

Concept SO1025

CONCEPT SO1025 Food Dehydrator User Manual

Model: SO1025

1. INTRODUCTION

The CONCEPT SO1025 Food Dehydrator is designed to preserve a wide variety of foods, including fruits, vegetables, mushrooms, herbs, meat, fish, and even flowers or pasta. Dehydration is an economical method for food preservation, allowing you to store harvests while retaining a significant amount of vitamins and minerals. This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your dehydrator.

2. SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Do not immerse the base unit, cord, or plug in water or other liquids.
- Always supervise the appliance when in use, especially when children are present.
- Unplug the dehydrator from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Place the dehydrator on a stable, heat-resistant surface, away from walls or other appliances to ensure proper ventilation.
- The appliance is equipped with overheat protection for safety.

3. PRODUCT COMPONENTS

The CONCEPT SO1025 Food Dehydrator consists of a base unit with controls and a stack of transparent drying trays.

- **Base Unit:** Contains the heating element, fan, and control panel.
- **Drying Trays:** 12 transparent, round trays with a diameter of 32 cm for placing food items.
- **Lid:** Covers the top tray to contain heat and promote even drying.



Figure 1: The CONCEPT SO1025 Food Dehydrator, fully assembled and loaded with different types of sliced fruits on its 12 transparent trays, showcasing its capacity and design.



Figure 2: The dehydrator with some trays removed and placed next to it, illustrating the individual trays filled with a variety of vegetables like bell peppers, mushrooms, carrots, and fruits such as oranges, kiwis, and strawberries.



Figure 3: A close-up view of two individual transparent drying trays. One tray is filled with neatly arranged sliced kiwi, and the other contains whole grapes, demonstrating the tray design and capacity for smaller items.

4. SETUP

1. Unpack all components and remove any packaging materials.
2. Wipe the base unit with a damp cloth. Wash the drying trays and lid in warm, soapy water, then rinse and dry thoroughly.
3. Place the base unit on a clean, dry, and stable surface.
4. Stack the desired number of drying trays onto the base unit. Ensure they are properly aligned.
5. Place the lid on the top tray.

5. OPERATING INSTRUCTIONS

1. **Prepare Food:** Wash, peel, and slice food items evenly. Thinner slices will dry faster.
2. **Load Trays:** Arrange food in a single layer on the drying trays, ensuring there is space between pieces for air circulation. Do not overload the trays.
3. **Assemble:** Stack the loaded trays onto the base unit and place the lid on top.
4. **Connect Power:** Plug the power cord into a suitable electrical outlet (220-240V).

- 5. **Turn On:** Press the power button (often indicated by a red 'O' or 'I/O' symbol) to turn on the dehydrator.
- 6. **Set Temperature:** Use the temperature control dial to select the desired drying temperature, ranging from 35°C to 70°C. Refer to a dehydration guide for recommended temperatures for specific foods.
- 7. **Drying Process:** The integrated fan ensures uniform heat distribution across all trays, promoting even drying. For optimal results, it is recommended to periodically rotate or alternate the position of the trays during the drying process.
- 8. **Monitor Progress:** Drying times vary depending on the food type, thickness, and moisture content. Check food periodically for desired dryness.
- 9. **Finish:** Once food is dried to your preference, turn off the dehydrator by pressing the power button and unplug it from the outlet.
- 10. **Cool and Store:** Allow dried food to cool completely before storing in airtight containers.

Note: This dehydrator does not feature an integrated timer. You may wish to use an external timer if precise drying duration is required.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your dehydrator.

- 1. Always unplug the appliance and allow it to cool completely before cleaning.
- 2. The drying trays and lid are removable and can be easily washed by hand in warm, soapy water. Rinse thoroughly and dry completely before reassembling or storing.
- 3. Wipe the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
- 4. Do not use abrasive cleaners or scouring pads, as these may damage the surfaces.
- 5. Ensure all parts are dry before storing the dehydrator.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the unit is securely plugged in. Check the power outlet with another appliance. Press the power button firmly.
Food not drying evenly.	Overloaded trays; uneven food slices; trays not rotated.	Do not overload trays; ensure even slicing. Rotate or alternate tray positions periodically.
Dehydrator stops during operation.	Overheat protection activated.	Unplug the unit and allow it to cool down for at least 30 minutes. Ensure proper ventilation around the unit.

8. SPECIFICATIONS

Feature	Specification
Brand	Concept
Model Number	SO1025

Feature	Specification
Color	Green + White
Power	245 Watts
Voltage	230 Volts
Number of Trays	12
Tray Diameter	32 cm
Temperature Range	35°C to 70°C
Material	Plastic
Noise Level	46 dB(A)
Item Weight	4.1 Kilograms
Product Dimensions (L x W x H)	33 x 33 x 47 cm
Country of Origin	China



Figure 4: Product label displaying model SO1025, electrical specifications (220V~50Hz, 245W), and certifications. The UPC is [8594049738960](#) and the official website is www.my-concept.com.

9. WARRANTY AND SUPPORT

Specific warranty information is typically provided with your purchase documentation or can be obtained from the retailer. For technical support, spare parts, or further inquiries, please refer to the official Concept website or contact your local distributor.

Related Documents - SO1025

<div><div><div>concept</div><div>Sušička ovoce Sušička ovocia Suszarka do owoców Gyümölcsaszár</div><div>Sušička izvetišja Cajovnica na ovocie Fruit Dehydrator Gyümölcsár</div></div><div><div>SO 1070</div></div><div><div>CZ</div><div>SK</div><div>PL</div><div>HU</div><div>LV</div><div>BG</div><div>EN</div><div>DE</div></div></div>	<p>Concept SO 1070 Fruit Dehydrator User Manual</p> <p>Comprehensive user manual for the Concept SO 1070 Fruit Dehydrator, covering operation, safety, cleaning, maintenance, and troubleshooting for optimal food drying.</p>
<div><div><div>concept</div><div>Sušička ovoce Sušička ovocia Suszarka do owoców Gyümölcsaszár</div><div>Sušička izvetišja Cajovnica na ovocie Fruit Dehydrator Gyümölcsár</div></div><div><div>SO 1025</div></div><div><div>CZ</div><div>SK</div><div>PL</div><div>HU</div><div>LV</div><div>BG</div><div>EN</div><div>DE</div></div></div>	<p>Concept SO 1025 XXL Sušička ovoce - Návod k obsluze</p> <p>Kompletní návod k obsluze pro sušičku ovoce Concept SO 1025 XXL. Zjistěte vše o bezpečném používání, čištění, údržbě a skladování sušených potravin.</p>
<div><div><div>concept</div><div>Masomlýnek Mlynček na mäso</div><div>Maszynka do mięsa Meat grinder</div></div><div><div>MM4230 Concept Professional Multi</div></div><div><div>CZ</div><div>SK</div><div>PL</div><div>EN</div></div></div>	<p>Concept MM4230 Professional Multi Meat Grinder - User Manual & Instructions</p> <p>Comprehensive user manual and operating instructions for the Concept MM4230 Professional Multi meat grinder. Learn about safety precautions, assembly, functions, cleaning, and maintenance.</p>
<div><div><div>concept</div><div>Kuchyňský robot Kuchynský robot Robot kuchynny Konyhai robotgép</div><div>Victorinox Kenmixer Küchenmaschine Kilchenmaschine</div></div><div><div>RM 5000</div></div><div><div>CZ</div><div>SK</div><div>PL</div><div>HU</div><div>LV</div><div>EN</div><div>DE</div></div></div>	<p>Concept RM 5000 Návod k obsluze</p> <p>Návod k obsluze pro kuchyňský robot Concept RM 5000, včetně technických parametrů, bezpečnostních upozornění, popisu produktu, návodu k použití pro míchání, mletí, strouhání a čištění.</p>
<div><div><div>concept</div><div>Popis ovládací VR4130 v Concept Home aplikaci Ovládací rozhraní ve Concept Home App</div></div><div></div></div>	<p>Concept VR4130 Robot Vacuum: Concept Home App User Guide</p> <p>Comprehensive user guide for the Concept VR4130 robot vacuum cleaner, explaining how to use the Concept Home mobile application for control, scheduling, map management, and maintenance. Features detailed instructions and app interface descriptions.</p>
<div><div><div>concept</div><div>Horkovzdušná fritéza Naplnená fritéza Przygotowana na gorące powietrze Konyhai gőz frités Hot air Fryer</div><div>Horkvzdušná fritéza Fritéza s air chloz Fritadeira ad ar quente Fritősele de aer caldă Prigőitor cu aer cald</div></div><div><div>FR9000</div></div><div><div>CZ</div><div>SK</div><div>PL</div><div>HU</div><div>LV</div><div>EN</div><div>DE</div><div>FR</div><div>IT</div><div>ES</div><div>RO</div></div></div>	<p>Concept FR9000 - Průvodce uživatele a bezpečnostní pokyny</p> <p>Kompletní uživatelský manuál a bezpečnostní pokyny pro horkovzdušnou fritézu Concept FR9000, včetně technických parametrů, návodu k obsluze a řešení problémů.</p>