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DEVANTI



210mm

FOOD DEHYDRATOR INSTRUCTION MANUAL

FD-B-1142-5T-WH

FD-B-1142-5T-BK

FOOD DEHYDRATOR INSTRUCTION MANUAL

To prevent damage please read this manual carefully before you use the appliance, and keep it for future reference.

SAFETY INSTRUCTIONS

IT IS REQUIRED TO USE THE APPLIANCE ON A HEAT RESISTANT SURFACE, OR PLACE IT ON HEAT RESISTANT MATERIAL WHILE IN USE (CERAMIC TILES, A THICK BOARD, ETC.,) TO AVOID POSSIBLE DAMAGE.

- Do not use the appliance more than 40 hours continually. If the machine has been running for 40 hours, turn off the appliance (the switch should be in the position "OFF"), unplug it and let it cool down.
- Improper use of the appliance may cause damage and injury.
- Use the appliance only for its intended use, and always follow the guidelines in the manual.
- Unplug the appliance when it is not in use.
- Keep the power base away from water. Do not switch on the appliance if its surfaces are wet.
- Do not use appliance with a damaged cord or plug, after appliance is dropped, or when it is otherwise damaged. Contact the service center if this is the case.
- Do not allow children to play near the appliance when in use.
- Unplug the appliance before cleaning it.
- Never yank the cord to disconnect it from outlet, instead hold the plug and pull to disconnect.
- This appliance is for domestic use only.
- Do not cover the appliance.
- Do not leave the appliance unattended while in use.
- Only place the appliance on flat surfaces.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not place the appliance on or near a hot gas or electric burner, or heated oven.
- Do not allow the mains lead to hang over the edge of a table or a counter ..

USE OF THE APPLIANCE; ATTENTION!

Before first use:

- Unpack the appliance.
- Wash all parts of the appliance
- Before use, make sure that the electric parameters of your dehydrator, as indicated on the rating label found on the base of the appliance, are suitable for the mains supply.
- Wash the lids and parts of the appliance. Wash the parts in warm water, adding a small quantity of detergent for washing dishes. Clean the power base using a damp cloth, (NEVER SUBMERSE THE BASE IN ANY LIQUID).

FUNCTIONS

Warm air of a fixed, controllable temperature circulates freely inside the appliance between the upper and lower lids, the separately controllable, removable sections and the power base. This causes the foods placed on the sections of the appliance to dry evenly and without the loss vitamins. This allows you to enjoy fruits, vegetables and mushrooms, which have been prepared without unhealthy additives, all year round.

You can also dry flowers or medicinal plants, and prepare cereals with the help of this appliance.

This Dehydrator has a temperature gauge – below is a rough guideline for drying temperatures:

Herbs –	35°-40°C
Greens –	40°C
Vegetables –	50°-55°C
Fruits -	55°-60°C
Meat/Fish -	65°-70°C

(Meat and fish should always be dried on the highest temperature for reasons of food safety).

USE OF THE APPLIANCE

1. Prepare the food that you intend to dry by slicing thinly and evenly. Then place the food onto the trays of the appliance. Ensure that there is adequate spacing between each piece of food. We recommend

approximately 0.5cm.

2. Put each of the sections onto a power base.
3. Place the upper lid on the appliance. During drying the upper lid should always be on the appliance.
4. Plug in, and turn on the appliance, the red indicator will light.
5. When you finish using the appliance, turn it off. Let the products cool down. Put dried products into a food grade container, and put it into a freezer.
6. Unplug the appliance.

NOTE: it is recommended to place all 5 sections onto the appliance during use, even if some of them are empty.

Examples:

1. The products are on the first upper section, the other 4 sections are empty. Make sure that the upper lid is on the appliance.
2. The products are on the first 2 sections, the other 3 sections are empty. Make sure that the upper lid is on the appliance.

ADDITIONAL INSTRUCTIONS

Wash products before placing them in the appliance. Do not put wet products into appliance, rub them dry.

ATTENTION! Do not use sections with products if they are wet.

Cut off the spoiled parts of the products. Slice the products in a way that allows you to place it freely between the sections.

The duration of drying depends on the thickness of the pieces.

You can change the position of the sections if not all products on it dried well. You can put the upper sections down, closer to power base, and the lower sections in place of the upper sections. Some of the fruits may be covered by their natural protective layer, the duration of drying may increase if this is the case. To avoid this issue, you can boil the products for about 1-2 minutes, put them in cold water, and dry them afterwards.

PLEASE NOTE : THE DURATION OF DRYING AS LISTED IN THIS INSTRUCTION IS AN APPROXIMATION.

The duration of drying depends on the temperature and humidity of the room, the level of humidity of the products and the thickness of the pieces.

DRYING FRUITS

- Wash the fruits.
- Take out the pits and cut off the spoiled parts.
- Slice it into pieces, which you can place freely in the different sections.
- You can place the fruits in lemon or pineapple juice to keep them from fading
- If you want your fruits to smell pleasant, you can add cinnamon or coconut

DRYING VEGETABLES

- Wash the vegetables.
- Take out the pits and cut off the spoiled parts.
- Slice it into pieces, which you can place freely in the different sections.
- It is advisable to boil vegetables for about 1-5minutes, put them in cold water and then dry them.

DRYING MEDICINAL PLANTS

- It is recommended to dry leaves,.
- After drying it is advisable to put medicinal plants in paper bags or glass containers, and store them in a dark, cool place.

STORAGE OF DRYED FRUITS

- Storage containers for the dried products should be clean and dry.
- For better storage of dried fruits, use glass containers with metal lids store them in a dark, dry place where the temperature is between 5-20 degrees.
- During the first week after drying it is advisable to check the container for moisture. If you find moisture, the products have not been properly dried, please dry them again.

ATTENTION! Never place hot or even warm products into the storage containers.

PREPARATION OF FRUIT

Preparing the fruit helps it keep its natural color, taste and flavor.

You will find some useful recommendations below, on how better to prepare fruits for drying:

Take 1 / 4 glass of juice (preferably natural). Try to use juice that corresponds with the fruit you want to prepare .For example, when preparing apples you should use apple juice.

Mix the juice with 2 glasses of water, and keep the sliced fruits immersed in it for 2 hours.

TABLE OF PREPARATION FOR FRUIT

Name	Preparation	Condition after drying	Duration of drying(hours)
Apricot	Slice and remove the pit	Soft	13-28
Orange peel	Cut it into long strips	Fragile	8-16
Pineapple (fresh)	Peel it, and slice it into pieces or square parts	Hard	8-36
Pineapple (tinned)	Pour out the juice and dry it	Soft	8-36
Banana	Peel and slice it (3-4mm thickness)	Crispy	8-38
Grapes	No need to cut	Soft	8-26
Cherry	It is not necessary to take out the pit(you can take it out when cherry is half-dried)		
Pear	Peel and slice it	Soft	8-30
Fig	Slice it	Hard	8-26
Cranberry	No need to cut	Soft	8-26
peach	Cut into 2 pieces and take out the pit when the fruits is half-dried	Soft	8-26
Dates	Tale out the pit and slice	Hard	8-26
Apple	Peel it, take out the heart, slice it	Soft	8-12

PLEASE NOTE: The drying time and ways of preparing the fruit as described in the table above are only guidelines. Your personal preference may vary.

PREPARATION OF THE VEGETABLES

1. It is recommended to boil green beans, cauliflower, broccoli, asparagus and potatoes, to keep their natural color.

How to boil: put the prepared vegetables into a saucepan with boiling water for about 3-5 minutes. Then pour out the water and place the vegetables in the appliance.

2. If you want to add a hint of lemon to green beans, asparagus etc., just soak them in lemon juice for about 2 minutes.

PLEASE NOTE: THE RECOMMENDATIONS ABOVE ARE ONLY GUIDE LINES, IT IS NOT NECESSARY TO FOLLOW THEM.

TABLE OF PREPARATION FOR VEGETABLES

Name	Preparation	Condition after drying	Duration of drying(hours)
Artichoke	Slice (3-4mm thickness)	fragile	8-13
Egg-plant	Peel it and slice it (6-12mm thickness)	Fragile	8-18
Broccoli	Peel it and cut it. steam it for about3-5min.	Fragile	8-20
Mushrooms	Slice it or dry it whole(small mushrooms)	Hard	8-14
Green beans	Cut, and boil until they become transparent	Fragile	8-26
Vegetable marrows	Slice (6mm thickness)	Fragile	8-18
Cabbage	Peel and cut into strips(3mm thickness) Remove the heart	Hard	8-14
Brussel sprouts	Cut the stems in half	Crispy	8-30
Cauliflower	Boil until it becomes soft	Hard	8-16
Potato	Slice, boil for about 8-10min	Crispy	8-30
Onion	Thinly slice	Crispy	8-14
Carrot	Boil until it becomes soft. Shred or slice.	Crispy	8-14
Cucumber	Peel and slice (12mm thickness)	Hard	8-18
Sweet pepper	Cut it into strips slice (6mm thickness).Remove the heart	crispy	8-14

Piquant pepper	No need to cut it	Hard	8-14
parsley	Section the leaves	Crispy	6-10
Tomato	Peel and slice.	Hard	8-24
Rhubarb	Peel and slice (3mm thickness)	Loss of humidity in a vegetable	8-38
Beetroot	Boil it, let it cool down, cut off the roots and tops, then slice.	Crispy	8-26
Celery	Slice (6mm thickness)	Crispy	8-14
Spring onion	Shred.	Crispy	8-10
Asparagus	Slice in half(2.5mm thickness)	Crispy	8-14
Garlic	Peel and slice.	Crispy	8-16
Spinach	Boil until it becomes faded	Crispy	8-16
Champignons	Slice or dry whole	Hard and crispy	6-10

PLEASE NOTE: The drying time and ways of preparing the vegetables as described in the table above are only guidelines. Your personal preference may vary.

CLEANING AND MAINTENANCE

- Before cleaning, check if the appliance is unplugged and cooled down.
- Clean the body of the appliance with a wet sponge and allow it to dry.
- Do not use metal brushes or abrasives for cleaning the appliance, because it may damage the surface.