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## Ivation IV-FD90RB

# Ivation 9 Tray Digital Food Dehydrator Instruction Manual

Model: IV-FD90RB

Brand: Ivation

## INTRODUCTION

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Welcome to your new Ivation 9 Tray Digital Food Dehydrator. This appliance is designed to efficiently dry a variety of foods, including fruits, vegetables, herbs, and meats, allowing you to create healthy, preservative-free snacks at home. Its digital controls, adjustable thermostat, and automatic shutoff timer ensure precise and consistent drying results.



Image: The Ivation 9 Tray Digital Food Dehydrator showcasing its multiple trays filled with colorful dried fruits and vegetables, such as lemons, kiwis, oranges, strawberries, bananas, limes, apples, blueberries, and green beans. The transparent door is slightly ajar, revealing the contents.

## IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance.

- Always unplug the dehydrator from the outlet when not in use and before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- 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.
- This appliance is for household use only.

## PARTS AND FEATURES

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Familiarize yourself with the components of your dehydrator.

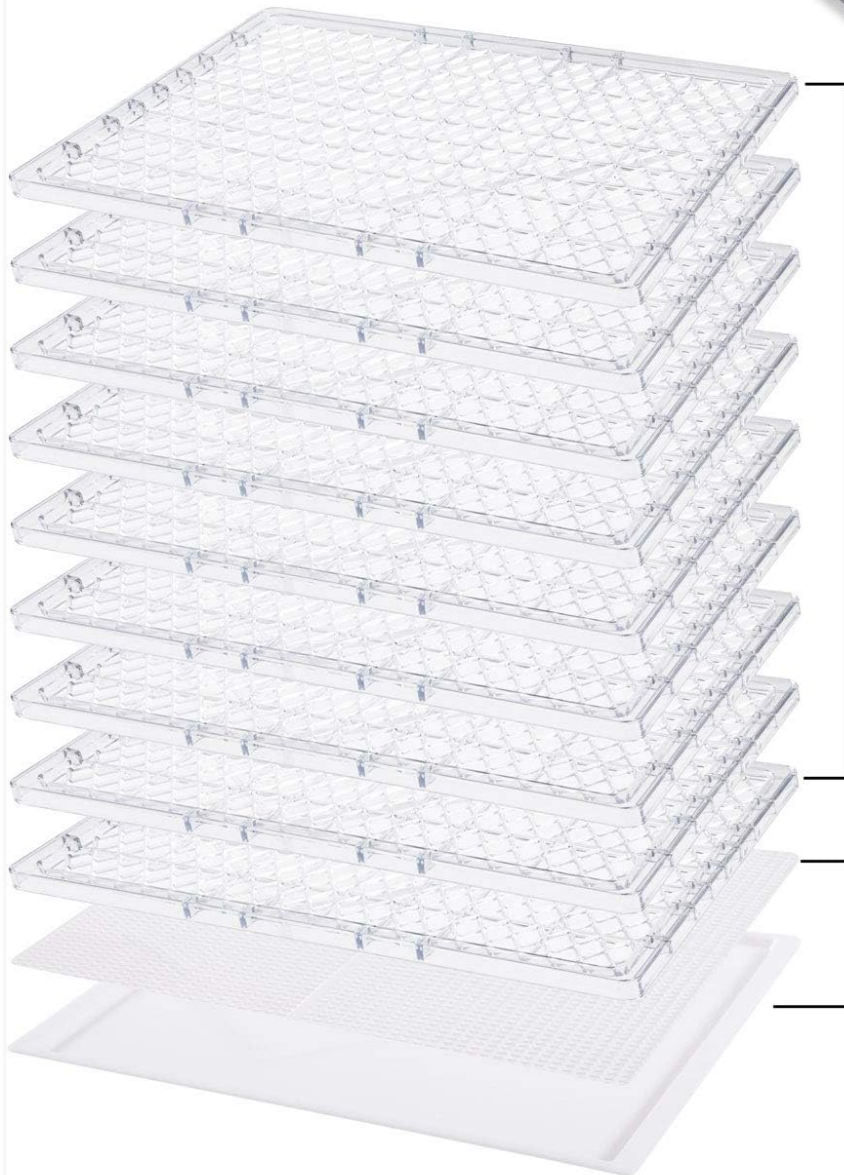
- **Main Unit:** Houses the heating element, fan, and control panel.
- **Drying Trays (9):** BPA-free, slide-out trays for holding food.
- **Transparent Door:** Allows monitoring of the drying process.
- **Fine Mesh Sheet (1):** For drying small items like herbs.
- **Solid Sheet (1):** For making fruit roll-ups or drying liquids.
- **Digital Control Panel:** Includes temperature and timer settings.



BPA Free



Dishwasher  
Safe



**9** Large Slide-Out  
BPA-Free Shelves

**1** Fine Mesh Sheet  
to Prevent Rolling

**1** Drip Pan/Solid Drying  
Rack for Liquids

Image: An exploded view diagram illustrating the nine large, slide-out, BPA-free drying trays, along with a single fine mesh sheet and a solid sheet for liquids, highlighting their stackable design and dishwasher-safe property.

## SETUP AND FIRST USE

1. Unpack all components and remove any packaging materials.
2. Wash all drying trays, the fine mesh sheet, and the solid sheet in warm, soapy water. Rinse thoroughly and dry completely. The trays are dishwasher safe.
3. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
4. Place the dehydrator on a stable, flat, heat-resistant surface, away from walls or other obstructions to allow for proper airflow.



5. Insert the clean, dry trays into the dehydrator.
6. Close the transparent door securely.

## OPERATING INSTRUCTIONS

### Preparing Food for Dehydration

For best results, prepare food uniformly. Slice fruits and vegetables to a consistent thickness (e.g., 1/4 inch). Blanching some vegetables may be necessary.

### Loading Trays

Arrange food in a single layer on the drying trays, ensuring there is space between pieces for air circulation. Do not overlap food.

***DRYING AT HOME***  
NO MORE GUESSING ABOUT  
ADDITIVES OR PRESERVATIVES

### PERFECT FOR

Drying Fruit Slices, Long-Lasting Dried  
Herbs, Delicious Beef Jerky & More



Image: The Ivation food dehydrator with trays full of beef jerky, alongside a collage of various dried foods such as apricots, walnuts, herbs, and sun-dried tomatoes, illustrating the versatility of the machine.



## Setting Temperature and Timer

The digital control panel allows precise temperature and time settings.



Image: A close-up view of the Ivation food dehydrator's digital control panel, displaying the time and temperature settings. Buttons for adjusting temperature, timer, and power are visible, with kiwi and strawberry slices on trays in the background.

1. Plug the dehydrator into a standard 120V AC outlet.
2. Press the **Power** button to turn on the unit.
3. Press the **TEMP** button to adjust the temperature. Use the **+** and **-** buttons to select a temperature between 95°F and 158°F (35°C to 70°C).
4. Press the **TIMER** button to set the drying time. Use the **+** and **-** buttons to set the time in 30-minute increments, up to 19.5 hours.
5. The dehydrator will automatically begin operating once settings are confirmed. The rear-mounted fan ensures even heat distribution.

# REAR MOUNTED FAN AND 600W MOTOR ENCOURAGE EVEN DRYING



Image: A rear view of the Ivation food dehydrator, with the back panel removed to reveal the powerful 600W rear-mounted fan. Red arrows indicate the direction of airflow, demonstrating how the fan promotes even drying throughout the trays.

## Monitoring and Rotation

Periodically check the food for desired dryness. Trays can be rotated during the drying process for more uniform results, especially if drying different types of food. The transparent door allows easy monitoring.



## REMOVABLE TRANSPARENT DOOR TO MONITOR DRYING PROCESS



Image: The Ivation food dehydrator viewed from the front-right, highlighting its removable transparent door. Blue arrows indicate the ease of monitoring the drying process. Product dimensions (17.7 inches, 13.5 inches, 16.3 inches) are overlaid on the image.

### MAINTENANCE AND CLEANING

1. Always unplug the dehydrator and allow it to cool completely before cleaning.
2. Remove all drying trays, the fine mesh sheet, and the solid sheet.
3. Wash these components in warm, soapy water or place them in the dishwasher.
4. Wipe the interior and exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
5. Ensure all parts are completely dry before reassembling or storing the dehydrator.



## TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outage; unit malfunction.	Ensure plug is securely in outlet; check circuit breaker; contact customer support if issue persists.
Food not drying evenly.	Overloaded trays; inconsistent food thickness; door not closed properly.	Do not overload trays; slice food uniformly; ensure door is securely closed; rotate trays periodically.
Dehydrator is too noisy.	Fan obstruction; unit not on a stable surface.	Check for any obstructions around the fan; ensure unit is on a flat, stable surface.
Temperature not reaching desired level.	Ambient room temperature too low; faulty sensor.	Ensure room temperature is adequate; contact customer support.

## SPECIFICATIONS

- **Model:** IV-FD90RB
- **Power:** 600W
- **Voltage:** 120V
- **Temperature Range:** 95°F - 158°F (35°C - 70°C)
- **Number of Trays:** 9
- **Tray Dimensions:** 13" x 12" (approximate)
- **Product Dimensions (LxWxH):** 17.7" x 13.5" x 16.3"
- **Material:** Plastic (BPA-Free Trays)
- **Weight:** 18.11 lbs
- **Safety Certification:** ETL Compliant

## WARRANTY AND SUPPORT

Your Ivation Food Dehydrator is covered by a manufacturer's warranty. For specific warranty details, please refer to the warranty card included with your product or visit the official Ivation website.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Ivation Customer Service.

**Website:** [www.ivation.com](http://www.ivation.com) (Note: This is a placeholder URL, please refer to your product documentation for the

*correct support contact.)*

**Email:** [support@ivation.com](mailto:support@ivation.com) *(Note: This is a placeholder email, please refer to your product documentation for the correct support contact.)*

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