

## Esperanza EKD002

# Esperanza Chanterelles EKD002 Food Dehydrator User Manual

## 1. INTRODUCTION

The Esperanza Chanterelles EKD002 Food Dehydrator is designed to preserve food by removing moisture, thereby extending its shelf life and concentrating its natural flavors. This method allows for year-round enjoyment of fruits, vegetables, and mushrooms without the need for artificial preservatives or additives. This appliance features a 250 W power output and an integrated fan for quick, precise, and uniform drying. Built-in overheating protection ensures safe operation.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions carefully before using the appliance.
- Do not immerse the base unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to 'off', then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.
- This appliance is for household use only.

## 3. PRODUCT COMPONENTS

The Esperanza Chanterelles EKD002 Food Dehydrator consists of the following main parts:

- **Base Unit:** Contains the heating element, fan, and control panel.
- **Drying Trays (5x):** Transparent, stackable trays for holding food items.
- **Lid:** Transparent cover for the top tray to retain heat and ensure even drying.



Image 3.1: The Esperanza EKD002 Food Dehydrator showing its base, five transparent drying trays, and lid.

## 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 thoroughly and dry completely.
3. Place the base unit on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the unit.
4. Stack the desired number of drying trays onto the base unit. The trays are designed to fit securely.
5. Place the lid on top of the uppermost tray.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Food Preparation

- Wash and clean all food items thoroughly.
- Slice food into uniform thickness (approximately 0.5 cm to 1 cm) for even drying.
- For some fruits (e.g., apples, bananas), pre-treatment with lemon juice or a sulfite solution can prevent browning.

### 5.2 Loading Trays

- Arrange food in a single layer on each drying tray, ensuring there is space between pieces for air circulation. Do not overlap food.
- Stack the loaded trays onto the base unit, then place the lid securely on top.



### 5.3 Setting Temperature and Operation

1. Plug the power cord into a standard electrical outlet (220 Volts).
2. Turn the temperature dial on the front panel to the desired drying temperature. The dial offers settings from 35°C to 70°C. Refer to drying guidelines for recommended temperatures.
3. Flip the red power switch to the 'ON' position. The fan will start, and the heating element will activate.
4. Drying times vary depending on the type of food, thickness, moisture content, and desired dryness. It is recommended to check food periodically.
5. To stop the dehydrator, flip the red power switch to the 'OFF' position and unplug the unit.



Image 5.2: Close-up of the control panel with power switch and temperature dial.

## 6. DRYING GUIDELINES

General drying times and temperatures are provided as a reference. Actual times may vary.

- **Fruits:** Typically 50-60°C for 6-12 hours. Examples: apples, bananas, berries, apricots.
- **Vegetables:** Typically 50-55°C for 4-10 hours. Examples: carrots, mushrooms, tomatoes, bell peppers.
- **Herbs:** Lowest setting (35-40°C) for 2-6 hours.
- **Meat (Jerky):** Highest setting (65-70°C) for 6-15 hours. Ensure meat is lean and sliced thinly.

For best results, rotate trays periodically during the drying process to ensure even exposure to heat and air flow.

## 7. MAINTENANCE AND CLEANING

1. Always unplug the dehydrator from the power outlet before cleaning.
2. Allow the unit to cool completely.
3. Remove the drying trays and lid. Wash them in warm, soapy water. A soft brush can be used to remove stubborn food residues. Rinse thoroughly and dry completely.
4. Wipe the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
5. Ensure all parts are completely dry before reassembling or storing the dehydrator.

6. Store the dehydrator in a cool, dry place.

## 8. TROUBLESHOOTING

- **Dehydrator does not turn on:**
  - Check if the power cord is securely plugged into a working outlet.
  - Ensure the power switch is in the 'ON' position.
- **Uneven drying:**
  - Ensure food is sliced to a uniform thickness.
  - Do not overload trays; allow space for air circulation.
  - Rotate trays periodically (e.g., every 2-3 hours) during the drying process.
- **Drying takes too long:**
  - Verify that the temperature setting is appropriate for the food type.
  - Ensure food is sliced thinly enough.
  - Check for proper air circulation; ensure vents are not blocked.
- **Food is not drying properly (still moist):**
  - Increase drying time or slightly increase the temperature setting.
  - Ensure the lid is properly seated on the top tray.

## 9. SPECIFICATIONS

Brand	Esperanza
Model Number	EKD002
Power	250 Watts
Voltage	220 Volts
Material	Polycarbonate (PC)
Color	White
Dimensions (L x W x H)	25 x 25 x 22 cm
Item Weight	2.12 Kilograms
Number of Trays	5
Material Feature	Food Safety

## 10. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided with your purchase or contact Esperanza customer service. Keep your proof of purchase for any warranty claims.

