

5 TRAY FOOD DEHYDRATOR

2013381 - Instruction Manual



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SAFETY INSTRUCTIONS



PLEASE READ THESE INSTRUCTIONS CAREFULLY AND KEEP FOR FUTURE REFERENCE.

INTENDED USE.

Only operate the VonShef® 5 Tray Food Dehydrator indoors, for its intended purpose, and within the parameters specified in this manual.

This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or given appropriate instruction concerning the product's use by a person responsible for their safety.

This appliance is not intended for use by children.

GENERAL PRECAUTIONS.

When using an electrical appliance, basic precautions should always be followed, including the following:

Do not allow to be used as a toy. Children should be supervised to ensure they do not play with the Food Dehydrator.

If the Food Dehydrator is not functioning properly, has been dropped, damaged, left outdoors, or immersed in liquid, do not use, contact DOMU Brands Customer Services.

Do not use the Food Dehydrator if any parts appear to be faulty, missing or damaged.

Ensure all parts are securely attached before use.

CABLES AND PLUGS.

Check to ensure your electricity supply matches that shown on the rating plate. This product should only be used as rated. Preferably, the socket outlet should be protected by a Residual Current Device (RCD).

Do not use with a damaged cable or plug. If the supply cable is damaged, it must be replaced by a qualified engineer or authorised service agent in order to avoid a hazard.

The use of an extension cable is not recommended.

Do not handle the plug or appliance with wet hands.

Keep the cable away from heated surfaces.

Do not let the cable hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets.

Do not pull the cable around sharp edges or corners.

Do not leave unattended when plugged in. Unplug from outlet when not in use.

Turn off all controls before unplugging.

Do not unplug by pulling on the cable. To unplug, grasp the plug, not the cable.

Always unplug before performing user maintenance, connecting or disconnecting attachments, or changing accessories.

Ensure the cable is stored safely to prevent hazards.

SAFETY INSTRUCTIONS



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RISK OF PERSONAL INJURY.

Always locate your appliance away from the edge of the worktop, on a firm, flat, heat-resistant surface with sufficient space around all sides and away from water.

Ensure the temperature control is set to Minimum before plugging in the appliance.

The Food Dehydrator is not intended to be operated by means of an external timer or separate remote-control system.

The Food Dehydrator requires all 5 Trays to be in place to operate properly.

Do not use more than 20 Trays (not supplied) at any one time.

Do not operate without food inside.

Do not use oil sprays on Trays.

When using for the first time, your Food Dehydrator may give off a 'new' smell or vapour. This will dissipate after a few uses.

Do not insert any objects into openings or cover the appliance.

Your Food Dehydrator has a vent on top. Do not operate with the vent blocked or closed so as not to interfere with the proper airflow.

Keep hair, loose clothing, fingers and all parts of body away from openings and moving parts.

Do not touch the Food Dehydrator whilst in operation as it will become hot during use.

Do not touch the hot sections of the device without wearing oven mitts to avoid any injury from escaping steam etc.

Do not lift or move the Food Dehydrator whilst in use.

Do not leave the Food Dehydrator unattended whilst in use.

Do not operate for more than 40 hours continuously.

Always allow the unit to cool completely before cleaning.

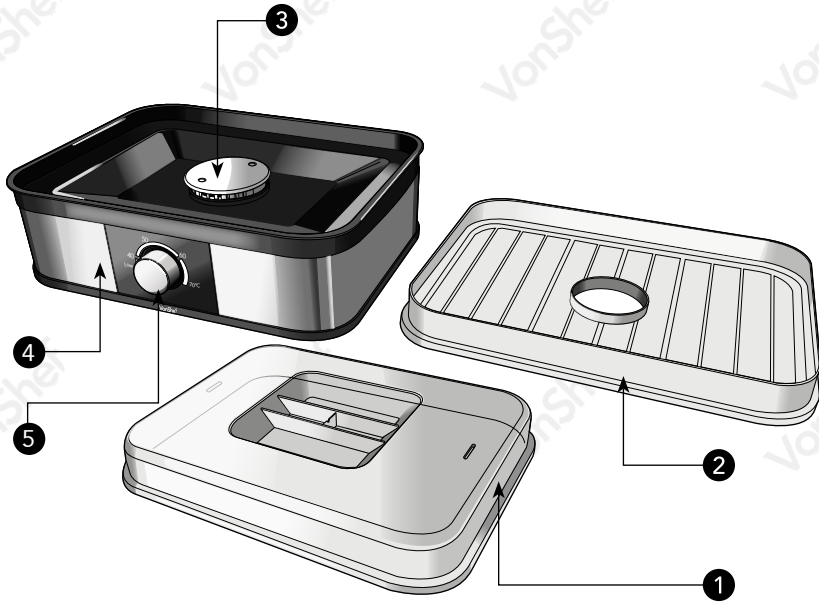
Do not lubricate any parts or carry out any maintenance or repair work other than that shown in this manual, or as advised by the DOMU Brands Customer Care Helpline.

Use only as described in this manual and do not exceed maximum capacity. Use only DOMU Brands recommended attachments.

TECHNICAL SPECIFICATION

VOLTAGE	RATED POWER	RATED FREQUENCY
V	W	Hz
220-240	550	50/60


PRODUCT SPECIFICATION



1. VENTILATED LID.
2. TRAYS (x5).
3. AIR OUTLET.
4. BASE UNIT.
5. TEMPERATURE CONTROL DIAL.

BEFORE FIRST USE

Before using this appliance for the first time, please ensure you complete the following steps:

- Carefully remove all packaging.
 - Wash the **TRAYS** and **LID** of the appliance in warm soapy water with a soft sponge. Rinse and dry thoroughly.
 - Wipe the base unit over with a slightly damp cloth.
-  **WARNING!** Never submerge the **BASE UNIT** in water or attempt to wash it.
- Locate the Dehydrator on a flat, level, heat-resistant surface away from any flammable objects.

ABOUT THE VONSHEF FOOD DEHYDRATOR

Dehydration is one of the easiest and most efficient methods of food preservation. Food is exposed to heat and air in order to remove moisture. Lacking moisture, bacteria and micro-organisms are inhibited. Dehydrated foods can therefore be preserved for long periods without refrigeration and have far less weight and bulk, making it ideal for health food enthusiasts, children's lunch boxes and for camping.

SETTING FOOD TO DRY

To obtain a quality dried product, you must first ensure that the produce to be dried is of the highest quality available, both fresh and fully ripe.

Inferior or spoiled produce will produce a poor dried product. Unripened fruits will lack the necessary sugar content and can have a bitter taste when dried, whereas over-ripened fruits and vegetables will dry to become either tough and fibrous, or soft and mushy.

As a general rule, employ: 'If it's good enough to eat, it's good enough to dry'. Qualities to look for are listed below:

FRUITS: Tree-ripened fruits will contain the most natural sugars and will produce the best dried product.

VEGETABLES: Vegetables should be fresh and tender.

MEAT & FISH: Fresh or frozen lean meat makes the best jerky. The lower the fat content, the better. Meats with high fat content like lamb and cured meats will have a shorter shelf life. Pork must be well-cooked before drying. Only use pre-cooked and processed ham.

HOW TO USE

Prepare the foodstuffs which are to be dehydrated accordingly:

FRUITS: Wash the fruit. Peel if preferred (artificially waxed fruits should always be peeled) and remove seeds. Sort and discard any bruised/molded fruit as this can spoil a whole batch. Slice to desired thickness (the thinner the slice the more dried it will be). For best results, some fruits can be preheated to prevent discolouration.

MEAT & FISH: Take extra precautions when preparing meat for drying as it is much more susceptible to bacteria than fresh produce. Wash hands, surfaces, utensils, chopping boards and crockery before and after handling. Slice meat evenly into ¼ thick slices across the grain to increase tenderness.

VEGETABLES: Wash the vegetables to remove dirt and bacteria. Most vegetables will require peeling, and for the spoiled portions to be removed. Slice the vegetables or shred if preferred. Pre-treat by blanching to destroy enzymes which produce bad flavours during dehydration.

Recommended Dehydrating temperatures -

HERBS	GREENS	BREAD	YOGHURT	VEG	FRUITS	MEAT/FISH
35-40°C	40°C	40-50°C	45°C	50-55°C	50-60°C	65-70°C

- Arrange the foods inside the **TIERED TRAYS**, making sure that you place the foods in such a way that they do not overlap, and the air is able to circulate freely.

CAUTION: Never cover the centre hole in the **TRAYS** or the vents on the **VENTILATED LID**.

- Place the **TRAYS** into the **BASE UNIT** and put the **VENTILATED LID** on the top. The **VENTILATED LID** should always be in place during operation.

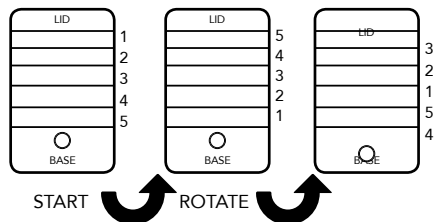
NOTE: Improperly stacked **TRAYS** will negatively affect the drying process.

NOTE: It is recommended that you put all sections into the appliance regardless of how many are empty.

- Plug the appliance into the mains socket.
- Turn the **TEMPERATURE CONTROL DIAL** clockwise from the 'OFF' position to turn on the Dehydrator.
- Use the **TEMPERATURE CONTROL DIAL** to set the desired temperature of the Food Dehydrator (ranging from LOW 35°C to a max of 70°C).

IMPORTANT: It is important to rotate the **TRAYS** during dehydration. **TRAYS** nearest to the bottom are exposed to the hottest, driest air, meaning food on them will dry more rapidly. You can also turn each **TRAY** 90° to ensure more even drying.

Here is a rotation example:



NOTE: Food of similar size and thickness will dry at the same rate.

PRETREATING

In order to best maintain the colour and flavour of the food when drying, it may be necessary to pretreat before adding to the Dehydrator. Please note that pretreating is not a necessity of using the Dehydrator. Experiment with pretreated and non-pretreated foods to see what works best for you. Pretreating the foods will vary depending on food type:

FRUITS

Naturally acidic solutions like pineapple or lemon juice can be used to reduce browning of soft fruits like apples, peaches, apricots and pears that occurs due to oxidation when their flesh is exposed to the air. Simply slice the fruit directly into the juice for around **2 minutes** before placing on the Dehydrator Trays.

TIP: Try experimenting with different juices, spices, honey, coconut or other flavours to create your own personalised dip.

Fruit dipped for **2 minutes** in food-safe USP grade bisulfite in water (1 teaspoon/litre of water) will help prevent loss of vitamin C and will preserve a bright colour when dried.

Ascorbic acid (powdered vitamin C) can further boost the nutritional content of the dried fruit. Dissolve 3 tablespoons per litre of water, then dip the fruit into this solution for **2 minutes** before draining and placing into the Dehydrator Trays.

Some fruits like figs, grapes, prunes, blueberries, and cranberries have a natural protective wax coating that will cause them to dry out very slowly and thereby lose a lot of their natural nutrition. For these fruits, it is necessary to dip them into boiling water for **1-2 minutes** before placing in the Dehydrator. This will make the skin more porous, speeding up the drying time.

VEGETABLES

For vegetables to retain a clean, crisp taste when dried, it is first necessary to blanch them to destroy any enzymes that will cause the food to retain bitter flavours. There are 3 different methods you can use to blanch vegetables:

1. Steam blanching is the preferred method if available. Steam the sliced pieces for **2-3 minutes** until heated through, but not cooked enough to eat.

2. Microwave blanching in a covered microwaveable container with a small amount of water - refer to your oven's cooking chart for times.

3. Boiled blanching for 3-5 minutes can be used if the above methods are not available.

IMPORTANT: Ensure that the slices are transferred to the Dehydrator Trays as quickly as possible after blanching.

MEAT, FISH AND POULTRY

CAUTION: As previously mentioned, it is very important to take extra precautions when preparing meat to ensure no bacteria is present prior to drying.

MEAT - Slice meat evenly into ¼ slices across the grain to increase tenderness. Remove any excess marbled fat which will spoil during storage. Place meat slices into a sealable container and season each layer with at least 1 teaspoon of salt per pound of meat.

Refrigerate this salt mixture for **6-12 hours**, stirring occasionally. Place meat on paper towels to dry off excess oil before drying in the Dehydrator.

FISH - It is recommended to boil or bake on a stove before drying. Bake for around **20 minutes** at a temperature of around 204°C and dry for **2-8 hours** until all the moisture has gone.

POULTRY - Before drying, chicken should be fried or boiled. Drying takes **2-8 hours**.

CLEANING & MAINTENANCE

CAUTION: Before carrying out cleaning or maintenance, disconnect the appliance from the mains.

- Wash the **TRAYS** and **LID** of the appliance in warm soapy water with a soft sponge.
- Rinse and dry thoroughly.
- Wipe the **BASE UNIT** with a slightly damp cloth.

 **WARNING!** Never submerge the **BASE UNIT** in water or any other liquid.

CAUTION: Do not use metal brushes or abrasive cleaners as they can damage the surface.

- Store in a cool, dry area with all the **TRAYS** securely stacked.

PREPARATION TABLE FOR DRYING

FRUITS

ITEM	PREPARATION	CONDITION AFTER DRYING	DRYING TIME
Apricot	Slice & remove pit	Soft	13 - 28 hours
Orange peel	Cut into long strips	Fragile	8 - 16 hours
Pineapples (fresh)	Slice & squeeze the juice	Hard	6 - 36 hours
Pineapples (tinned)	Pour out the juice & dry	Soft	6 - 36 hours
Banana	Peel & slice into round pieces	Crispy	8 - 38 hours
Grapes	No need to cut	Soft	8 - 38 hours
Cherry	Not necessary to remove pit	Hard	8 - 26 hours
Pear	Peel & slice	Soft	8 - 30 hours
Fig	Slice into pieces	Hard	6 - 26 hours
Cranberry	No need to cut	Soft	8 - 30 hours
Peach	Cut into 2 pieces & remove pit	Soft	10 - 34 hours
Date	Take out the pit & slice	Hard	6 - 26 hours
Apple	Peel, remove core & slice into round pieces	Soft	13 - 25 hours

PREPARATION TABLE FOR DRYING

VEGETABLES

ITEM	PREPARATION	CONDITION AFTER DRYING	DRYING TIME
Asparagus	Slice into pieces (2.5mm thick)	Crispy	6 - 14 hours
Aubergine	Peel & slice into pieces (6mm)	Fragile	6 - 18 hours
Beetroot	Boil, cool, cut off top & slice	Crispy	8 - 26 hours
Broccoli	Peel & cut into strips (3mm)	Fragile	6 - 20 hours
Brussels sprouts	Cut the stem into 2 pieces	Crispy	8 - 30 hours
Cabbage	Peel & cut into strips (3mm)	Hard	6 - 14 hours
Carrot	Boil until soft & shred or slice	Crispy	8 - 14 hours
Celery	Slice into pieces (6mm thick)	Crispy	6 - 14 hours
Cucumber	Peel & slice into round pieces	Hard	6 - 18 hours
Garlic	Peel & slice	Crispy	8 - 14 hours
Onion	Slice into thin round pieces	Crispy	8 - 14 hours
Potato	Slice, boil for 8-10 minutes	Crispy	8 - 30 hours
Tomato	Peel & slice	Hard	8 - 24 hours

PREPARATION TABLE FOR DRYING

MEAT & FISH

IMPORTANT: Before drying any type of red meat, it is imperative that it is heated to at least 75°C prior to starting the dehydrating process. Take extra precautions when preparing meat for drying as it is much more susceptible to bacteria than fresh produce. Wash hands, surfaces, utensils, chopping boards and crockery before and after handling

ITEM	PREPARATION	CONDITION AFTER DRYING	DRYING TIME
Beef Jerky	Remove all fat and slice into 3-4mm strips. Marinade as described below.	Supple	4 - 6 hours (depending on slice thickness).

For beef jerky, you will need 220g of Worcestershire Sauce, Soy Sauce, 1 tablespoon of honey, 2 tablespoons of black pepper and onion powder, 1 teaspoon of red pepper flakes and 1 teaspoon of liquid smoke. Add the mixture to a container or zip-lock bag and the beef slices. Mix well and leave in the refrigerator for 6-24 hours (the longer the better). Drain and pat dry the slices to remove any excess marinade before adding to the Dehydrator. Leave space in between slices and do not overlap.

Dehydrate at **70°C**.

Lamb	Remove all fat and slice into 6mm strips. Marinade as described below.	Supple	5 - 10 hours
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Mix Worcestershire Sauce, soy, 1/4 teaspoon of fresh ground black pepper, 1/2 teaspoon of Salt, 1/2 teaspoon of Garlic powder, 1 teaspoon of Onion powder and 2 teaspoons of Armagnac or Cognac. Coat the lamb slices evenly and leave to sit in the refrigerator overnight.

Spray the drying racks with vegetable oil before laying the strips inside. Do not allow them to touch or overlap.

Dehydrate at **70°C**.

Salmon	Remove skin and pin bones. Slice length ways into 4mm strips. Marinade as described below.	Dry/chewy	3 - 4 hours (depending on slice thickness).
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To marinate Salmon Jerky you will need, 220g Soy Sauce, 1 teaspoon of molasses, 1 teaspoon of freshly squeezed lemon juice, 2 teaspoons of ground black pepper and 1 teaspoon of liquid smoke.

Mix together in a small bowl. Place the salmon strips into a zip-lock bag or container and add the mixture. Seal and place into the refrigerator for 3-4 hours.

Strain well in a colander and pat the salmon dry using paper towel to remove any excess marinade.

Lay the salmon evenly spaced on the drying racks ensuring they are not overlapping.

Dehydrate at **70°C**

Tuna (tinned)	Drain, shred into smaller chunks and spread on trays covered with non stick sheets.	Dry/not brittle	8 - 12 hours
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Dehydrate at **65-70°C**

TROUBLESHOOTING

PROBLEM	SOLUTION
NO HEAT OR FAN	<ul style="list-style-type: none">• Ensure the Dehydrator is plugged in.• Check that the mains socket is working.
PRODUCTS DRYING SLOWLY	<ul style="list-style-type: none">• TRAYS may be overloaded with ingredients. Reduce the amount of ingredients on the TRAYS.• Re-arrange the TRAYS as shown.• Increase temperature and drying time.
PRODUCTS DRYING UNEVENLY	<ul style="list-style-type: none">• Check that the food is sliced to a similar thickness.• Rotate the TRAYS once or twice during the dehydration process.• Remove any food that may be blocking the airflow.

CUSTOMER SERVICES

If you are having difficulty using your product and require support, please contact: hello@domu.co.uk

DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

WARRANTY

To register your product and find out if you qualify for a free extended warranty, go to:

[VonShof.com/warranty](https://www.vonshof.com/warranty)

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in this manual and all instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring this appliance second-hand or for commercial or communal use.

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Thank you for purchasing the 5 Tray Food Dehydrator.

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