

HELLER

DIGITAL FOOD DEHYDRATOR

Model No.: HFD2000D

Instruction Manuel



READ AND SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

1. Read this manual thoroughly before using and save it for future reference.
2. Check that all accessories are complete and the unit is not damaged. Thoroughly clean the Layers Trays, and any detachable parts as CLEANING AND MAINTENANCE.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

IT IS NECESSARY TO PUT HEAT-RESISTING MATERIAL (CERAMIC TILES, THICK BOARD ETC.) UNDER THE APPLIANCE DURING USING IT OR PUT THE APPLIANCE ON TO THE HEAT-RESISTING SURFACE TO AVOID POSSIBLE INFLAMMATION.

WARNING!

1. Do not work with the appliance longer than 40 hours running. After finishing uninterrupted work of the appliance during 40 hours, turn off the appliance (the switch should be in the position "OFF"), unplug the appliance and let it cool down.
2. 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 use of the appliance by a person responsible for their safety.
3. Children should be supervised to ensure that they do not play with the appliance.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

5. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
6. Keep the appliance and its cord out of reach of children less than 8 years.
7. Check the appliance and the accessories. Consult the dealer for any inquiries.
8. Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the food dehydrator.
9. To protect against fire, electric shock and injury to persons do not immerse cord, plug, or the unit in water or other liquid.
10. Improper use of the appliance can cause its damage and injury to its user.
11. Use the appliance only for its intended use and always follow the manual guidelines.
12. Children should be supervised to ensure that they do not play with the appliance.
13. Allow it to cool down before putting on or taking off parts or before cleaning the appliance.
14. Never operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to an authorized service center for examination, repair or adjustment.
15. The use of accessory not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
16. Do not let cord hang over the sharp edge of table or counter, or touch the hot surface.
17. Do not place the appliance on or near combustible materials such as a tablecloth or curtain in order to avoid something burning.
18. Do not use the appliance for any other purpose than described in this manual.
19. Unplug the appliance when it is not in use.
20. Keep the power base away from water. Do not switch on the appliance if its surfaces are wet.
21. Do not allow children to use the appliance without close supervising.
22. Unplug the appliance before cleaning it.
23. Never yank cord to disconnect from outlet, instead grasp plug and pull to disconnect.
24. Use the appliance only for household purposes. It is not designed for commercial use.

This appliances is intended to be used in household and similar

applications such as:

- staff kitchen areas in shops, offices and others working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

25. Do not cover the appliance.

26. External mains cord connection is not allowed.

27. Put the appliance only on to the flat surface.

28. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. It is not recommended that children under 14 use this appliance.



USE OF THE APPLIANCE

ATTENTION! Before using the first time:

- Unpack the appliance.
- Before use make sure that the electric parameters of your kettle, indicate on the technical characteristics table, match the characteristics of your local electric network.
- Wash lids and sections of the appliance. Wash sections in warm water adding a small quantity of detergents for washing dishes. Clean the power base with the help of wet rag (do not put it into a water and do not wash it).

FUNCTIONING

Drying products is an effective way for its conservation.

Warm air of a fixed controllable temperature circulates freely inside the appliance between upper and lower lids, separate controllable removable sections and power base. That is why the products which are situated on the sections of the appliance are drying even and with minimum losses of health-giving vitamins. So you can enjoy fruits, vegetables and mushrooms, which are prepared without using unhealthy substances, the whole year.

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

USE OF THE APPLIANCE

1. Put the prepared in advance products to a Layers Trays. Sections for products should be placed in such way to let the air circulate freely between them (the regulation of height of the sections is possible). That is why you should not put too many products to the sections and put the products on to each other.

NOTE: always begin to put products to lower section first.

2. Plug and turn on the appliance .

3. Press” ON/OFF” : the default temperature show 70 °C, the time show 8 hours, after the 6 second, it start to work according to the default temperature and time.

4. Press“SET” : press“SET”to switch temperature or time

5. Timer function: press “SET”, press “+” or “-”, to add or reduce 30 Min each time, the min time is 30 min, max time is 48 hours.

6. Temperatures:Press “SET”, then press “+” or “-”to adjust temperatures among “40° C, 45° C, 50° C, 55° C, 60° C, 65° C, 70° C” .

Set the temperature of the dehydrator.

Put the all Layers Trays on to the appliance base.

7. Put the upper lid on the appliance. During drying the upper lid should always be on the appliance.

8. Unplug the appliance.

NOTE: It is recommended to put all 5 sections on to the appliance during using it, no matter how many sections are empty.

Examples:

-The products are on the first upper section, other 4 sections are empty. Make sure that the upper lid is on the appliance.

-The products are on the first 2 sections, other 3 sections are empty. Make sure that the upper lid is on the appliance.

Layer Gap Height Adjustable

Rotate Layers Trays 180° ,can Adjustable the Layer Gap Height.



Before



After

ADDITIONAL INSTRUCTION

Wash products before putting in the appliance. Do not put wet products into appliance, rub it dry.

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

Cut off the spoiled parts of products. Slice the products in such a way to situate it freely between the sections. The duration of drying products depends on the thickness of pieces into which it is sliced etc.

You can change the position of the sections if not all products on it dried well.

You can put upper sections down, closer to power base, and lower sections you can put in place of upper sections. Some of the fruits can be covered by its natural protective layer and that is why the duration of drying may increase. To avoid this matter it is better to boil products for about 1-2 minutes and then put it to cold water and rub dry after that.

NEED TO KNOW: THE DURATION OF DRYING STATED IN THIS INSTRUCTION IS APPROXIMATE.

The duration of drying depends on the temperature and humidity of the room, the level of humidity of products, thickness of the pieces etc.

DRYING FRUITS

- Wash the fruits.
- Take out the pit and cut off the spoiled parts.
- Slice into pieces which you can place freely between the sections.
- You can put the fruits down to natural lemon or pine apple juice not to let them fade.
- If you want your fruits to smell pleasantly, you can add cinnamon or coconut swift.

DRYING VEGETABLES

- Wash the vegetables.
- Take out the pits and cut off spoiled parts.
- Slice into pieces which you can place freely between the sections.
- It is better to boil vegetables for about 1-5 minutes and then put it to cold water and then rub dry.

DRYING MEDICINAL PLANTS

- It is recommended to dry new leafs, propagules.
- After drying it is better to put medicinal plants in paper bags or glass cans and place it in dark cool place.

STORAGE OF DRYING FRUITS

- Containers for storage the dried products should be clean and dry.
- For better storage of dried fruits use glass containers with metal lids and put it into a dark dry place where the temperature should be 5-20 degrees.
- During first week after drying it is better to check if it is any moisture in container. If yes, it means that products are not dried well and you should dry it again.

ATTENTION! Do not place hot and even warm products into containers for its further storage.

PRELIMINARY PREPARING OF THE FRUITS

Preliminary preparing of the fruits saves its natural color, taste and flavor. Below you can see some useful recommendations how is better to prepare Fruits for drying:

Take a glass of juice (natural preferably). Remember that the juice, which you take, should correspond to the fruit which you prepare. For example for preparing apples you should take apple juice.

Mix the juice with 2 glasses of water. Than immerse preliminary processed fruits (see "table of preparing the fruits for drying") into prepared liquid for 2 hours.

TABLE OF PREPARING THE FRUITS FOR DRYING

Name	Preparing	Condition after drying	Duration of drying (hours)
Apricot	Slice it and take out the pit	Soft	13-28
Orange	Peel and cut it to long stripes	Fragile	8-16
Pine apple (fresh)	Peel it and slice into pieces or square parts	Hard	6-36
Pine apple (tinned)	Pour out the juice and dry it	Soft	6-36
Banana	Peel it and slice to round pieces (3-4 mm thickness)	Crispy	8-38
Grapes	No need to cut it	Soft	8-38
Cherry	It is not necessary to take out the pit (you can take it out when cherry is half-dried)	Hard	8-26

Pear	Peel it and slice	Soft	8-30
Fig	Slice it	Hard	6-26
Cranberry	No need to cut	Soft	6-26
Peach	Cut into 2 pieces and take out the pit when the fruit is half-dried	Soft	10-34
Date-fruit	Take out the pit and slice	Hard	6-26
Apple	Peel it, take out the heart, slice it into round pieces or segments	Soft	4-6

NOTICE: Time and ways of preliminary processing of the fruits which are described in the table only fact-finding, personal preferences of customers can differ of the described in the table.

PRELIMINARY PREPARING OF THE VEGETABLES

1. It is recommended to boil green beans, cauliflower, broccoli, asparagus and potato. Because those vegetables often are preparing for first and second dishes, it saves its natural color.

How to boil: put the preliminary prepared vegetables into a saucepan with boiling water for about 3-5 minutes. Then pour out the water and put vegetables into the appliance.

2. If you want to add a smack of lemon to green beans, asparagus etc., just put it into a lemon juice for about 2 minutes.

NOTICE: THE RECOMMENDATIONS ABOVE ARE ONLY FACT-FINDING AND IT IS NOT NECESSARY TO FOLLOW THEM.

TABLE OF PREPARING THE VEGETABLES FOR DRYING

Name	Preparing	Condition after drying	Duration of drying (hours)
Artichoke	Cut it to stripes (3-4 mm thickness)	Fragile	5-13
Egg-plant	Peel it and slice it into pieces (6-12 mm thickness)	Fragile	6-18
Broccoli	Peel it and cut it. Steam it for about 3-5 min.	Fragile	6-20
Mushrooms	Slice it or dry it whole (small mushrooms)	Hard	6-14
Green beans	Cut it and boil till become transparent	Fragile	8-26
Vegetable	Slice it into pieces (6 mm thickness)	Fragile	6-18

marrows			
Cabbage	Peel it and cut into stripes (3 mm thickness). Take out the heart	Hard	6-14
Brussels sprouts	Cut the stems into 2 pieces	Crispy	8-30
Cauliflower	Boil till it becomes soft	Hard	6-16
Potato	Slice it. Boil for about 8- 10 min.	Crispy	8-30
Onion	Slice it into thin round pieces	Crispy	8-14
Carrot	Boil till becomes soft. Shred it or slice into round pieces	Crispy	8-14
Cucumber	Peel it and slice into round pieces (12 mm thickness)	Hard	6-18
Sweet pepper	Cut it to stripes or to round pieces (6 mm thickness). Take out the heart	Crispy	4-14
Piquant pepper	No need to cut it	Hard	8-14
Parsley	Put the leafs into sections	Crispy	2-10
Tomato	Peel it. Cut it into pieces or into round pieces	Hard	8-24
Rhubarb	Peel it and slice it into pieces (3 mm thickness)	Loss of Humidity in a vegetable	8-38
Beetroot	Boil it, let it cool down, cut off the roots and the tops. Slice it to round pieces	Crispy	8-26
Celery	Slice it into pieces (6 mm thickness)	Crispy	6-14
Spring onion	Shred it	Crispy	6-10
Asparagus	Slice it into pieces (2.5 mm thickness)	Crispy	6-14
Garlic	Peel it and slice into round pieces	Crispy	6-16
Spinach	Boil till it becomes fade	Crispy	6-16

NOTICE: Time and ways of preliminary processing of the vegetables which are described in the table only fact-finding personal preferences of customers can differ of the described in the table.

PRELIMINARY PREPARING OF THE MEAT, FISH, POULTRY AND GAME ANIMALS.

Preliminary preparing of the meat is indispensable and necessary for saving health of customer. Use meat without bones for effective drying. It is recommended to pickle the meat before drying for saving its natural taste and to make the meat softer. It is necessary to add salt to a pickle, it helps to remove the water out of the meat and save it better.

Standard pickle:

- 1/2 glass of soybean sauce
- 1 denticle of garlic, cut to a small pieces
- 2 big spoons of sugar
- 1 ¼ dessert spoon of salt
- ½ dessert spoon of dried pepper

All ingredients should be mixed carefully.

POULTRY

Before the beginning of drying, poultry should be preliminary prepared.

It is better to boil it or fry it.

Dry it for about 2-8 hours or till all moisture is gone.

FISH

It is recommended to boil or bake it on a stove before the beginning of drying (bake it for about 20 minutes with a temperature 200 degrees or till the fish become friable).

Dry it for about 2-8 hours and till all moisture is gone.

MEAT AND GAME ANIMALS

Prepare it, cut it into small pieces and put into the appliance for about 2-8 hours or till all moisture is gone.

CLEANING AND MAINTENANCE

- Before cleaning check if the appliance is unplugged and cool down
- Clean the body of the appliance with the help of a wet sponge and then rug it dry
- Do not use metal brushes, abrasive and rigid purifier for cleaning the appliance, because it can damage the surface.

Appendix

Technical Specification:

Working Voltage: AC 220-240V Frequency: 50-60Hz

Power: 350W

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd & Maxim Housewares

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.