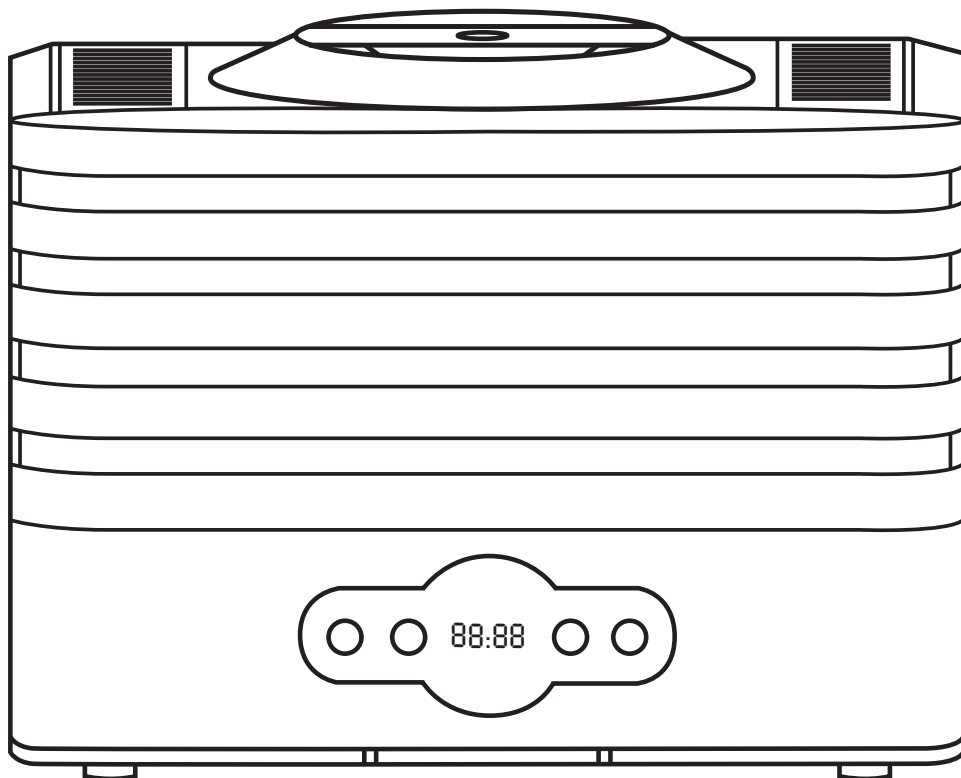


INSTRUCTION MANUAL

Electric 5 Trays Food Dehydrator Machine

SKU: VH810



Please read carefully and keep the instruction well!



Getting Started

Remove any packing from the product.

Place the packing inside the box and either store or dispose of responsibly

Safety Instruction

The following basic precautions should always be adhered to when using the electrical appliance

PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USE AND RETAIN FOR FUTURE REFERENCE

1. This appliance can be used by children aged from 8 years and above 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.
2. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
3. This food dehydrator is designed for DOMESTIC USE ONLY and is not suitable for commercial use. Do not use it for outdoors.
4. When using the food dehydrator ensures that it is on a flat, level and sturdy surface, ensure no risk that it may fall. Also that it can take the weight of the unit during use.
5. 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 is in use.
6. Do not leave the food dehydrator unattended during use.
7. Always keep the food dehydrator out of children as they are unable to recognize the hazards associated with incorrect handling of electrical appliances.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. Unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
9. 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.
10. Make sure that 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.
11. 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.
12. 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.
13. Check the food dehydrator and power cord regularly for damage.



14. Do not use the food dehydrator should there be damage to the plug or cord, following a malfunction, or after it has been dropped or damaged in any way.
15. 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.
16. Repairs to the food dehydrator should only be performed by a qualified electrician .Improper repairs may place the user at risk.
17. None of the product's parts are dishwasher safe, unless explicitly specified otherwise.
18. 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.
19. Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
20. Never use an unauthorized attachment.
21. 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.
22. Please don't turn the draught of engine towards others or tinder.
23. Please don't keep it beside anything heating. Please keep the plug away from pressing; otherwise it will cause a fire or electric shock.
24. If you pass this appliance on to a third party, these operating instructions must also be handed over.
25. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Caution:

- 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、 ray and wetly.
- 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.

- 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.
- 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.

Specification

Product Size: 299×216×214mm (5trays)

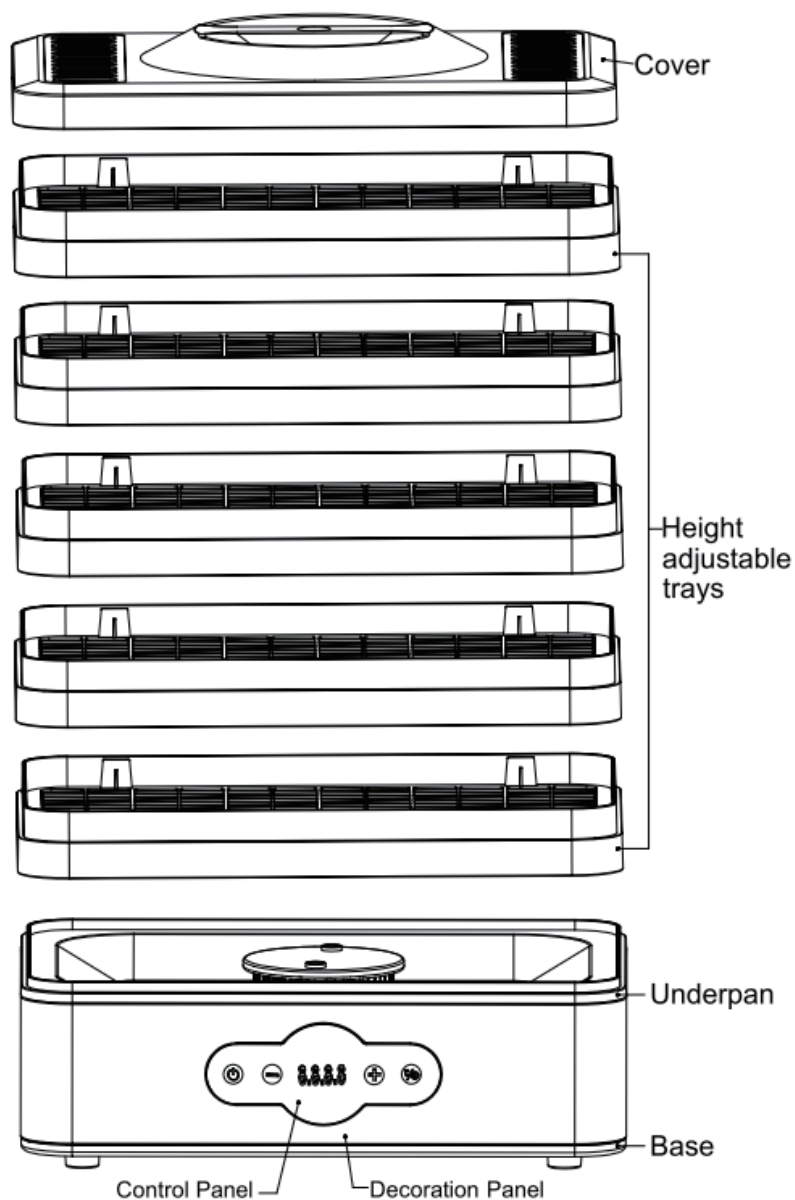
Maximum Size: 299×216×275 mm (5trays)

Power supply: 120V~60Hz

Wattage: 240W

Timer: 00:30 – 99:00

Thermostat: FAN-35°C-40°C-45°C-50°C-55°C-60°C-65°C-70°C



Before use

● Cleaning:

Before using the first time, wipe all parts of the appliance.

Clean the 5 trays with a lightly moistened cloth.

Use detergent as needed.

Do not wash the BASE in a dishwasher or immerse it in water or any other liquid!!!

After cleaning the unit must be run in for 30 minutes without placing any food for drying during this period.

For the first time use, any smoke or smells produced during this procedure are normal. Please ensure sufficient ventilation.

After the running in period, rinse the racks in water and dry all parts. This act is only necessary for the first time. (DO NOT WASH THE BASE!!!)

Unplug the dehydrator from the power supply and let it cool down before cleaning.

Use a soft brush to remove food sticking. Dry all parts before storing the dehydrator.

Do not clean the appliance with aggressive chemicals or abrasives in order not to damage the surface.

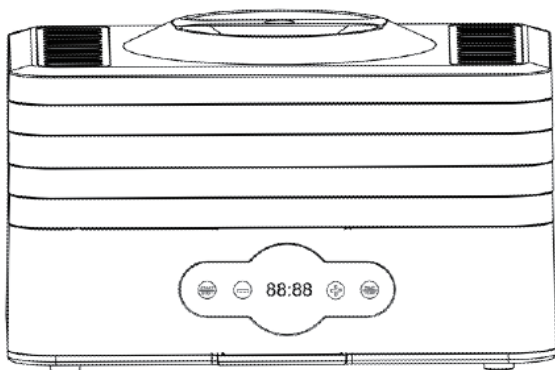
● Assembling the appliance:

① Make sure that the dehydrator sits steadily on a solid, level surface. Stock the drying trays and connect the plug with a wall socket.

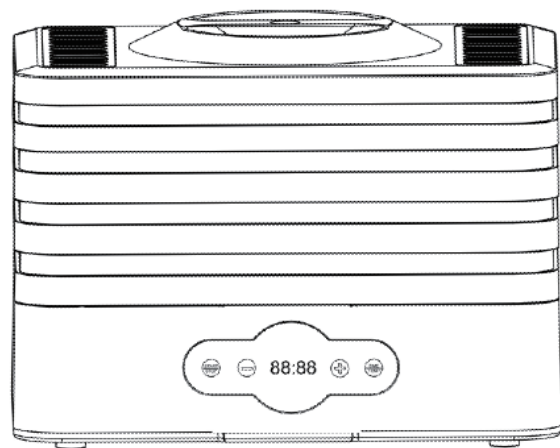
② The trays can be stacked with a clearance of 1.5 cm or 2.8 cm, and are therefore adjustable to the thickness of the food to be dehydrated.

Simply turning the trays through 180° it is possible to double the height to the insert more voluminous foods .

Trays nested within each other

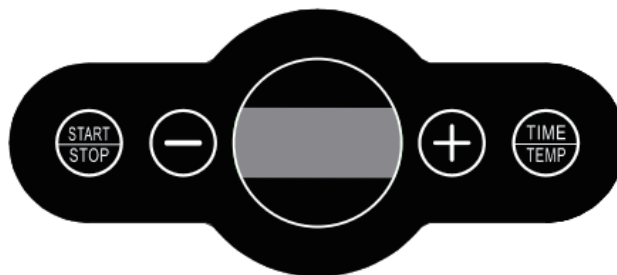


Trays in higher position



Operation

Function buttons:



The digital control allows easy adjustment of dehydration temperature and time.

1. Place the dehydrator on a dry smooth surface
2. Place food on the trays and load into the machine

Note: It is recommended to stack at least 3 working trays, whether you have food on them or not.

3. Connect the power supply., the screen will shows "0000"
4. To set Timer and Temperature

1). **Setting Timer** (00:30-99:00)

Press **TIME/TEMP** button the display will show default time **10.00** and flash, and then press the "**+**" or "**-**" buttons until the desired time is displayed. To change the time rapidly, hold down the "**+**" or "**-**" buttons.

2). **Adjusting Temperature** (FAN-35°C-40°C-45°C-50°C-55°C-60°C-65°C-70°C)

Press **TIME/TEMP** button again, the display window will shows temperature **70°C** and flash, and then press "**+**" or "**-**" buttons to select the desired temperature. To change the temperature rapidly, hold down the "**+**" or "**-**" buttons.

Remark : When you set the temperature to "**FAN**" mode, then only the fan keep working ,heater will stop working .

5 After finished setting time and temperature.

Press **TIME/TEMP** button ,the unit will start to work .

The time in the display window will begin to countdown.

NOTE: if you press **TIME/TEMP** again to stop dehydration, the timer countdown will reset and the dehydrator will go into standby mode.

The dehydrator will automatically shut off after the set time has expired, the heating element stops working first, the fan will continue running for 10 seconds and the buzzer rings 5 times "beep" sound (1 time/second) and screen will shows "End"

Unplug the unit.

If dehydration is completed, remove food from dehydrator.

If additional drying time is needed, follow the preceding steps to continue dehydrating.



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:

- ① Check your food every hour.
- ② Rotate and/or re-stack your trays if you notice uneven drying.
- ③ Label food with contents dried, date and weight before drying. It will also be helpful to note the drying time for future reference.
- ④ Pretreated food will give the best effect in drying.
- ⑤ Correct food storage after drying also will help to keep food in good quality and save the nutrients.

Storage

- 1) Store food only after they have cooled down.
- 2) Food can be kept longer if stored in a cool, dry and dark place.
- 3) Remove all the air you possibly can from the storage container and close tightly.
- 4) Optimal storage temperature is 15°C or lower.
- 5) Never store food directly in a metal container.
- 6) Avoid containers that “breathe” or have a weak seal.
- 7) 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.
- 8) 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.
- 9) 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.

Maintenance/Cleaning Method

After using, unplug the dehydrator from the power supply and let it cool down 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 wet 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.



Environment friendly disposal



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could

otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

SAVE THIS INSTRUCTION!

NOTE:

To continuously improve its products, VIVOHOME reserves the right to modify this information without prior notification.

Please contact customer service via support@vivohome.com with any questions, comments, or concerns. Thank you for using VIVOHOME products in your home!

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