

Rosewill[®]



Electric Food Dehydrator RHFD-15001

User Manual

To prevent damage, please read this manual carefully before using the appliance.

SAFETY INSTRUCTIONS

Please place heat-resistant material (ceramic tiles, trivets, hot plates, etc.) Under the dehydrator during use, or place the appliance on a heat-resistant surface to avoid possible injury or damage.

- Do not run the dehydrator longer than 40 hours continuously. After 40 hours of uninterrupted operation, turn off the appliance (the switch should be in the “OFF” position), unplug the appliance and let it cool down.
- Improper use of the appliance can cause damage and injury.
- Use the appliance only for its intended use and always follow the manual guidelines.
- Unplug the appliance when it is not in use.
- Keep the power base away from water. Do not switch on the appliance if its surfaces are wet.
- Do not use any appliance with a damaged power cord or plug, or if the appliance is dropped, or with any other damage. Instead, contact customer service.
- Do not allow children to use the appliance without close supervision.
- Unplug the appliance before cleaning it.
- Never pull on the cord to disconnect from outlet. Instead, grasp plug and pull to unplug it.
- Use the appliance only for household purposes. It is not designed for commercial use.
- Do not cover the appliance while in use.
- Do not leave the appliance unattended while in use.
- Use the appliance only on a flat surface.

USE OF THE APPLIANCE

ATTENTION! Before using your dehydrator the first time:

- Remove all packaging from the dehydrator.
- Make sure that the electric parameters of your dehydrator, indicated on the technical characteristics table, match the characteristics of your local electric network.
- Wash lids and components in warm water with a small amount of dish soap. Clean the power base with a wet rag (do not immerse it in water or wash it in a sink).

FUNCTION

Drying foods is an effective way to preserve them.

Warm air of a fixed, controllable temperature circulates freely inside the appliance between the upper and lower lids, the separate removable sections, and the power base. This is how foods dry evenly and with minimal loss of nutrition and vitamins. You will enjoy seasonal fruits and vegetables prepared without using unhealthy additives all year.

You can also dry flowers, medicinal plants, and cereals or grains with the help of this appliance.

USING THE DEHYDRATOR

1. Place products prepared in advance into the baskets. Each cutting should be placed in such way as to let the air circulate freely between them. For best results, do not place food items too closely together.
2. Stack the sections on to the power base.
3. Place the lid on top. While dehydrating or drying, the lid should always be on top.
4. Plug in and turn on the appliance by switching to the "ON" position – the indicator light will glow red. Set the temperature of the dehydrator.
Temperature of the dehydrator.

Suggested Settings:

- Herbs: 95°F (35°C)
- Greens: 113°F (45°C)
- Bread: 122°F (50°C)
- Flowers: 131°F (55°C)
- Vegetables: 140°F (60°C)
- Fruits: 149°F (65°C)
- Meat, Fish: 158°F (70°C)
- Yogurt: 104°F (40°C)

NOTE: Dehydrate products following the guidelines in this manual.

5. When you finish using the appliance, turn it off by turning the switch to the position "OFF." Let the food and appliance cool down. Put dried products into a container/package for keeping food and place in a freezer.
6. Unplug the appliance.

NOTE: It is advisable to put all 5 baskets on the appliance during use, even when some are empty.

Examples:

1. The products are placed in the uppermost section, and the other 4 sections are empty.
2. The products are placed in the first 2 sections, other 3 sections are empty.
(In each case, make sure that the upper lid is on the appliance.)

ADDITIONAL INSTRUCTIONS

Wash products before use. Do not put wet products into appliance. Wipe dry first.

ATTENTION! Do not put sections with products if there is water in it.

Cut off the spoiled parts of fruits and vegetables before use. Slice the products in such a way to situate them freely among the sections of the dehydrator. The required dehydration time will vary slightly based on several factors: the thickness of the slices, the density of foods, ripeness, a fruit's natural protective layer, temperature and humidity of the room, the level of humidity of the foods, etc. To avoid this, boil sliced foods for 1–2 minutes, then place in cold water. Dry foods off before dehydrating.

Change the position of the sections if not all products on it dried well at the end of the dehydration period.

REQUIRED DEHYDRATION TIMES STATED IN THESE INSTRUCTIONS ARE APPROXIMATE

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DRYING FRUITS

- Wash fruits
- Remove pit and spoiled parts
- Slice into pieces which can be placed freely among the sections
- Add natural lemon or pineapple juice to retain color
- For a pleasant aroma, add ground cinnamon or coconut shavings

DRYING VEGETABLES

- Wash vegetables
- Remove pit and spoiled parts
- Slice into pieces which can be placed freely among the sections
- For best results, boil vegetables for 1–5 minutes, then place cold water; pat dry before dehydrating

DRYING MEDICINAL PLANTS

- For best results, use leaves and propagules.
- After drying, it is better to put medicinal plants in paper bags or glass jars and stores in a dark, cool place.

INSTRUCTIONS

Make 5–6 bowls of yogurt in 7 hours easily. Homemade yogurt is healthy, fresh and nutritious, requiring no synthetic additives. Add fruits, juices or jams to your liking. Great for daily food or drink.

REGULAR YOGURT

Ingredients – Milk, yogurt (Pasteurized)

Use when indoor temperature is above 68°F (20°C)

1. Mix ½ quart (0.5 L) each of milk and yogurt evenly by spoon
2. Pour the mixture of milk and yogurt into a small container
3. Yogurt maker temperature should be 95–104°F (35–40°C)
4. After about 7 hours, the alarm will indicate completion of the fermentation process

GREEN TEA YOGURT

1. Ingredients – Green tea 2g, ½ quart (0.5 L) yogurt, a small spoonful of honey
2. Add the crushed-up green tea to the yogurt gradually, then mix evenly

Please Note: Yogurt Maker try should be on the top when in use, while trays for dehydrating foods should be stacked below. You may use your own plastic or glass jars for the yogurt, but make sure they are short enough to fit in the tray with the lid safely and correctly placed on top.

STORING DRIED FOODS

- Containers for storing dried products should be clean and dry.
- For optimal storage of dried fruits, use glass containers with metal lids and put in a dark, dry place where the temperatures should be 40–70°F (5–20°C).
- During first week after drying, check for moisture in containers. If there is moisture, the foods probably did not dry completely. Simply place the foods into the dehydrator again and continue process.

WARNING! Do not place warm or hot dried food products into containers when storage.

PRELIMINARY FRUIT PREPARATION

Proper preparation of fruit preserves natural color and flavor.

Below you'll find useful recommendations on how to prepare fruits for drying.

Take 1/4 glass of juice (preferably natural) corresponding to the fruit which you are preparing. For example, use apple juice when preparing apples.

Mix the juice with 2 glasses of water. Then immerse fruit slices into liquid for 2 hours (see table below).

FRUIT PREPARATION TABLE

Fruit	Preparation	Condition After Drying	Required Drying Time (Hours)
Apricot	Slice and remove pit	Soft	13-28
Orange Peels	Cut it to long strips	Fragile	6-16
Pineapple (fresh)	Peel and slice into rings or cubes	Hard	6-36
Pineapple (canned)	Pour out juice and dry before dehydrating	Soft	6-36
Banana	Peel, slice into discs (3-4 mm thick)	Crispy	8-38
Grapes	No prep. necessary	Soft	8-26
Cherry	Remove pit before or during drying process	Hard	8-26
Pear	Peel and slice	Soft	8-30
Fig	Slice	Hard	6-26
Cranberry	No prep. necessary	Soft	6-26
Peach	Cut into 2 pieces; remove pit when half-dried	Soft	6-26
Date	Remove pit and slice	Hard	6-26
Apple	Peel, remove core, slice into round pieces or segments	Soft	4-6

NOTICE: Times and methods of fruit preparation in the table are only approximations. Personal preferences can differ based on the information above.

PRELIMINARY VEGETABLE PREPARATION

It is advisable to boil green beans, cauliflower, broccoli, asparagus and potato, to preserve their natural color.

How to boil: Place vegetable cuttings into a saucepan with boiling water for 3–5 minutes before placing in the dehydrator.

To add lemon flavor to green beans, asparagus, etc., place cuttings into lemon juice for about 2 minutes before dehydrating.

Notice: *The recommendations above are only approximations.*

TABLE OF PREPARING THE FRUITS FOR DRYING

Name	Preparation	Condition after drying	Required Drying Time (Hours)
Artichoke	Cut into strips (3-4mm thick)	Fragile	5-13
Eggplant	Peel and slice (6-12 mm thick)	Fragile	6-18
Broccoli	Peel and chop; steam for about 3–5 mins. before drying	Fragile	6-20
Mushrooms	Slice	Hard	6-14
Green beans	Cut and boil until soft	Fragile	8-26
Vegetable marrow	Slice into pieces (6 mm thick)	Fragile	6-18
Cabbage	Peel and cut into strips (3 mm thick) Take out the heart	Hard	6-14
Brussels sprouts	Cut into 2 pieces	Crispy	8-30
Cauliflower	Boil until soft	Hard	6-16
Potato	Slice, boil for 8–10 mins.	Crispy	8-30
Onion	Slice into thin, round pieces	Crispy	8-14

Carrot	Boil until soft; shred or slice into discs	Crispy	8-14
Cucumber	Peel and slice into discs (12 mm thick)	Hard	6-18
Sweet pepper	Cut into strips or discs (6 mm thick). Take out the heart	Crispy	4-14
Piquante pepper	No prep. needed	Hard	8-14
Parsley	Cut leaves into sections	Crispy	2-10
Tomato	Peel and cut into pieces, any shape	Hard	8-24
Rhubarb	Peel and slice into pieces (3 mm thick)	Loss of humidity in a vegetable	8-38
Beetroot	Boil, let cool, cut off roots and tops; slice into discs	Crispy	8-26
Celery	Slice (6 mm thick)	Crispy	6-14
Spring onion	Shred	Crispy	6-10
Asparagus	Slice (2.5 mm thick)	Crispy	6-14
Garlic	Peel and slice	Crispy	6-16
Spinach	Boil until semi-soft	Crispy	6-16
Champignons	Select ones with convex tops; cut into pieces or dry whole	Hard and crispy	3-10

NOTICE: Times and methods of vegetable preparation in the table are only approximations. Personal preferences can differ based on the information above.

PRELIMINARY PREPARATION OF MEAT, FISH, POULTRY, AND GAME ANIMALS.

Preliminary preparation of the meat is indispensable and necessary for consumer safety. Trimming the fat off of meats will aid the drying/dehydrating process. It is advisable to pickle meats, as this helps to remove the water and improve preservation.

Standard pickling ingredients:

1/2 glass of soybean sauce

1 clove of garlic, cut to a small pieces

2 heaping spoonfuls of ketchup

1 1/4 teaspoons of salt

1/2 teaspoon of dried pepper

All ingredients should be mixed carefully.

POULTRY

Before beginning the drying process, poultry should be prepared. Boil or fry for best results.

Dry it for about 2–8 hours or until moisture is gone.

FISH

It is recommended to boil or bake it on a stove before the beginning the drying process (bake for about 20 minutes at 200°F or until the fish becomes friable).

Dry for about 2–8 hours or until all moisture is gone.

MEAT AND GAME ANIMALS

To prepare, cut into small pieces and place into the dehydrator for about 2–8 hours or until all moisture is gone

CLEANING AND MAINTENANCE

- Before cleaning, make sure appliance is unplugged and cool.
- Clean the body of the appliance with the help of a wet sponge, then wipe dry.
- Do not use metal brushes or abrasive cleansers to clean the appliance, as they can damage the surface.

Specifications

Model	<i>RHFD-15001</i>
Capacity	<i>5-Tray</i>
Voltage	<i>120V-60Hz</i>
Watts	<i>250W</i>
Dimensions	<i>12.99" Diameter x 9.84" Height</i>
Color	<i>White</i>
Material / Finish	<i>Plastic</i>

We appreciate your purchase of this high quality Rosewill product.

If you have any questions or need assistance, please contact our Customer Service

Department: 1-800-575-9885 or techsupport@rosewill.com

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RoHS
COMPLIANT



UL Standard for Safety for Electric Household
Cooking and Food Serving Appliances, UL 1026
Sixth Edition, Dated May 29, 2014
Household Cooking and Liquid-Heating Appliances
- CSA C22.2 No.64-10, June 2013