

SOUSVIDETOOLS

6 TRAY FOOD DEHYDRATOR BY SOUSVIDETOOLS



SVT-12003 | SVT-12003EU USER GUIDE



IMPORTANT - READ BEFORE USE

Please read this user manual carefully before using the appliance.

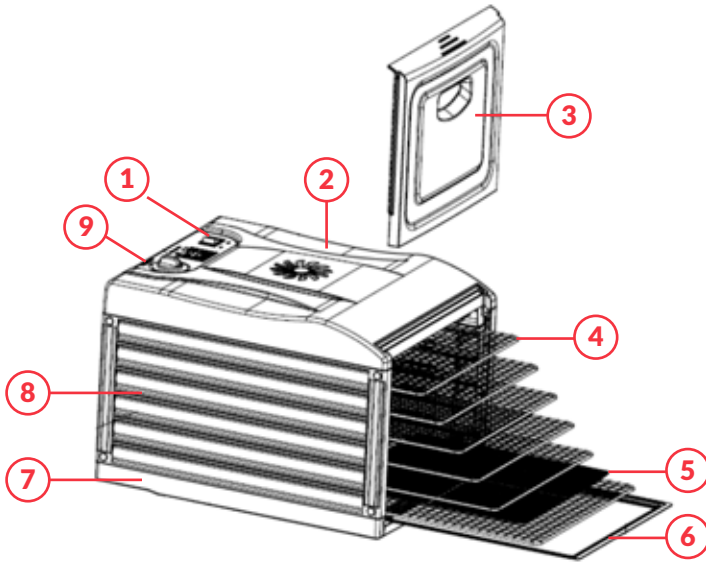


SAFETY REGULATIONS

- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- This food dehydrator is designed for domestic and commercial use. Do not use it outdoors.
- When using the food dehydrator, ensure that it is on a flat, level and sturdy surface. Please ensure there is no risk that it may fall.
- Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury. The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur while the product is in use.
- Do not leave the food dehydrator unattended during use.
- Before plugging the food dehydrator into the mains electrical supply, check that the voltage and power supply comply with the specifications on the food dehydrator's rating label.
- Make sure that the food dehydrator is switched off and remove the plug from the mains electrical supply when it is not in use; before it is cleaned or if it is being repaired.
- Ensure that the food dehydrator and power cord is not hung over sharp edges and keep away from hot objects and open flames; otherwise the plastic will melt and cause a fire.
- Under no circumstances should the food dehydrator or plug be immersed in water or any other liquid. Do not use the appliance with wet hands.
- Check the food dehydrator and power cord regularly for damage. Do not use if there is damage to the plug or cord, following a malfunction, or after it has been dropped or damaged in any way. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Repairs to the food dehydrator should only be performed by a qualified electrician. Improper repairs may place the user at risk.
- None of the product's parts are dishwasher safe, unless explicitly specified otherwise.
- Always turn the power off at the power outlet before you insert or remove a plug.
- Do not use your appliance with an extension cord unless this cord has been checked and tested.
- Never use an unauthorized attachment.
- Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
- Please don't turn the draught of engine towards others or tinder.
- Please don't keep it beside anything hot. Please keep the plug away from pressing; otherwise it will cause a fire or electric shock.
- If you pass this appliance on to a third party, these operating instructions must also be handed over.

PRODUCT DETAILS

Remove any packing from the product. Place the packing inside the box and either store or dispose of responsibly.



1 On/Off Switch

2 Cover

3 Damper Door

4 Tray

5 Mesh

6 Fruit Roll Sheet

7 Bottom Plate

8 Side Board

9 Temperature Knob



CAUTION

- To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to moisture or any liquid.
- Do not use the product near baths, basins or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces.
- Keep the device away from high temperatures.
- Don't operate the device with wet hands.
- Don't put the power cord near water.
- In the event where the appliance is dropped into the water, turn off the power at the power outlet and remove the plug immediately. **DO NOT REACH INTO THE WATER TO RETRIEVE IT.**
- It is important to note that the appliance will have to be inspected by a qualified technician before using it again.
- The temperature of the dehydrator and surface/worktop may be HIGH when the appliance is being used.

TECHNICAL SPECIFICATION

Operating voltage and frequency: 220V - 240V / 50Hz

Power consumption: 420-500W

Tray Size: 30 x 33 cm (W x D)

FEATURE OF DEHYDRATOR

This unit features an automatic fan, which circulates warm air producing a nice evenly dried device. Dried foods are a great treat to snack on because they hold almost all of their nutritional value and flavour.

- Perfect way to preserve fruit, snacks, vegetables, bread, flowers and more.
- With six trays, size of each tray is 33 x 30.5cm, each tray can't load more than 0.5kgs of food.
- If you want to dry thicker food, you can take out one tray to make the height higher between two trays.
- The trays are easy to clean.
- The drip tray can collect the residue during the food drying process.
- Close the transparent door for a more efficient drying process.
- The transparent door allows you to see the food during drying.

BEFORE USE

Cleaning:

Before using for the first time, wipe all parts of the appliance. Clean all the trays, transparent door and drip tray with a lightly moistened cloth. **But don't wash the part of main engine.**

After cleaning, the unit must be run in for 30 minutes without placing any food for drying during this period. For the first time use, any smoke or smells produced during this procedure are normal. Please ensure sufficient ventilation. After the running in period, rinse the trays in water and dry all parts. This act is only necessary for the first time. (But don't put the main engine into water or other liquids.)

Unplug the dehydrator from the power supply and let it cool down before cleaning. Use a soft brush to remove food sticking. Dry all parts before storing the dehydrator.

Do not clean the appliance with aggressive chemicals or abrasives in order not to damage the surface.

Assembling the appliance:

Make sure that the dehydrator on a solid level surface. Put away the drying trays and connect the plug with a wall socket. Then the dehydrator is now ready for use.

HOW TO USE

- 1 Put the food in the trays. Do not overload the trays and never overlap the food. Close the transparent door.
- 2 Connect the power supply. Turn on the switch then adjust the temperature.



Set low temperature for thin/small pieces of food or for a small load of food. Set high temperature for drying thick/big pieces of food and large loads. The thermostat can also be used to decrease the temperature as the food is near the end of its drying cycle making it easier to control the final moisture level in the food.

- 3 Press the power switch to 'I' position – the indicator light will light up red.



Make sure that the fan base is always in place when operating the dryer. If you do not have time to dry all the food in one day, you can dry them the next day. In this case, you should store the food in a container/polyethylene bag and put it in the freezer.

- 4 Turn off the appliance (press the power switch to the '0' position) when you have finished drying the food. Allow the food to cool. Store the food items in polyethylene bags or food containers and place in the refrigerator.
- 5 Unplug the unit from the power point.

Hints

- This dehydrator includes 6 drawer trays and an overheat protection. The main engine contains heating elements, motor, fan and thermostat.
- The air vents on the tray allow air to be circulated.
- The main engine assembly is at the backside of the machine, heating air come from backside and flow into each trays evenly.
- Drying operation time can change depending on the moisture of the food.



Fruit and vegetables dried in your food dehydrator will be different in appearance from those sold in health food stores and supermarkets. This is due to your food dehydrator uses no preservatives, no artificial colouring and only natural additives.

- Recording the humidity and weight of produce before and after drying times, will be helpful to improving your drying techniques for the future.

DRYING TIPS

Drying time for pre-treatment fruit will vary according to the following factors:

- 1 Thickness of pieces or slices
- 2 Number of trays with food being dried
- 3 Volume of food being dried
- 4 Moisture or humidity in your environment
- 5 Your preferences of drying for each type of dried food

It is recommended to:

- Check your food every hour.
- Label food with contents dried, date and weight before drying. It will also be helpful to note the drying time for future reference.
- Pretreated food will give the best effect in drying.
- Correct food storage after drying also will help to keep food in good quality and save the nutrients.

STORAGE

- Store food only after they have cooled down.
- Food can be kept longer if stored in a cool, dry and dark place.
- Remove all the air you possibly can from the storage container and close tightly.
- Optimal storage temperature is 15°C or lower.
- Never store food directly in a metal container.
- Avoid containers that "breathe" or have a weak seal.
- Check the contents of your dried food for moisture during the weeks following dehydration. If there is moisture inside, you should dehydrate the contents for a longer time to avoid spoiling.
- For best quality, dried fruit, vegetables, herbs, nuts, bread should not be kept for more than 1 year, if kept in the refrigerator or freezer.
- Dried meats, poultry and fish should be stored for no more than 3 months if kept in the refrigerator, or 1 year if kept in the freezer.

MAINTENANCE & CLEANING

After using, unplug the dehydrator from the power supply and let it cool down before cleaning. Use a soft brush to remove food sticking on the trays. Dry all parts with a dry cloth before storing the dehydrator. Clean the surface of body with wet cloth.

Use paper towels to remove any excess marinade.

Do not clean the appliance with aggressive chemicals or abrasives in order not to damage the surface.

WARRANTY & AFTER SALES SERVICE

- 1 Make sure the working platform is flat, clean and tidy.
- 2 Warranty is limited to damage caused by production defects.
- 3 The cost of parts and maintenance will be charged due to improper use or other non-product quality problems.
- 4 Please keep the purchase vouchers.

Maintenance Card

First Name:

Last Name:

Phone:

Email:

Address:

Machine Model:

Purchase Date:

Supplier:

Repair Record

Date	Cause	By



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