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FOOD DEHYDRATOR

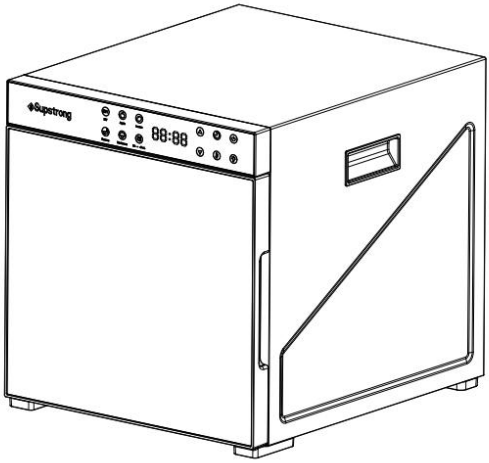
MODEL:FD-1018

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	**Warning-**To reduce the risk of injury, user must read instructions manual carefully.
	**Warning-** For Indoor Use Only
	**CORRECT DISPOSAL** This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices

IMPORTANT

Before using this product, please read and understand this instruction manual carefully, and keep it in a safe place; this product is only for use in homes or similar places.

Danger:
Do not immerse the base in water or any other liquid, and do not rinse under the tap.
Do not use this product to dry liquid foods.

Please read carefully and keep the instruction well

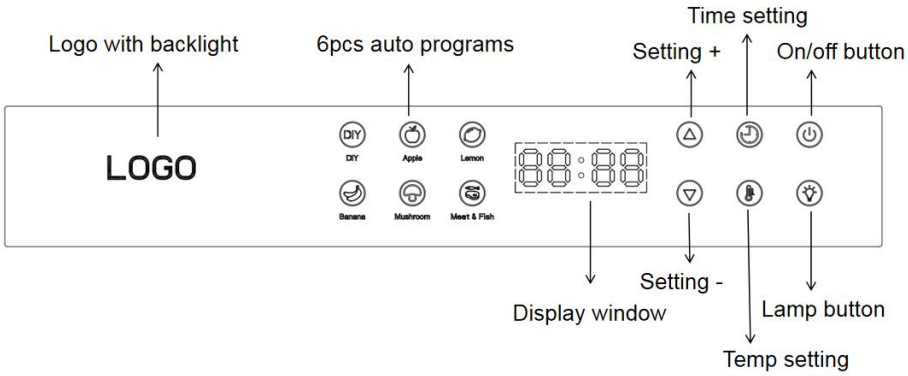
WARNINGS

- Before connecting the product to the power supply, please check whether the voltage marked on the product is consistent with the local power supply voltage, and all components are installed correctly.
- Do not allow children or persons with intellectual disabilities to use this product unattended.
- This product should be used on a stable table, not on an inclined or blanketed table.
- When going out or not in use for a long time, please be sure to unplug the power plug from the socket.
- After the first power-on, there is a smell, please continue to use it if it is not abnormal.
- Do not operate or plug in or out the power plug with wet hands to prevent electric shock.
- Do not use this product to dry liquid foods.
- Do not use bleach or chemical disinfectant solutions/tablets in this product.
- Do not use steel wool, abrasive cleaners, or corrosive liquids (such as acetone or alcohol) to clean the product.
- The longest continuous use time should not exceed 72 hours each time, so as not to affect the service life of the dryer.
- Do not use this product if the power cord, plug or other accessories are damaged.
- If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
- Please do not use accessories or components made by other manufacturers or other manufacturers that are not recommended.
- It is forbidden to modify or lengthen the power cord of this product in any way.
- It is forbidden to use this product outdoors, or to use this product for other purposes.

- All accessories are only suitable for the use of this product. It is forbidden to be used for other purposes or on other similar products to avoid danger.
- It is forbidden to yank the power cord of the product or tie the power cord to an object at a favorable angle.
- Non-professionals are not allowed to disassemble any internal components to avoid danger.
- It is forbidden to move this product when it is plugged in. You can turn it off when necessary, unplug the power plug, and move it to a suitable location.
- If you have any questions, please contact the relevant service center or dealer for help.
- Before cleaning the product, you must first unplug the power plug and let it cool down.
- Do not place any food (including water and seasonings and food) on the saucepan
- Do not put any objects into the hot air outlet hole.
- Never use a microwave oven to heat any other parts of the product.
- 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

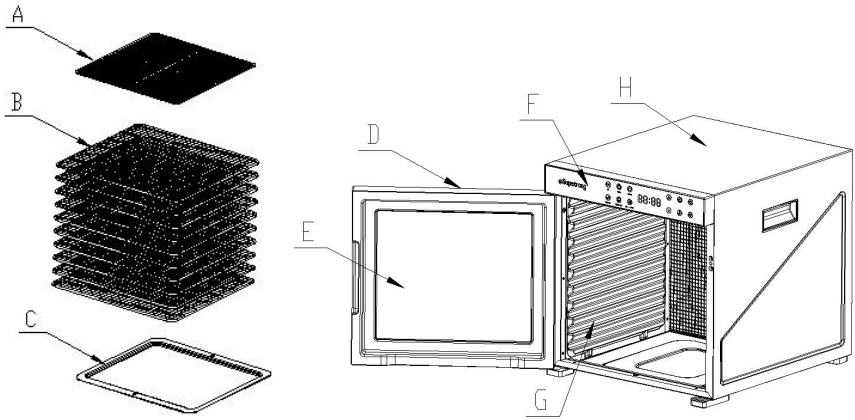
PRODUCT DESCRIPTION

Control panel: touch button operation



Item No.	Power	Motor Power	Lamp Power	Heating Power	Executive Standard
FD-1018	120V~60Hz /220V~50Hz The whole power is 1000W	35W	25W	1000W	IEC600335-1 IEC60335-2-9 UL 1026+CSA C22.2 No.64

ACCESSORIES AND INSTRUCTIONS



A. Mesh sheet: It is used to hold small foods that need to be dried and dehydrated.

B. Drying Trays: It is used to hold food that needs to be dried and dehydrated.

C. Drip Tray: Used to support the fines and fallen juice of the upper layer of food.

D. Door: It is used to seal the outlet of hot air and bottom air.

E. Glass Door: It is used to block hot air and observe the state of food inside.

F. Control Panel: Used to control the work of the machine.

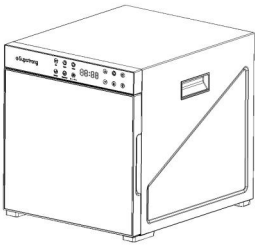
G. Lateral plate: It is used to store the food that needs to be dried and dehydrated on the shelf.

H. Housing: Hardware material

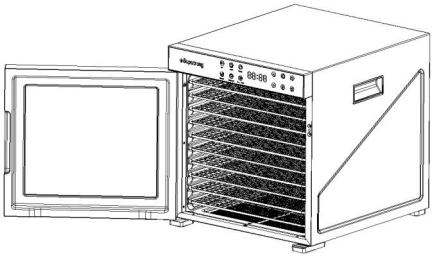
ACCESSORY DISASSEMBLY METHOD

A.Take out the machine.
B.Open the door.
C.Take out the drying trays or mesh sheet.
D.Put the food drying trays (if you need to use mesh sheet, please put the mesh sheet on the empty trays) back to the machine.
E.Close the door.
F.Insert the plug into the socket.
G.Operate the control panel and select functions

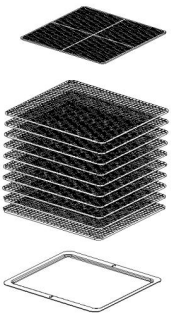
A.

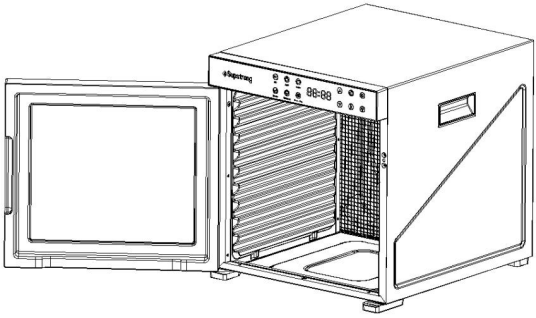


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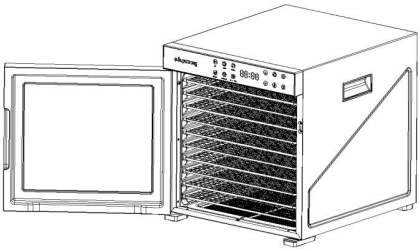


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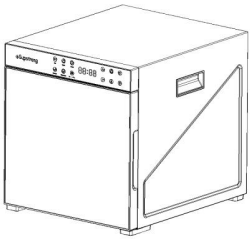




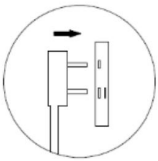
D.



E.



F.



G.



HOW TO USE THE FUNCTION:

1. **Drying function:**

1.1 Put the food on the baking net and put it in the machine, close the door.

1.2 Powering on the Power Supply .

1.3 Press the power switch  .

1.4 Select the desired recipe in the recipe area, click once to select, click twice to cancel, cancel can be re-selected.

1.5 To adjust the required temperature, first click the temperature adjustment activation button  , then click the upper triangle  to increase the temperature, and the lower triangle  to reduce the temperature. Each adjustment will increase or decrease 5 degrees.

1.6 To adjust the required time, first click the time adjustment activation button  , then click the upper triangle  to increase the time, and

the lower triangle  to reduce the time. Each adjustment will add or subtract 30 minutes.

1.7 After selection, press the Start button  to start, and the machine will start heating.

1.8 The inner lamp  can be turned on and off at any time and is independent.

2. Food processing:

2.1 Function description

The food on the control panel has a pre-set drying time and temperature. However, users can customize the drying time and temperature according to their preferences.

In addition to the food on the control panel, the baking time and temperature of the rest of the food need to be set by the user, or you can bake according to the recommended time and temperature below, the user can also adjust the time and temperature according to the actual situation.

Icon display	Icon						
	Name	DIY	Apple	Lemon	Banana	Mushroom	Meat & Fish
Temperature (℃)		35	75	75	75	75	75
Time (h)		0.5	9	12	12	10	10

2.2 Fruit pretreatment:

2.21 Dilute the juice (1/4 cup of juice and 2 cups of water), and soak

the food to be dried for about 2 minutes. (Note: Fruit juice is matched with food, such as apple juice for dried apples.)

2.22 Food processing table:

Food name	Ingredient Specifications	Temp℃	Dry state	Time/hour
Apricot	Cut in half and remove the pits. Cut in half with the dry side facing down	60-65	Soft	18-20
Banana	Peel and cut into 3mm slices	65-70	Crispy	12-14
Fig	Wash, remove stains, and cut into quarters. Dry side down	60-65	Soft	18-20
Kiwi	Wash and cut into 6mm slices	60-65	Soft	8-11
Peach	Wash, peel, core and cut into halves or slices	60-65	Soft	8-17
Pear	Wash, core and peel and cut into circles	60-65	Soft	4-8
Pineapple	Peel, remove the fiber part, and remove the core. Cut into 6mm slices	60-65	Soft	11-18
Rhubarb	Wash and cut into a length of 25 mm	60-65	Soft	6-10
Strawberry	Wash and cut into 6mm slices	60-65	Soft	7-15
Watermelon	Peel, cut into wedges, and remove seeds. Cut into 10 mm pieces.	60-65	Soft and sticky	8-10
Pitaya	Peel and cut into 3mm slices	65-70	Crispy	10-14
Apple	Wash, core and peel and cut into circles	60-65	Soft	7-15

2.3 Vegetable pretreatment:

2.31 Treat with steam, boiling water or oil. Recommended for green legumes, cauliflower, broccoli, asparagus and potatoes.

2.32 Put the prepared vegetables in boiling water for about 3-5 minutes, drain them and put them in a shelf.

2.33 Soak the vegetables in lemon juice for about 2 minutes.

Food name	Ingredient Specifications	Temp℃	Dry state	Time/hour
Artichoke	Cut into 8mm strips and cook for about 10 minutes	50-55	fragile	6-14
Leguminosae	Cut and steam until translucent and even, spread on a fine mesh dish	45-55	Hard/fragile	10-18
Brussels Leaf	Pure leaves without rhizomes	50-55	Fragile	8-30
Cauliflower	Steamed softly, cut	50-55	Tough	6-16
Celery	Cut 7mm thick slices	50-55	Fragile	6-14
Chinese chives	cut	50-55	Fragile	6-10
Garlic	Peeled and sliced	50-55	Fragile	6-16
Black pepper	entire	65-70	Fragile	8-14
Onion	slice	50-55	Fragile	8-14
Pea	Steam for 3-5 minutes	65-70	Fragile	8-14
Spinach	Steamed till withered	50-55	Fragile	6-16
Asparagus	After washing, cut into 25mm pieces	50-55	Crispy	4-6

Beet	Steam, cool, remove roots and heads; cut into 25 mm pieces	50-55	Crispy	9-12
Beetroot	Take out the 10mm top, preferably peel it thoroughly, and then cut into 5mm slices。	50-55	Soft	9-12
Brocoli	Cut open and boil soft, cut into 10mm pieces	50-55	Crispy	10-14
Cabbage	Wash and cut into 3 mm long strips	50-55	Crispy	8-11
Carrot	Trim the top and bottom and shave the skin clean. Steamed softly and cut into 3mm thick slices	50-55	Flexible	7-11
Corn	Cut the corn kernels from the corncob and spread them on the mesh sheet	50-55	Crispy	7-10
Cucumber	Wash and cut into 3mm slices	50-55	Flexible	4-8
Eggplant	Wash and peel, cut into 6mm slices	50-55	Flexible	4-8
Mushroom	Wash and cut into 8mm slices	50-55	Flexible	4-7
Radish	Scrub and steam bleach (if needed) and cut into 8mm slices	50-55	Soft/Flexible	7-11
Chili	Wash and remove the seeds and white parts. Cut into 6mm long strips or rings	50-55	Flexible	4-8
Potato	Wash and peel. Steam for about 4-6 minutes until soft.	50-55	Crispy/soft	7-13

	Cut into 6mm slices.			
Pumpkin	Wash and cut into 6mm slices	50-55	Flexible	10-14
Tomato	After washing, cut into 6mm rounds	50-55	Flexible	10-14
Squash	Wash and cut into 5mm slices	50-55	Crispy	7-11
Sweet potato	Wash and peel. Steam for 4-6 minutes. Cut into 6mm slices.	50-55	Crispy/soft	7-13

2.4 Food pretreatment such as meat and fish:

2.41 Lean meat (without fat and oil layer): It is recommended to marinate the meat before drying to maintain its natural taste and make it tender. Salt should be used when marinating to help absorb water from the meat and to keep it fresh. Marinating standard: 1/2 cup of bean paste; 1 garlic, mashed; 2 tablespoons of brown sugar; 2 tablespoons of ketchup; 1/2 cup of Worcestershire sauce; 5/4 teaspoons of salt; 1 /2 teaspoon of onion powder; 1/2 teaspoon of pepper; mix all the above ingredients. The meat is cut into small cubes and put into the machine.

2.42 Poultry meat: All poultry meat must be cooked before drying. Steamed or grilled is best.

2.43 Fish: It is recommended to steam or roast before drying (bake in the oven at 200 degrees for 20 minutes).

Food name	Ingredient Specifications	Temp℃	Dry state	Time/hour
Jerky	Use lean meat to remove as much fat as possible, as fat will deteriorate over time. Cut into 6mm thick slices and place on the shelf	60-70	Flexible	7-8

Nuts and dried fruits	Spread evenly on the mesh sheet	50-55	Hard/Fragile	8-14

2.5 Vanilla and other pretreatment:

2.51 Rinse and shake off excess water, and remove spoiled leaves. Spread the vanilla loosely on the shelf.

Food name	Ingredient Specifications	Temp℃	Dry state	Time/hour
Vanilla/herb	Spread the ingredients loosely on the shelf instead of stacking them	40-50	Soft/Fragile	8-12
Scented tea	Spread the scented tea loosely on the shelf, do not stack	30-40	Flexible	10-18

CLEANING AND MAINTENANCE:

1. Please turn off the machine before cleaning, unplug the power plug, and it must be dry before the next use.
2. Please take out the accessories according to the method of assembly and disassembly, and clean them separately.
3. The product should be cleaned immediately after each use of the product.
4. Do not immerse the host in water or other liquids, and do not rinse the host under the tap.
5. Do not use bleach or chemical disinfectant solutions/tablets in this product.
6. Do not use steel wire balls, abrasive cleaners or corrosive liquids (such as gasoline, acetone or alcohol) to clean the product.
7. After cleaning, dry the host and all accessories.
8. Please clean relevant accessories in time after use.

COMMON PROBLEM ANALYSIS:

1 Dried fruit machine does not work/does not heat?

1.1 Check whether the socket and power cable plug are properly connected.

1.2 Check whether the power cord is intact. If the power cord is damaged, it must be replaced by the manufacturer or its maintenance department or similar professionals to avoid danger.

2. The indicator is not on:

2.1 Is there a power failure?

2.2 Is the power cable plugged into a socket? Is the power outlet turned off?

3. The button does not respond:

3.1 Check whether the middle button is not pressed. -- Please press the middle button.

3.2 Whether there is liquid on the hand or panel. -- Please dry the liquid.

3.3 Are you wearing gloves on your hands? -- Do not wear gloves.

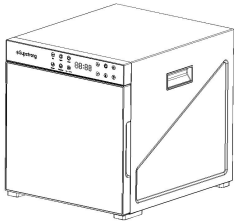
4, display "E1" or "E3" : indicates that the product is faulty, to the manufacturer or related maintenance point for maintenance.

Note:

After the above phenomenon analysis still can not eliminate the fault, please contact the company's maintenance point or dealer, non-professional personnel are strictly prohibited to disassemble the machine.

Product specifications:

Product name	Food Dehydrator	
Product number	FD-1018	
Rated voltage	120V	220V
Rated frequency	60Hz	50Hz
Rated power	1000W	
Size (L x W x H)	340*405*365mm	

Picture	

Details of food contact materials:

This product and food contact materials are in compliance with relevant food safety standards			
Part Name	Material	Standard	
Drying trays	SUS 304#	GB4806.7-2016	
Mesh sheet	PP		
Drip tray	PP		
Conditions of use: stainless steel parts avoid contact with strong acid substances			

Tips:

●If the above content is inconsistent with the actual product due to model or parts changes, please refer to the actual product without prior notice. Please understand!

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