

SOUSVIDETOOLS

6 TRAY FOOD DEHYDRATOR BY SOUSVIDETOOLS



SVT-12005 | SVT-12005EU 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 over 8 years 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. Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not use it for outdoors.
- When using the food dehydrator ensures that it is on a flat, level and sturdy surface, ensure there is no risk that it may fall and that it can take the weight of the unit during use.
- 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 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 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 and whilst 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 the food dehydrator 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. Remove by grasping the plug; do not pull on the cord.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Never use an unauthorised 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 heating. 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.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

SPECIAL SAFETY REGULATIONS

- To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to rain, 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. Don't keep the device in the watery environment;
- Keep the device away the place of high temperature.
- Don't operate the device with wet hands.
- Please turn off the power supply in the watery environment.
- 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.



ATTENTION! Do not run the appliance for more than 24 hours in one single use.
After 24 hours, unplug and let it cool down for at least 2 hours before operating again.

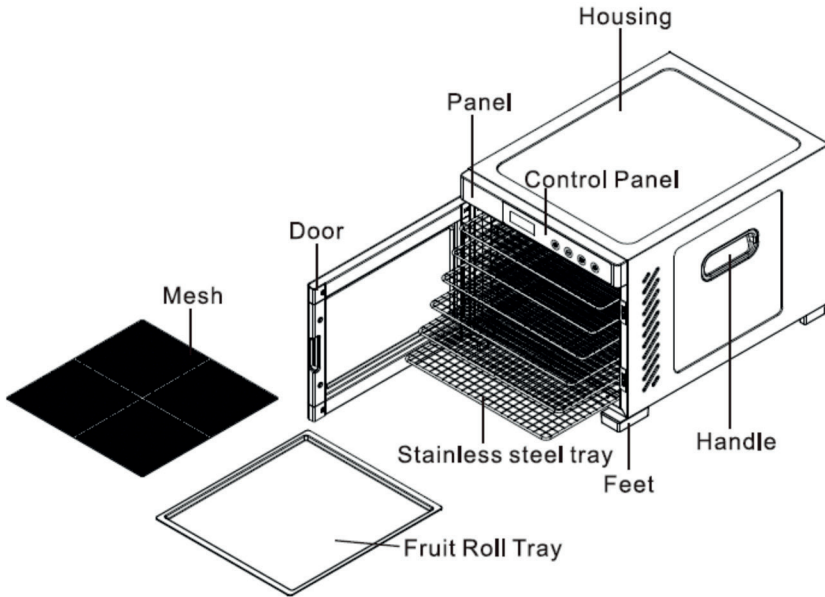
- Do not operate near gas spray cans.
- Incorrect operation and improper handling can lead to malfunction of the appliance and injuries to the user.
- The power cord can not be squeezed by something heavy or sharp, otherwise it will cause a fire or electric shock.
- The temperature of accessible surface may be HIGH when the appliance is operating.

TECHNICAL SPECIFICATION

Operating voltage and frequency	220- 240V~ 50-60Hz
Rated input power	550 - 650W
Temperature setting range	35°C ~ 75°C
Time setting range	30 minutes to 24 hrs
No. of shelving	6
Dimensions	340x450x(H)311 mm

Please note: Technical specification is subjected to change without prior notification.

PRODUCT DETAILS



- | | | | |
|------------------------|---------------------|-------------------|-----------------------|
| 1 Metal housing | 4 Handle x2 | 7 Magnetic bar x2 | 10 Fruit Roll Tray x1 |
| 2 Stainless steel grid | 5 Control panel | 8 Foot x4 | |
| 3 Door | 6 Ventilation holes | 9 Mesh x1 | |

DEHYDRATOR FEATURES

- 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 flavor.
- Perfect way to preserve fruit, snacks, vegetables, bread, flowers and more.
- Six stainless steel trays, each tray can hold a maximum of 0.6kgs of food.
- You can remove one or more trays to increase the space for thicker food.
- Easy to clean trays.
- The drip tray can collect the residue making it easier for cleaning.
- Close the door when drying.

USING YOUR DEHYDRATOR



- 1 Put the clean food in the trays – Do not overload the trays and never overlap the food. Close the door.
- 2 Plug in. The dehydrator will beep 1 time, the ON/OFF” light up and the display will show “0000”.
- 3 Press the “ON/OFF” button, The LED screen will show default time setting “10:00” and temp setting “70°C”. The motor and fan start first, then the heating element will start working 5 seconds later. The set time begins to count down, the signal “.” on the LED screen flashes.
- 4 Press TEMP/TIME. The temperature will blink on the display. Use + or - to change the temperature (temperature range 35°C-75°C).

NOTE: The temperature changes in 5°C increments. Press and hold + or - to change the temperature rapidly.

- 5 After you have set the temperature, press TEMP/TIME again to choose the time. The time will blink on the display. Use + or - to change the time (time range 0:30–24:00).

NOTE: The time changes in 30 minute increments. Press and hold + or - to change the time rapidly

- 6 After you have set the temperature and time the product will start to work.

NOTE: During drying process, if you press the “ON/OFF” button, all functions will be paused and the screen will show”0000”.

NOTE: You can change the time and temperature at any time by pressing TEMP/TIME. Press the “TEMP/TIME” button first, then press the “+” or “-” button.

- 7 When the timer finishes, the heating element stops working first. The fan will continue running for 10 seconds and the buzzer rings 20 times “beep” sound (1 time/second).
- 8 Unplug the unit after it has finished drying.

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 coloring and only natural additives.

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

BEFORE FIRST USE

- 1 Remove all packaging from your dehydrator and its accessories. Make sure all package contents are included.
- 2 Clean the trays with a moistened cloth.
- 3 Place the dehydrator base on a solid, level surface. Plug in. Stack the drying trays in the dehydrator
- 4 Run the dehydrator for 30 minutes at any temperature, without adding any food. Make sure that the room has sufficient ventilation, in case the dehydrator produces any smoke or smells. This is normal.
- 5 Rinse the trays in water. Dry all parts. Please note, you only need to do this the first time you use the dehydrator.

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.

CLEANING & MAINTENANCE



Attention: Always unplug the appliance from the electrical power outlet and let it cool down completely 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 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.

TROUBLESHOOTING

If the appliance does not function properly, please check the below table for the solution. If you are still unable to solve the problem, please contact the supplier/service provider.

Problem	Possible Cause	Troubleshooting
On/off switch doesn't light red	No power	Check if the plug is connected to the power socket
	Switch defect	Contact the supplier
Chamber does not get warm	Heating element, thermostat or fan might be defect	Contact the supplier
Chamber get's too warm	Heating element or thermostat might be defect	Contact the supplier
Drying takes to long	Humid conditions	Place the appliance in a less humid environment
	Heating element, fan or thermostat is defect	Contact the supplier

WARRANTY

Any defect affecting the functionality of the appliance which becomes apparent within one year after purchase will be repaired by free repair or replacement provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected. If the appliance is claimed under warranty, state where and when it was purchased and include proof of purchase (e.g. receipt). In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.



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