

Electric Food Dehydrator **KAFDDHYDRTA** **Quick Start Guide**

Product Features

- Transparent layers and lid for easy viewing and monitoring of progress.
- Built-in timer.
- Over-heat protection.
- **Wide temperature range (40~70°C), suitable for a wide variety of food.**
- Five layers allowing for preparation of different foods concurrently.

Button Functions

 /Time Button: Set time.
SET/°C Button: Set temperature.

Operation

1. Plug in the power cord. The LCD will display 00 signifying that it is on.
2. Press /Time to set the time. The LCD will show a flashing 00_{hr}. Press /Time again to set the working hours, with each press adding one number. You can set the timer from 0 to 36 hours. Once the time is adjusted to your liking, the unit will start working after 3 seconds.
3. Once the timer is set, the unit will start working. The default working temperature is 55°C. For example, the LCD screen may show 13_{hr} and 55°C alternatively, with the 13_{hr} representing the remaining time, and the 55°C representing the working temperature.
4. You can adjust the working temperature as required by pressing the SET/°C button to enter the temperature settings. The LCD will display the current temperature, and you can press SET/°C to raise the temperature in 5°C increments. Once the temperature has been set, the unit will start to work at the new temperature after 3 seconds, while displaying the new set temperature.
5. When the timer is over, the product will go into standby mode and stop heating. The LCD will display 00. While working, pressing the /Time button for 2 seconds to enter standby mode. This will stop the unit heating and the LCD will display 00.

Caution

- Do not use this product near a heater.
- Do not block the vents in the lid.
- Do not pour liquids into the product.



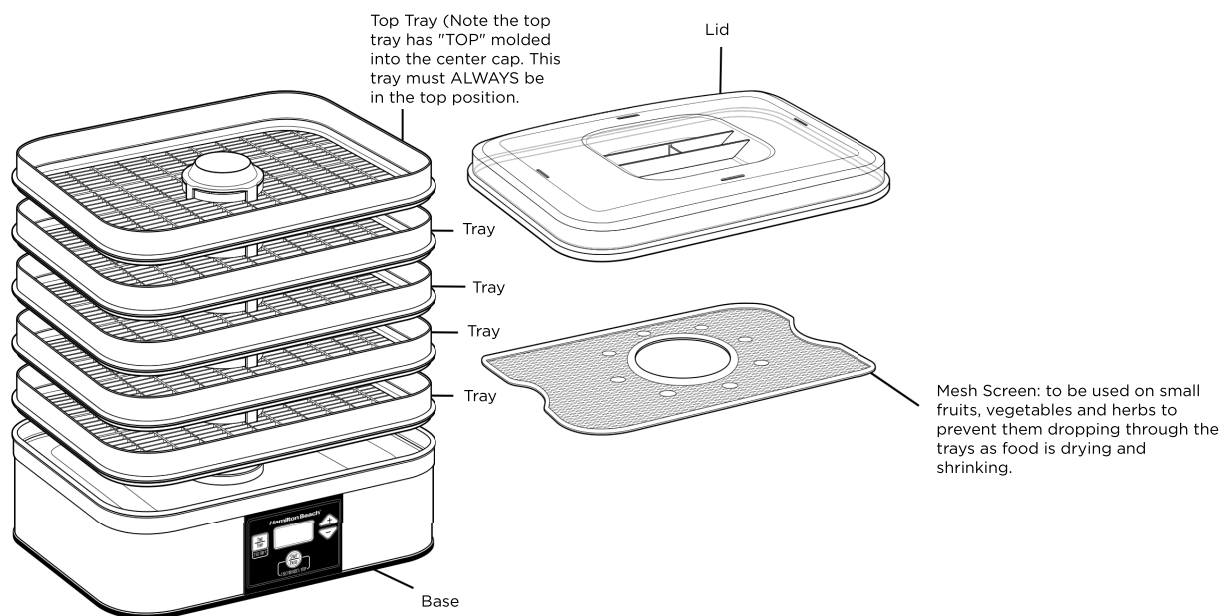
Attention

Please handle this product with care and inspect it regularly to ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop use, unplug and contact [Kogan.com](https://www.kogan.com) support.



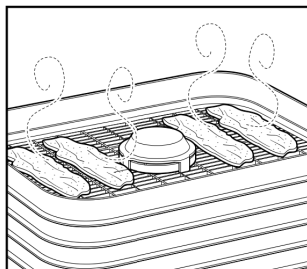
Parts and Features



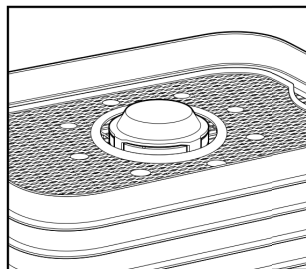
Loading Trays and Screens

Dehydrator Preparation

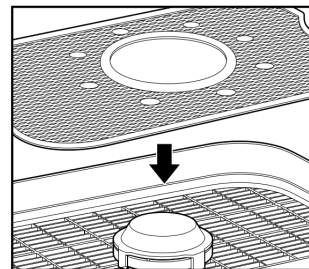
- The top tray must always be in the top position for proper drying.
- All five trays should be used during each drying, even if some are empty.
- It is best to dry one type of similar food at a time; for example, all fruits or all vegetables.
- Always leave trays in place until drying is complete. You may remove food from trays when acceptably dried.



Always place food in a single layer on each tray for even drying. Do not overlap fruits, vegetables, or meats or crowd trays.



Use the mesh screen for drying herbs and small pieces of fruits or vegetables.



If using a mesh screen, place screen in tray before adding food. For best results, only use mesh screens in the top two trays.



Food Drying Temperature Reference

Food	Green Leafed Vegetables	Bread	Vegetables	Fruit	Flowers
Drying Temperature (°C)	45 ~ 50	55 ~ 70	50 ~ 60	55 ~ 65	40

Fruit Drying Time Reference

Fruit	Requirements	Drying Time (hr)	Result
Apple	Peel the apple, remove the core/pips and slice into 6mm slices	5 ~ 15	Soft and curly
Banana	Peel banana and slice into 3mm slices	10 ~ 36	Brittle
Plum	Soak in hot water for 90s then cut in half	5 ~ 25	Soft and curly
Grape	Soak in hot water for 1-2 minutes	10 ~ 36	Soft
Lemon	Slice into 6mm slices	5 ~ 25	Brittle
Mango	Peel mango and slice into 6mm slices	15 ~ 24	Soft and curly
Orange	Slice into 6mm slices	5 ~ 15	Soft and curly
Kiwi Fruit	Peel kiwi fruit and slice into 6mm slices	10 ~ 25	Soft and curly
Pear	Peel pear, remove core and slice into 6mm slices	8 ~ 24	Soft and curly
Pineapple	Remove core and slice	10 ~ 21	Soft

If you have any further questions or concerns regarding this product, please contact the Kogan.com customer support team.

