

PKFD54



PKFD58



PKFD54 - PKFD58

ELECTRIC DEHYDRATOR

User Manual

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- **Consult Local and National standards to comply with the following:**
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- **DO NOT** use the appliance for anything other than its intended use.
- Always switch off and disconnect the power supply to the appliance when not in use.
- **DO NOT** let cord hang over edge of table or counter or touch hot surfaces.
- Not suitable for outdoor use.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If power cord is damaged, it must be replaced by a NUTRICHEF agent or a recommended qualified technician in order to avoid hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- **DO NOT** use if damaged
- Never use this appliance to dehydrate foods that contain alcohol or have been marinated in alcohol

Introduction

Please take a few moments to carefully read through this manual.

Correct maintenance and operation of this machine will provide the best possible performance from your NUTRICHEF product.

Pack Contents

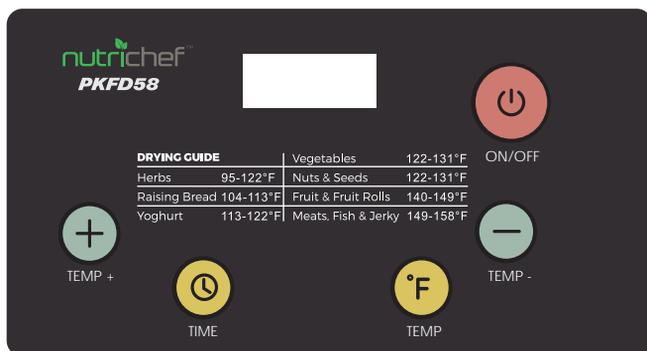
The following is included:

- NUTRICHEF Dehydrator
- Instruction Manual
- Shelves (PKFD58 x 10, PKFD54 x 6)
- Drip Tray

NUTRICHEF prides itself on quality and services, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your NUTRICHEF dealer immediately

Digital Control



Operation

The digital control allows for easy adjustment of dehydration temperature. In addition, the timer function will automatically turn off the dehydrator when the selected time has elapsed.

Adjusting Temperature

1. Press the ON/OFF button for 3 seconds to turn on the unit;
2. Press the TEMP button, the display window will flash, and then press + or - buttons to select the desired temperature. To change the temperature rapidly, hold down the + or - buttons. The temperature range for this dehydrator is 95°F to 158°F.
3. At any time you can adjust the temperature by using the TEMP, + and - buttons. You can stop the dehydrator at any time by pressing the ON/OFF button for 2 seconds.
4. Press the ON/OFF button for 3 seconds, the temperature indicator can change either from Celsius degree to Fahrenheit degree or from Fahrenheit degree to Celsius degree.

Setting Timer

1. Press the TIME button the display will flash, and then press the + or - buttons until the desired time is displayed (30 minutes to 24 hours). To change the time rapidly, hold down the + or - buttons.
2. The time in the display window will begin countdown.
3. The dehydrator will automatically shut off after the set time has expired.
If dehydration is completed, remove food from dehydrator. If additional drying time is needed, follow the preceding steps to continue dehydrating.
4. At any time, you can adjust the time by using the TIME, + and - buttons. You can stop the dehydrator at any time by pressing the ON/OFF button for 2 seconds.

Dehydrating Food

While most food types can be dehydrated at a temperature of approximately 131°F, when dehydrating meats, poultry and fish (making Jerky, Biltong etc.) the temperature needs to be raised to guard against pathogens such as Salmonella and E.Coli.

WARNING: It is recommended that meat and poultry is dehydrated at a temperature of at least 154 degrees Fahrenheit, or alternatively the meat should be preheated to at least 154 degree Fahrenheit to guard against pathogens. Fish should be steamed or baked to at least 200 degrees Fahrenheit until flaky before dehydrating at a temperature of least 154 degrees Fahrenheit.

Choosing Food to Dehydrate

- For best results only use highest quality foods.
- Produce in peak season has more flavor and more nutrients.
- Meats, fish and poultry should be clean and fresh.
- Do not use food with bruises and blemishes. Bad produce can spoil the entire batch.
- Remove as much fat as possible from meats prior to dehydrating.
You can use paper towels under meat when dehydrating to absorb fat.

Tips for Pre-Treatment of Foods

With most types of cooking, preparation is important for the best results. Foods that are prepared correctly prior to dehydration will taste better and have a better appearance.

- Cut, shred or dice the food uniformly. Slices should be between 6mm and 20mm thick. Meats should not be thicker than 5mm.
- To avoid browning of fruits soak cut fruit in lemon or pineapple juice for 2-3 minutes, then place in the dehydrator. Alternatively soak in an ascorbic acid solution (made as per manufacturers instruction) for 2-3 minutes, then place in the dehydrator.
- Waxy fruits, (such as peaches, grapes, blueberries, etc.) should be dipped in boiling water to remove the wax. This allows moisture to escape easily during dehydration.
- Blanching can also be used to pre-treat foods for dehydration.

Dehydrating Tips

- Do not overlap foods. Make sure foods are flat when placing on dehydrating trays. Overlapped foods can greatly increase drying time.
- Make sure foods are completely dry before removing. If you are not sure, cut a sample down the middle to check for internal dryness.
- Make sure to label containers when you store your dehydrated food.
- Proper storage helps maintain quality food. Package the food when cool. Foods can be kept longer if stored in a cool, dark and dry place. The ideal storage temperature is 60°F or lower.
- Place dehydrated foods in plastic freezer bags before storing in metal or glass containers. Remove as much air as possible before sealing.
- Vacuum sealing is the best way to keep dehydrated foods.
- Food will shrink approximately 1/4 to 1/2 their original size and weight during dehydration. Make sure not to cut too small pieces of food to be dehydrated.

Recommended Temperatures for Dehydrating Food

| Type | Temperature |
|---------------------|-------------|
| Vegetables | 125°F |
| Fruits | 134°F |
| Meat /Poultry /Fish | 154°F |
| Fresh Pasta | 134°F |
| Nuts | 125°F |
| Herbs /Spices | 114°F |

- *Time required to completely dehydrate the food will depend on the size of the food, humidity, and water content.*

Making Fruit Roll Ups

1. Preheat dehydrator to 135 degrees Fahrenheit
2. Select ripe or slightly over-ripe fruits. Wash and remove blemishes, pits and skin.
3. Puree in a blender. Add yogurt, sweeteners or spices as desired. The puree should be thick in consistency.
4. Cover the dehydrator trays with plastic wrap.
5. Pour puree onto the covered trays. The edges will dry quicker than the center so if possible make the puree thinner at the center or the tray.
6. Carefully place the Trays in the Dehydrator.
7. The average dry time for fruit roll ups is 4 to 6 hours.
8. Once the fruit roll-ups are shiny and non-sticky to the touch, remove them from the dehydrator and allow them to cool.
9. Peel the fruit roll-up from the plastic wrap and roll into cylinders.

Proofing Bread

1. Remove trays and place a shallow bowl of water on the floor of the dehydrator
2. Place one of the removed trays directly above the bowl of water
3. Preheat your dehydrator to 115 degrees Fahrenheit.
4. Place dough on tray and cover with cloth to prevent drying out.
5. Allow dough to rise (this should take between 30 minutes to 1 hour depending on the recipe)
6. Remove Dough and proceed with recipe

Cleaning, Care & Maintenance

- Disconnect from power by removing the plug, allow to cool before wiping exterior surfaces and removing any loose debris.
- Trays can be removed for cleaning and are dishwasher safe.



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Want to leave a comment?

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Troubleshooting

| Symptom | Probable Cause | Remedy |
|--|---|---|
| Machine does not turn on | The plug is incorrectly positioned in the electrical outlet | Plug in again |
| | The dehydrator switch is not on | Turn the switch on |
| Fan is working but there is no heat | Heater malfunction | Turn the dehydrator off. Call NUTRICHEF agent or qualified engineer |
| Heater is working but the fan is not working | Check for foreign material stuck in fan | Remove foreign material If fan still does not work Call NUTRICHEF agent or qualified engineer |
| Not dehydrating | Too much food on the tray | Reduce the food quantity |
| | Food is overlapping on the tray | Evenly space food on the tray |
| Water drops on the door | Too much food on the tray | Reduce the food quantity |
| | Food contains too much water | Reduce the food quantity and increase dehydrating time |
| Over heating or little heating | Temperature control system is not working properly | Turn the machine OFF and contact the nearest service center |
| Foods are not evenly dehydrated | The thickness of the food is not even | Evenly space the food |
| | Too much food on the tray | Reduce the food on the tray |
| Foods are not evenly dehydrated | The thickness of the food is not even | Evenly slice the food |
| | Too much food on the tray | Reduce the food on the tray |
| Abnormal sound from the fan | Screen cover in front of fan is rubbing the fan blade | Turn off the machine and unplug from power source. Gently pull screen away from fan blades by using needle nose pliers. |

| MODEL | Voltage | Power | Dimensions (Lenght,Width,Height) | Weight (Net) |
|--------|---------|-------|-------------------------------------|-----------------|
| PKFD54 | 12060HZ | 120V | 18.5 *14.2 *11.4inch | 15.5 lbs. |
| PKFD58 | 12060HZ | 120V | 18.5 * 14.2 .. 162inch | 20 lbs. |

Electrical Wiring

This appliance is supplied with a 3 pin, BS1383 plug and lead, with a 13 amp fuse as standard. The plug is to be connected to a suitable mains socket.

This appliance wired as follows:

- Live wire (colored brown) to terminal marked L
- Neutral wire (colored blue) to terminal marked N
- Earth wire (colored green/yellow) to terminal marked E

This appliance must be earthed, using a dedicated earthing circuit.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further Information on how to diapose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

NUTRICHEF parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent and federal authorities. NUTRICHEF products have bean approved to carry the following symbol:

Every effort is made to ensure all details are correct at the time of going to press, however, NUTRICHEF reserve the right to change specifications without notice.