



# FOOD DEHYDRATOR

Instruction Manual  
FOOD DEHYDRATOR

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Návod k obsluze  
SUŠIČKA POTRAVIN

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Návod na obsluhu  
SUŠIČKA POTRAVIN

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Használati útmutató  
ÉLELMISZER SZÁRÍTÓ

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Instrukcja obsługi  
SUSZARKA SPOŻYWCZA

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Руководство по эксплуатации  
ДЕГИДРАТОР ДЛЯ  
ПРОДУКТОВ



FD 4010

# FOOD DEHYDRATOR

## TABLE OF CONTENTS

2	Catler recommends safety first
5	Know your FD 4010 dehydrator
7	Features of your FD 4010 dehydrator
8	Operating your FD 4010 dehydrator
8	Before first use
8	Using your dehydrator
9	Automatic mode
9	Manual mode
9	Tips for proper dehydrating
12	Overview of foods and recommended dehydration times
13	Care and cleaning

## CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and that's why we put your safety first from the initial design concept to the production itself. Nevertheless, please be careful and follow the instructions below when using this appliance.

- 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 of 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.
- If the power cord is damaged, ask the authorised service for a replacement in order to prevent hazards. It is forbidden to use the appliance with the power cord damaged.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- Always clean the appliance parts that come into contact with food in accordance with the instructions in this manual.

- **This appliance is not designed to be controlled using a programming device, external timer switch or remote control.**
- Before connecting this appliance to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in your power socket.
- Use only power cord supplied with the appliance.
- Do not disconnect the appliance from the power socket by pulling the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by pulling the plug.
- Do not connect or disconnect the appliance power cord to or from the power socket with wet hands.
- Keep the power cord dry. Never use the appliance in the near vicinity of a bath, shower or swimming pool.
- Do not connect or disconnect the power cord to or from the power socket with wet hands.
- To prevent possible electric shock, do not expose the appliance or its power cord to dripping or splashing water, or immerse it in water or other liquids.
- Do not use the appliance if it is not working correctly, if it has been damaged or has been immersed in water.
- Always switch off the appliance and unplug it after use.
- The appliance is equipped with a safety mechanism that interrupts its operation if the door is opened. When the door is closed, the operation will be restored. If operation is not interrupted after opening the door, switch off the appliance, disconnect the mains plug from the mains socket and contact an authorized service centre.
- This appliance is designed for use in households, offices and similar types of areas. Do not use it in an industrial environment, outdoors or in rooms with high humidity, such as laundry or bathrooms.
- Do not use the appliance for purposes other than food dehydration.
- Do not use the appliance to dehydrate liquids or food that may turn into a powder and ignite. Do not insert glass, metals or other similar materials into the appliance.
- Only use the appliance with 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 or place it near naked flames or appliances that generate heat, such as electric and gas cookers.
- Only place the appliance on a clean, dry, flat and stable surface. Do not place the appliance on the edge of a kitchen worktop or table top or use it on the sink drip tray. Also, do not place the appliance on window sills. Always leave a space of at least 15cm around the appliance.
- Do not place any objects on the appliance. Do not climb or sit on it.
- Protect the appliance and accessories from falling to the ground or on a table, even from a small height, and from objects falling on them.
- Do not insert any objects into the appliance ventilation openings. Do not cover the ventilation openings of the appliance, there is a risk of overheating.

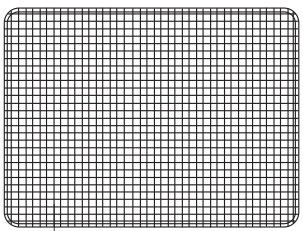
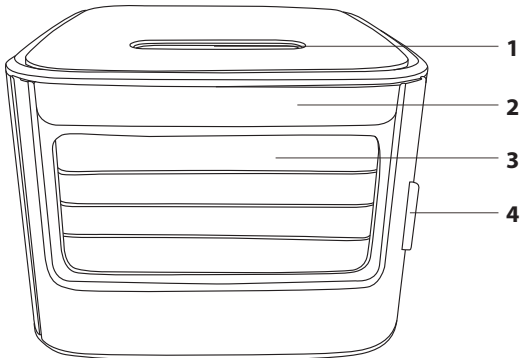
- Do not handle the appliance while it's in operation.
- Keep children and pets away when the appliance is in use.
- Never leave the appliance in operation without supervision. Keep control over the appliance throughout the food dehydration.
- Do not use sprays in the vicinity of the appliance.
- Do not insert any paper or plastic materials in the appliance interior. Do not store any items in the appliance interior.
- Be careful when handling the appliance, grilles and tray, they may be hot!
- The temperature of accessible surfaces may be higher if the appliance is in operation. Do not touch hot surfaces. Do not carry the appliance while it's hot.
- Always turn off and unplug the appliance when not in use and when left unattended, before inserting or removing the grilles and tray and before cleaning or moving it. Always allow the appliance to cool down properly.
- Keep the grilles and tray clean as they come into direct contact with food.
- Never wash the appliance under running water or immerse it in water or another liquid. Except for grilles and trays, no part of the appliance is dishwasher safe.

#### **IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT**

- Fully unwind the power cord before use. Connect the appliance only to a properly grounded socket.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power outlet.
- Do not use this appliance in moving vehicles or on boats, outdoors, or for any purpose other than intended. Otherwise, there is a risk of personal injury.
- Any maintenance other than standard cleaning must be performed at authorised Catler service centre. To avoid the risk of electric shock, do not repair and/or make any adjustments to the appliance by yourselves.
- We recommend to install a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend to install a residual current device (with a nominal residual operating current of no more than 30mA) in the electric circuit in which your appliance is to be connected. For further expert advice, please contact your electrician.

The user's manual is also available at [www.catler.eu](http://www.catler.eu).

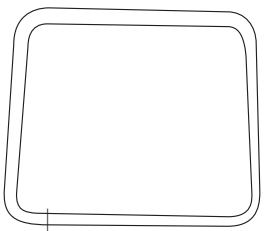
# KNOW YOUR FD 4010 DEHYDRATOR



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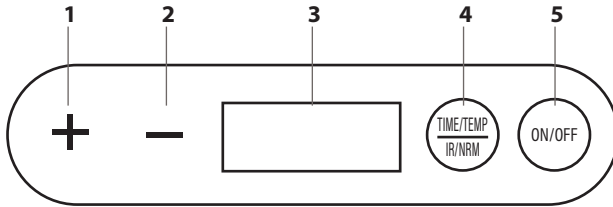
- 1. **Control panel**
- 2. **Door**
- 3. **Door window**
- 4. **Handle**
- 5. **Grille** (5pcs in the package)
- 6. **Tray**

No illustration  
**Ventilation openings** - they are positioned at the rear of the dehydrator.  
**Detachable power cord**



6

## CONTROL PANEL



1. **Button +** - used to set the temperature, time of dehydration or to select the operating mode.
2. **Button -** - used to set the temperature, time of dehydration or to select the operating mode.
3. **Display** - displays the set temperature, time of dehydration, operating mode, operating and error messages.
4. **TIME/TEMP/IR/NRM button** - used to select individual functions of the dehydrator.
5. **ON/OFF button** - used to turn the dehydrator on or off and start the dehydrating process.



## FEATURES OF YOUR FD 4010 DEHYDRATOR

### **A BREAKTHROUGH FOOD DEHYDRATING METHOD**

The Catler FD 4010 food dehydrator comes with the latest innovative method of food dehydration. It uses both a completely new solar method of food dehydration and a classic method of food dehydration with hot air.

The solar dehydrating method uses the so-called NIR technology ("Near Infrared" technology), where the emitter rays have the same effect as the sun's rays and can penetrate deeper into the food. This shortens the time of dehydration, which contributes to the preservation of important minerals and vitamins, such as vitamin C or D, which are very sensitive to heat and heat treatment. Thanks to this method, you will be able to prepare your own dried tomatoes, dried beef or delicious vegetable chips, with just a little solar heat, which can also preserve the structure and taste of dehydrated food. This method is suitable for dehydrating food where it's important to precisely control the temperature and air circulation. It is therefore ideal for raw foods. Thanks to the improved temperature control system, it can be controlled and kept even throughout the dehydrating process.

### **INNOVATIVE DESIGN**

The Catler FD 4010 food dehydrator comes not only with revolutionary technology, but also with an innovative modern design. As one of the first fruit dehydrators in the world, it comes up with two methods of food dehydration: the solar method and the classic dehydrating method. It is made of high quality and durable materials with stainless steel grilles and a food drying tray that is easy and quick to clean to ensure maximum hygiene. Thanks to the integrated

external appearance, which resembles a baking oven, and the design of the interior space, heat is perfectly distributed and air is circulated.

### **PRESERVATION OF MINERALS AND VITAMINS**

Thanks to intelligent dehydrating methods, you can store dried food without worrying about harmful ingredients. Dehydration is a great way to store nutrients in food naturally. Only 3-4% of nutrients are lost during the proper dehydrating process, and that's what the Catler FD 4010 food dehydrator offers. The correct dehydrating process is when the food is exposed to a lower temperature, which does not destroy important nutrients. And thanks to the solar method, you can store more C and D vitamins in your food.

## OPERATING YOUR FD 4010 DEHYDRATOR

### BEFORE FIRST USE

Before first use, remove all packaging and advertising labels / stickers from the appliance.

Check the packaging material before disposing for any accessories in the recesses. Wipe the dehydrator outer surface with a soft sponge slightly moistened in warm water, then wipe dry with a clean cloth.

Remove the grilles and tray and wash them in warm water with a small amount of washing-up liquid. Rinse in clean water and wipe dry with a clean cloth.

### USING YOUR DEHYDRATOR

1. Place the dehydrator on a flat and dry surface. Make sure to leave a sufficient clearance around the dehydrator to allow proper air circulation around it.
2. Stack the food you want to dry on the grilles or tray.
3. Open the door and insert the grilles and tray inside. Close the door.
4. Insert the power cord terminal in the socket at the rear of the dehydrator, then plug the power cord in the mains socket. An acoustic signal will sound and the dehydrator will switch into standby.
5. Press **ON/OFF** and select the operating mode: automatic or manual: - see the manual below. Wait about 10 seconds and the dehydrating process will start.
6. As soon as the dehydrating process is finished, an acoustic signal will be made and the display will show "END". The dehydrator will then be switched into the standby mode and all light indicators will go out. Press the **ON/OFF** button to turn the dehydrator off.
7. If you open the door during the dehydrating process, the dehydrator operation will be paused. The display will show "E1" (door is open). Only the fan will remain running. If you close the door within 2 minutes, the dehydrator operation will be restored automatically. However, if you don't close the door within 2 minutes, the dehydrator operation will stop and the dehydrator will switch into standby. If you want to continue with dehydrating, it's necessary to make the settings again.
8. Unplug the power cord from the mains socket. If you are going not to use the dehydrator any more, unplug the power cord from the rear socket.
9. Open the door carefully to avoid scalding from the escaping steam that may form during the dehydrating process. This is normal.
10. With the protective kitchen gloves attached, remove the grilles or tray and place them on a metal grid to allow the dried food to cool.
11. Transfer the dried foods into glass containers and store them in cold and dry environment.
12. Clean the grills and tray according to the instructions in the "Care and Cleaning" chapter.

#### NOTE

Before using the dehydrator again, always clean the grilles and tray according to the instructions in the "Care and cleaning" section and let it cool down for about 30 minutes, especially if you have set the temperature above 50°C.

**WARNING!**  
Before inserting the grilles and trays in the dehydrator, make sure that they are clean and dry. Never operate the dehydrator without the grilles or tray inserted.

## AUTOMATIC MODE

In the automatic mode, temperature, dehydrating time and method will be set automatically. Thanks to the sensors measuring the humidity in the dehydrator interior, the dehydrating process ends when the humidity level has reached 3% or less.

1. Turn the dehydrator on by pressing **ON/OFF**. This will enable the automatic mode:
  - Preset temperature: 50°C;
  - Preset drying time: 10:00
  - Drying method: NRM (normal = usual dehydrating method)
2. Wait about 10 seconds and the dehydrating process will start.

### NOTE

To change the dehydrating method, press **TIME/TEMP/IR/NRM** briefly 3 times in a row. Then press +/- to select the dehydrating method: IR (solar method) or NRM (normal dehydrating method).

## MANUAL MODE

In manual mode, you have absolute control over the set temperature, dehydrating time and method. Depending on the different foods and their humidity, you can adjust the settings to your own taste.

1. Turn the dehydrator on by pressing **ON/OFF**.
2. Press **TIME/TEMP/IR/NRM** once briefly and the display will show a temperature of 50°C. Press +/- to select dehydrating temperature from 35 to 75°C in 5° steps.
3. Press again **TIME/TEMP/IR/NRM** briefly and the display will show a dehydrating time of 10:00. The "10" value will start flashing. Use the +/- buttons to set the hours. Press **TIME/TEMP/IR/NRM** shortly and the minute value will start flashing. Use the +/- buttons to set the minutes. The drying time can be set in the range from 00:10 to 48:50.
4. Press again **TIME/TEMP/IR/NRM** briefly and use +/- to select the dehydrating method: IR (solar method) or NRM (normal dehydrating method). The selected method is indicated by switching on or off the infra-red tube in the food dryer.
5. After about 5 seconds the setting is automatically saved. The drying process will start. The display will alternately show temperature and time.

### NOTE

If you want to change the temperature, time, or method during the drying process, repeat the steps 2-5.

## TIPS FOR PROPER DEHYDRATING

In this section you will find some tips for proper dehydrating of fruits, vegetables, nuts or spices.

We recommend to observe the following:

- Dehydrate ripe fruits or vegetables in the usual harvest period, or buy fruits or vegetables from local sources, directly from farmers, etc.
- Dehydrate fruit or vegetables of adequate maturity. Overripe fruits or vegetables are not suitable for dehydrating.
- Remove parts that are not suitable for dehydrating, such as stems, stalks, pits, seeds, peel, etc. Peel fruits or vegetables as needed.
- Cut the food into same-sized pieces. This will ensure that all foods are dehydrated simultaneously with the same quality.
- When dehydrating spicy foods (e.g. with barbecue sauce or salted meat), coat them with olive oil, marinade or honey so that the spices penetrate into the food structure.
- Store the processed foods in glass containers.

If the foods are dehydrated excessively, place them in a glass container and add a slightly moistened paper towel and a sheet of lettuce or spray some water on the dehydrated food.

## FRUIT

- Dehydrated fruit is a great healthy snack on trips, camping or just watching TV instead of salty potato chips.
- For the best results, use crunchy fruits (such as apples), but not much overripe fruits.
- During the dehydrating process, there is a natural loss of sweet taste, especially for bananas. After slicing, you can sprinkle slices of banana or other fruit with spices such as cinnamon, nutmeg or vanilla, or sweeteners such as agave, stevia or maple syrup.
- Be sure to remove pits, kernels, seeds and other parts that are not suitable for dehydrating.

## VEGETABLES

- Dried vegetables, such as carrots, corn, zucchini or mushrooms, are a great base for soups all year round or on a camping holiday.
- Cut the vegetables into the same-sized pieces.
- Peel vegetables, remove seeds, stalks and other parts that are not suitable for dehydrating.
- By dehydrating, some vegetables enhance their taste, such as onions, while others sweeten, such as carrots.

## CEREALS

- Before dehydrating, the cereals should be soaked in water for 2-3 days.
- Let the grains germinate, then dehydrate them and grind flour from the dried sprouted grains, which will be rich in nutrients and minerals.
- You can prepare spicy crackers, sweet biscuits or even bread from a mixture of cereals, spices, herbs, vegetables or dried fruit. Try different ratios to get the optimal results according to your taste.

## NUTS

- The nuts must be soaked in water before dehydrating. It's important for all the nuts to be immersed in water. Add some hydrogen peroxide and leave on for about 5 minutes, then rinse thoroughly. This will remove unwanted mold germs.
- Soft nuts, such as cashew nuts or pecans, require only a short soak. On the other hand, hard nuts, such as almonds or Brazil nuts, require a longer soaking time (about 6-12 hours). However, add hydrogen peroxide at the very end of soaking, for about 5 minutes.
- Dried soaked nuts stay fresh for a longer period of time, in addition, they are free of unwanted germs, which can cause

health problems in sensitive individuals. The dehydrating time of such nuts can be up to 48 hours, depending on the type, size, length of soaking and ambient humidity.

- Dried soaked nuts can be ground and used as an alternative to regular wheat or rye flour.

## **SEEDS**

- Soak the seeds in cold water to remove the coating that protects them from automatic germination. However, some seeds germinate very easily, such as sunflower seeds.
- If you want to grind flour from seeds, you need to soak them, then dry.
- Mix soaked seeds with other foods (vegetables, fruits, nuts or cereals). They work well as a thickener and they are very tasty on top of that.
- You can mix them with cereals or granules.

## **SPICES**

- If you are about to dehydrate fresh herbs, remove stems and stalks or other parts that are not suitable for drying.
- You can dehydrate herbs of one kind individually or you can combine them and use as a mixture of spices.

## OVERVIEW OF FOODS AND RECOMMENDED DEHYDRATION TIMES

VEGETABLES			
Asparagus	5-6 hours	Onion	4-8 hours
Beans (green and yellow)	8-12 hours	Parsnip	7-11 hours
Beet	8-12 hours	Peas	4-8 hours
Broccoli	10-14 hours	Peppers (sweet / hot)	4-8 hours
Cabbage	7-11 hours	Popcorn	4-8 hours
Carrot	6-10 hours	Potatoes	6-14 hours
Celery	3-10 hours	Pumpkin	7-11 hours
Corn	6-10 hours	Summer gourd	10-14 hours
Cucumbers	4-8 hours	Tomatoes	5-9 hours
Eggplant	4-8 hours	Turnip	8-12 hours
Green leaves / tops	3-7 hours	Winter gourd	7-11 hours
Mushrooms	3-7 hours	Sweet potatoes	7-11 hours
Gumbo	4-8 hours	Zucchini	7-11 hours

FRUIT			
Apples	7-15 hours	Nectarines	8-16 hours
Apricots	20-28 hours	Peaches	8-16 hours
Bananas	6-10 hours	Pears	8-16 hours
Berries	10-15 hours	Kaki fruit	11-19 hours
Cranberries	10-12 hours	Plums	22-30 hours
Figs	22-30 hours	Rhubarb	6-10 hours
Grapes	22-30 hours	Strawberries	7-15 hours
Kiwi	7-15 hours	Watermelon	8-10 hours

OTHERS	
Fruit rolls	4-6 hours
Dried meat (jerky)	4-6 hours
Dried fish	12-14 hours
Herbs and spices	2-4 hours
Nuts	10-14 hours
Dehydrating only until crispy	1 hour

### NOTE

The above values are for guidance only at 48°C to 50°C. Increasing or decreasing the temperature may change the dehydrating time.

## CARE AND CLEANING

Before cleaning the appliance, always disconnect the plug of the power cord from the mains socket, unplug the power cord terminal from the appliance rear socket and let it to cool sufficiently.

**WARNING!**  
**DO NOT WASH THE APPLIANCE, MAINS CORD AND PLUG UNDER RUNNING WATER AND DO NOT IMMERSE IT IN WATER OR ANY OTHER LIQUID.**

### CAUTION:

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Under no circumstances should the appliance be cleaned with a steam cleaner.

Wipe the dehydrator outer surface with a soft sponge slightly moistened in warm water, then wipe dry with a clean cloth. Remove the grilles and tray and wash them in warm water with a small amount of washing-up liquid. Rinse in clean water and wipe dry with a clean cloth.

## STORAGE

Before storing, make sure that the appliance is clean, dry and completely cooled down. Store it in a well-ventilated dry place out of reach of children and animals.

## ERROR MESSAGES

If the following error messages appear on the display during operation, please follow the instructions in this table:

Error message	Meaning	Solution
E1	The door is open.	Close the door to restore the dehydrator operation.
E2	Temperature sensor malfunction.	Stop using the dehydrator, unplug the power cord from the mains socket and call your authorized service centre.

**WARNING!**  
**Under no condition should you repair the dehydrator on your own. There are no user serviceable parts inside.**

## INSTRUCTIONS AND INFORMATION ON DISPOSING OF USED PACKAGING MATERIALS

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

## DISPOSING 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 and recycling, take these products to designated collection points. Or in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. Disposing of this product correctly helps save valuable natural resources and prevents damage to the environment by 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 devices, 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 the applicable EU directives.

The text, design and technical specifications may be changed without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Manufacturer's address: FAST ČR, a.s., U Sanitasu 1621, Říčany CZ-251 01



Because of continuous improvement of design and other properties, your product may slightly differ from the one shown on the pictures in this manual.

Z důvodu neustálého zdokonaľování designu a dalších vlastností se může vámi zakoupený výrobek mírně lišit od výrobku uvedeného na obrázcích v tomto návodu.

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vami kúpený výrobok mierne líšiť od výrobku uvedeného na obrázkoch v tomto návode.

A kivitel és más jellemzők állandó fejlődéséért miatt a megvásárolt termék enyhén eltérhet az ezen útmutatóban található képeken mutatott terméktől.

Ze względu na ciągle udoskonalanie designu i innych właściwości, zakupiony produkt może się nieznacznie różnić od produktu przedstawionego na rysunkach w niniejszej instrukcji.

Из-за постоянного улучшения дизайна и других свойств ваш продукт может немного отличаться от представленного на рисунках в данном руководстве.



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