

SENCOR®

SFD 7750SS



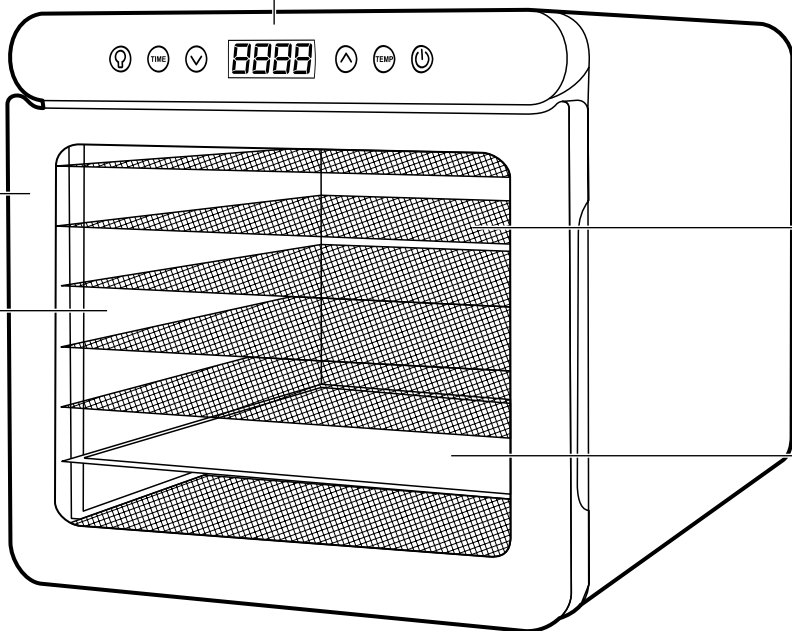
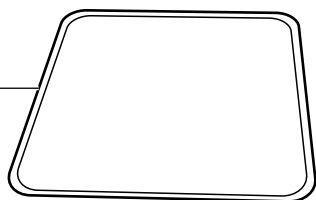
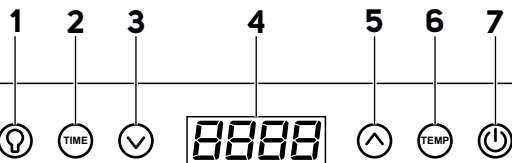
FOOD DEHYDRATOR
Translation of the original manual



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EN Food Dehydrator

Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical, sensory 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 cable 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 cable.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.



Warning:

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

Electrical safety

- Before connecting this appliance to an electrical 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.
- Fully unwind the power cord before use.
- Do not connect and disconnect the appliance's power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or any other liquid. If precisely this happens, carefully dry the power plug before using it again.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the cord or the el. power socket. Disconnect the power cord from the power socket by pulling on the plug.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- Keep the power cord dry.
- Do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the power cord in water or any other liquid, or wash it under running water.
- Do not use the appliance if it is not working correctly, if it has been damaged or has been submerged in water.
- This appliance is designed for household use. Do not use it for commercial purposes or for other purposes for which it is not intended.

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 in an industrial environment or outdoors. Do not use it for any other purposes than those intended.
- 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.
- Use the appliance and its accessories in accordance with the instructions contained in this user's manual.
- Only use the appliance with the original accessories that came with it.
- Before every use, check the selected accessory for damage. Never use the appliance with a damaged accessory.
- Do not place the appliance or its accessories on an electric or gas stove or in its vicinity, on the edge of a table or on an unstable surface. Only place the appliance on an even, dry and stable surface.
- Do not expose the appliance and its accessories to the outdoor environment, extreme temperatures, direct sunlight, excessive humidity or excessively dusty environments.
- Do not place the appliance and its accessories near heaters, open fires or other sources of heat.
- 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.
- 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.
- 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 the trays, proceed carefully, they may be hot!
- The temperature of accessible surfaces may be higher if the appliance is in operation.
- Do not carry the appliance when it is hot.
- Keep the trays clean because they come into contact with food.
- Never wash the appliance under running water or submerge it in water or another liquid. Except for the trays, no other part of the appliance is intended for washing in a dishwasher.
- Do not turn on the appliance when it is empty. Incorrect use of the appliance may negatively affect its lifetime.
- Do not use the appliance when it is not functioning properly or showing signs of damage.
- In order to prevent a hazardous situation arising, do not repair the appliance yourself or modify it in any way. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.
- Store the appliance in a dry environment.

- Thank you for purchasing a SENCOR brand product and we hope that you will be happy with it.
- 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.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. 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.

DESCRIPTION OF THE APPLIANCE

A1 Control panel	A4 Removable stainless steel trays (7x)
A2 Transparent door	A5 Plastic mesh (1x)
A3 Dehydrating area	A6 Drip tray (1x)
B1 Illumination of the internal area	B5 Increase value button
B2 Time setting	B6 Temperature setting
B3 Decrease value button	B7 Food dehydrator On/Off button
B4 Display	

PURPOSE OF USE

- 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, medicinals, spices or even flowers for decorating or for making aromatic mixtures.
- The food dehydrator comprises of a cabinet with a drying area with levels for the removable trays. 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 trays 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 removable trays in hot water using neutral kitchen detergent. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth. Trays can also be washed in a dishwasher.
- 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.
- Only clean the power cord of the motor base unit using dry wiping cloth, never wash it with water.

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 biodegradable 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, whilst 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 tablespoons 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 inserting meat into the food dehydrator, we recommend to inspect the dehydration process 1x per 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 out your dog's favourite shapes.

PLACING FOOD ON THE TRAYS

- Arrange the cut pieces evenly on the trays, do not overlap the pieces, remembering to leave gaps between the individual pieces. To ensure sufficient air circulation, utilize approximately 85 % of each tray.
- 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.

TURNING ON

- Place the food dehydrator in a location according to the instructions in chapter LOCATION OF THE FOOD DEHYDRATOR.
- Insert the trays with the prepared food into the food dehydrator and properly close the door.
- Insert the power cord of the food dehydrator into a power socket. The buttons and the display will flash for a moment, the unit will beep and button **B7** will be lit. The food dehydrator is thus in stand-by mode.
- Pressing button **B7** will set the food dehydrator into active mode. The display and the buttons will be lit and the food dehydrator is ready for use. If you do not press any button within 5 minutes, the food dehydrator will re-enter the stand-by mode.

CHANGING TEMPERATURE UNITS

- The food dehydrator enables temperature to be shown in °C or °F. If you wish to change the temperature units, press and hold down the **TEMP (B6)** button for 3 seconds. The unit will switch from °C to °F. In the same way, change the unit back to °C.

SETTING THE TEMPERATURE AND TIME

- To set the time, press the **TEMP (B6)** button. Using buttons **B3** or **B5** adjust the value on the display. Each time the button is pressed, the temperature will increase or decrease by 5 °C. Press and hold down the buttons to speed up the temperature setting process. You can set the temperature in the range from 30 to 75 °C.
- To set the time, press the **TIME (B2)** button. Using buttons **B3** or **B5** adjust the value on the display. Each time the button is pressed, the time will increase or decrease by 30 minutes. Pressing and holding down button **B3** or **B5** the time setting will be sped up. You can set the time in the range 01:00 – 24:00 hours.
- The temperature and time value can be changed at any time, even during the dehydration process.

START DEHYDRATING

- Pressing button **B7** will start the dehydration process. The set time will start gradually counting down on the display.

ILLUMINATION OF THE DEHYDRATION AREA

- If it is necessary to have a better view of the dehydration process without having to open the door of the food dehydrator, it is possible to turn on the illumination of the dehydration area by pressing button **B1**. Press button **B1** again to turn the illumination off.

CHECKING FOOD DURING THE DEHYDRATION PROCESS

- If you wish to slide out any of the trays during the dehydration process to check the condition of the food on it, simply open the door, slide out the tray and close the door. The countdown of time on the display will continue.
- 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 checking it, re-insert the tray.

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 rearrange the position of the food on the trays.

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	Preparation	Temperature (°C)	Final State	Time (hours)
Apricots	Cut in half and remove the stones. Cut in half and turn the dry side downwards.	60–65	Until soft	18–20
Bananas	Peel and cut into 3 mm thick slices.	65–70	Until crispy	12–14
Figs	Wash, remove spots and cut into quarters. Dry side down.	60–65	Until soft	18–20
Kiwi fruit	Wash and cut into 6 mm thick slices.	60–65	Until soft	8–11
Peaches	Wash, peel and remove the stones, and cut into halves or slices.	60–65	Until soft	8–17
Pears	Wash, remove the core, peel and cut into rings.	60–65	Until soft	4–8
Pineapples	Peel, remove the fibrous part and core. Cut into 6 mm thick slices.	60–65	Until soft	11–18
Rhubarb	Wash and cut to a length of 25 mm.	60–65	Until soft	6–10
Strawberries	Wash and cut into 6 mm thick slices.	60–65	Until soft	7–15
Water melon	Peel and cut into wedges and remove the pits. Cut into 10 mm thick slices.	60–65	Until soft and sticky	8–10
Pitaya	Peel and cut into 3 mm thick slices.	65–70	Until crispy	10–14
Apples	Wash, remove the core, peel and cut into rings.	60–65	Until soft	7–15

Vegetables	Preparation	Temperature (°C)	Final State	Time (hours)
Artichokes	Cut into 8 mm wide strips and cook for approx. 10 minutes.	50–55	Until brittle	6–14
Beans	Cut and cook in steam until translucent and even, lay them out on a fine mesh mat.	45–55	Hard / brittle	10–18
Savoy cabbage	Clean leaves without butts	50–55	Until brittle	8–30
Cauliflower	Stewed until soft, sliced	50–55	Hard	6–16
Celery	Cut into 7 mm thick slices.	50–55	Until brittle	6–14
Garlic chives	Cut them up	50–55	Until brittle	6–10
Garlic	Peeled and sliced	50–55	Until brittle	6–16
Black pepper	Whole	65–70	Until brittle	8–14
Onion	Sliced	50–55	Until brittle	8–14
Peas	Cook in steam for 3–5 minutes.	65–70	Until brittle	8–14
Spinach	Steam until wilted.	50–55	Until brittle	6–16
Asparagus	After washing, cut into 25 cm pieces.	50–55	Until crispy	4–6
Beetroot	Cook, allow to cool down, remove roots and heads. Cut into 25 cm pieces.	50–55	Until crispy	9–12
Beetroot	Remove 10 mm of the top part, thoroughly peel it and then slice into 5 mm slices.	50–55	Until soft	9–12
Broccoli	Cut in half and cook until soft, slice into 10 mm pieces.	50–55	Until crispy	10–14
Cabbage	Wash and cut to 3 mm strips.	50–55	Until crispy	8–11
Carrot	Cut off the top and bottom part, clean the surface thoroughly. Cook until soft and cut into 3 mm thick slices.	50–55	Flexible	7–11
Corn	Cut the corn kernels from the corn cob and spread them out on a mesh mat.	50–55	Until crispy	7–10
Cucumbers	Wash and cut into 3 mm thick slices.	50–55	Flexible	4–8
Eggplant	Wash, peel and cut into 6 mm thick slices.	50–55	Flexible	4–8
Mushrooms	Wash and cut into 8 mm thick slices.	50–55	Flexible	4–7
Radish	Clean, cook in steam (if necessary) and cut into 8 mm slices.	50–55	Soft / Flexible	7–11
Hot chilli peppers	Wash and remove the seeds and white parts. Slice into long 6 mm strips or into rings.	50–55	Flexible	4–8
Potatoes	Wash and peel. Cook for approx. 4–6 minutes until soft. Cut into 6 mm thick slices.	50–55	Crispy / Soft	7–13
Pumpkin	Wash and cut into 6 mm thick slices.	50–55	Flexible	10–14

Tomatoes	After washing, cut into 6 mm thick rings.	50–55	Flexible	10–14
Squash	Wash and cut into 5 mm thick slices.	50–55	Until crispy	7–11
Sweet potatoes	Wash and peel. Cook in steam for 4–6 minutes. Cut into 6 mm thick slices.	50–55	Until crispy / soft	7–13

Meat and other	Preparation	Temperature (°C)	Final State	Time (hours)
Pulled meat	Use lean meat to eliminate as much fat as possible, because fat spoils after a time. Cut into 6 mm thick slices and place on a drying tray.	60–70	Flexible	7–8
Nuts and dried fruit	Spread out evenly on a mesh mat.	50–55	Hard / Brittle	8–14
Vanilla, herbs	Lay out the ingredients loosely on a tray instead of stacking them on top of each other.	40–50	Soft / Brittle	8–12
Aromatic teas	Lay out the aromatic teas loosely on the tray, do not place them on top of each other.	30–40	Flexible	10–18

OVERHEATING PROTECTION

- The food dehydrator is equipped with an overheating protection fuse. If due to the effect of, for example, incorrectly arranged ingredients the temperature has risen too high, the display will show the error code "E1" or "E2" and the unit will beep (3x) and the food dehydrator will turn off within 10 seconds.
- If this happens, pull the power cord out of the power socket and allow the food dehydrator to cool down. Then you can put into operation again.

TURNING OFF

- To turn off the food dehydrator, press button **B7**.
- Disconnect 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 – its 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, gugethupf, stuffing, milkshakes, ice creams and cooked cereals.
- Dehydrated vegetables can be used in soups, stewed meat dishes, made into vegetables platters, or used as dry refreshments.
- Reconstituted vegetables can be use 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.
- The air inlet (grille) on the motor part must unconditionally be clean, with free access for air. In the event that a vent becomes dirty or clogged with dust, clean it using a brush or vacuum out the dirt with a vacuum cleaner.

STORAGE

- When you have finished using the appliance and have cleaned it, place it and its accessories in a clean, dry place out of children's reach. Keep the stored appliance and its accessories away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment.

TROUBLESHOOTING

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. Button B7 is not pressed. 	<ul style="list-style-type: none"> Connect the food dehydrator to the power grid. Press button B7.
The fan turns but the food dehydrator does not generate heat.	<ul style="list-style-type: none"> Malfunction of food dehydrator. 	<ul style="list-style-type: none"> Turn off the food dehydrator, disconnect it from the mains and 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 tray.
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 food 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 food dehydrator, disconnect it from the mains and contact an authorised service centre.
The food dehydrator turned itself off during the dehydration process.	<ul style="list-style-type: none"> The temperature monitoring system detected a temperature that was too high and the food dehydrator turned off automatically. 	<ul style="list-style-type: none"> Unplug the food dehydrator from mains power and allow it to cool down. Then you can put into operation again.
The ingredients are not evenly dehydrated	<ul style="list-style-type: none"> The thickness of the food slices is not uniform Too much food was placed on the trays. 	<ul style="list-style-type: none"> Rearrange the food pieces with great gaps between them or adjust their thickness. Reduce the amount of food.

TECHNICAL SPECIFICATIONS

Rated voltage range	230 V
Rated frequency	50 Hz
Rated power input	600 W
Weight	9.5 kg
Electrical shock protection class	I
Noise level	65 dB(A)

The declared noise emission level of the appliance is 65 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Explanation of technical terminology



Safety class for electrical shock protection:

Class I – Protection against injury by electrical shock is provided by basic insulation and the connection of the non-live parts of the appliance to the protective mains conduit.

Changes to text and technical parameters are reserved.

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 these appliances over 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 electrical or electronic equipment, 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.

CLEANING AND MAINTENANCE



Warning:

Prior to cleaning or maintenance, always disconnect the food dehydrator from the power supply and allow it to cool down completely. Do not use solvents, abrasive cleaning products, etc. for cleaning the appliance. Otherwise the surface coat of the appliance may be damaged. Neither the food dehydrator nor the power cord may be submerged in water.

- Clean the surface of the food dehydrator with a tightly 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. Trays can also be washed in a dishwasher.

