

142mm

DEVANTI®

Food Dehydrator Manual



FD-B-1149-10T-BK

Please read and save all instructions to ensure safe and effective use of this Appliance

210mm

Important Safety and General Instructions

Please keep this user manual in a safe place along with your purchase receipt and carton for future reference. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to.

1. Read all instructions before using the Food Dehydrator
2. DO NOT touch hot surfaces. The temperature of the outer surface can get very hot while the Food Dehydrator is in operation. Allow the unit to cool thoroughly before putting in or taking out parts.
3. Close supervision is necessary when any appliance is used by or near children.
4. DO NOT use the Food Dehydrator for other than its intended use.
5. Before turning on, ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the appliance.
6. To protect against the risk of electric shock, do not immerse this Food Dehydrator, cord set or plug in water or any other liquid.
7. The Food Dehydrator is not intended to be operated by means of an external timer or any type of separate remote control system.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. This appliance is intended to be used indoors for household use only.
10. DO NOT use an extension cord unless completely necessary with this product. If an extension cord is used please ensure that it has a rating equal or exceeding the rating of this appliance.
11. DO NOT pull or carry by cord, use cord as a handle, close a door on the cord, or pull cord around sharp edges or corners. Keep cord away from heated surfaces.
12. DO NOT bend or damage the power cord.
13. Always unplug the Food Dehydrator when not in use. To disconnect from the power supply, grip the plug and pull from the power socket. Never pull by the cord. The power plug must be removed from the power socket before cleaning, servicing, maintenance or moving the Food Dehydrator
14. Never force the plug into an outlet.
15. DO NOT place the appliance near a hot gas or electric burner.
16. DO NOT cover the appliance whilst in use. If it is covered there is a risk of fire.
17. Improper installation may result in the risk of fire, electric shock and/or injury to persons
18. If the supply cord or plug is damaged, DO NOT use the appliance. Please return to

- your place of purchase along with your receipt for a refund or exchange.
19. The manufacturer is not responsible for any eventual damages caused by improper or faulty use.
 20. The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance.
 21. Always operate on a dry level surface. Operating on sinks or uneven surfaces must be avoided.
 22. DO NOT clean with metal scouring pads.
 23. DO NOT move or lift the Food Dehydrator while the power cord is still connected to the wall outlet.
 24. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
 25. If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
Children shall not play with the appliance.

Using your Dehydrator

How it Works

Dehydrating food is a gentle, natural process which removes moisture from food. Using controlled heat temperature, air is circulated from the top of the unit to each of the trays and base. This method of drying seals in the flavors and nutrients of the food, leaving a high food nutrient and vitamin content. Dried food can be stored in air tight glass containers and lasts between 3-6 months. It is best to refrigerate dried foods or store in low temperatures away from sunlight.

Fruits

Fruits are ideal for drying as they are high in sugar content and high in acid. Please refer to our Fruit Drying guide for a list of common fruits for drying and also suggested uses.

Blanching Fruit

Some fruit have a protective wax type coating such as grapes, blueberries and cranberries. If drying whole, dip in boiling water for 1 to 2 minutes to speed up the drying process.

Vegetables

Vegetable are also ideal for drying. Please refer to our Vegetable Drying guide for a list of common vegetables for drying and also suggested uses.

Blanching Vegetables

Blanching preserves colour and slows ripening process. To blanch vegetables, soak in boiling water for 1-2 minutes then place in cold water. The Drying Guide lists the type of vegetables that should be blanched before dried.

Before Using for the First Time

Read the safety instructions in this manual before operating. Before using this appliance for the first time, follow the steps below:

1. Remove all packing materials and literature from inside the oven. Make sure that Food Dehydrator is in good condition and there are no missing parts.
2. Select a flat, heat-resistant, non-flammable surface to operate the Food Dehydrator on.
3. Use a warm damp cloth to wipe down the base of the unit. Never immerse the base unit in water (as it is powered).
4. Wash the drying racks in warm soapy water. Then dry thoroughly with a cloth. Please note the racks are dishwasher friendly.
5. Connect plug in to the power outlet, set temperature control to the highest level, and switch on. Leave on for 30 minutes, then wipe down with damp cloth and then dry thoroughly.

NOTE: A slight amount of smoke and a burning smell may be emitted during the first few uses. Do not be alarmed, this is normal.

Operating Instructions

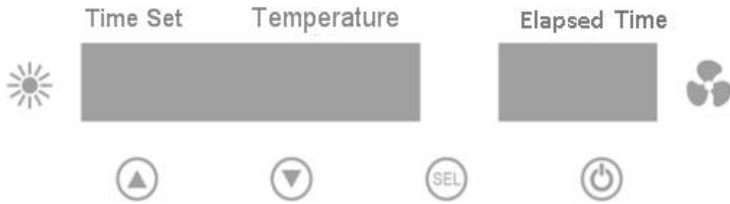
1. Wash food and remove any pits, stones, seeds or imperfections. Blanch if required.
2. Cut the food items into small uniform shapes (roughly small 5mm strips).
3. Remove skin from fruit or vegetable if desired.
4. Place the food items freely on the drying trays. Allow space between each food item to allow free airflow (Consult our Fruit and Vegetable drying guide for approximate times).
5. Switch appliance on and adjust temperature control.
6. Trays should be rotated every 3-4 hours for more even drying.
7. When dehydrating is complete, switch power off and remove.
8. Allow food to cool completely before placing in airtight container for storage.

NOTE: Always use all of the trays when drying food even if empty. This will aid the drying process.

CAUTION: After use, the Food Dehydrator will still be hot. Please ensure you let the unit cool before moving or cleaning.

Handy Hints

- User quality food – Best results are achieved when quality food is used. Select produce at the peak of ripeness, colour and flavor for the highest nutritional content. You can dry overripe produce successfully, as long as you remove any spoiled areas.
- Wash Food – Food should be washed and dried thoroughly removing soft or spoiled areas. Be certain that your hands, cutting utensils and food preparation areas are clean.
- Some fruits are better when prepared for drying by soaking in a mixture of natural juice and water containing Ascorbic acid or lemon juice (see Fruit Drying Guide).
- Cut Food Uniformly – Produce can be shredded, sliced or diced. 5mm slices are best for efficient drying.
- Variation in Drying Times – Drying times are affected by the size of the load, thickness of the sliced produce, humidity, air temperature and the moisture content of the food itself. Please consult our drying times and use it as a guideline.
- Rotate Racks –Ensure you rotate the racks every 3-4 hours, to allow for even drying and air circulation.
- Testing for dryness – Be sure to let the produce cool before testing for dryness. To test for dryness, cut a piece open – there should be no visible moisture or juices inside.
- Uneven drying – If you notice uneven drying, rotate the racks.
- Keep Records – Records of humidity, weight of produce before and after will help to improve your drying techniques for future use.



To operate the model

- 1.Safely place the appliance on a flat and level surface. Stack the trays one on top of the other, then insert plug in electrical outlet.
- 2.To turn the dehydrator on, press the <ON/OFF> button to begin.The display will show/flash (70°C and 12:00 hours) by default.
- 3.To adjust the “Temperature”, Press the <SEL> button to set the desired temperature range from 40°C to 70°C. Single presses of the ▲ ▼ to increase or decrease the temperature by five degree.
- 4.To adjust the “Time”, Press the <SEL> button to set the desired time range from 1 hour to 48 hours. To set the hours, press the ▲ ▼ to increase or decrease the time by one hour.
- 5.The model will stop automatically when the time expires or you can stop it at anytime using the <ON/OFF> button. Remove the plug from the outlet once it has stopped.

Vegetable Preparation Table

VEGETABLE	PREPARATION	DRYNESS TEST	APPROX. TIME (hrs)
Artichokes	Cut into 1/2 inch strips. Boil about 10 minutes	brittle	6 to 14
Asparagus	Cut into 1-inch pieces. Tips yield better product	brittle	6 to 14
Beans	Cut and steam blanch until translucent	brittle	8 to 26
Beets	Blanch, cool, remove tops and roots. Slice	brittle	8 to 26
Brussel Sprout	Cut sprouts from stalk. Cut in half lengthwise	crispy	8 to 30
Broccoli	Trim and cut. Steam tender, about 3 to 5 min.	brittle	6 to 20
Cabbage	Trim and cut into 1/2 inch strips. Cut core into 1/4 inch strips	leathery	6 to 14
Carrots	Steam until tender. Shred or cut into slices	leathery	6 to 12
Cauliflower	Steam blanch until tender. Trim and cut	leathery	6 to 16
Celery	Cut stalks into 1/4 inch slices	brittle	6 to 14
Chives	Chop	brittle	6 to 10
Cucumber	Pare and cut into 1/2 inch slices	leathery	6 to 18
Eggplant/Squash	Trim and slice 1/4 inch to 1/2 inch thick	brittle	6 to 18
Garlic	Remove skin from clove and slice	brittle	6 to 16
Hot Peppers	Dry whole	leathery	6 to 14
Mushrooms	Slice, chop, or dry whole	leathery	6 to 14
Onions	Slice thinly or chop	brittle	8 to 14
Peas	Shell and blanch for 3 to 5 minutes	brittle	8 to 14
peppers	Cut into 1/4 inch strips or rings. Remove seeds	brittle	4 to 14
Potatoes	Slice, dice or cut. Steam blanch 8 to 10 min.	brittle	6 to 18
Rhubarb	Remove outer skin and cut into 1/2 inch lengths	No moisture	6 to 38
Spinach	Steam blanch until wilted, but not soggy. Kale, etc	brittle	6 to 16
Tomatoes	Remove skin. Cut in halves or slices	leathery	8 to 24
Zucchini	Slice into 1/4 inch pieces	brittle	6 to 18

Fruit Preparation Table

FRUIT	PREPARATION	DRYNESS TEST	APPROX. TIME (hrs)
Apples	Pear, core and cut slices or rings	pliable	5 to 6
Artichokes	Cut into 1/2 inch strips	brittle	5 to 13
Apricots	Clean, cut in halves or in slices	pliable	12 to 38
Bananas	Peel and cut into 1/2 inch slices	crisp	8 to 38
Berries	Cut strawberries into 3/2 inch slice. Other berries whole	no moisture	8 to 26
Cherries	Pitting is optional, or pit when 50% dry	leathery	8 to 34
Cranberries	Chop or leave whole	pliable	6 to 26
Dates	pit and slice	leathery	6 to 26
Figs	Slice	leathery	6 to 26
Grapes	Leave whole	pliable	8 to 38
Nectarines	Cut in half, dry with skin side down. Pit when 50% dry	pliable	8 to 26
Orange Rind	Peel in long strips	brittle	8 to 16
Peaches	Pit when 50% dry. Halve or quarter with cut side up	pliable	10 to 34
Pears	Peel and slice	pliable	8 to 30

TECHNICAL CHARACTERISTICS

Power	550 Watt
Voltage	220-240V
Frequency	50/60Hz