



Food Dehydrator User Guide



Thank you for purchasing the Ivation Food Dehydrator. This User Guide is intended to provide you with guidelines to ensure that operation of this product is safe and does not pose risk to the user. Any use that does not conform to the guidelines described in this User Guide may void the limited warranty.

Please read all directions before using the product and retain this guide for reference. This product is intended for household use only.

This product is covered by a limited one-year warranty. Coverage is subject to limits and exclusions. See warranty for details.

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Important Safety Instructions!

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

1. Read all instructions carefully before use and save them for future reference.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or heating elements in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate appliance with a damaged cord or plug or after it 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, a manufacturer-authorized service agent or a similarly qualified person in order to avoid a hazard.
8. The lids of the appliances, cords or plugs must not come into contact with water or be immersed in water or other liquids. Do not use the appliance with wet or moist hands.
9. Before connecting appliance to main power supply, ensure that the voltage on the rating label corresponds with the mains voltage in your home.
10. The use of attachments not recommended by the manufacturer may cause injuries.
11. Never use accessories not recommended by the manufacturer. This may result in fire, electric shock and/or personal injury.
12. Always unplug appliance from outlet when it is not in use, before attaching or removing parts, and before cleaning. Allow product to cool before attaching or removing parts.
13. Do not let cord hang over edge of a table or counter, or touch hot surfaces.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
16. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the unit off, then remove plug from wall outlet.
17. Avoid contact with moving parts.
18. Do not use appliance for anything other than its 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 permit use without supervision.
 - a) 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.
 - b) Children should not play with the appliance. It is not a toy.
 - c) Cleaning and user maintenance should not be performed by children under eight (8) years old.
 - d) Keep the appliance and its cord out of reach of children under than eight (8) years old.
22. Always unplug and allow the appliance to cool completely before cleaning.
23. Use two hands hold the handle of the support when moving the appliance.
24. Do not leave the food in unit overnight.
25. Always carry the appliance by the handles on the lids. NEVER lift the unit by the power cord.
26. The temperature of accessible surfaces may be high when the appliances are operating.
27. Please use the appliances with included containers and supports.
28. This appliance is intended to be used for household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast-type environments.
29. This food dehydrator is designed for DOMESTIC USE ONLY and is not suitable for commercial use. Do not use outdoors.
30. The appliance is not designed to be operated using an external timer or separate remote-control system.
31. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
32. Do not operate the dehydrator for more than 20 hours in one single use. After 20 hours, power off and unplug the unit, and let it cool down for at least 2 hours before operating again.

Additional Important Precautions

1. Always place the container on the supplied base when cooking your food. NEVER put the container directly on the countertop.
2. 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;
 - 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.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

Specifications

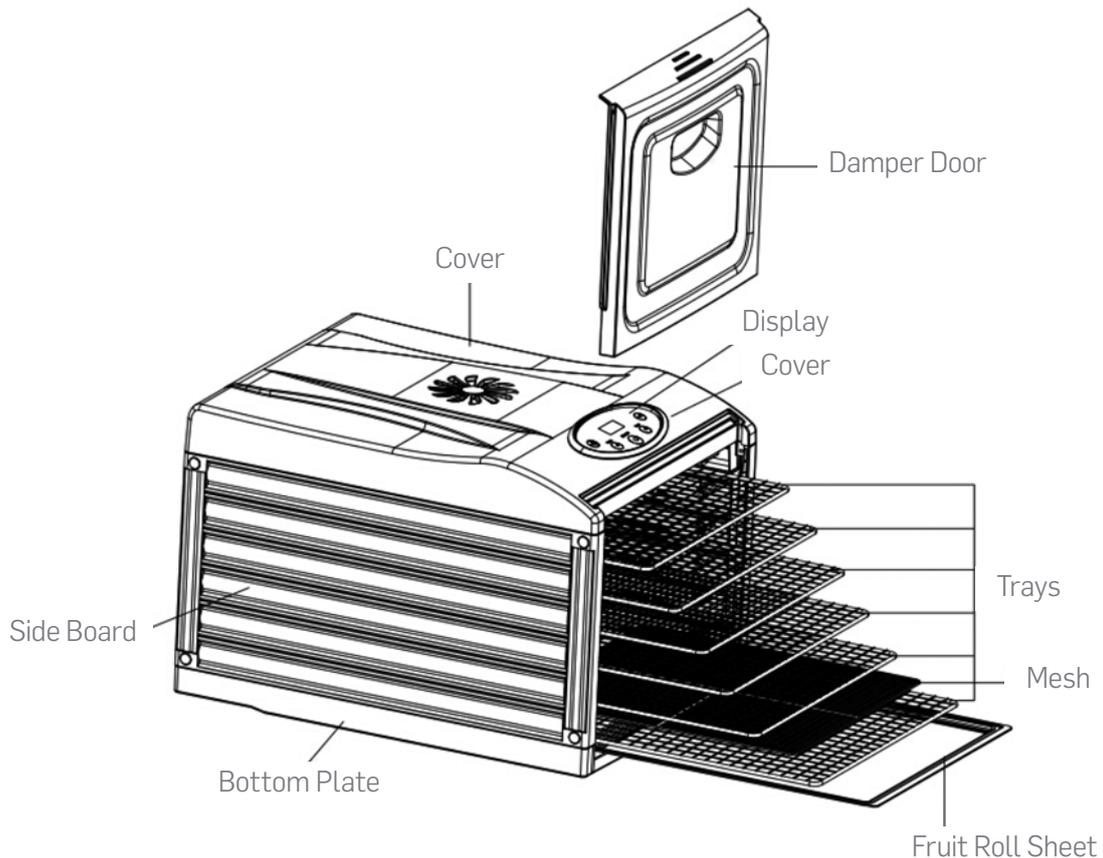
Item No.:	IVFD60RB
Voltage:	120V, 60Hz
Power:	400W
Thermostat:	95°F – 158°F
Product Size:	17.7" × 13.6" × 12.4" inches

Product Introduction and Features

The Ivation Food Hydrator is designed with an automatic fan, which circulates warm air producing evenly dried dehydrated foods! Dried foods are a great, healthy treat because they maintain almost all of their nutritional value and flavor.

- Ideal for preserving fruit, snacks, vegetables, bread, flowers and more.
- Comes with six (6) 13" x 12" inch trays, to load up to 1.1 lbs of food.
- To dry thicker food, one tray can be removed to equal the height of two trays.
- The trays are easily cleaned.
- Transparent pan collects residue during drying process.
- Food dries efficiently with transparent door closed.
- Watch the food drying process through the transparent door.

Parts



Preparing for Use

Remove any packing from the product.

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

Cleaning:

Before first use, clean the trays, damper door and slag pans with a lightly moistened cloth. Use detergent as needed. Do NOT place the main unit into water or other liquids!

After cleaning, the unit must run for 30 minutes while empty (no food placed inside). Smoke or smells produced during this procedure are normal. Please ensure sufficient ventilation. After this running, rinse the racks in water and dry all parts. This action is only necessary before first use.

Unplug the Ivation Food 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 harsh chemicals or abrasives that may damage the surface.

Assembly:

Make sure that the dehydrator is placed on a level surface. Stock the drying trays and attach the plug to a wall socket. The dehydrator is now ready for use.

Hints:

This dehydrator includes six (6) drawer transparent trays with overheating protection. The main unit contains heating elements, motor, fan and thermostat.

- The air vents on the tray allow air to circulate.
- Using a controlled heat temperature, air from the back flows into each tray evaporating moisture.
- Depending on the moisture in the food itself and the humidity in the air, drying operation time may vary. Use the dryer in a dust free, well-ventilated, warm and dry room. Good 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 because this food dehydrator uses only natural additives and no preservatives or artificial coloring.
- Measuring levels of humidity, weight of produce before and after drying times, will be helpful to improving your drying techniques in the future.

General Operation

1. Place clean food in the trays – Do not overload the trays or allow food to overlap. Close the damper door.
2. Plug the unit into wall outlet. There will be a “beep” indicating that the unit has started operation.
3. Press the  button. The LED screen will display default time setting “10:00” and temp setting “158°F”. Motor and fan start first, followed by the heating element five (5) seconds later. Set time begins to count down and the “:” on LED screen will flash.
4. Press the TIMER button. The LED screen displays the time value. Adjust as needed. Press the + or - button to change the drying time ranging from “0:30” and “19:30”. Press the + or - button once to set the time increment “30 minute/press.” Long press the + or - button to automatically increase or decrease. Three (3) seconds drying time is set, the system automatically enters operating mode in current time setup.
5. Press the TEMP button. The LED screen displays the temperature value. Adjust as needed. Press the + or - button to change the drying temperature between “95°F” and “158°F”. Press the + or - button once to set the temperature increment “9°F/press.” Long press the + or - button to automatically increase or decrease. Three (3) seconds the drying temperature is set, the system automatically confirms to operate in current temperature setup. LED screen will return to time mode.

Note: Set low temperature for thin/small pieces of food or for a small load of food. Set high temperature for drying thick/large 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.

6. During the drying process, you can adjust or check the drying time. Press the TIMER button followed by the + or - button. Press only the TIMER button to check the setting time.
7. During the drying process, you can adjust or check the drying temperature. Press the TEMP button followed by the + or - button. Five (5) seconds after changing or checking, the LED screen returns to time mode.
8. During drying process, press the  button to pause all functions. The unit is now in standby mode.
9. In standby mode, press the  button again to enter default mode (TIME: 10 hours TEMP: 158°F). You also can change the drying time and temperature if necessary.

Function buttons:



10. When the set time counts down to "0:00", the heating element stops but the fan will continue running for ten (10) seconds and the buzzer will beep 20 times (once per second). The LED screen display "End" meaning the drying process is complete.

Note: Make sure that the fan base is always in place when operating the dehydrator. 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.

11. Unplug the unit from the wall outlet.

Recommendations

1. Check your food every hour.
2. Label food according contents dried, date and weight before drying. It is also helpful to note the drying time for future reference.
3. Pretreated food will dry best.
4. Correct food storage after drying also will help to keep food in good quality and save the nutrients.

Drying Tips

Drying time for pre-treated 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

Food Storage Tips

1. Store food only after allowing it to cool.
2. Food will last longer if stored in a cool, dry and dark place.
3. Remove as much air as possible from the storage container and close tightly.
4. Optimal storage temperature is 59°F or lower.
5. Never store food in a metal container.
6. Avoid containers that "breathe" or have a weak seal.
7. Check the contents of your dried food for moisture periodically after dehydration. If there is moisture inside, dehydrate the contents for a longer time to avoid spoiling.
8. For best quality, dried fruit, vegetables, herbs, nuts, bread should not be kept for more than one (1) year, if kept in the refrigerator or freezer.
9. Dried meats, poultry and fish should be stored for no more than three (3) months if kept in the refrigerator, or one (1) year if kept in the freezer.

Care and Maintenance

After each use, unplug the dehydrator from the power supply allowing it to cool down before cleaning. Use a soft brush to remove any food stuck on the trays. Dry all parts with a dry cloth before storing the unit. Clean the surface of body with wet cloth.

Use paper towels to remove any excess marinade.

Do not clean the appliance with harsh chemicals or abrasives which may damage the surface.

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