

FOOD DEHYDRATOR



Model: FD880B

220-240V~50/60Hz, 400W

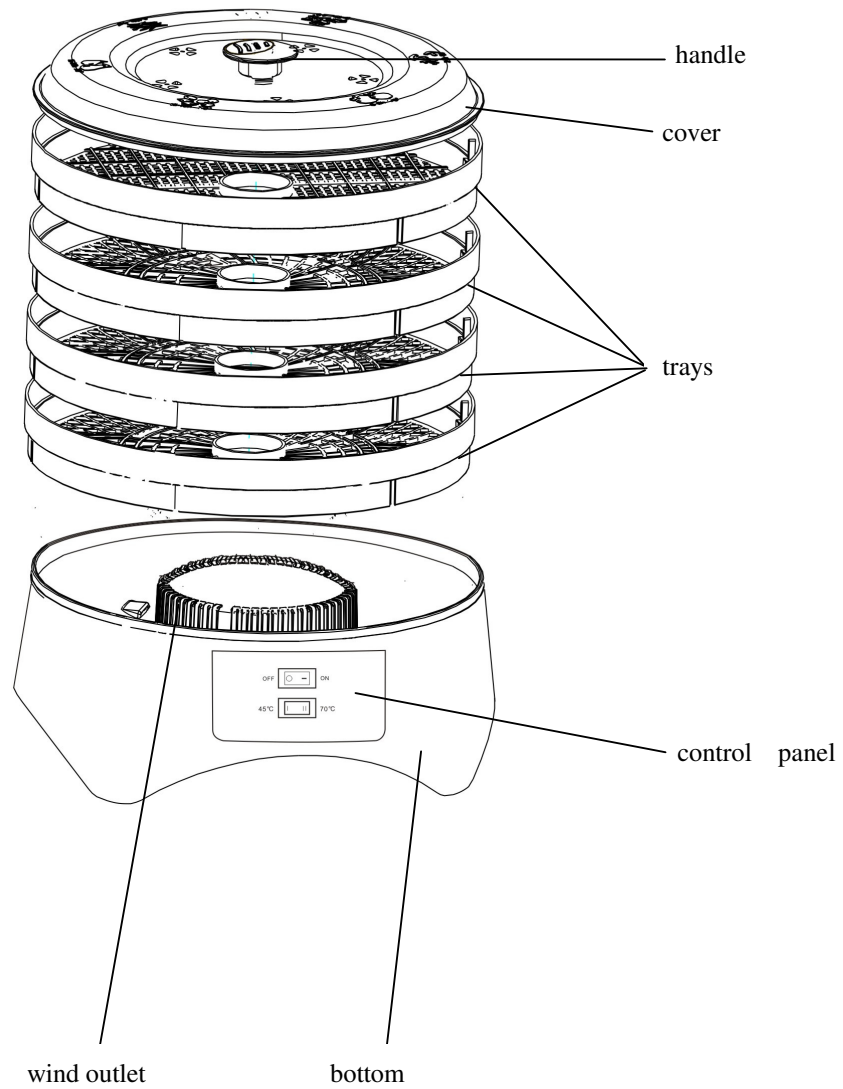
Instruction Manual

Pls keep the instruction manual for your checking and consulting in the future.

Manual

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Parts Instruction



In order to ensure the safety of using process, pls read the instruction manual carefully before use,

Safety Tips

Food Dehydrator machine must be put on the heat-resistance flat surface like tiles, plank etc, which is in case of initiating a fire.

1. The maximum working hour must be less than 40 hours. After continuous working for 40 hours, you must turn off the machine and unplug the power cord.
2. Attention: incorrect using will damage the machine.
3. Food Dehydrator is used for drying food. Don't use Food Dehydrator in other purpose, and use it strictly under the guide of instruction manual please.
4. Please unplug the power cord after use.
5. Please don't touch water with the bottom, and don't turn on the machine when the bottom toughed water.
6. Don't use the electrical appliance if any following situation happens:
The power cord or the plug is broken, the machine breaks down or broken.
7. Please don't hang down the power cord from the sharp edge or put it near or onto the overheated object.
8. The product is not suitable to use for children, the psychophysiological disorders and people who is not familiar with the products should use under guiding by people who is responsible for his or her safety. The gown-up should teach juveniles not to play the machine.
9. Please unplug the plug before you clean the food dehydrator.
10. Please unplug by holding the plug instead of pulling off the power cord to unplug.
11. Food dehydrator is only used as household appliance instead of commercial using.
12. Please don't cover the product when it's working.
13. Please note that this food dehydrator must work on the water level surface.

Handling Tips

1. Attention: please use food dehydrator under the instruction of the following operation instruction.

- 1) Open the package.
- 2) Pls check the master power supply if it matches with the rated voltage on the food dehydrator.
- 3) Please clean the lid and trays. Please clean with warm water mixed with a little of mild detergent; Please clean the bottom with wet cleaning cloth. (Please don't put the bottom into the water or wash it with water directly)
Use or storage the food dehydrator after it's dry.

2. Function instruction:

To dry food is the best and effective way to storage food.

Under an adjustable temperature controlled, the cycling hot wind can flow freely between each tray. This is the reason why food dehydrator can dry food and keep the lose of food nutrients in the minimum range at the same time.

You can easily store different food and vegetable in each season only with one food dehydrator. And you can freely enjoy nutritious, healthy and delicious food with all kind of fruit and vegetable. Besides, you can also use food dehydrator to dry flower, herb, grain etc.

3. Handling Tips:

1) Put food on trays with fittable gap, so that the cycling hot wind can flow freely between each tray. Therefore, we suggest not to pile food one on another one.

2) Put the trays into food dehydrator.

Tips: put the tray with food on food dehydrator. All the trays must be put onto food dehydrator when food dehydrator is working even some trays are empty. And please put the tray with food onto food dehydrator firstly and then put the empty trays in the next.

3) Starting food dehydrator by turning on food dehydrator by press the “ON” button.

4) After food is dry, press “OFF” to turn off machine. Put food into the sealed container after food cools.

5) Unplug it.

Attention! All the trays must be put onto food dehydrator when food dehydrator is working even some trays are empty.

For example,

1) Food is put on the top tray, and the bottom 4 trays are empty. Always cover with lid when it's working.

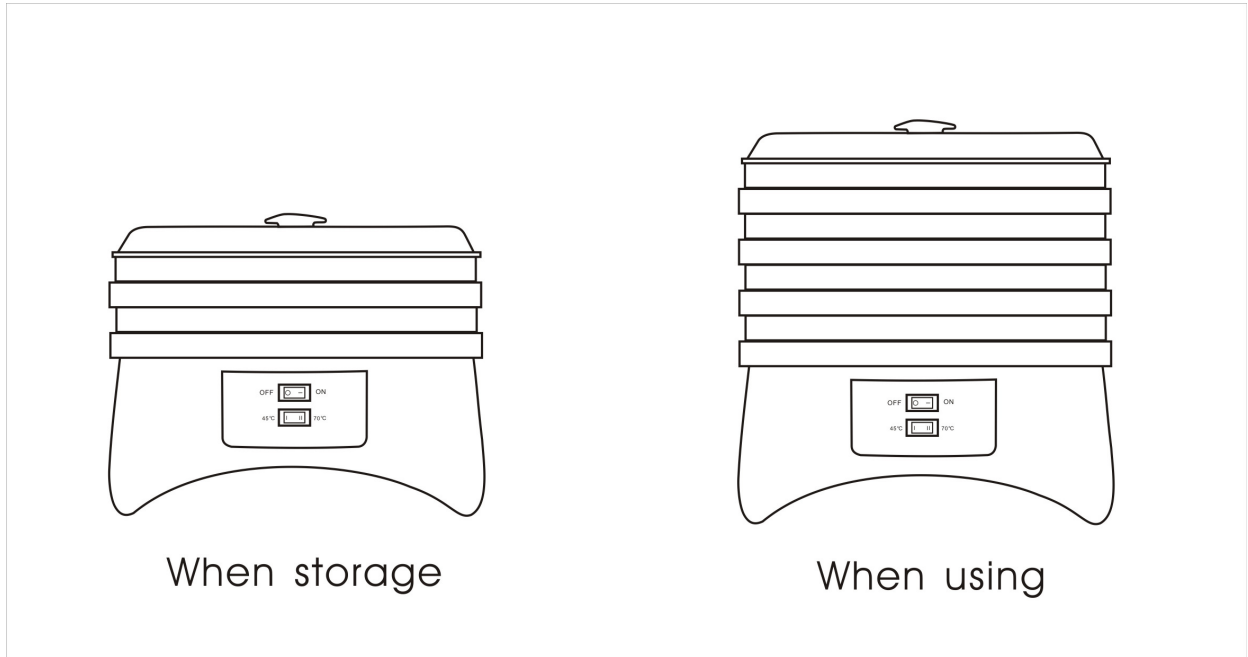
2) Food is put on the top 2 trays, and the bottom 4 trays are empty. Always cover with lid when it's working.

4. Tray Adjustable:

Trays are adjustable for different food. For drying thick food, you can adjust trays to 36mm height of each tray.

For drying thin food, you can adjust trays to 25.5mm height of each tray. And you can save a lot space to storage

after you adjust the tray to 25.5mm of each tray. For the details refer to the following picture:



The Do's and Don'ts

1. Please dry food in food dehydrator after cleaning and drying food. Please don't put the food with water into food dehydrator.
2. Attention! Please don't dry food with flow of liquid.in food dehydrator!
3. If the food is with soft and rotten part, please clean it out firstly. And put food with fittable size onto food dehydrator. The size of food will influence the time needed to dry food .
4. During the process of drying, please adjust the trays position up and down if you found any food is dried uneven. You can move the top tray to the bottom and move the bottom one to the top position. Some food is with skin to prevent the lose of water, which is one of the reasons why it need more time to dry. The best way to solve the problem is to boil food for 1 to 2 minutes and then cool them into cool water. And then put them onto food dehydrator after draining water.
5. Drying time is influenced by room temperature, air humidity, food type, food size and quantity etc.
6. Drying note: time for drying in instruction manual is only for your information.

Food Dehydrator

1. Dry food

- 1) Clean food
- 2) Clean out the soft and rotten part of food, also clean out seed.
- 3) Chop food to fittable size and put food onto trays.
- 4) It's suggested to add lemon juice to keep the color of fruit.

2. Dry vegetable

- 1) Clean vegetable
- 2) Clean out the soft and rotten part of food, also clean out seed.
- 3) Chop food to fittable size and put food onto trays.
- 4) It's best way to to boil vegetable for 1 to 2 minutes and then cool them into cool water. And then put them onto food dehydrator after draining water.

3. Dry herb

- 1) It's suggested to dry with the fresh leaves of herb.
- 2) After drying herb, store them into paper bag or glass of bottle. And keep them out of sunlight.

Food storage

1. The storage container must be clean and dry.
2. It's suggested to storage food with glass of bottle covered by metal lid. And keep them in the place with 5-20°C temperature and avoid sunlight.
3. Please check the dried food if they are 100% dried during the first week. If any undried food found, please put them into food dehydrator to dry again.

Attention! The dried food must be 100% cooled down before you store them in sealed container.

Tips for drying fruit

Fruit Name	Preparation	Drying Effect	Time (hours)
Apricot	Cut and clean out the seed. Cut into 2 or 4 pieces, face up on trays	soft	13-28
Tangerine Peel	Peel it into strip	crisp	8-16
Fresh Pineapple	Peel and clean out the middle part, slice or cut into bulk	tough	6-36
Canned Pineapple	Drain canned pineapple firstly, and then dry them on trays	soft	6-36
banana	Peel and cut into round with 3-4 cm thickness.	crisp	8-38
grape	Clean and destem. It's better to boil it first before dry.	soft	8-38
cherry	Destem before dry, no need to take seeds out, you can choose to take seeds out when it's half dried.	tough	8-26
pear	Peel and cut out the middle part, cut into bulk, 2 pieces, 4 pieces or 8 pieces.	soft	8-30
fig	Cut before dry.	tough	6-26
bilberry	Clean and slice before dry. Or dry with whole bilberry.	soft	6-26
peach	Peel first, clean out the seed when it's half-dried. And then cut into 2 pieces or 4 pieces.	soft	10-34
date	Clean out seeds and slice	tough	6-26
apple	Peel and clean out seeds, slice or cut into round or bulk size. Dip for 2 minutes in water, and then put it on trays after draining.	soft	5-7

Attention: time for drying and preparing food in above table is just for your reference. Customers can adjust time according to your personal preference.

Preprocess for drying vegetable

1. It's suggested to boil firstly for 3-5 minutes before drying some vegetable like beans, broccoli, asparagus, potato etc. And then cool and drain before drying on food dehydrator.
2. If you want to add some lemon taste to beans and asparagus, you can add some lemon juice into these vegetable for 2 minutes before you boil them.

Attention: time for drying and preparing food in above table is just for your reference.

Tips for drying vegetable

Vegetable Name	Preparation	Drying Effects	Time(hours)
artichoke	cut into strips for 3-4 mm, 3-4 cups of water mixed with one spoon of lemon juice, and then boil it for 5-8 minutes	crisp	5-13
Eggplant	Cut out the stem, clean, slice (6-12mm), put it onto trays and then boil them	crisp	6-18
Broccoli	Cut, clean and boil for 3-5	crisp	6-20
mushroom	It's suggested to choose more the necked-in pileus, as these mushrooms are more soft and tender. To clean the dust with the brush or wet clothing. Chop or Cut according to the size of mushroom. You can also choose to dry with the whole mushroom	Tough	6-14
Bean	Cut and boil them till it looks translucent, please turn over the bean during you dry beans to heat evenly.	crisp	8-26
pumpkin	Clean and slice (6mm)	crisp	6-18
Cabbage	Cut the stem, cut into strip, cut the cabbage to 4 parts, and then dry on trays	Tough	6-14
Brussels sprouts	Cut the whole sprout into 2 parts	crisp	8-30
cauliflower	Dip cauliflower into 1 liter of water mixed with 3 spoons of salt for 2 minutes. And then boil them.	tough	6-16

Potato	You can choose to cut peel, keep peel, slice, shred, cut into cubic, boil for 8 to 10 minutes.	crisp	8-30
onion	Slice, cut or chop. Please turn over them during drying.	crisp	8-14
Carrot	It's suggested to choose tender carrot. Slice, cut into strip or cubic, chop or shred. And then boil them.	crisp	8-14
cucumber	Slice (12mm), cool and dry on trays.	tough	6-18
Green pepper	Cut into strips or round (6mm), clean the seed out, clean and drain	crisp	4-14
Hot pepper	Clean, drain, no need to cut. Please wear gloves to protect your hands.	tough	8-14
Parsley	Tear, dry by air first, or to chop into smaller size	crisp	2-10
Tomato	Clean out the base, boil to make the skin soft, cut into 2 parts or chop.	tough	8-24
rhubarb	It's suggested to choose tender stem, clean and slice(3mm)	No too much moisture	8-38
Beet	Cut the leaves of stems, clean, boil, cool, cut the base, peel, cut or slice.	crisp	8-26
Celery	Separate leaves and stems, clean, cut the stem. You can take out leaves at first, as it will dry faster than the stem, cut leaves into small size which could be use to cook soup.	crisp	6-14
Green onion	Chop them before dry.	crisp	6-10
asparagus	Slice (2.5mm) (2.5mm)。	crisp	6-14
garlic	Peel and cut before dry.	crisp	6-16
Spinach	Boil until the color changes	crisp	6-16

Attention: time for drying and preparing food in above table is just for your reference.

4. Meat drying

The preprocess before drying meat is necessary for your families' health. To avoid the fat meat, the best way is to cure meat first before drying, which can keep the natural taste of meat and make it looks more soft after drying. What's more, curing meat can dehydrate first to produce better effects. It's suggested to choose lean meat to dry.

Standard Marinated sauce

1/2 cup of soy sauce

a clove of garlic and mince

2 big spoons of sugar

2 big spoons of tomato

1 middle spoon of salt

half spoon of onion power

half spoon of pepper

mix all above ingredient.

Poultry Meat

Clean first, and then cook or fry poultry meat.

Put it onto food dehydrator for 2 to 8 hours.

Fish

Boil fish first before drying or put it into oven (200°C for 20 minutes until fish become brittle)

And put fish into food dehydrator for 2 to 8 hours.

Meat

Chop into small size after cleaning, put meat into food dehydrator for 2 to 8 hours to dry after curing.

六. Cleaning and Maintenance

Please check if food dehydrator is unplugged and cool down before cleaning.

Clean the bottom with wet cleaning cloth and then cleaning with dried cloth.

Do not use wire ball and abrasive materials to clean, which might probably damage the machine.

Technical Data

Power	400W
Current	220-240V~ 50/60 Hz