



Colours and appearances may vary from those used in this manual

Electric Food Dehydrator EUC-DH

User Manual

[Revision 1.0 September 2016]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • Keep this manual for future reference. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

Safety

USE THE FOOD DEHYDRATOR ON HEAT-RESISTANT SURFACES ONLY.

- Do not run the food dehydrator for more than 40 hours continuously or damage to the unit may result.
- This product is for domestic use only.
- Do not cover the food dehydrator when in use.
- Do not leave the food dehydrator unattended while in use.
- Only place the food dehydrator on flat surfaces.
- This food dehydrator is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities.
- Do not place the food dehydrator on or near a hot gas or electric burner or heated oven.
- After each use, turn off the food dehydrator (power switch in “OFF” position), unplug it and let it cool down before moving or storing it.
- Use the food dehydrator only for its intended use, and always follow the guidelines in this user manual. Improper use of the food dehydrator may cause damage or injury.
- Unplug the food dehydrator when not in use.
- Keep the base of the unit away from water. Do not switch on the food dehydrator if its surfaces are wet.
- Do not use the food dehydrator with a damaged cord or plug or if the unit has been dropped, or is otherwise damaged. Contact an authorised service centre if this is the case.
- Do not allow children to play near the food dehydrator when in use.
- Unplug the food dehydrator and allow it to cool before cleaning it.
- Never pull the electrical cord to disconnect it from the power outlet – always hold the plug and pull to disconnect.

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Set-Up - Before First Use

- Unpack the food dehydrator.
- Wash the drying compartments and lid of the food dehydrator in warm water and mild detergent. Rinse and dry.
- Clean the appliance base using a damp cloth. **NEVER SUBMERGE THE BASE IN ANY LIQUID.**
- Before use, make sure that the electrical requirements of the food dehydrator (indicated on the electrical rating label found on the base of the appliance) is compatible with the mains supply.

Operation

The food dehydrator circulates warm air, at a controlled temperature, to circulate around food items placed in the appliance. The dries foods quickly and evenly and without losing essential vitamins and minerals. This allows you to enjoy various foods without unhealthy additives at any time. You can also dry flowers, medicinal plants and cereals.

It is recommended to keep records of drying durations for various foods and quantities as this can be helpful for achieving desired and consistent results in future.

Using the Food Dehydrator

Refer to the food preparation guidelines for temperature and drying time information.

NOTE: It is recommended to stack all drying compartments onto the food dehydrator during use, even if some of them are empty. • Do not put wet food items into the appliance – always dry them first. • If drying is uneven, rotate the drying compartments – lower compartments up, upper compartments down.

1. Wash and dry all food items before placing them in the food dehydrator.
2. Prepare food items by slicing them thinly and evenly. Then, place the food items in the drying compartments. Ensure there is adequate spacing between each food item – at least 0.5cm.
3. Stack the drying compartments onto the base of the food dehydrator.
4. Place the lid on the top drying compartment. The lid must always be on the appliance when in use.
5. Plug in and turn on the food dehydrator, the power indicator illuminates.
6. Set the required temperature and allow the appliance to run for the required time.
7. When the necessary drying time has elapsed, switch off the food dehydrator. Allow the unit and food items to cool before removing the drying compartments.
8. Unplug the food dehydrator.

Drying Foods – Preparation, Temperature and Duration

The following points should always be followed:

- Wash and dry all foods.
- Remove any seeds or spoiled parts.
- Prepare foods as suggested.
- Allow foods to cool completely before placing in containers or storing.
- Drying times, temperatures and preparation methods are guidelines only. Operating conditions (humidity, temperature etc) and personal preferences may affect drying times and temperatures.

Fruits

Fruits should be dried at 55 to 60°C. Proper preparation of fruits helps retain natural colours and flavours. Below are some recommendations for preparation and storage.

- Take ¼ glass of juice (preferably natural, and complimentary to the fruit being dried; for example, when preparing apples, use apple juice). Mix the juice with 2 glasses of water and keep the sliced fruits immersed in it for 2 hours before drying.
- Storage containers should be clean and dry. Glass containers with air-tight lids are recommended. Store fruits in a dark, dry place at a temperature between 5 and 20°C. During the first week after drying, it is advisable to check containers for signs of moisture. If you find moisture, the food items have not been properly dried - dry them again.
- To alter smells and flavours, add foods such as cinnamon or coconut.

Fruit	Preparation Method	Result	Duration (Hours)
Apricot	Slice and remove seed.	Soft	13 to 28
Orange peel	Cut into long strips.	Fragile	8 to 16
Pineapple (fresh)	Peel and slice into small pieces or squares.	Hard	8 to 36
Pineapple (tin)	Remove juice and cut into pieces, if required.	Soft	8 to 36
Banana	Peel and slice 3 to 4mm thick.	Crisp	8 to 38
Grape	Remove from vine/stalk.	Soft	8 to 26
Cherry	Remove stalk. It is not necessary to remove seeds – seeds can be removed when half-dried.	Soft	8 to 26
Pears	Peel and slice.	Soft	8 to 30
Fig	Slice.	Hard	8 to 26
Cranberry	None.	Soft	8 to 26
Peach	Cut into 2 pieces and remove seed when half-dried	Soft	8 to 26
Date	Remove seed and slice.	Hard	8 to 26
Apple	Peel, remove core and slice.	Soft	8 to 12

Vegetables and Herbs

Vegetables should be dried at 50 to 55°C. Greens (spinach, green beans etc), should be dried at approximately 40°C. Herbs should be dried at 35 to 40°C. Proper preparation of vegetables helps retain natural colours and flavours. Below are some recommendations for preparation.

- Green beans, cauliflower, broccoli, asparagus and potato should be boiled before drying to retain natural colour. To boil, place prepared vegetables in boiling water for 3 to 5 minutes. Remove vegetables from hot water and rinse in cold water, then dry before placing in the food dehydrator.
- Storage containers should be clean and dry. Glass containers with air-tight lids are recommended. Store herbs in glass containers or paper bags in a cool, dry place, away from direct sunlight.
- To alter smells and flavours, soak vegetables in lemon juice for 2 minutes before drying.

Vegetable	Preparation Method	Result	Duration (hours)
Artichoke	Slice 3 to 4mm thick.	Fragile	8 to 13
Eggplant	Peel and slice them (6 – 12mm thickness).	Fragile	8 to 18
Broccoli	Cut florets from stem and steam for 3 to 5 minutes.	Fragile	8 to 20
Mushroom	Slice or dry whole (small mushrooms).	Hard	8 to 14
Green bean	Cut and boil until transparent.	Fragile	8 to 26
Marrow	Slice 6mm thick.	Fragile	8 to 18
Cabbage	Remove heart and slice 3mm thick.	Hard	8 to 14
Brussel sprout	Cut in half.	Crisp	8 to 30
Cauliflower	Cut florets from stem and boil until soft.	Hard	8 to 16
Potato	Peel, slice and boil for about 8 to 10 minutes.	Crisp	8 to 30
Onion	Slice thinly.	Crisp	8 to 14
Carrot	Boil until soft. Shred or slice.	Crisp	8 to 14
Cucumber	Peel and slice 12mm thick.	Hard	8 to 18
Capsicum	Remove heart and slice 6mm thick.	Crisp	8 to 14
Chilli	None.	Hard	8 to 14
Parsley	Section the leaves.	Crisp	6 to 10
Tomato	Peel and slice.	Hard	8 to 24
Rhubarb	Peel and slice 3mm thick.	Hard	8 to 38
Beetroot	Boil. Remove roots and tops, then slice.	Crisp	8 to 26
Celery	Slice 6mm thick.	Crisp	8 to 14
Spring onion	Shred.	Crisp	8 to 10
Asparagus	Slice in half or 2.5mm thick.	Crisp	8 to 14
Garlic	Peel and slice.	Crisp	8 to 16
Spinach	Boil until faded.	Crisp	8 to 16
Champignon	Slice or dry whole.	Hard/crisp	6 to 10

Meats and Fish

Meats and fish should be dried at 70°C. Proper preparation of meats helps retain natural colours, tastes and flavours. Below are some recommendations for preparation.

NOTE: Meat and fish should always be dried at the highest temperature setting for food safety reasons.

- Meats should be lean and with little marbling (fat throughout the meat).
- Meats and fish must be fresh at the time of drying.
- Marinate or flavour meats and fish before slicing. Marinate meats for up to 12 hours in a refrigerator.
- Slice meat across the grain for best results.
- Thickness must be consistent.
- Fatty or oily fish, such as salmon and trout should be avoided.
- Storage containers should be clean and dry. Glass containers with air-tight lids are recommended. Store meats and fish in a refrigerator or freezer.
- To alter smells and flavours, marinate/season as desired before drying.

Meat/Fish	Preparation Method	Result	Duration (hours)
Meat	Slice 0.5mm thick.	Tender	4 to 6
Fish	Slice.	Crisp	12 to 14

Maintenance

- Before cleaning, unplug the food dehydrator and allow it to cool.
- Clean the base of the food dehydrator with a damp sponge and allow to dry.
- Clean food compartments using warm water and a mild detergent – rinse and dry after cleaning.
- Do not use metal brushes or abrasives for cleaning the food dehydrator; it may damage the surface.

Specifications

Voltage	240VAC/50Hz
Power Consumption	250W
Dimensions	240 x 240 x 170mm (9.4 x 9.4 x 6.7")
Weight	1.5kg (3.3lb)



Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death, consult the points below and additionally, the information available at www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product.
- Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable).
- Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing.
- Ensure all possible users of the product have completed an industry recognized training course before being given access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third-party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example), there is always a small chance of technical issues that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation.
- If this item has been purchased in error after considering the points above, simply contact the retailer directly for details of their returns policy, if required.

