



## EN ■ Food Dehydrator

### READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision. Keep this appliance and the power cord out of reach of children that are younger than 8 years of age.
- This appliance is intended for home use. It is not intended for use in locations such as:
  - staff kitchens in stores, offices and other workplaces;
  - agricultural farms;
  - hotel or motel rooms and other living areas;
  - bed and breakfast establishments.
- Only place the appliance on a stable, even, dry surface. Do not place it on window sills, sink drainboards, unstable surfaces, on equipment that is a source of heat, or in its vicinity.
- Do not use the appliance in an industrial environment or outdoors. Do not place the appliance in close vicinity of a shower, bath, wash basin, kitchen sink or another container filled with water.
- Only use the original accessories supplied with this appliance.
- Before connecting this appliance to a power socket, make sure the rated voltage stated on its rating label corresponds to the voltage in your power socket.



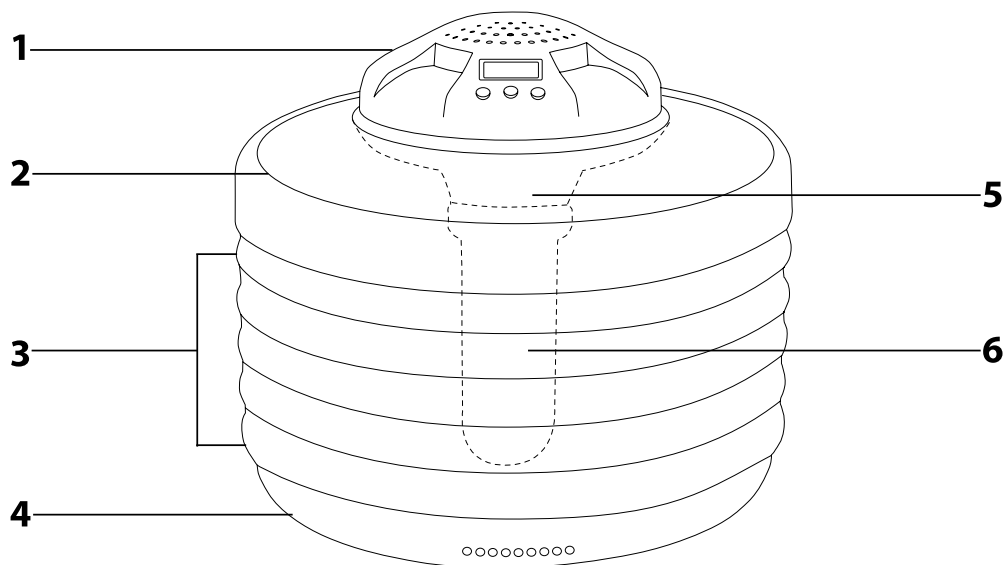
### **Attention:**

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

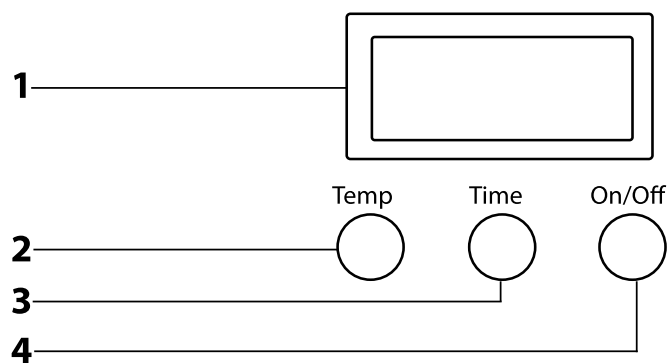
- Make sure that the appliance is correctly assembled before putting it into operation. Do not connect the power cord to a power socket when the drying trays are turned over in the storage position.
- Do not leave the appliance in operation without supervision.
- Always turn off the appliance and disconnect it from the power socket when not using it, when leaving it without supervision, before assembling, disassembling, moving or cleaning it.

- Allow the appliance to cool down before moving, disassembling into its individual parts and before turning the drying trays to the storage position.
- When cleaning it, adhere to the instructions in chapter Cleaning and maintenance. Do not splash the main unit fitted with a power cord with water, do not wash it under running water and do not submerge it, even partially, in water or any other liquid. The appliance is not intended to be washed in a dishwasher.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Do not place heavy items on the power cord. Make sure that the power cord does not hang over the edge of a table or that it is not touching a hot surface.
- Disconnect the appliance from the power socket by pulling on the plug, never pulling on the power cord. Otherwise, this could damage the power cord or the socket.
- If the power cord is damaged, it must be replaced by an authorised service centre or by another similarly qualified person, this will prevent the creation of a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Do not use the appliance if any part of it is damaged. Do not repair the appliance yourself or make any adjustments to it. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

**A**



**B**



# Food Dehydrator

## User's manual

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future reference.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

### DESCRIPTION OF THE APPLIANCE

- |   |   |
|---|---|
| <b>A1</b> Main unit with control panel                                  | <b>A5</b> Integrated fan  |
| <b>A2</b> Lid   | <b>A6</b> Central tube directs air flow. This ensures that food is dried evenly on all the trays. |
| <b>A3</b> Drying trays (5 pcs)<br>Diameter 32 cm, available height 3 cm | <b>A7</b> Silicone pad for fruit rolls (not shown)  |
| <b>A4</b> Base  |   |

### DESCRIPTION OF THE CONTROL PANEL WITH DISPLAY

- |  |   |
|--|---|
| <b>B1</b> LED display displays the set temperature and automatic shut-off time | <b>B3</b> Automatic shut-off button with range from 1:00 to 47:59 |
| <b>B2</b> Temperature setting button in the range from 40 to 70 °C             | <b>B4</b> On/Off button   |

### BEFORE FIRST USE

- Remove all packaging materials, including promotional tags and labels from of the appliance and its accessories.
- Thoroughly wash the drying trays **A3**, lid **A2** and base **A4** using warm water and neutral kitchen detergent. Then rinse these parts under clean running water and thoroughly wipe dry with a wiping cloth.
- Before first use, run the appliance empty for at least 4 hours to remove any potential odours from manufacture.



#### Attention:

Do not splash the main unit **A1** with water, do not wash it under running water and do not submerge it, even partially, in water.

### ASSEMBLING AND DISASSEMBLING THE APPLIANCE

- Make sure that the appliance is turned off and disconnected from the power socket. Before assembling the appliance, all the parts must be dry.
- Place the base **A4** on an even, dry and stable surface, for example a kitchen countertop and place the trays **A3** on to it and cover with the lid **A2**. Slide the tube **A6** on to the bottom part of the main unit **A1** so that the arrows marked on it are aligned with the grooves in the bottom part of the main unit **A1**. This inserts the tabs inside the tube **A6** into the grooves in the bottom part of the main unit **A1**. Now turn the tube **A6** anticlockwise to fasten it to the main unit **A1**. Put the assembled main unit **A1** on the lid **A2** so that the tube **A6** passes through the central hole in the trays **A3**. Turn the main unit **A1** clockwise. This will secure it in the lid **A2**.



#### Attention:

When assembling the appliance, make sure that all parts fit together properly.

- To disassemble proceed in the reverse sequence.

### OPERATING THE APPLIANCE

- Prepare the ingredients that you wish to dehydrate, place them on the drying trays **A3** and assemble the food dehydrator according to the instructions in the previous chapter.
- Make sure that the food dehydrator is correctly assembled and connect its plug into a power socket. The individual segments will start gradually appearing on the LED display **B1** and a sound will be made.

#### 1. TURNING ON AND OFF

- To turn the appliance on and off, use button **B4**.
- When the appliance is started, the heating element and fan **A5** will start, the default temperature setting (50 °C) and the automatic shut-off time (10:00 hours) will alternately be shown on the LED display **B1**.
- Do not leave the appliance without supervision while it is running and regularly check the condition of the food.
- When the appliance is turned off, a sound will be made, the LED display **B1** will gradually show all the segments and then turn off.
- When you have finished using the appliance, always turn it off and disconnect it from the power socket.

#### 2. SETTING THE TEMPERATURE

- Use button **B2** to set the required temperature. The temperature can be set in the range from 40 to 70 °C. To speed up the setting process, hold down button **B2**.
- The set temperature will flash on the display **B1** a few times and the appliance will start automatically regulating the temperature to the set value.

#### 3. SETTING THE AUTOMATIC SHUT-OFF TIMER

- Use button **B3** to set the time after which the appliance will automatically shut off. The automatic shut-off time can be set in the range from 1:00 to 47:59. To speed up the setting process, hold down button **B3**.
- The time remaining until automatic shut-off will count down on the display **B1**. At the end of the set time a sound will be made and the appliance will stop automatically. The message "End" will flash on the display **B1**. To turn off the display **B1**, press button **B4**.

### HOW FOOD DEHYDRATION WORKS

- When dehydrating food, keep records of, for example, the weight of the dehydrated food before and after dehydration, dehydration time, etc. This information may contribute to the quality of the final products. Record this information on labels and paste these on the containers in which you will store your dehydrated food.
- When soaked in water, a dehydrated product may be brought back to its initial state and can be used in your favourite recipes, e.g. soups, stewed vegetables and salads. It is possible to create outstanding meals from reconstituted fruits and berries (reconstituted to their initial state before dehydration).
- Dehydration is a very popular food processing technique, requiring a minimal amount of equipment and the dehydrated food requires only a very small area.
- During this process, food is heated to evaporate the moisture contained in it and the resulting water vapours are extracted away.
- Most food products release their moisture during a short dehydration time. This means that they are able to absorb a large amount of heat, whilst releasing a large amount of water vapour.

### PROCEDURE

- The fruit and vegetables that you wish to dehydrate should be of the best quality – fresh and fully ripened. Poor quality of the processed vegetables and fruit will affect the quality of the dehydrated product. An unripe product will lack flavour and colour when dehydrated, an overripe product will be too hard, fibrous or soft and mushy.
- Start dehydrating food immediately after harvesting it. Wash the food thoroughly to remove undesirable dirt and chemical sprays. Throw away poor quality pieces, as moulds on them could affect the quality of the remainder.
- Certain foods need to be sliced up or have their stalks and stones removed before dehydration. Smaller pieces dehydrate better and more evenly.

### PREPARATION

- The enzymes contained in fruit and vegetables affect the colour and change in flavour during the ripening process. These changes will continue even during dehydration and storage unless the product is prepared in such a way as to slow down enzyme activity.
- When preparing vegetables, they may be pre-cooked – this helps to retain colour and accelerates the dehydrating process by loosening their fibres, whilst preventing undesirable changes in flavour during storage and improves the vegetable reconstitution process during cooking.
- Many light-coloured types of fruit (especially apples, apricots, peaches, nectarines and pears) are prone to darkening during dehydration and storage. To eliminate this issue, the fruit should be prepared by pre-cooking or soaking in appropriate solutions – the effectiveness of these methods varies.

#### Here are several tips for preparing solutions:

- Pineapple or lemon juice serve to reduce browning. Slice the fruit directly into the juice. Take it out after 2 minutes and place it on the drying trays **A3**. To achieve a pleasant aroma, you may also soak the fruit in honey, spices, lemon or orange juice or sprinkle with coconut. Use your imagination and prepare your very own aromatic solution.
- Sodium bisulphite (sodium hydrogen sulphite): dissolve 1 teaspoon of sodium bisulphite in 1.13l of water. Soak the prepared fruit in this solution for 2 minutes. This will prevent loss of vitamin C and help retain a radiant colour. Sodium bisulphite can be purchased at pharmacies.
- Table salt solution
- Ascorbic acid solution or citric acid solution. Also, a commonly sold antioxidant powder containing ascorbic acid may be used, but it is often not as effective as pure ascorbic acid.
- Fruit may be pre-cooked in steam, however this may soften it and make further processing more difficult.
- Pre-cooking with syrup helps retain the colour of apples, apricot, figs, nectarines, peaches, pears and plums. The final result will be sweeter.
- It is good to pre-cook fruits with a tough peel (grapes, dried plums, plums, cherries, figs and certain berries) in water to lightly rupture their peels. This enables moisture to come to the surface faster during dehydration.
- Before the actual dehydration process, remove excess moisture from the surface of the food by placing it on clean paper towels. The drying trays **A3** should be covered with a layer of food of the recommended thickness (see tables). If necessary, spread a fine cloth (fine gauze) on the drying trays **A3** to prevent the individual food pieces from sticking.
- The amount of food per dehydration batch, should not exceed ⅓ of the surface area of each tray **A3** and slices should not be thicker than 0.6 cm.

## RECONSTITUTING FOOD TO ITS INITIAL STATE

- Not all dehydrated food must necessarily be reconstituted to its initial state. Especially fruit is better in the dehydrated state. On the other hand, most types of vegetables are tastier when reconstituted to their initial state.
- To reconstitute vegetables for cooking, simply wash them in clean water and then place them in cold, unsalted water and cover. If possible, allow them to soak for approximately 2–8 hours, then cook them in the water that you used for soaking. If necessary, add more water. Bring to a boil, then reduce the temperature and gently cook until ready. At the end of the cooking process, you may also add salt, which will slow down the reconstitution process. As far as fresh products are concerned, overcooking them will reduce their aroma. To reconstitute vegetables, e.g. carrot, use cold water for soaking. Dehydrated food may be reconstituted by soaking, cooking or a combinations of both these methods and after reconstitution will look similar to the fresh state.
- Dehydration does not rid food of bacteria, yeasts and moulds. If you extend the soaking process at room temperature, this will risk spoilage. Therefore, when soaking fruit or vegetables for longer than 1–2 hours, place the container into a refrigerator.
- To prevent food from losing its nutritional value, use the water from the soaking solution when preparing various recipes. The volume of one cup of dried vegetables is equivalent to approx. 2 cups after reconstitution. To replace the moisture that was removed during dehydration, pour cold water over the vegetables and soak them from 20 minutes to 2 hours. Then pour boiling water over the vegetables. When cooking, bring the vegetables to a boil and then leave them to simmer.
- The volume of one cup of dried fruit is equivalent to approx. 1½ cups after reconstitution. Add just enough water to cover the fruit – its possible to add more water later if necessary. 1–8 hours is sufficient for reconstituting the majority of fruits. It depends on the type of fruit, size of pieces and water temperature (the process is shorter in hot water). If the soaking time is too long, the fruit will lose aroma. To cook reconstituted fruit, cover the container and simmer it in the water in which you soaked it.
- Dehydrated or reconstituted fruit and vegetables may be used in various ways.
- Dehydrated fruit is suitable for preparing refreshments both at home and on trips. Fruit pieces can be added to bread products or confectionery.
- Reconstituted fruits can be served as compotes or sauces. They may also be used as ingredients in recipes for making bread, jelly salads, omelettes, gughupf, stuffing, milkshakes, ice creams and cooked cereals.
- Dehydrated vegetables can be used in soups, stewed meat dishes, made into vegetables platters, or used as dry refreshments.
- Reconstituted vegetables can be used in your favourite recipes like meat cakes and other main dishes, in jellies or vegetable salads.
- Crushed dehydrated vegetables are an excellent ingredient for meat bouillon, soups and sauces.

### For optimal retention of nutritional values, we recommend:

- Adhere to the correct pre-cooking time.
- Package dehydrated food correctly and store in containers in a cool, dry and dark place.
- Regularly inspect stored foods, checking for absorption of moisture.
- Consume dehydrated foods as soon as possible.
- When cooking reconstituted food, use the soaking solution.

## DEHYDRATING

- The dehydration time depends on the type of fruit or vegetable, the size of the individual pieces and the amount of food needs to be adjusted to fit the drying trays **A3**.
- Before inspecting the dehydrated food, take a small sample and allow it to cool down for a few minutes.
- Food that is hot, appears to be moister and softer than when cooled down.
- Food should be properly dehydrated to prevent microbiological activity and its subsequent spoilage. When pressed, dehydrated vegetables should be hard and fragile. Dehydrated fruit should be leathery and soft. For long term storage, fruit should be dehydrated more than dehydrated fruit sold in stores.

## PACKAGING AND STORAGE

- Fruit sliced into different size pieces should be left for approximately one week after dehydration to "sweat" or acclimatise in order to even out the moisture of the individual pieces prior to long term storage. For acclimatisation, place the fruit into a container not made from plastic or aluminium, and place it in a dry, protected and very well ventilated place.
- Dehydrated food should be thoroughly cooled prior to packaging. Packages should be smaller in size to enable the dehydrated food to be consumed after the package is opened.
- Place the food pieces into clean, dry packages tightly next to each other, but do not press them against one another. Suitable packaging containers are glass canning jars or packaging resistant against the absorption of moisture. Metal cans with flip open lids may be used if the dehydrated food is placed in plastic bags.
- Dried food should be inspected on a regular basis once per month. If you find mould on the surface of the food, separate it from the remainder and dispose of it. Pasteurise the remaining pieces that were not attacked by mould.
- To pasteurise the contents, arrange the food on a cake baking tray and bake in an oven for approximately 15 minutes at a temperature of 80 °C. Then allow the food to cool down and repack into a clean airtight package.

## REMEMBER:

- You will achieve the best results when quality food is used. Always dehydrate fresh, good quality food; a bad piece may affect the quality of the entire contents of the dehydrator.
- It is important that the food is clean. Thoroughly clean it, dispose of soft or spoiled pieces. Make sure that you have clean hands; this relates to kitchen utensils and the individual dehydrator trays that you use for preparing food.
- Dehydration time varies and depends on the amount of food, thickness of the individual pieces, their size, ambient air humidity and the moisture contained directly in the food.
- Allow food to cool down before checking the degree of dehydration.
- If necessary, the trays may be filled up completely, and the individual pieces may almost be touching, but must not overlap.
- Approximately 6–10 % moisture content may remain in dehydrated foods without risking their spoilage. Many dehydrated foods will have a leathery consistency similar to that of licorice.
- To remove stones, kernels and stems from plums, grapes, cherries, dry them to 50 % and then remove the stems, kernels, etc. In this way, you will prevent losing juice from the food.

## RECIPES

### Mixed fruit

2 bananas (peeled)  
0.2 kg of strawberries  
1 cup of pineapple pieces (canned)

- Evenly slice up the fruit into pieces approx. 0.6 cm thick. After dehydration and cooling down, add ¼ cup of grated coconut.

### Apple cinnamon rings

2.25 kg of apples  
5 teaspoons of cinnamon

- Using a peeler, peel the apples and remove their kernels. Cut them into rings approx. 0.6 cm thick.
- Sprinkle with cinnamon before dehydrating.

### Citrus trios

1.35 kg of oranges  
5 lemons  
4 hard grapefruits

- Wash the fruit. Leave the peel on and slice up everything into pieces approx. 0.6 cm thick. Place into the food dehydrator and dehydrate.

### Tropical paradise

10x kiwi fruit  
1x pineapple  
3x papaya

- Peel the papaya and kiwi fruit, remove the core and peel from the pineapple and slice everything into pieces approx. 0.6 cm thick. Place into the food dehydrator and dehydrate.

### Strawberry euphoria

- Blend approx. 2 cups of cleaned fresh strawberries together with a small amount of apple juice. Place parchment paper or silicone pad **A7** on to the tray(s) **A3** and pour on the blended strawberries using a spatula to spread the mixture out evenly. Dehydrate for approx. 6 hours – the dehydration time depends on the consistency you wish to achieve, whether brittle or soft.

### Jerky

- Marinate finely sliced pieces of beef or turkey in a mixture of ¼ cup of soya sauce, 2 tablespoons of raw sugar and 2 tablespoons of spices (to your taste). Mix together well, coating all surfaces of the meat, cover with plastic packaging and allow to marinate for 10–15 minutes. After marinating, place the individual pieces of meat on the tray **A3** so that the pieces are almost touching. The thinner the meat pieces, the shorter will be the dehydration time (approx. 8–10 hours for meat strips 0.15 cm thick).

### Making aromatic blends

- This food dehydrator can also help you preserve the aromas of spring and summer. Tear off blossoms from flowers suitable for drying, place them freely on the tray **A3**, which is pre-covered with a mesh and insert this into the dehydrator. After a thorough dehydration (approx. 5 hours) place the blossoms into decorative packaging or containers and close them so that their scent does not waft away.

TABLE OF RECOMMENDED FRUIT DEHYDRATION TIMES

■ The provided times are only approximates and given for a dehydration temperature of 70 °C and depend on room temperature, air humidity, moisture of the food being dehydrated and on the thickness of the food slices. Natural juiciness of food varies. The fructose contained in certain types of fruit requires longer dehydration times.

Fruit	Preparation	Dehydration test	Dehydration time
Apples	Remove the peels, kernels and cut into slices or rings. Soak them for 2 minutes before placing them in the dehydrator. Then dry them and place them on drying trays <b>A3</b> .	They are soft	4–15 hours
Apricots	Dehydrate them cut in half or cut into quarters. Before dehydration, prepare them so as to retain their colour and not to damage the peel.	They are soft	8–36 hours
Bananas	Remove the peel and cut into slices 0.3 cm thick.	They are soft	5–24 hours
Berry fruits	Strawberries should be cut into slices 0.9 cm thick. Leave other berry fruits whole. Wash berry fruits with a wax surface in boiling water.	No visible moisture	5–24 hours
Cherries	Do not remove the stems unless you will process immediately. Halving them is optional, if you wish to halve them, do so once they are 50 % dehydrated.	Leathery but mushy	6–36 hours
Cranberries	Wash thoroughly, slice or leave whole.	No visible moisture	4–20 hours
Grapes (dark violet)	Wash, remove stems and leave whole.	Soft, leathery	6–36 hours
Nectarines	Peeling not necessary, can be cut into slices or rings 0.9 cm thick.	They are soft	6–24 hours
Orange peels	Cut into long strips and dehydrate. Crush them after dehydration.	They are soft	6–15 hours
Peaches	You may remove their peels during the dehydration process. Remove stones when 50 % dehydrated. Before dehydrating, cut them into halves or quarters.	They are soft, leathery	5–24 hours
Pears	Peel them, remove kernels and woody fibre. Cut into slices, rings or cut into halves, quarters or eighths.	They are soft and leathery	5–24 hours
Kaki	Only use ripe fruit. Wash it, remove the head, cut into slices or rings 0.9 cm thick.	They are soft	5–20 hours
Pineapple (fresh)	Remove the core and peel, cut into slices, rings or chunks.	They are soft	6–36 hours
Pineapple (canned)	Dry and tap them. Arrange on the trays <b>A3</b> .	They are leathery	6–36 hours
Plums	Wash them, leave them whole or cut in half, remove the stem, or the stone if dehydrated as halves.	They are soft	5–24 hours
Dried plums	Proceed as with normal plums, but soak them in boiling water for approx. 2 minutes before dehydration.	They are leathery	8–36 hours
Rhubarb	Only use thin stalks. Wash and cut into one inch pieces.	No visible moisture	4–16 hours

TABLE OF RECOMMENDED VEGETABLE DEHYDRATION TIMES

Vegetables	Preparation	Dehydration test	Dehydration time
Globe artichokes	Cut the globes into slices approx. 0.3 cm thick. Cook for 5–8 minutes in ¾ of a cup of water containing 1 tablespoon of lemon juice.	It is brittle	4–12 hours
Asparagus	Rinse and cut into one inch pieces. The tips provide better quality product. The rear part when crushed before dehydration makes an outstanding flavouring for various meals.	It is brittle	4–10 hours
Beans (green or yellow)	Cut into one-inch pieces or using the French method. Steam until translucent. After partial dehydration, mix the beans up so that those in the middle of the tray are moved to the edge and vice versa.	They are brittle	4–14 hours

Beetroot	Cut away the roots and everything that is one inch from the top and bottom part, wash, precook, cool and remove the peel. Cut into cubes or slices.	They are brittle, dark red	4–12 hours
Brussels sprouts	Remove the stems from the Brussels sprouts and cut them in half.	They are brittle	5–15 hours
Broccoli	Trim, cut it up in the same was as before consuming, wash thoroughly, steam for 3–5 minutes.	It is brittle	5–15 hours
Cabbage	Cut off the head and cut it into strips 0.3 cm thick. Cut the centre into slices 0.6 cm thick.	It is leathery	4–12 hours
Carrot	Select a young one with fine roots. Steam until it softens, cut into slices, chunks, cubes or fine strips.	It is leathery	4–12 hours
Cauliflower	Put 3 tablespoons of salt into 2.2 litres of hot water and soak the cauliflower in this solution for 2 minutes. Steam until soft.	It is leathery	5–15 hours
Celery	Separate stem from leaf. Wash both parts carefully. Cut the stem into slices approx. 0.6 cm thick. First dehydrate the leaves.	It is brittle	4–12 hours
Corn	Before steaming, remove the husk and any potential defects. Precook the whole corn cob. Cut the corn kernels off the cob and spread out on the trays <b>A3</b> . Mix several times during the dehydration process.	It is brittle	4–15 hours
Cucumber	Peel it, cut to a thickness of 0.3 cm and dehydrate.	It is leathery	4–14 hours
Eggplant	Trim, wash, cut into slices from 0.6 to 1.2 cm thick and spread out on the trays <b>A3</b> .	It is brittle	4–14 hours
Onion and leek	Remove the peel, cut to a thickness of 1.2 cm, mix several times during the dehydration process.	It is leathery	4–10 hours
Okra	Use young, baby pods. Wash, trim and cut into 0.6 cm thick rings.	It is leathery	3–10 hours
Chives	Cut off and spread out on the surface of the tray <b>A3</b> .	It is brittle	4–10 hours
Parsley	Tear into small pieces, dehydrate, subsequently shorten if necessary.		2–10 hours
Parsnip	Procedure is the same as for carrots.		
Peas	Use small and sweet pieces. Remove the contents of the pods and pre-cook lightly (3–5 minutes).	It is brittle	4–10 hours
Capsicum (green and allspice)	Cut into slices or rings approx. 0.6 cm thick, remove the seeds, wash and dehydrate.	It is crisp to leathery	4–10 hours
Potatoes	Peeling is optional. Cut into slices from 0.4 to 0.6 cm thick, into cubes or in French style. Steam in the same way as beetroot.	They are brittle	5–12 hours
Pumpkin	Cut into small pieces. Bake or steam until soft. Cut into 2.54–7.6 cm wide slices, peel and remove the pulp. Cut into 1.2 cm thick slices and place into a mixer. Dehydrate using parchment paper or silicone pad <b>A7</b> .	It is leathery	5–15 hours
Tomatoes	Rinse and remove stems. Soak in boiling water until peels soften. Cut in half or cut into slices.	They are leathery	6–24 hours
Rutabaga	Procedure is the same as with carrots, only cut them finer.		
Zucchini	See eggplant		
Garlic	Separate into individual cloves, remove outer peel, cut into slices and dehydrate on the trays <b>A3</b> . After dehydration, you can make it into a flavouring (by grinding it) if necessary.	Very brittle	4–15 hours
Leaf vegetables (spinach, savoy cabbage, mustard, rutabaga)	Wash thoroughly, remove tough stems. Steam until the vegetables are limp, though not saturated.	It is very brittle	4–10 hours
Mushrooms	Select fresh, young mushrooms Remove any dirt using a brush or a damp cloth. Cut into pieces, trim or dry whole depending on their size.	Leathery to brittle – depending on their size and age	3–10 hours

CLEANING AND MAINTENANCE

- Before cleaning, turn off the appliance, disconnect it from the power socket and allow it to cool down.
- After every use, disassemble the appliance into its individual parts. Thoroughly wipe the drying trays **A3**, lid **A2** and base **A4** using a cloth dampened in a weak solution of neutral kitchen detergent. Then thoroughly wipe these parts using a cloth dampened in clean water and dry with a wiping cloth. In the event of greater soiling, these parts may be washed using lukewarm water with detergent. After applying detergent, it is necessary to rinse the individual parts using clean water.
- If the surface of the main unit **A1** is dirty, it can be wiped using a dry or lightly dampened cloth. Then dry everything thoroughly. Make sure that when cleaning, no water leaks into the ventilation holes.
- If dirty, the central tube **A6** can be removed from the main unit **A1** and wiped with a dampened cloth. Then thoroughly wipe its surface.
- Never submerge the main unit **A1** or its power cord in water or rinse it under running water.
- For cleaning, do not use cleaning products with an abrasive effect, solvents, etc. Otherwise, the cleaned surface may be damaged.

STORAGE

- When not using the appliance, store it in a dry, clean place out of children's reach. The individual drying trays **A3** can be stored upside down (storage position).

TECHNICAL SPECIFICATIONS

Rated voltage range.....	220–240 V
Rated frequency.....	50/60 Hz
Rated power input .....	350 W
Noise level .....	60 dB(A)

The declared noise emission level of the appliance is 60 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Changes to text and technical parameters are reserved.

Explanation of technical terminology

Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

Due to continuous improvement of the appliance, the manufacturer reserves the right to make changes to the text, design and technical specifications without prior notice.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human

health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.