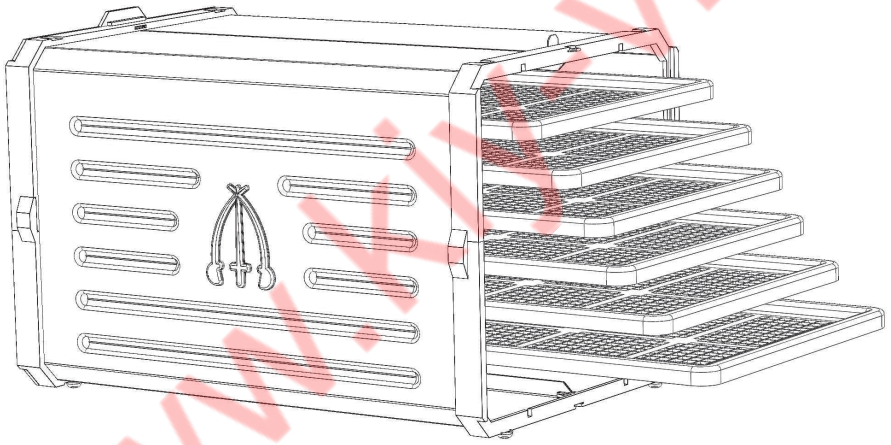


# Dehydrator



**Instruction for use**

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## WARNING: SAFETY RECOMMENDATIONS

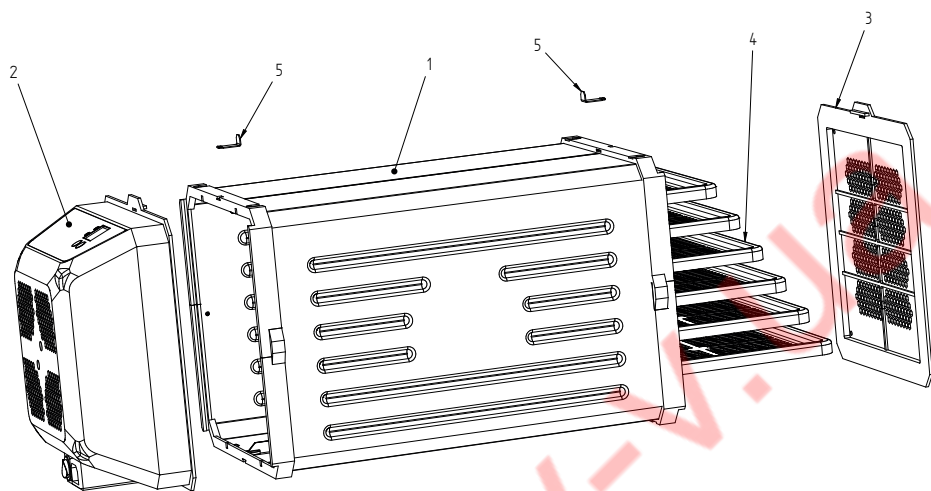
- The machine must be used only by a single operator; it is not intended to be used by several persons simultaneously.
- Use the machine exclusively according to the use it has been designed for.
- Uses other than for drying purposes, besides voiding your warranty rights (read the conditions indicated in the warranty certificate attached to each machine), can generate unsafe operation conditions. Any other use is considered improper and therefore dangerous. The manufacturer cannot be held liable for any damage resulting from improper, wrong and unreasonable use.
- Check the integrity of the appliance after having removed the packaging.
  - In case of doubt, do not use the appliance and contact your dealer.
  - The elements of the packaging must not be left at children's reach, as they represent a potential source of hazard.
- Prior to operating the appliance, make sure there are no foreign bodies in the drying tube and on the drawers, and that the latter have been thoroughly washed.
- Ensure the network voltage and frequency values match those indicated on the motor identification plate; make sure the socket suits the machine current absorption (indicated on the identification plate).
- Do not overload the appliance; use it with care.
- The appliance cannot be used by children under the age of 8 and by persons with reduced physical, sensory or mental capabilities.
- The appliance cannot be used by people having no expertise or the necessary knowledge unless surveyed or after having received the instructions on how to safely use the machine and which are the hazards implied.
- Keep the appliance and its cable out of children reach.
- Children must not play with the appliance.
- Keep the working place in order and clean.

- Cleaning and maintenance intended to be performed by the user must not be carried out by children.
- Any type of operation, be it cleaning or maintenance, must always be carried out with the machine switch off, i.e. with the switch in the position (O), and the power cable unplugged from the power socket so as to avoid any possible unintentional starting during other phases than normal operation.
- **Never immerse the motor unit in water; do not wash it with high-pressure washers or under water jets: it is an electrical appliance!**
- The socket to which the appliance is to be plugged must be connected to the earthing; the electrical system must be equipped with magneto - thermal circuit breaker (bipolar circuit breaker plant).
- Do not insert foreign bodies in the motor unit, not even if the cable is unplugged: the appliance could get irreparably damaged and become a source of danger to the user.
- In the event of damage to the power cable or other electrical parts, all interventions must be carried out exclusively by the manufacturer through his Technical Assistance Service or by specialized personnel informed on the risks arising from operations on powered products.
- Do not insert objects inside the motor unit.
- The use of any electrical appliance requires observing of certain basic rules such as:
  - DO NOT TOUCH THE MOTOR UNIT WITH WET HANDS
  - DO NOT EXPOSE THE APPLIANCE TO ATMOSPHERIC AGENTS
  - DO NOT PULL THE POWER CABLE OR THE APPLIANCE TO UNPLUG IT
- Do not use the appliance near taps, sinks and basins, pools or other water sources.
- Keep the appliance at least 50 cm from easily flammable objects or substances.
- Contact your dealer for any intervention on the electrical parts.

- Use exclusively original spare parts, accessories and power cables.
- Be reminded that any improper use or different drying, in addition to voiding the warranty, can cause damage to the components and consequent impossibility to perform the function for which the appliance is intended or generate potential risks for the user.
- The manufacturer is not liable for incomplete or incorrect translations into another language of these instructions.
- Definition of “appliances for household environment”: these are appliances for typical housekeeping functions, normally used in the household environment, that may also be used by non experts for typical “domestic” activities, in locations such as:
  - shops, offices and other similar working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

**CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

## DESCRIPTION OF THE APPLIANCE



The dehydrator consists of:

1. a square section **tunnel** containing the drying drawers fitted on sliding guides;
2. a **motor unit**, equipped with an electric fan which draws air inside the tunnel through the drawers, and a heating resistance, which allows accelerating the drying process and makes it safe during the night and during low temperature and high atmospheric humidity periods (in particular with high water content products or in phases preceding the withdrawal of the dried product). The motor unit can be disconnected from the machine by sliding it upwards after being released from the safe sliding tab. This operation is to be carried out only with the machine switched off and disconnected from the mains.
3. an **inspection hatch** that closes the second opening of the tunnel. The hatch is provided with small holes to allow air passage. If slid upwards along the guides, the hatch allows access to the drying tunnel to check the degree of drying of the food being processed and has the same
- locking device type provided on the motor side.
4. six perforated drawers on which the material to be dried is placed; they have to be inserted inside the tunnel on the sliding guides; the drawers construction material varies according to the dehydrator version.
5. On the dehydrator top are provided two safe sliding tabs, which ensure the fastening of the hatch and the motor unit. The hatch and motor unit fastening ensure safe handling of the appliance since they prevent it from getting released from the guide and suffer damages.

## DIMENSIONS AND SPECIFICATIONS:

### PRO and PRO DELUXE Versions:

The maximum outer section is cm 27x27; the inside of the tunnel has cm 25x25 section, and the length is 50 cm.

The drawers measure cm 25x36 each.

The heating resistance absorbs 500 watts and the switching on is electronically adjusted by the board.

### CUBE Version:

The maximum outer section is cm 27x27; the inside of the tunnel has cm 25x25 section, and the length is 35 cm.

The drawers measure cm 25x18 each.

The heating resistance absorbs 500 watts and the switching on is adjusted by a manual thermostat.

## POSITIONING

### THE DEHYDRATOR:

As for any electrical apparatus, the motor unit must not come into direct contact with water or vapour sources. The dehydrator must therefore be placed at due distance from taps, sinks and basins, pools and sheltered from rain or from possible water splashes.

During operation the dehydrator releases moisture which must not stagnate in the surrounding environment so as not to slow down or prevent the drying process. It is therefore recommended to place it in a spacious room or, however, in a room which is not sealed from the outside environment.

Avoid moist environments such as laundries, cellars etc.

Do not position the hatch or motor unit toward walls or obstructions; leave at least 25 cm space around these two components so as to allow proper air and moisture suction.

## CLEANING

### AND MAINTENANCE:

No particular attention is required. To clean the dehydrator avoid using abrasive cloths or tools that might impair the appearance; do not use solvents on the plastic and painted parts.

It is recommended to use a cloth slightly dampened with water and neutral detergent. Check on regular basis the suction grid and make sure is free from any filaments and fluff, which could compromise the normal air circulation. If clogged, remove

it using an air jet.

The drawers can be washed with hot water and detergent, either by hand or in the dishwasher.



### Important

- always unplug the power cable from the power socket in view of any intervention.
- perform a complete washing of the tunnel and the drawers prior to the first use;
- never remove the protection of electrical parts in the motor unit;
- do not use water directly on the appliance or near it;
- do not immerse the motor unit in water;

## HOW TO USE

### THE APPLIANCE

#### CUBE Version:

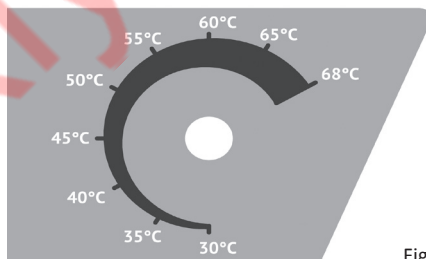


Fig. 1

Position the master switch on (I) to feed power to the dehydrator. The fan will start to rotate to its maximum speed. At this point, by acting on the **adjusting knob** (fig.1) the operating temperature can be varied from 30°C to 68°C. The **adjusting knob** adjusts the temperature of the air flow by operating directly on the thermostat. During operation a “click” is heard whenever the thermal conditions set by the thermostat is reached.

To define the best drying degree, access the drawers through the inspection hatch located on the appliance rear.

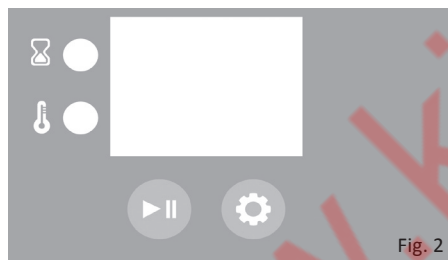
The operating cycle has to be stopped after the necessary drying degree has been reached.



## WARNING

**NEVER CUT OFF THE POWER TO THE DEHYDRATOR BY REMOVING THE PLUG. REMOVE THE PLUG FROM THE SOCKET ONLY AFTER THE MOTOR HAS SHUT DOWN, WITH THE MASTER SWITCH POSITIONED TO (O). BEFORE SHUTTING DOWN THE MOTOR USING THE SWITCH (I-O), IT IS RECOMMENDED TO HAVE THE FAN ROTATE FOR SOME MINUTES BY BRINGING THE ADJUSTING KNOB IN 0 POSITION.**

### PRO and PRO DELUXE Version:



### Master switch:

Per alimentare l'essiccatore prima di iniziare una qualsiasi lavorazione, inserire la spina e portare l'interruttore generale sulla posizione (I). L'essiccatore si accende disponendosi in modalità di stand-by e sul display si visualizza la scritta (On). Portando l'interruttore in posizione (O) si toglie alimentazione elettrica alla scheda elettronica.




## WARNING


**NEVER CUT OFF THE POWER TO THE DEHYDRATOR BY REMOVING THE PLUG. REMOVE THE PLUG FROM THE SOCKET ONLY AFTER THE MOTOR HAS SHUT**


**DOWN, WITH THE MASTER SWITCH POSITIONED TO (O).**

**Key**  :

In stand-by condition (the screen displays the message "ON"), press repeatedly the  key until the number of program (see table 1) to set up is displayed (in this condition both LEDs will blink).

**Key**  :

Starts and stops the drying cycle. To resume the process after being stopped (PAUSE), press again the key . The program will restart from the point in which it has been interrupted.



To reset the program while is running, press and hold  for 3 seconds until the screen displays the message (On). This operation resets the drying cycle previously set and causes the dehydrator to go in stand-by condition.



## WARNING

If the dehydrator is reset at an operating temperature greater than 40°C, the electronic board will stop the cycle, but the fan will keep running at maximum speed up to lower the temperature of the motor and bring it to 40°C to prevent it goes damaged. During this operation both LEDs blink.

### Display and indicator lights:

During the drying process, the display alternately shows the operating temperature detected at the moment (indicator light  on), the time remaining at the end of the drying program (indicator light  on) and the program currently in use (indicator lights off). The remaining time is expressed in hours up to the last hour; the countdown is expressed in minutes (this function can be identified thanks to the lit point that follows the value).

## Programs:

The dehydrator is equipped with an electronic control system, which ensures a wide range of simple and effective programs suitable to all uses and product types. The programs are designed by taking into account all variables involved in the drying process; they differ in temperature, duration and air flow speed.

All automated programs described below display the duration in hours and envisage a final phase that allows preserving the products at best drying level with minimum energy consumption. Once the drying process is completed, the appliance preserves the product at the moisture level reached and prevents rehydration until the product is withdrawn.





PROGRAM	Display	Hours	T°C
EVO (customized)	P1	1-72	30-68
AUTO	A1	30	55
THIN	A2	18	50
BIO	A3	30	45
HOT	A4	15	68
PASTA	A5	20	40
ECO	A6	48	45
DELAY	H0	1-9	-

### P1 – EVO (customized settings program):







allows setting up and control all parameters of the drying process.

It is possible to set the drying time (1h - 72h), the operating temperature (30°C - 68°C) and the fan speed (i.e. the air flow) (levels 1 - 2 - 3 - 4).

*ting the EVO program:*

- Press the  key to access the EVO program. The display shows P1 (the LEDs are blinking).
- Press the key  to access the writing box.
- The LED  blinks and the display shows the temperature (30°C). Press the  key to display all settable temperatures in sequence.
- Once the necessary value is found, confirm

using the key .

- The LED  blinks and the display shows the message (- -). Press the  key to display all settable hours in sequence.
- Once the necessary value is found, confirm using the key .
- The LEDs are off and the display shows the value (L4). Press the  key to display the 4 preset air flow levels.
  - L4 - 2000 RPM
  - L3 - 1600 RPM
  - L2 - 1300 RPM
  - L1 - 900 RPM
- Once the necessary value is found, confirm using the key .
- At this point both LEDs blink and the display shows P1. The dehydrator is ready to start the drying cycle as soon as entered.
- Pressing the key  starts the drying cycle according to the parameters set

*The EVO program parameters set are not stored on the electronic board. It is therefore recommended to write them down in the special notes section at the end of this manual.*

**A1- AUTO:** designed to dry every product type, is suitable both for first drying experience and uncertainty on which program to use. It has 30h duration at an average temperature of 55°C.

**A2- THIN:** short program with average temperature values. Suitable for dry fruits and vegetables cut into thin slices (max 5mm). The program is also recommended to obtain the best dried mushrooms. It has 18h duration at maximum temperature value of 50°C.

**A3- BIO:** safeguards the organoleptic properties and nutritional values of dried products. Suitable for bio and raw food or, more generally, for those who do not want cooked foods. It has 30h duration at maximum temperature value of 45°C.

**A4- HOT:** is the program that runs the dehydrator at the highest temperature. Recommended when the drying process has to be accelerated. It can

also be used for meat, meringues or biscuits baking. Not recommended for thin or delicate products. It has 15h duration at maximum temperature value of 68°C.

**A5- PASTA:** optimized program for drying fresh pasta. Depending on the type of pasta, the required drying time could vary; it is therefore recommended to periodically check the product and stop the cycle when the result is achieved. It has 20h duration at an average temperature of 40°C.



**A6- ECO:** minimizes energy consumption due to a maximum absorption of 270W. The drying time is slightly longer, in exchange of considerable energy savings. Perfect as well for limited power availability and for light products which don't get moved thanks to the low speed of the air flow. It has 48h duration at maximum temperature value of 45°C. There are other variables that affect the process. For instance, the permeability of a fruit determines substantially the drying timing. The thicker the peel, the longer the product has to be dried. The thickness of the slices and the climate surrounding the machine is also very important: in a very humid environment the dehydrator needs longer time to dry one and the same product rather than in a very dry environment.







It is recommended to perform a test drying cycle to verify the actual drying degree the product reaches at the end of the cycle. Each product has, in fact, different reactions on the basis of the size, moisture degree and working environment temperature. Carry out tests on the products most commonly handled so as to determine preparation, program and perfect timing.

**H0- DELAY:** this program is fit to delay the start of any drying program. The delay allows exploiting the time bands during which the electric energy consumption is less expensive.

In case a delayed start is to be used, set first this function and subsequently the drying program selected.

*Setting the DELAY - DELAYED START function:*

- Press the  key and scroll through the programs menu until the display shows **H0**.
- Press the key  to select it.


- Select the number of delay hours of the cycle start from H1 to H9 by repeatedly pressing the  key.
- Press the key  to confirm the selection.
- The display shows the selected delay and the LED  blinks.
- Scroll using the  key through the operation programs and select the desired one.
- Press the key  to confirm the selected program.
- The dehydrator stays in stand-by condition throughout the delay time set up to the start of the selected cycle. During the delay time the led  stays lit and the display shows alternatively the initial delay set, the countdown to the start and the selected program to be started up.

### Preservation:

The **PRESERVATION** mode is enabled at the end of each cycle (except for the EVO program).

The **preservation** mode is automatically enabled and stays active until the dehydrator is manually switched off, that is when ready to collect and store the products. The preservation cycle has a maximum duration of 6 hours and envisages a continuous, slightly heated air flow that prevents the food from getting re-hydrated.

During preservation cycle the display shows 00 blinking.

To reset the cycle press and hold the key  for 3 seconds until the screen displays (On).

### Error messages:

In case of errors or if the dehydrator undergoes damages, the appliance stops completely and displays one of the following values:

- E1
- E2
- E3
- E4
- E5

In this case the interventions must be carried out exclusively by the manufacturer through his Technical Assistance Service or by specialized personnel informed on the risks arising from operations on powered products. Use exclusively original spare parts, accessories and power cables.

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