Instruction Manual

Food Dehydrator DH 450



Item No..: 3165AUS

Congratulations on your purchase of a Caso Design® Food Dehydrator, imported by Pro-Line Australia.

Please read through this notice and the instruction manual carefully before using or installing the product and ensure that both are kept in a safe place for future reference.

The system must be properly installed and located in accordance with the instructions before it is used.

During the setup of this product if you have any questions/ comments/ issues DO NOT RETURN TO STORE. FOR SERVICE AND TECHNICAL ADVICE VISIT www.prolineaustralia.com.au/contact

Electrical Requirements:

Australia/ New Zealand 220-240 V ~, 50-60 Hz

Due to manufacturing alterations product may vary slightly from that pictured.

System Specifications	CASO DH 450
Item Number	3165AUS
External measurements (W x H x D)	320 mm x 210 mm x 260 mm
Product Weight	2.9 kg
Electrical data	220-240 V ~, 50-60 Hz
Power Consumption	370-450 W

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1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions. Your device will serve you for many years if you handle it and care for it properly. We wish you a lot of pleasure in using it!

1.1 Information on this manual

This user's guide is part of the Food Dehydrator CASO DH 450 (referred to hereafter as the Device) and provide you with important information for the initial commissioning, safety, intended use and care of the device. The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning,
- Operation,
- Troubleshooting and/or
- Cleaning

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

1.2 Warning notices

The following warning notices are used in the Operating Manual concerned here.

⚠ DANGER

A warning notice of this level of danger indicates a potentially dangerous situation.
If the dangerous situation is not avoided, this can lead to death or serious injuries.
► Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

⚠ WARNING

A warning notice of this level of danger indicates a possible dangerous situation.
If the dangerous situation is not avoided, this can lead to serious injuries.
► Observe the instructions in this warning notice in order to avoid the personal injuries.

⚠ ATTENTION

A warning notice of this level of danger indicates a possible dangerous situation.
If the dangerous situation is not avoided, this can lead to slight or moderate injuries.
► Observe the instructions in this warning notice in order to avoid the personal injuries.

PLEASE NOTE

A notice of this kind indicates additional information, which will simplify the handling of the machine.

1.3 Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration. No claims can be derived from the information provided, the illustrations or descriptions in this manual. The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations, modifications of the device
- Use of unauthorized spare parts

Modifications of the device are not recommended and are not covered by the guarantee.
All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

1.4 Copyright protection

This document is copyright protected. CASO GmbH reserves all the rights, including those for photomechanical reproduction, duplication and distribution using special processes (e.g. data processing, data carriers, data networks), even partially. Subject to content and technical changes.

2 Safety

This chapter provides you with important safety notices when handling the device.
The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

2.1 Intended use

This device is only intended for use in households for

- For dehydration of food products
- Suitable for making fruit leather and muesli bars.

This appliance is intended to be used in household and similar applications, such as:

- in kitchens, for employees in shops, offices and other commercial areas,
- in farms,
- by customers in hotels, motels and other similar residential environments,
- in bed and breakfast establishments.

Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use.

⚠ WARNING

Danger due to unintended use! Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.
- ▶ Observe the procedural methods described in this Operating Manual.

Claims of all kinds due to damages resulting from unintended uses are excluded. The User bears the sole risk.

2.2 General Safety information

PLEASE NOTE

Please observe the following general safety notices with regard to the safe handling of the device:

- ▶ Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- ▶ Children must not use this appliance. Keep the appliance and its power supply away from children.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory and metal 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.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs on the device, as otherwise the guarantee entitlements will be null and void in the event of any subsequent damages. Improperly performed repairs can cause considerable dangers for the user.
- ▶ Always unwind the power cord completely before use. When doing so, ensure the power cord is not damaged by sharp edges or hot objects.
- ▶ Pull the plug out of the socket:
  - when you are not using the appliance,
  - after each use,
  - before cleaning the appliance or putting it away,
  - if there is an obvious malfunction during operation,
  - during a thunderstorm.
- ▶ Do not make any modifications to the appliance or the power cord. Only have repairs carried out by a specialist workshop, as appliances that have not been repaired properly endanger the user. Please also observe the enclosed warranty conditions.
- ▶ Only use the appliance with original accessories.

PLEASE NOTE

- Place the appliance on a stable, level surface. Ensure sufficient distance between the appliance and strong heat sources such as hotplates, heating pipes, etc.
- Do not clean the appliance with hard, scratchy or abrasive cleaning agents such as steel wool or similar.
- Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.
- The device is not intended to be operated by means of an external timer or separate remote-control system.
- Clean the device and surfaces that come into contact with food after each use as described in the chapter "cleaning and maintenance".
- Stay close to the device when it is in operation.
- Do not remove the lid for a long period of time when the device is in operation.

2.3 Sources of danger

2.3.1 Danger of burns

⚠ WARNING

Products made using the device, the device itself and the device's surfaces can become very hot. Please note the following safety instructions to protect yourself and others from burns:

- During operation the device heats up; hot air escapes from the top of the lid; there is a risk of burns.
- The device can become hot. Do not move the device while in operation or before it has cooled down.
- Only touch the recessed grips on the lid.
- The device surfaces will remain hot after use. Do not touch the device until it has cooled down completely.

2.3.2 Danger of fire

⚠ WARNING

There is a danger of fire due to the ignition of the content in the event the device is not used properly. Observe the following safety notices to avoid dangers of fire:

- Do not place the device on paper/ newspaper or on a loose surface as they can be sucked in and block the ventilation slots. This increases the risk of overheating and fire!
- Do not cover the ventilation slots on the device and in the lid.

2.3.3 Dangers due to electrical power

⚠ DANGER

Mortal danger due to electrical power!
Mortal danger exists when coming into contact with live wires or subassemblies! Observe the following safety notices to avoid dangers due to electrical power:

- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer or its customer service or a similarly qualified person in order to avoid hazards.
- ▶ Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.
- ▶ Do not immerse the appliance in water for cleaning.
- ▶ WARNING! Risk of electric shock! Do not allow any liquid to run over the appliance connector.

3 Commissioning

This chapter provides you with important safety notices during the initial commissioning of the device. Observe the following notices to avoid dangers and damages:

3.1 Packaging safety information

⚠ WARNING

- ▶ Packaging materials may not be used for playing. There is a danger of suffocation.

3.2 Delivery scope and transport inspection

The device includes the following components:

- CASO DH 450
- 5 stackable drying racks
- Lid with ventilation slots
- 2 silicone moulds for muesli bars
- 2 dehydration sheets
- Operating manual

PLEASE NOTE

- ▶ Examine the shipment to ensure the unit and manual are included and inspect the unit for any visible damage.
- ▶ Immediately notify the carrier and/or the supplier about an incomplete shipment or any damage as a result of inadequate packaging or mishandling.

3.3 Unpacking

Carefully remove the packaging material and unit from the carton.

PLEASE NOTE

- ▶ If possible, keep the original packaging for the duration of the guarantee period in the event a return is necessary.

3.4 Setup location requirements

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

- Only use this device on a flat, stable, heat-resistant surface away from water splashes and any heat sources.
- Choose the setup location in such a way that children cannot reach any hot surfaces on the device.
- Do not set up the device in a hot, wet or extremely damp environment or near f lammable material.
- The electrical socket must be easily accessible so that the power lead can be disconnected easily, in the case of an emergency.
- The installation and assembly of this device in non-stationary setup locations (e.g. on ships) must be carried out by specialist companies / electricians, provided they guarantee the
  prerequisites for the safe use of this device.
- The device shall not be placed in a cabinet while it is in operation.

3.5 Electrical connection

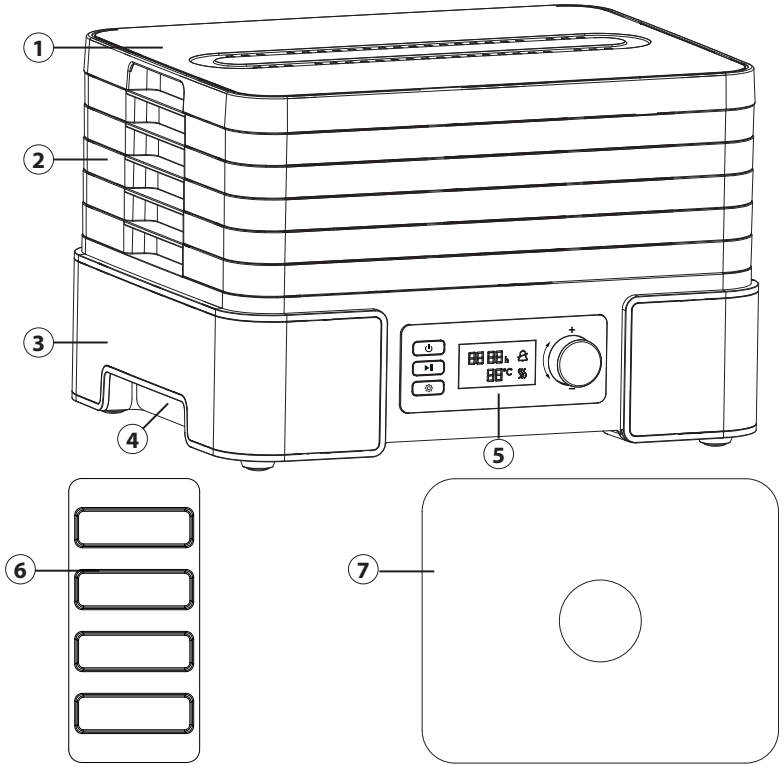
In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Before connecting the device, compare the connection data (voltage and frequency) on the rating plate with those of your electrical network. This data must agree in order that no damages occur in the device. If in doubt, ask your qualified electrician.
- The connection between the device and the electrical network may employ a 3 meter long (max.) extension cable with a cross-section of 1.5 mm^2. The use of multiple plugs or gangs is prohibited because of the danger of fire that is involved with this.
- Make sure that the power cable is undamaged and has not been installed under the device or over hot or sharp surfaces.
- The electrical outlet must be protected by a 16A safety cut-out switch.
- The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system. If in doubt, have the house installation checked over by a qualified electrician. The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

4 Design and Function

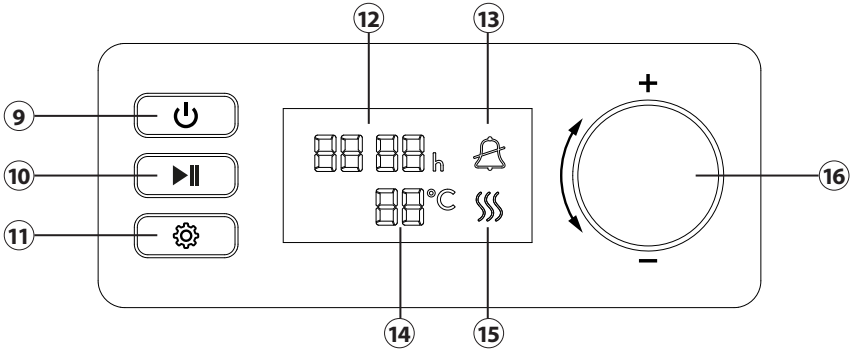
This chapter provides you with important information of the design and function of the device.

4.1 Overview



1. Lid with ventilation slots and recessed grips
2. Drying rack (5 racks) with recessed grips
3. Base device
4. Recessed grips in the base device
5. Control panel with LED display
6. Silicone mould for muesli bars (2 moulds)
7. Dehydration sheet (2 sheets)

4.2 Control Panel



(9) On / Off button

(10) Start / Pause button

(11) Setting button: Press the button to select the drying time and temperature.

(12) Time display on the control panel

(13) Deactivated mute mode display: To deactivate the mute mode press the setting button (11).

(14) Temperature display on the control panel

(15) Heating up display: flashes when the device is heating up.

(16) Control knob: Turn the knob clockwise to increase the setting; turn the knob anti-clockwise to lower the setting.

4.3 Rating plate

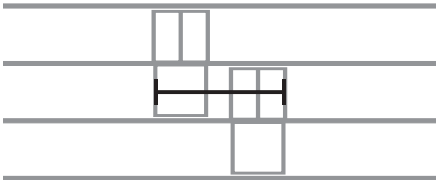
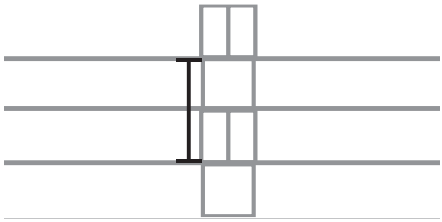
The rating plate with the connection and performance data can be founded beneath the device.

5 Operation and Handing

This chapter provides you with important notices with regard to operating the device. O bserve the following notices to avoid dangers and damages.

5.1 Assembly

1. Place the device on a flat surface.
2. Clean the device as described in the "Cleaning and care" section.
3. Prepare the food items which you want to dry. If required, rinse the food items and cut them into small pieces or thin slices, depending on their size. If required, remove any stones.
4. Place the prepared food items on the drying racks. When doing so, make sure that the items do not overlap. If the items are particularly moist or the pieces are very small, you can place the dehydration sheets (7) on the drying racks and the items on the sheets to prevent any drips.
5. Stack the loaded drying racks on top of each other on the base device. The racks can be stacked at two different heights by rotating them horizontally through 180° (the top of the rack will then be at the bottom).

Drying racks with narrow spacing	Drying racks with wide spacing
The connectors are next to each other - ideal for flat / small items.	The connectors are on top of each other - ideal for thicker / larger items and when using the silicone muesli bar moulds.
	

6. The device can be operated with one to five drying racks as required.
7. Place the lid on the top rack. Make sure that the ventilation slots are not blocked.

PLEASE NOTE

- Make sure that the racks are correctly stacked. Incorrectly stacked racks are unstable and may fall off the device!

5.2 Operation

1. Assemble the appliance as described under „Assembly".
2. Plug the plug into the power socket.
3. Switch the device on by pressing the On/Off button (9). The control panel will light up.
4. Press the Setting button (11). The time display on the control panel will start to flash.
5. Turn the control knob (16) to set the desired time (from 30 mins to 48 hours).
6. Press the Setting button (11) again. The temperature display on the control panel will start to flash.
7. Turn the control knob (16) to set the desired temperature (from 30 °C to 70 °C).
8. Press the Start/Pause button to start the drying process.
9. The flashing heating up symbol shows that the device is heating up. When the symbol stops flashing and is continuously on the operating temperature has been reached.
10. At the end of the selected drying time the device will beep 3 times and the word "End" will appear on the control panel display.
11. Remove the food items and check their consistency. Depending on your preferred taste and desired consistency you can extend the drying time. To do this, repeat the steps described above.

PLEASE NOTE

- The time or temperature cannot be reset while the device is in operation. To pause the process and make any changes, press the Start / Pause button.
- The ventilator will continue to run for a short time after you pause or end the drying process.
- To ensure evening drying of all the food items, we recommend moving the racks around during the drying process (top rack to the bottom, etc.).

5.3 Notes on the drying process

- During drying, warm air absorbs moisture from the food items. This is a gentle process which makes it possible to keep food fresh for longer because it reduces the surface area which can be attacked by bacteria and mould. It also preserves the majority of vitamins and minerals.
- The lower the drying temperature, the more vitamins/ minerals will be preserved. The drying process will, however, take longer.
- The drying process for food items with a high moisture content will take longer than for items which have a lower moisture content.
- The thinner food items are sliced, the faster they can be dried. Correspondingly, items with a high moisture level should be cut into thinner slices.
- To keep dried food fresher for longer, it should be stored in airtight containers - vacuum containers are perfect for this purpose.
- Brushing lemon juice onto the food items will help preserve their colour during the drying process.

PLEASE NOTE

- The recommended drying times and temperatures will depend on what food is being used; its moisture content; how thickly it is sliced and what level of drying is desired. As a result, the recommended preparation times may vary. The recommendations given on the device's lid and in the table provide guidelines.

	Herbs	30-40 °C	2-6 hours	• E.g. rosemary, basil, mint, chamomile blossoms, etc.
	Gentle drying	40 °C	12-48 hours	• Items which are dried slowly at temperatures below 42 °C are referred to as "raw food" because most of the nutrients are preserved. All fruit and vegetables can be dried at 40 °C, however this will lengthen the drying time.
	Vegetables	50 °C	4-12 hours	• E.g. mushrooms, tomatoes, bell peppers, carrots, courgettes, etc. • Halved or cut into slices / strips

	Fruit	50-60 °C	12-24 hours	• E.g. berries, apricots, grapes, figs, cherry tomatoes, etc. • Whole, halved or quartered
	Sliced fruit	50-70 °C	8-16 hours	• E.g. apples, bananas, large tomatoes, mangos, kiwis, pears, etc. • Cut into approx. 2-10 mm thick slices
	Fruit leather	60 °C	4-6 hours	• Purée ripe fruit and spread an approx. 5-10 mm thick layer onto a dehydration sheet • Depending on your personal taste, you can add honey or agave syrup; seeds/kernels such as chia or sunflower seeds; fresh herbs such as mint or basil; spices such as cinnamon; vegetables such as spinach and much more besides
	Muesli bars	60 °C	4-10 hours	• Mix oat flakes with a small amount of oil (e.g. coconut oil), flour, honey or similar until you have a slightly sticky mixture • Add seeds, kernels, nuts, (dried) fruit or spices as desired
	Beef Jerkey	60-70 °C	6-15 hours	• Cut lean meat into approx. 5-10 mm thick slices and marinate in liquid for several hours before drying.

5.4 Recipes

5.4.1 Apple muesli bars

Ingredients for 8-12 bars:

- 75 g oat flakes
- 75 g almonds, roughly chopped
- 1 grated apple
- 2 tbsp flour
- 1 tbsp sunflower seeds
- 1 tbsp chia seeds
- 2 tbsp honey or agave syrup
- 1 tbsp oil (e.g. rapeseed or coconut)
- Cinnamon to personal taste
- 1 dash of lemon juice

Preparation:

1. Mix all the ingredients together until you have a crumbly, slightly sticky mixture.
2. Fill the mixture into the silicone moulds and pat down until the upper surface is smooth.
3. Place the silicone moulds onto the drying racks and assemble the device.
4. Run the dehydrator for approx. 5 hours at 60 °C.
5. Let the muesli bars cool. Remove the muesli bars from the moulds by turning them out over a plate.
6. Store the muesli bars in an airtight container.

- If you would like to make more muesli bars, you can use the silicone moulds to preshape the bars and then place them directly on the drying racks. If required, place the dehydration sheets on the racks first or, alternatively, use baking paper.
- You can modify the recipe by adding nuts, seeds, spices or (dried) fruit.

5.4.2 Strawberry and banana fruit leather

Ingredients:
- 150 g strawberries
- 1 ripe banana
- 1 dash of lemon
- 1 tbsp chia seeds

Preparation:

1. Place all the ingredients in a blender and purée until you have a smooth mixture.
2. Place a dehydration sheet on a rack and spread the fruit puree over the sheet. Keeping adding fruit puree until you have an approx. 5-10 mm thick layer.
3. Place the lid on the device and run it for approx. 4 hours at 60 °C.
4. If the surface of the fruit leather is still sticky when the time ends, then extend the drying process for another 30-60 mins and check the consistency again.
5. Cut the finished fruit leather into strips and store in an airtight container.

- If you would like to make a larger quantity of fruit leather, you can use baking paper in addition to the dehydration sheets.

6 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

6.1 Safety information

⚠ ATTENTION

Please observe the safety instructions, before cleaning your device

- ▶ Turn the device off prior to cleaning and remove the plug from the wall socket.
- ▶ Clean the device directly after use. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases. Excessive accumulations of dirt can even damage the device under certain circumstances.
- ▶ Do not use any aggressive or abrasive cleaning agents or solvents.
- ▶ Do not scrape off stubborn dirt with hard items.
- ▶ Do not immerse the unit into water, do not put it in a dishwasher.

6.2 Cleaning

- **Device**

Let the base device cool down, then wipe with a damp cloth. Dry the device thoroughly before you put it away

- **Lid, drying racks, silicone muesli bar mould and dehydration sheets**

The lid, the drying racks, the silicone muesli bar moulds and the dehydration sheets can be cleaned using standard washing-up liquid. Dry all the components thoroughly before you put them away.

7 Troubleshooting

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

7.1 Safety notices

⚠ ATTENTION

- ▶ Repairs of electrical appliances must be carried out by qualified person who are trained by the manufacturer.
- ▶ Repairs performed by untrained persons may result in considerable hazards for the user and damage the machine.

7.2 Troubleshooting table

The table below will help you to locate and solve small problems.

Problem	Possible cause	Possible solution
The device does not operate.	The plug is not plugged in.	Plug the plug into mains power.
	The device is not working.	Contact our Customer Service.
The control panel display does not light up after the device is turned on.	The connection to mains power is loose.	Remove the plug from the socket and plug it in again.
	The device is not working.	Contact our Customer Service.
E1	Interrupted electrical circuit.	Contact our Customer Service.
E2	Short circuit.	Contact our Customer Service.

PLEASE NOTE

- ▶ If you cannot solve the problem by carrying out the steps described above, our Customer Service will help you free of charge.
- ▶ Clean the device before you send it to customer service.

8 Disposal of the Old Device

Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety. If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.

PLEASE NOTE

- Utilise the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your local council, local refuse collection service or your dealer for information.
- Ensure that your old device is stored safely away from children until it is taken away.

8.1 Disposal of the packaging



The packaging protects the device against damages during transit.
The packaging materials are selected in accordance with environmentally compatible and recycling-related points of view and can therefore be recycled.
Returning the packaging back to the material loop saves raw materials and reduces the quantities of accumulated waste. Check with your local council for proper disposal and recycling
procedures.

9 Guarantee

Your Pro-Line Australia 24-month Repair or Replacement Warranty

Pro-Line warrants this appliance to the first purchaser and subject to the stated conditions:

This warranty only applies to appliances purchased and used in Australia or New Zealand and covers any defects in material or workmanship in the manufactured product within the first 24 months, from the date of purchase.

To make a warranty claim you must visit Pro-line Australia online at www.prolineaustralia.com.au/warrantyclaim

If a product is found to be faulty there is a 90 day return policy from the date of purchase. Products returned to store MUST be accompanied by a valid proof of purchase.

For warranty claims outside of 90 days from date of purchase, product will be repaired or replaced at our discretion. Repair or replacement costs of the product will be covered under warranty by Pro-line.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods. The benefits given to you by this warranty are in addition to other rights and remedies of the consumer law in

relation to the goods or services to which this warranty relates.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

Conditions of this Warranty:

1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, accidents, or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire, floods, power surges or black outs.
5. Proof of purchase is required for warranty claims. Please keep purchase receipt in a safe place.



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