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Chefman Food Dehydrator Machine

Chefman Food Dehydrator Machine

Model: Food Dehydrator Machine (6 Tray)

INTRODUCTION

The Chefman 6 Tray Touch Screen Food Dehydrator is designed to simplify the process of making delicious and healthy natural snacks. This electric multi-tier preserver allows you to create a variety of dehydrated foods such as jerky, fruit rolls, veggie chips, and dried herbs. Its digital touch settings, efficient airflow system, and transparent door make it easy to use and monitor.

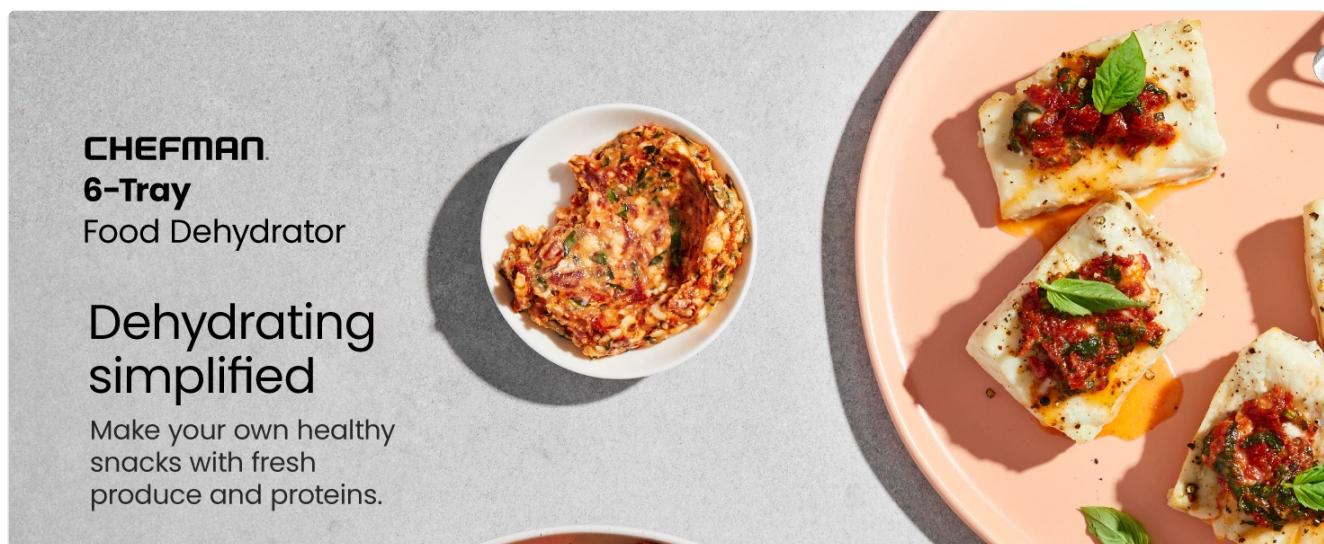


Image: Chefman 6-Tray Food Dehydrator, highlighting simplified dehydrating for healthy snacks.

SAFETY INFORMATION

Always read all instructions before using this appliance. Ensure the dehydrator is placed on a stable, heat-resistant surface. Do not immerse the main unit in water or other liquids. Keep hands clear of moving parts during operation. Unplug the appliance when not in use and before cleaning. Use only as intended for food dehydration.

SETUP

Before first use, unpack all components and remove any packaging materials. Clean the dehydrator trays and the interior of the unit. The removable trays are top rack dishwasher safe for convenience. Ensure the unit is completely dry before plugging it in and operating.



Image: Front view of the Chefman Food Dehydrator Machine, showcasing its design and loaded trays.

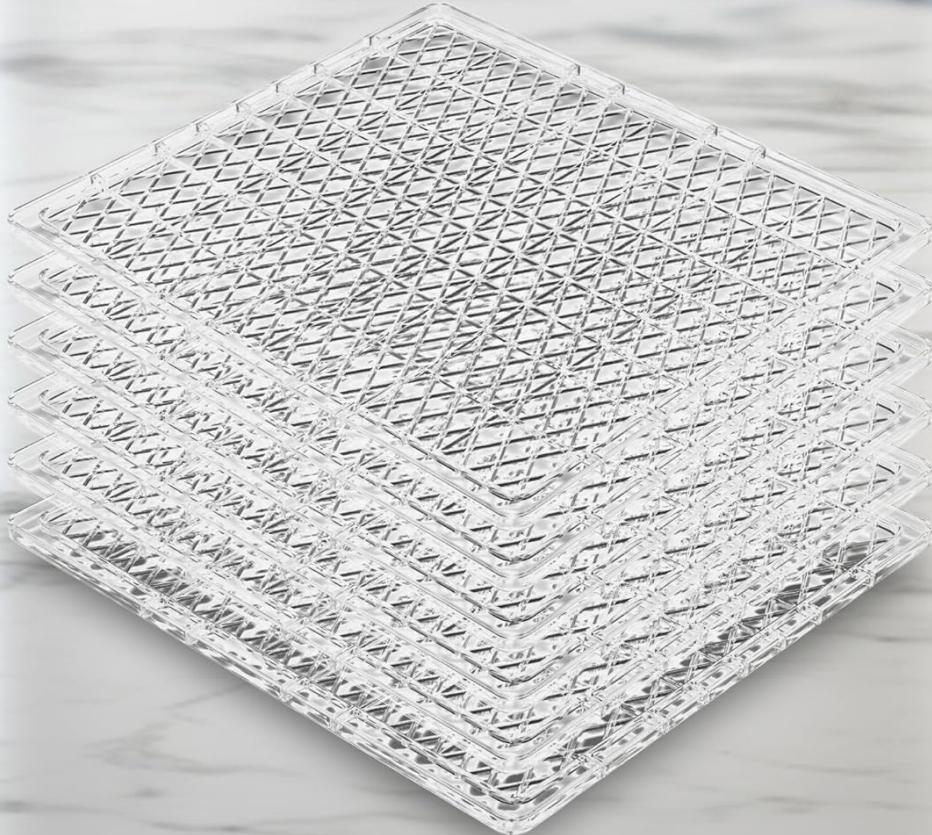
OPERATING INSTRUCTIONS

Prepare your food by slicing it to desired thickness. Arrange the food evenly on the 6 spacious (13 x 12 inch) BPA-free plastic trays. Slide the trays into the dehydrator. Close the transparent door. Use the digital touch controls to set the desired temperature (ranging from 95°F to 158°F) and the countdown timer (up to 19.5 hours). The transparent door allows you to monitor the drying progress without opening the unit, ensuring consistent results.



Integrated timer with fourteen preset temperature options.

Image: Trays loaded with different types of food, demonstrating the dehydrator's capacity.



Dehydrating trays are top-rack dishwasher safe.

Image: Detailed view of the digital touch control panel for setting temperature and time.

Helpful Videos

Video: Learn how to make delicious dehydrated apple chip nachos using your Chefman Food Dehydrator.

Video: A guide to preparing dehydrated chocolate-dipped kiwi slices with your dehydrator.

Video: An overview of the Chefman Food Dehydrator Machine, highlighting its features and benefits.

MAINTENANCE AND CLEANING

To ensure the longevity of your Chefman Food Dehydrator, regular cleaning is recommended. The removable trays are top rack dishwasher safe, making cleanup easy. For the main unit, wipe down the exterior and interior with a damp cloth. Do not use abrasive cleaners or scourers. Ensure all parts are completely dry before reassembling or storing the appliance.

13.5" W



13" H

17" D

Small countertop footprint for long dehydrating times.

Image: Stacked trays, emphasizing their easy-to-clean and dishwasher-safe design.

TROUBLESHOOTING

If your dehydrator is not functioning as expected, please check the following:

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the power button has been pressed.
- **Uneven drying:** While the Chefman dehydrator is designed for even drying due to maximized airflow, ensure food is sliced uniformly and trays are not overloaded. Rotate trays periodically if necessary for very dense loads.
- **Food not drying:** Verify that the temperature and timer settings are appropriate for the type and quantity of food being dehydrated. Refer to common dehydration guides for recommended settings.

SPECIFICATIONS

Feature	Detail
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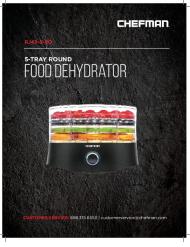
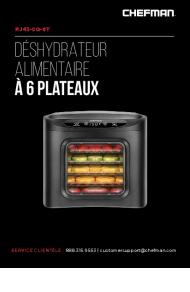
Brand	Chefman
Model Number	Food Dehydrator Machine
Material	Plastic (Food Safe)
Color	Black
Wattage	480 watts
Voltage	120 Volts
Product Dimensions	17"D x 13.5"W x 13"H
Item Weight	14.3 pounds (6.5 Kilograms)
Number of Trays	6
Temperature Range	95°F to 158°F
Timer	Up to 19.5 hours
Dishwasher Safe Trays	Yes (Top Rack)
UPC	816458022217

WARRANTY AND SUPPORT

The Chefman Food Dehydrator Machine comes with a 1-year limited warranty provided by Chefman. For detailed information on how to use your product, including additional recipes and troubleshooting, please refer to the official User Guide available as a PDF document. You can typically find this document on the product's support page or by searching for 'Chefman Food Dehydrator User Guide' online.

For further assistance, please visit the [Chefman Store](#) or contact Chefman customer support directly.

Related Documents - Food Dehydrator Machine

	<p>Chefman RJ43-5-R 5-Tray Round Food Dehydrator User Manual</p> <p>Comprehensive user manual for the Chefman RJ43-5-R 5-Tray Round Food Dehydrator, covering safety instructions, operating procedures, tips, maintenance, and warranty information.</p>
	<p>Manuel d'utilisation du déshydrateur alimentaire Chefman RJ43-SQ-6T à 6 plateaux</p> <p>Manuel d'utilisation complet pour le déshydrateur alimentaire Chefman RJ43-SQ-6T à 6 plateaux, couvrant l'installation, le fonctionnement, la sécurité, le nettoyage et les informations de garantie.</p>

	<p><u>Chefman 5-Tray Round Food Dehydrator User Manual and Operating Guide</u></p> <p>User manual for the Chefman 5-Tray Round Food Dehydrator (Model RJ43-5-RO). Includes introduction, safety instructions, features, operating procedures, tips, cleaning guidelines, drying charts, notes, terms and conditions, and warranty information.</p>
	<p><u>Chefman 6-in-1 Spiralizing Food Prep Kit User Guide</u></p> <p>Comprehensive user guide for the Chefman 6-in-1 Spiralizing Food Prep Kit, covering safety instructions, features, assembly and operation for spiralizing, chopping, blending, and whisking functions, cleaning, maintenance, and warranty information.</p>
	<p><u>Chefman Multifunctional Air Fryer+ User Guide and Safety Information</u></p> <p>Comprehensive user guide for the Chefman Multifunctional Air Fryer+ (Model RJ38-10-RDO-V2). Includes detailed safety instructions, operating procedures, features, preset settings, cooking tips, troubleshooting, cleaning, and warranty details.</p>
	<p><u>Chefman Programmable Coffee Maker RJ14-12-SQ User Guide</u></p> <p>Comprehensive user guide for the Chefman Programmable Coffee Maker, model RJ14-12-SQ. Includes setup, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>