



Food dehydrator User Manual

- Please read this manual carefully before use.
- The company reserves the right to interpret the instructions.
- Please refer to the actual product for the appearance.
- Please keep this manual with your invoice.
- Please kindly know that there will not be prior notice, in case of product technology or software upgrade.
- It is subject to the actual product.

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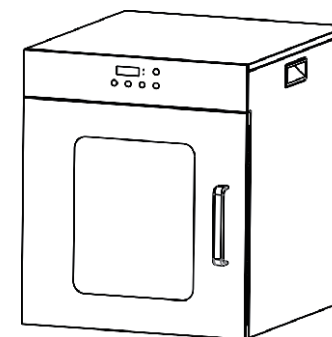
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1. Introduction of the dehydrator

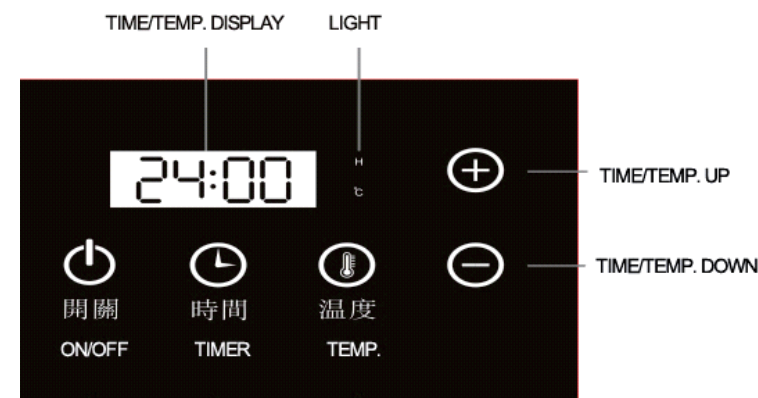
1.1 Overview

This dehydrator is suitable for drying fruits, vegetables, meat, fish, shrimps and herbs. It is also a magic weapon for making snacks for pets!

1.2 Product sketch



1.3 Product analysis chart



2. Working principle

The dehydrator is equipped with an electric heater/impeller motor/temperature control and power switch with a fuse. The fin-type heating tube is equipped with an impeller motor to blow out the hot air, and the air forms a thermal cycle, which has the effect of low-temperature air drying, and is adjusted by the controller to maintain the set temperature and time.

3. Technical parameters and characteristics

3.1 Technical parameters

Model	GE-Black 6	GE-Black 12	GE-Black 16	GE-Black 32
Voltage	220V-60Hz	220V-60Hz	220V-60Hz	220V-60Hz
Power	450W	1050W	1050W	2000W
Temp. Range	25-90	25-90	25-90	25-90
Timer	24H	24H	24H	24H
Layer	6-layer	12-layer	16-layer	32-layer
Rack Size	385X285mm	385X285mm	385X285mm	385X285mm
Product Size	400*465*300mm	400*465*480mm	400*465*620mm	800*465*620mm
Packing Size	455*520*350mm	455*520*530mm	455*520*670mm	855*520*670mm

3.2 Characteristics

This series of products are energy saving, low power consumption. It can quickly and easily dry all kinds of vegetables and fruits (peel), herbs, beans, meat, fish, shrimp, bread, mushrooms and other ingredients, hot air drying, without adding any pigments, additives, flavoring agents, as well as lock the nutrition, extend food preservation time, and make it convenient for individuals and families to produce flavored and rich natural nutritious foods! It is more convenient to store. The temperature does not exceed 100°C. Compared with the oven, it does not damage the nutrients of the food, and can be designed according to different foods. The temperature of the multi-layer racks for the best results, make you free DIY

4. Working principle

4.1 Recommended drying temperature for general food: herbal/flower 35-40°C, bread 40-50°C, vegetable 50-55°C, fruit 55-60°C, meat/fish 65-68°C. The drying time of the food depends on its thickness (the temperature and humidity of the environment also effect the result, such as encountering rainy season), the thinner the faster.

4.2 Dispense the pre-treated food evenly onto each racks and adjust the temperature to the desired one. The thinning fruit should not exceed 63°C, so as not to damage the food itself vitamins. Some fruits will protect themselves from drying. In case of such fruits, they can be cooked for 1-2 minutes, then placed in cold water and drained before drying.

4.3 When the machine is working, the vents of the front door have obvious wind blowing, and the sound of the wind can be heard.

4.4 Set the drying time (such as soft or crisp) according to different food and personal tastes. Dehydrated fruit can be in the sealed bag of the zipper, sealed bottle, or the refrigerator. Please plug in the power, and press the switch on the back of the machine. The light on the touch panel flashes, then press the touch on the control board, set the time and temperature you need. The machine must be 1 hour or more, and the temperature should be set above 35°C.

5. Food pre-treatment and drying

5.1 Pre-treatment of fruits

5.1.1 Wash the fruit and dispose of the pitted and damaged parts.

5.1.2 Cut the fruit into pieces and soak them in lemon juice, salt water or pineapple juice for 10 minutes, in order to prevent oxidation and corrosion fading, then drain and dry the fruit pieces.

5.1.3 Adding cinnamon or coconut powder, coconut oil can give the fruit a special aroma.

5.1.4 Immerse the desired fruit for about 2 hours with 1/4 juice mixed in 2 cups of water before drying, can make food maintains a natural color, taste and flavor.

5.2 Pre-treatment of vegetable

5.2.1 Vegetables such as: mung bean legumes, cauliflower, broccoli, asparagus and potatoes, can be pre-treated by steaming, boiling water or oil.

5.2.2 Put the prepared vegetables into boiling water for about 3-5 minutes, drain and put them into the rack for drying.

5.2.3 Soak the vegetables in lemon juice for about 2 minutes. (any one of above pre-treatment is OK.)

5.3 Pre-treatment of meat

5.3.1 Slice or cut the meat into thin pieces.

5.3.2 Cook the meat with boiling water, then drain it and dried.

5.3.3 Marinate the meat for more than 2 hours, then steam or cook the meat, drain and dry.

5.4 Pre-treatment of herbs

5.4.1 It is recommended to dry fresh leaves.

5.4.2 After drying, put the herb in a paper bag or glass can and place it in cool .

6. Precautions and safety instructions

6.1 Precautions for use

6.1.1 Place the machine on a flat surface and ensure that the vents are not obstructed.

6.1.2 Do not use the machine over 48 hours continuously.

6.1.3 The machine can't be filled with water or any other liquid while working. But a small amount of water on the shelf is allowed.

6.1.4 Please do not place flammable items within 2 meters of the machine, when it is working.

6.1.5 Do not put heavy food on the rack, or overlapping the food for better air circulation inside. Please make sure the rack is in the correct position, when the machine is working. If there is not enough time to dry the food in one day, please store the unfinished food in a container or a sealed bag for next operation.

6.1.6 The position close to the the fan is with higher temperature, so it is recommended to exchange the position of the rack regularly, in order to make better drying effect.

6.1.7 The dried food should be sealed in a container or plastic bag and stored in the refrigerator.

6.1.8 Please clean the rack in time after the use. The rack can be washed or diffused with water. If the rack is covered with dried fruit or dried meat, it is recommended to soak the rack for two hours before cleaning.

6.2 Safety instructions



HOT SURFACE,
DON'T TOUCH



DO NOT TOUCH

For safety concern, please read this manual carefully before use. This series of machine is only suitable for household and similar places.

The machine cannot be operated in the form of an external timer or a separate remote control system.

6.2.1 The machine must be supervised during working;

6.2.2 Do not spill water into the interior of the electric heater base, as this may cause a short circuit;

6.2.3 Do not put too much food on the rack, which may affect the drying effect or time;

6.2.4 Ensure that the connected power supply is a safe grounding power source, and the local voltage is consistent with the voltage identified by the product;

6.2.5 Avoid sharing sockets with other high-power appliances;

6.2.6 The temperature of this product is high under working conditions. Please be careful that hot air opening and touching may cause burns;

6.2.7 Children and those with physical, sensory or mental deficiencies or lack of experience and knowledge should be used this machine under supervision;

6.2.8 Do not touch the body to avoid burns during working. To avoid burns, please do not touch the body in 30 minutes after finishing working.

Operations below is prohibited:

1. Use dried fruit machine when there is obvious damage to the main machine, power cord or power plug of the machine;
2. Troubleshoot or change the structure of the machine, or ask the non-professional to replace any part of the machine;
3. Use chemicals that cannot be used in cleaning dishes to clean the machine;
4. Rinse the outer surface of the main machine with water ;
5. Move the machine when it is switched on;
6. When the motor impeller suddenly stops (no air), the power of machine is still connected;
7. Repair the power cord by yourself

7. Cleaning, maintenance and care

7.1 The power plug must be unplugged and allowed to cool before cleaning.

7.2 Wash the rack with warm water and soft cotton cloth after using. Do not use corrosive detergent, chemically abrasive powder cleaner or hard wire mesh brush, as this will damage the surface of the machine, affecting the service life and causing safety hazards.

7.3 When the product is not used for a long time, please clean it, put it in the box, and store in a ventilated and dry place.

7.4 Please ask professional from the manufacturer, its service department or similar department to replace power cord if any damage, in order to avoid danger.

8. Environmental instructions



Environmental protection period

The mark on the product indicates that the environmental protection use period is 10 years. The environmental protection use period of electrical and electronic products means that the toxic and harmful substances or elements contained will not leak to the outside or suddenly change, and it will not make pollution or serious damage to human property.

In order to better care for and protect the earth, when the user no longer needs this product or the product end of life, please comply with the national laws and regulations on the recycling of waste electrical and electronic products, and hand it over to the local manufacturers with nationally recognized recycling qualifications for recycling treatment.

9. After sales service

Please read this manual carefully before using. It will help you to use the product safely and correctly, so as to avoid unnecessary losses.

In the case of problems under this operation instructions, the company will provide you with free warranty service within one year. When the operation of the machine fails (non-human damage), it must be repaired by a professionals. If you have any comments or questions, please contact us after sales.

The following conditions are not covered by the warranty service or free exchange.

1. Incorrect purchasing details such as product model, purchase shop and date.

2. Product failure and damage caused by incorrect operation.

3. Product failure and damage due to collision, drop, air burning, etc.

4. Product failure and damage caused by natural disasters such as fire, earthquake, lightning, typhoon, flood, etc.

5. Damage caused by self-repair without authority of our company.