

DEVANTI®

FOOD DEHYDRATOR

MODEL: FD-B-1159-SS



USER MANUAL

Please read this user manual carefully before using the product. Please retain this manual for future reference.

INTRODUCTION

Please read this manual carefully before using the product to avoid product damage or personal injury. Please retain this manual for future reference.

SAFETY INSTRUCTIONS

It is necessary to place the appliance on a heat-resistant surface or material (such as ceramic tiles or thick boards) when using the appliance to avoid any possible property damage.

- Do not operate the appliance for more than 40 hours continuously. After completing the dehydration during the 40 hours, switch off the appliance and let it cool down.
- Improper use of the appliance can cause damage and injury to the user.
- Do not use the appliance other than its intended use and always follow the manual guidelines.
- Unplug the appliance when it is not in use.
- Keep the appliance away from water. Do not turn on the appliance if the surface is wet.
- Do not use the appliance with a damaged power cord or plug, or after the appliance has been dropped or damaged. In such circumstances, contact an authorised service centre or qualified service personnel for repairs.
- Do not allow children to play near the appliance when it is in use.
- Unplug the appliance before cleaning it.
- Never pull the power cord to disconnect it from the wall outlet. Grasp the plug firmly and pull it out to disconnect.
- This appliance is for domestic use only.
- Do not cover the appliance.
- Do not leave the appliance unattended while it is operating.
- Place the appliance on a flat and horizontal surface.
- 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 must be supervised to ensure that they do not play with the appliance.
- Do not place the appliance on or near a hot gas or electric burner or heated oven.
- Do not allow the power cord to hang over the edge of a table or counter or become a hazard.

BEFORE FIRST TIME USE

- Clean all parts of the appliance with a damp cloth.
- Ensure that the appliance is dry before attempting to dehydrate any food.
- Make sure that all parts are fitted correctly and are in working condition..

PREPARING THE FOOD

Unlike commercially-produced dehydrated food, there is no extra sugar added during the dehydrating process unless the user intends to do so. Adding sugar may produce a bitter taste. It is important to follow these basic guidelines for best results.

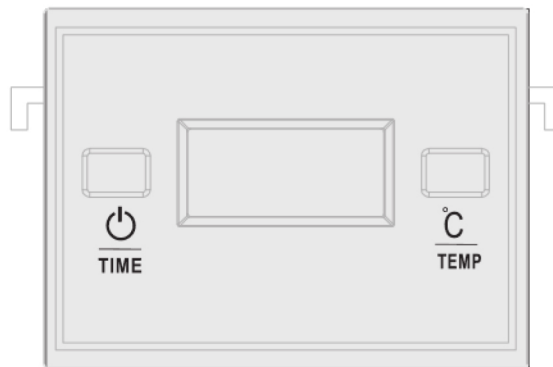
- Always ensure that the food is fresh, not outdated and of good quality.
- It is best to use tree-ripened fruits as they contain the highest amount of natural sugar content.
- Do not use over-ripe or rotting fruits and vegetables. If the food has bruised or discoloured parts, remove these parts before dehydrating the food.
- Certain fruits, such as apples, pears and apricots are pre-treated to slow down the loss of vitamins and nutrients and also to prevent discolouring. Always thoroughly wash the food to ensure that it does not contain dirt, bacteria and other harmful substances.
- It is optional to peel fruits and vegetables before drying them. The peel can become tough during the drying process. However, this is really down to personal preference.
- It may be necessary to steam or blanch vegetables before drying them. This is due to the different textures of the vegetables.


USING THE DEHYDRATOR

1. Place the appliance on a flat and smooth surface. Ensure that the power cord is only a short distance away from the wall outlet.
2. Prepare and cut the ingredients as instructed. Place them on the dehydrating trays or onto the dehydrating sheets as desired.
3. Stack the dehydrating trays onto the main body of the appliance. Ensure that all of the trays are fitted correctly to the main body of the appliance and are evenly stacked.
4. Turn on the main switch of the electrical power supply.

IMPORTANT: It is recommended to change the trays during use.

SETTING TIME AND TEMPERATURE



- After pressing the power button  on the appliance, the display screen will automatically display 00:00.
- Press TIME to adjust the desired time by increasing or decreasing it.
- Press TEMP to set the desired temperature by increasing or decreasing it.

DRYNESS TEST

- Fruits, if dried properly, should have a pliable and leathery texture with little moisture (less than 20%). It is a frequent problem that people tend to over-dry fruits which leads to a poor taste and reduced nutritional value. Therefore, to achieve the best possible taste from dehydrated food, ensure that the correct drying time is followed.
- Vegetables should be chewy and brittle. However, different vegetables may vary in texture.

FOOD STORAGE

The naturally high sugar and acid content contained in many fruits allow them to be stored for long periods of time. When packaged and stored correctly, most dehydrated fruits can last for about a year whilst vegetables can be stored for up to six months. Do not consume fruits and vegetables that show any signs of deterioration.

- It is vital to store dehydrated food correctly in order to maintain the quality and taste of the food. Ensure that all dried foods are stored in a cool and dark place. The cooler the food is kept, the longer its optimal quality will be maintained.
- If possible, store the food in a refrigerator or freezer. Alternatively, it can also be stored in a cool and dry place.
- Be aware that light will cause the quality and nutritional value of the food to deteriorate.
- When storing the food, it is recommended to keep it in a sealed bag or darkened container.

RE-HYDRATING FOODS

Food that have been dehydrated can be re-hydrated in water, This can be done in three ways.

1. Fruits and vegetables can be soaked in water for two to six hours. Ensure that they are refrigerated during this process.
2. They can also be soaked in boiling water for 5 to 10 minutes until they have reached the desired consistency.
3. Fruits and vegetables can also be re-hydrated by cooking them. Do not add any seasoning or sugar during this process. A good general rule of the thumb is to use two cups of water to the fruits and allow them to stew.

CLEANING AND MAINTENANCE

1. The dehydrator trays are dishwasher-safe.
2. Do not for any reason immerse the main unit in water or any other liquid. Clean with a slightly damp cloth and dry thoroughly before storage.
3. Store the appliance in a clean and damp-free environment, preferably in its original packaging.

DRYING GUIDES

Beef jerky

As with nearly all foods, it is important to start with a quality cut of meat. Select a lean cut or round steak about 1" to 1.5" thick. Trim off all excess fat and connective tissues. Fat hinders how well the meat will dry and the connective tissues will make the beef jerky hard to chew.

For easier cutting, place the meat in the freezer for about 30 minutes to partially freeze it. Then turn it over and freeze it for an additional 15 minutes. Cut across the grain into strips of about 1/8" thick. Marinate the strips for three hours.

Drain the marinated strips onto a paper towel and place the strips on the drying tray. Remember to protect the dehydrator from dripping foods (use a Teflon baking liner). Dehydrate until all the strips are dry and can bend without breaking. This will take about 6 to 16 hours. Unlike other dried meats, beef jerky should be slightly chewy but not brittle.

Beef jerky marinade

½ cup	Soy sauce	2 tbsp	Ketchup
2 tbsp	Brown sugar	1 to 1¾ tsp	Salt
½ cup	Worcestershire sauce	½ tsp	Pepper
½ tsp	Onion powder	Garlic clove	crushed

BANANA AND PEANUT ROLL-UP

Ingredients

- 4 Bananas
- 1 cup Peanut butter

Method

1. Blend the ingredients together.
2. Spread the ingredients onto a dehydrator sheet.
3. Set the dehydrator to 12 hours at 60°C.
4. Once the dehydrating process is finished, remove the dehydrator sheet from the appliance. Allow to cool and roll up the dried food. Cut to desired thickness.