

TAYAMA®

INSTRUCTION MANUAL *FOOD DEHYDRATOR* TYR-323A



PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USING THE PRODUCT

Technical specification

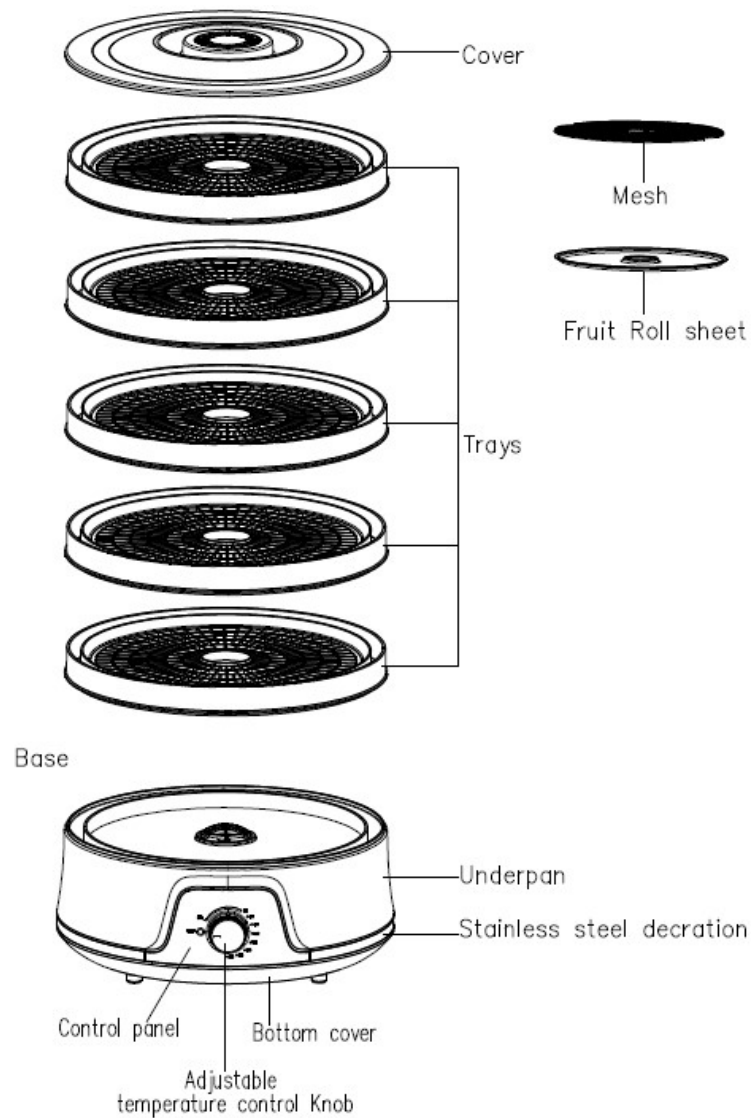
Item No.: TYR-323A

Normal Voltage: 120V, 60Hz

Normal Power: 450 W

Thermostat: 35°C – 70°C

Product Size: 350×350×300 mm



Getting started

Remove any packing from the product.

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be following including the following:

1. Read all the instructions carefully before use and then save for future reference.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or heating elements in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. Do not use outdoors
7. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
8. The lids of the appliances, cords or plugs must not be immersed in water or other liquid, or come into contact with water. Do not use the appliance with wet or moist hands.
9. Before connecting the appliances to main supply, please check that the voltage on the rating label corresponding the mains voltage in your home.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Always unplug the appliances from outlet whenever the appliance is not in use, before putting on or taking off parts, and before cleaning, Allow to cool before putting on or taking off parts.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
16. Where applicable, always attach plug to appliance and check that the control is off before plugging cord into wall outlet, to disconnect, turn the control to off, then remove plug form wall outlet.
17. Avoid contacting moving parts.
18. Do not use appliance for other than intended use.
19. Use extreme caution when removing tray or disposing of hot grease.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
21. Keep electrical appliances out of reach from Children or infirm persons. Do not let them use the appliances without supervision.
22. Always unplug and let the appliances cool down completely before cleaning.
23. Use two hands hold the handle of the support when moving the appliances.
24. Do not leave the food in oven overnight.
25. The temperature of accessible surfaces may be high when the appliances are operating.

26. Please use the appliances with supplied containers and supports.
27. Never use of accessories which are not recommended by the appliance manufacturer. It may result in fire, electric shock and/or personal injury.
28. For household use only and for indoor use only.
29. the appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction
30. children being supervised not to play with the appliance
31. the appliances are not intended to be operated by means of an external timer or separate remote-control system.
32. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

SAVE THESE INSTRUCTIONS

Important Note:

- Always place the container on the supplied base when cooking your food. NEVER put the container directly on the countertop.
- If the appliance provided with a flexible cord less than 4-1/2 feet (1.4 m) in length, please note:
 - a) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
 - b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
 - c) If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- ATTENTION! Do not run the appliance for more than 20 hours in one single use. After 20 hours, Unplug and let it cool down for at least 2 hours before operating again.
- Do not operate near gas spray cans.

Feature of Dehydrator

This unit features an automatic fan, which circulates warm air producing a nice evenly dried device! Dried foods are a great treat to snack on because they hold almost all of their nutritional value and flavor.

- Perfect way to preserve fruit, snacks, vegetables, bread, flowers and more.
- The same tray, easy stack trays.
- Easy to clean up of the trays.
- Exquisite round design.
- Transparent cover allows you to check the food status around.
- The mesh fit into the dehydrator trays to keep foods that get very small when dried, from falling through the tray grates. The screens may also be used when drying foods that stick to the grates. Position the mesh on the dehydrator tray. Then place the food you want to dry on the mesh screen. Once the food is dehydrated, lift the mesh screen out of the tray, using the cutouts on the side of the screen. Remove food. Bending the screen is helpful for removing foods that have a tendency to stick.
- A fruit roll sheet should be used when making fruit rolls and strips from fresh, frozen, or canned fruit.

Before Use:

Cleaning:

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

Usage Method

Make sure that the dehydrator sits steadily on a solid, level surface.

1. Put the clean food in the trays. Load your food on the trays – Do not overload the trays and never overlap the food. Close the cover.

Note: always start to load the food from the bottom tray to the top tray.

2. Connect the power supply. Press the control knob to 'ON' position – the indicator light will light, the fan to start work.

Note: Make sure that the fan base is always in place when operating the dryer. If you do not have time to dry all the food in one day, you can dry them the next day. In this case, you should store the food in a container/polyethylene bag and put it in the freezer.

3. Set temperature

Note: Set low temperature for thin/small pieces of food or for a small load of food. Set high temperature for drying thick/big pieces of food and large loads. The thermostat can also be used to decrease the temperature as the food is near the end of its drying cycle making it easier to control the final moisture level in the food.

4. Turn off the appliance (turn the control knob to the 'OFF' position) when you have finished drying the food. Allow the food to cool. Store the food items in polyethylene bags or food containers and place in the refrigerator.

5. Unplug the unit from the power point.

Hints:

· This dehydrator includes 5 stackable transparent trays and an overheat protection. The base contains heating elements, motor, fan and thermostat.

· The air vents on the tray allow air to be circulated.

· Using a controlled heat temperature, air is circulated from the base of the dehydrator to each of the five trays and the cover remove moisture from food.

· Depending on the moisture in the food itself and the humidity in the air, drying operation time can change. Use the dryer in a dust free, well ventilated, warm and dry room. Well air ventilation is also important.

· Fruit and vegetables dried in your food dehydrator will be different in appearance from those sold in health food stores and supermarkets. This is due to your food dehydrator uses no preservatives, no artificial coloring and only natural additives.

· Records of humidity, weight of produce before and after drying times, will be helpful to improving your drying techniques for the future.

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:

- Check your food every hour.
- Label food with contents dried, date and weight before drying. It will also be helpful to note the drying time for future reference.
- Pretreated food will give the best effect in drying.
- Correct food storage after drying also will help to keep food in good quality and save the nutrients.

STORAGE

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

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

SAVE THIS INSTRUCTION !