of high temperature, ray and wetly.
- Don't operate the device with wet hands.
- Please turn off the power supply in the watery environment.
- In the event where the appliance is dropped into the water, turn off the power at the power outlet and remove the plug immediately. Do not reach into the water to retrieve it.
- It is important to note that the appliance will have to be inspected by a qualified technician before using it again,
- ATTENTION! Do not run the appliance for more than 48 hours in one single use. After 48 hours, unplug and let it cool down for at least 2 hours before operating again.
- Do not operate near gas spray cans,
- Incorrect operation and improper handling can lead to malfunction of the appliance and injuries to the user.
- The power cord can not be squeezed by something heavy or sharp, otherwise it will cause a fire or electric shock.
- The temperature of accessible surface may be HIGH when the appliance is operating.

Feature of Dehydrator

- This unit features an automatic fan, which circulates warm air producing a nice evenly dried device! Dried foods are a great treat to snack on because they hold almost all of their nutritional value and flavor.
- Perfect way to preserve fruit, snacks, vegetables, bread, flowers and more.
- 16 stainless steel trays, each tray can't over 0.3kgs food.
- It can remove one or more trays to increase the space for thicker food.
- Easy to clean up the trays,
- The drip tray can collect the residue, easy for cleaning.
- Close the door when drying.

Before Use

Cleaning:

Before using the first time, wipe all parts of the appliance. Clean the 16 trays, damper door and slag pans with a lightly moistened cloth. Use detergent as needed. Don't will host part of the immersion in water or other liquids!

After cleaning the unit must be run in for 30 minutes without placing any food for drying during this period. Any smoke or smells produced during this procedure are normal. Please ensure sufficient ventilation. After the running in period, rinse the racks in water and dry all parts. This act is only necessary for the first time. (Don't wash the host part!)

Unplug the dehydrator from the power supply and let it cool down before cleaning. Use a soft brush to remove food sticking. Dry all parts before storing the dehydrator.

Do not clean the appliance with aggressive chemicals or abrasives in order not to damage the surface.



Assembling the appliance:


Make sure that the dehydrator sits steadily on a solid, level surface. Stock the drying trays and connect the plug with a wall socket. The dehydrator is now ready for use.





Usage Method:



1. Put the clean food in the trays. Do not overload the trays and never overlap the food. Close the damper door.
2. Insert the dehydrator into the socket on the wall, there is a beep sound at the beginning, and the display shows "88:88" and all indicator lights will light up. 2 seconds later, only the "TIME/TEMP" indicator lights will flash, other indicator lights will light off, the display shows "0000", then the unit will enter to standby mode.
3. During the standby mode, press the "TIME/TEMP" button on the left, the "+" and "-" buttons on the left will flash. The "POWER", "TIME/TEMP", "KEEP WARM" indicator lights will steady on. The display flash and shows the default temperature 70 °C, means you can adjust the temperature now, by using the "+" and "-" button. Press the "TIME/TEMP" button again, the display flash and shows the default time 10:00, means you can adjust the time now, by using the "+" and "-" button.
(The operation on the right is the same as the operation on the left.)
4. Time range: 00:30-48:00 hours, each gear is 30 minutes. The time value is cyclic.
Temperature range: Fan, 35-80°C, each gear is 5°C. The temperature value is not cyclic. "FAN" is only the fan working, the heating element isn't working.

5. “  ” button: During setting the time or temperature, press and hold for 1 second to increase the time or temperature rapidly. During the non-set state, press it to turn on the internal light.
6. “  ” button: During setting the time or temperature, press and hold for 1 second to decrease the time or temperature rapidly. During the non-set state, press it to turn off the internal light.

Remark: During the adjustment, if no any operation within 5 seconds, the display will stop flashing, temperature and time will switch every 10 seconds, and the “ : ” on display will steady on without flash. After 60 seconds, if no any operation or didn't press “  ” to enter the working mode, the unit will return back the standby mode,

7. After setting the temperature and time, press “  ” to start the heating, the display shows the temperature and time switch, the frequency of switching every 10 seconds. And the “ : ” of time will flash to start the countdown, all indicator light will steady on. During the working mode, also can adjust the temperature and time, if there is no operation after 5 seconds, the new setting will automatically run after 5 seconds.
8. During the working mode, press “  ” to stop working., then the fan will continues to run for 10 seconds, then the unit will return to standby mode automatic.
9. During the working mode, press“KEEP WARM” button, the “KEEP WARM” button will flash, means after the working mode, it will automatically switch to the keep warm function. (default 35°C, 24 hours)
10. During the keep warm mode, the “TEMP/TIME” button will light off, only have countdown time on the display. When it's over, the fan will continues to run for 10 seconds, beeping 5 times , and display shows “End”, the “  ” will flash , press“  ” to enter the waiting state.
11. Unplug the unit from the power point.

Fault code for reference

E1: open circuit of resistance

E2: resistance short circuit

E3: Ultra high temperature protection (>105°C temperatur
e)

Hints

* This dehydrator includes 16 trays and overheat protection. The host contains heating elements, motor, fan and thermostat.

* The air vents on the tray allow air to be circulated.

* Using a controlled heat temperature, air from the back flow into each tray drying moisture.

* Depending on the moisture in the food itself and the humidity in the air, drying operation time can change. Use the dryer in a dust free, well ventilated, warm and dry room. Well air ventilation is also important.

* Fruit and vegetables dried in your food dehydrator will be different in appearance from those sold in health food stores and supermarkets. This is due to your food dehydrator uses no

preservatives, no artificial coloring and only natural additives.

* Records of humidity, weight of produce before and after drying times, will be helpful to improving your drying technique for the future.

* The user manual can also be check and download from our email: compliance@newaim.com.au

Drying tips

Drying time for pre-treatment fruit will vary according to the following factors:

- 1)thickness of pieces or slices
- 2)number of trays with food being dried
- 3)volume of food being dried
- 4)moisture or humidity in your environment
- 5)your preferences of drying for each type of dried food

It is recommended to:

- Check your food every hour.
- Rotate and/or re-stack your trays if you notice uneven drying.
- Label food with contents dried, date and weight before drying. It will also be helpful to note the drying time for future reference.
- Pretreated food will give the best effect in drying.
- Correct food storage after drying also will help to keep food in good quality and save the nutrients.

Storage

- Store food only after they have cooled down,
- Food can be kept longer if stored in a cool, dry and dark place.
- Remove all the air you possibly can from the storage container and close tightly.
- Optimal storage temperature is 15°C or lower.
- Never store food directly in a metal container.
- Avoid containers that “breathe” or have a weak seal.
- Check the contents of your dried food for moisture during the weeks following dehydration. If there is moisture inside, you should dehydrate the contents for a longer time to avoid spoiling.
- For best quality, dried fruit,vegetables, herbs, nuts, bread should not be kept for more than 1 year, if kept in the refrigerator or freezer.
- Dried meats, poultry and fish should be stored for no more than 3 months if kept in the refrigerator, or 1 year if kept in the freezer.

Maintenance/Cleaning Method

After using, unplug the dehydrator from the power supply and let it cool down before cleaning. Use a soft brush to remove food sticking on the trays. Dry all parts with a dry cloth before storing the dehydrator. Clean the surface of body with wet cloth.

Use paper towels to remove any excess marinade.

Do not clean the appliance with aggressive chemicals or abrasives in order not to damage the surface.