BIOSPECTRIX FOOD DEHYDRATOR USER MANUAL



Please read this manual carefully before using

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1. Brief introduction

A. Digital Touching Control Panel



1. : To turn on / off the machine
2. : To adjust the temperature (from 30℃ to 90℃)
3. : To adjust the time (24 hours)
4. ＋: To increase the temperature and time
5. －: To decrease the temperature and time
6. : Light
7.

B. Specification

Model	Vol	Hz	Watt	Trays(Pcs)	Tray Size(CM)
SS-06H	220-240V 110-120V	50Hz 60Hz	500W	6	L30*W28
SS-10H	220-240V 110-120V	50Hz 60Hz	800W	10	L30*W28
SS-10HB SS-12H	220-240V 110-120V	50Hz 60Hz	1000W	10	L40*W38
SS-16H	220-240V	50Hz 60Hz	1500W	16	L40*W38
	110-120V		1350W		L40*W38
SS-20H	220-240V	50Hz 60Hz	2000W	20	L40*W38
SS-24H	110-120V		1700W	24	
SS-06X	220-240V 110-120V	50Hz 60Hz	500W	6	L28.0*W19.5
SS-08X	220-240V 110-120V	50Hz 60Hz	500W	8	L28.0*W19.5
SS-10X	220-240V 110-120V	50Hz 60Hz	1000W	10	L37.5*W28.5
SS-12X				12	
SS-16X	220-240V	50Hz 60Hz	1500W	16	L37.5*W28.5
	110-120V		1350W		L37.5*W28.5
SS-20X	220-240V	50Hz 60Hz	1700W	20	L40.0*W38.0
SS-24X				24	

C. Features

- Food dehydrators are hot selling in EU and USA.
- Energy saving, low power consumption,
- Dry vegetables, fruits, herbs, beans, meat, fish, bread, mushrooms, etc.
- With hot wind to dehydrate them, no pigment or adhesive or flavor is added; and keeps nutrition
- It is very convenient to make natural food with rich flavor for individual or family.
- It is easier to keep (dried fruits is different with fresh fruits since it is dried and it contains mineral objects and nutrition)
- Adjustable temperature , you can set different temperatures according to different food.
- Number of trays selection based on your need

2. Operation

- Temperature suggested for regular food / fruits:
- Herbs/flower: 35-40℃, Bread: 40-50℃, Fruits: 55-60℃, Meat/fish: 65-70℃.The drying time is determined by the food/fruit thickness (the environment temperature and humidity will cause some influence). The thinner that the food / fruit is, the faster it will be dried.

- Put the sliced food on the trays and adjust the temperature to the required degree. The temperature for fruit and vegetable shall not exceed 65℃ to avoid destroying the vitamins. When you need to dehydrate some food with self-protective it is recommended that you cook them for 1-2 minutes and put in cold water and then dry.

- When the machine is on, the wind comes out of the front door, and you can hear the working sound.

- Adjust the drying time according to different food and personal preferences (soft or crispy).The dried fruits can be put into the keep-fresh bag or sealed bottles and then keep them in refrigerator.

- Connect with power and turn on the machine, the panel will light up, choose needed layer accordingly. Then press the time/temperature button to set the time/temperature you need. The time must be longer than 1 hour and temperature needs exceed 35℃,You can pause or stop any layer if needed. When you need to increase temperature or adjust time, you need to select that layer first, then set it accordingly.

3. Food preparation and drying

A. Fruit

- Clean the fruit and pick out the rotten ones
- Cut the fruit into pieces. To avoid oxidation and color changes, you can immerse the fruit pieces in lemonade, salty water or pineapple juice for 10mins and dry up,then dehydrate

them.

- If you want the fruit with special aroma, you can add cinnamon power, coconut power or coconut oil into it. Take 1/4 juice and 2 cups of water(better if juice is natural), dip the fruit for about 2 hours(mind the match of juicer and food, like apple juice for apple) to keep the natural color, taste and flavor of the dried food.

B. Vegetable

- Steamed, boiled or oil the vegetables like green beans, cauliflower, asparagus, potatoes and so on.
- Put the treated vegetables into boiled water for 3-5mins. Drain them and put on the drying layers.
- Put the vegetables into lemonade for 2 min

(you can select any above methods)

C. Meat

- Cut the meat into pieces or strips, keep it thin or small
- Boil the meat with clean water and drain them before drying
- Marinade the meat with materials for two hours, then you can steam it or boil it.
- The meat can be dried after being drained.

D. Herbs and flowers

- Dry fresh leaves
- After it is dried, leave them in paper bag or sealed bottles and then put it in a cool place

4. Precaution and safety notice

A. Precaution while operating the unit

- Put the machine on flat platform and make sure there is nothing in front of the air ventilator before using the unit
- The longest using time shall not exceed 48 hours to maximize the service life.
- When the machine is working, flammables should be away from the unit for at least 2 meters.
- While drying, please keep the hot air flowing naturally, do not place food with excessive weight on the layers and the food should not be piled up. Different food have different drying time. (Note: when the machine is on, please make sure that the layers is at the right position. If the food cannot be dried with a day, you can dry it next day. Please keep the un-dried food in sealed bags to avoid humidity)
- When the machine is working, the temperature near the air ventilator is higher. To dry the food more evenly, we suggest to change the position of the layers.
- After the food is dried, if you are not using, you can put the dried food into sealed bags in time and keep them in refrigerators.
- When finish using the machine, please clean up the layers in time. The layers can be washed or dipped, If there is fruits or mat cannot be cleaned, we suggest dip the layers in clean water then wash again.

B. Safety Notice

- To use the machine safely, please read this manual carefully.
- This machine is suitable for home or similar facilities only.
- This machine cannot be operated with external timer or individual remote control system.
- This machine needs to be difficult to be reached by Children. Look after children and those lack of sensation and using experience, do not allow them to use this machine.
- The fruit drying machine belongs to device with human monitoring
- Put the food on the cleaned layers and it is not allowed to drop water on the inner bottom of the electric heater or there will be shortcut.
- There cannot be too much food on the layers, the drying time and effect will be influenced
- Make sure the power connected is safe ground power and it is the same with local marked voltages and power supply
- Avoid sharing socket with other devices with high power consumption while using the machine
- The working unit is with high temperature, please be careful with hot air ventilation to avoid scald

C. Actions specially prohibited

- Using the drying machine when its main body, power cable, plug is destroyed
- Check the faulty and change the machine's structure without professionals' instruction
- Use chemicals to clean the machine
- Put the machine into water to clean it up, or clean the main body's surface with water.
- Move the machine while it is working
- When the impeller motor is stopped (no air comes out), the power should be cut out immediately
- Repair by yourself when the machine is shortcut or broken

5. Cleaning, repair and maintenance

- Before cleaning, users are required to unplug the socket and wait until the unit cools down
- After the food is finished drying, wash the trays with warm water. Use soft cotton or clean chemicals when needed, and they wipe it to dry. Corrosive chemical cleaners are prohibited to use. To clean with chemical power or hard metal mesh are also prohibited for those methods will harm the surface to the machine and the lifetime of the machine will be influenced,hidden safety danger will be caused from those wrong actions.
- When the machine is not used for long time, please clean it up and put into the packages box. Put the box somewhere cool and with good air ventilation to avoid humidity.

6. After sales service

- Please read the manual carefully before using this machine, this will help you use it safely to avoid unnecessary loss
- Our company will provide free maintenance after 1-year warranty only under the guide from the Manual
- When there is fault (not manually) with the machine, it has to be repaired be the

professionals.

- Please contact our after sales service staff if you have any doubt or questions

Bellowing do not belong to the free warranty service or replace service

- Correct model, purchasing place and purchasing date are not filled
- Product fault and broken because of use not accordance with user manual
- Because of collision, fall,empty burning, fire, earthquake, thunder, typhoon, flood and etc

The warranty will automatically terminate upon self-repair without our company's permission.

Warranty card

(Please keep it properly)

Name		Phone number	
Purchasing place Purchasing date		Model	
Repair or replace reason	Repair or replace reason		Repair date
Fault in details			

Thanks for your purchasing of our products again.