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Melchioni Family BABELE 118320000

Melchioni Family BABELE Electric Food Dehydrator User Manual

Model: BABELE 118320000

1. INTRODUCTION

The Melchioni Family BABELE Electric Food Dehydrator is designed to preserve the nutritional and organoleptic properties of various foods by removing moisture through a controlled flow of warm air. This process allows for long-term storage of food items, enabling you to enjoy them out of season and prepare healthy snacks without added fats or sugars. This manual provides essential information for the safe and effective use of your dehydrator.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the appliance base, cord, or plug in water or any other liquid.
- Always unplug the dehydrator from the power outlet when not in use, before cleaning, or before assembling/disassembling parts.
- Keep the appliance out of reach of children and supervise children when they are near the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use the appliance on a stable, heat-resistant surface, away from walls or other heat-sensitive materials.
- Do not block the air vents during operation.
- This appliance is for household use only. Do not use outdoors.
- Do not attempt to repair or modify the appliance yourself. Contact qualified service personnel.

3. PRODUCT COMPONENTS

The Melchioni Family BABELE Food Dehydrator consists of the following main parts:

1. **Base Unit:** Contains the heating element, fan, and control panel.
2. **Transparent Trays (5):** Stackable and removable trays for holding food items. Their transparent design allows for constant visibility during the drying process.

3. **Lid:** Covers the top tray to contain heat and facilitate even drying.
4. **Control Panel:** Features an On/Off switch and a temperature control knob.



Image 3.1: Overview of the Melchioni Family BABELE Electric Food Dehydrator, showing the base unit, five transparent stackable trays, and the top lid. The control panel with the On/Off switch and temperature dial is visible on the front of the base.

Essiccatore Alimentare Multiuso con 5 ripiani impilabili e removibili



Image 3.2: This image highlights the multi-purpose food dehydrator with its 5 stackable and removable trays. The design allows for efficient air circulation and easy loading/unloading of food items.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Dispose of packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wash the transparent trays and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Assembly:** Place the base unit on a clean, dry, and stable surface. Stack the desired number of transparent trays onto the base. The trays are designed to fit securely. Place the lid on top of the uppermost tray.
4. **Placement:** Position the dehydrator in a well-ventilated area, away from direct sunlight, heat sources, and moisture. Ensure there is adequate space around the unit for proper air circulation.

5. OPERATING INSTRUCTIONS

1. Food Preparation:

- Wash and thoroughly clean the food items you intend to dehydrate.
- Slice food into uniform pieces (approximately 0.5 cm thick) to ensure even drying.
- For some fruits (e.g., apples, bananas), pre-treatment with lemon juice or a sulfite solution can prevent browning.



Adatto per l'essiccazione di:



Frutta



Verdure



Funghi

Image 5.1: The dehydrator is suitable for drying a variety of foods, including fruits (e.g., apples, kiwi, strawberries), vegetables (e.g., tomatoes, bell peppers), and mushrooms. Proper preparation, such as slicing, is crucial for optimal results.

2. Loading Trays:

- Arrange the prepared food in a single layer on each tray, ensuring pieces do not overlap. This allows for optimal air circulation.
- Avoid overloading the trays.
- You can dehydrate different foods simultaneously without mixing flavors, thanks to the controlled air flow.

3. Setting Temperature:

- Plug the power cord into a suitable electrical outlet.
- Turn the temperature control knob on the front of the base unit to select the desired drying temperature. The adjustable range is from 40°C to 70°C.

- Refer to a reliable food dehydration guide for recommended temperatures for specific food types. Generally, lower temperatures are used for herbs and delicate items, while higher temperatures are for meats and denser fruits.



Image 5.2: The control panel features a temperature dial, allowing adjustment from 40°C to 70°C, and an On/Off switch. This enables precise control over the drying process for various food types.

4. Powering On:

- Press the On/Off switch to the "On" position. The indicator light will illuminate, and the fan will begin to operate.

5. Drying Process:

- Drying times vary significantly depending on the type of food, thickness of slices, moisture content, and ambient humidity.
- Periodically check the food for desired dryness. Food is typically dry when it is pliable but no longer sticky, or brittle for items like herbs.
- For more even drying, it is recommended to rotate the trays periodically (e.g., move bottom trays to the top and vice versa) during the drying cycle.

6. Powering Off:

- Once drying is complete, press the On/Off switch to the "Off" position.
- Unplug the appliance from the power outlet and allow it to cool completely before handling or cleaning.

7. Storage of Dried Food:

- Allow dried food to cool completely before storing.
- Store dried food in airtight containers in a cool, dark, and dry place.



Image 5.3: The image displays the Melchioni Family BABELE dehydrator alongside various types of dried foods, such as figs, apples, plums, and mushrooms. This illustrates the successful outcome of the dehydration process, allowing for year-round enjoyment of preserved foods without preservatives.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your dehydrator.

1. **Always Unplug:** Before cleaning, ensure the dehydrator is unplugged from the power outlet and has cooled down

completely.

- Cleaning Trays and Lid:** The transparent trays and lid can be washed in warm, soapy water. Use a soft brush or sponge to remove any food residue. Rinse thoroughly and dry completely before reassembling or storing. These parts may also be top-rack dishwasher safe, but hand washing is recommended to prolong their life.
- Cleaning Base Unit:** Wipe the exterior of the base unit with a damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads, as they may scratch the surface. Never immerse the base unit in water or any other liquid.
- Storage:** Store the assembled or disassembled dehydrator in a clean, dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your dehydrator, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power switch off; power outage.	Ensure the unit is securely plugged into a working outlet. Check the On/Off switch. Verify power to the outlet.
Uneven drying.	Food slices are not uniform; trays are overloaded; insufficient air circulation; trays not rotated.	Slice food evenly. Do not overload trays. Ensure proper spacing between food pieces. Rotate trays periodically during the drying process.
Drying takes too long.	Temperature setting too low; high humidity; food too thick; trays overloaded.	Increase temperature if appropriate for the food type. Ensure unit is in a dry environment. Slice food thinner. Do not overload trays.
Food is not drying properly (e.g., mold).	Insufficient drying time; incorrect temperature; food not fresh.	Ensure food is dried to the appropriate level. Use recommended temperatures. Start with fresh, high-quality produce.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Melchioni Family
Model Number	118320000
Power	245 Watts
Voltage	220-240V, 50/60Hz
Temperature Range	Adjustable from 40°C to 70°C
Number of Trays	5 (Stackable, Removable, Transparent)
Dimensions (L x W x H)	34.01 cm x 32.99 cm x 27 cm
Weight	2.4 Kilograms

Feature	Detail
Material	Base: Stainless Steel (internal components), Trays: Plastic
Automatic Shut-off	No
Country of Origin	China

9. WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about spare parts, please refer to the warranty card included with your purchase or visit the official Melchioni Family website. Do not attempt to repair the appliance yourself, as this may void the warranty.

For further assistance, please contact Melchioni Family customer service.

