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Elite Gourmet EFD-1159

Elite Gourmet EFD-1159 Multi-Tier Electric Food Dehydrator

Instruction Manual

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INTRODUCTION

The Elite Gourmet EFD-1159 Multi-Tier Electric Food Dehydrator is designed to efficiently dry a variety of foods, including fruits, vegetables, herbs, and meats, allowing for the creation of healthy snacks and preserved ingredients. This manual provides essential information for the safe and effective use of your appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before using this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

PARTS IDENTIFICATION

Familiarize yourself with the components of your food dehydrator:

1. **Lid:** Transparent cover for monitoring the drying process.
2. **Drying Trays:** Five stackable, removable, BPA-free trays for holding food. Each tray measures approximately 12 inches by 9 inches.
3. **Base Unit:** Contains the heating element, fan, and control panel.
4. **Temperature Control Dial:** Adjustable dial to set the desired drying temperature.



Image: The Elite Gourmet EFD-1159 Food Dehydrator showing its five clear drying trays, transparent lid, and stainless steel base with a control dial. Dimensions are indicated as approximately 10 inches wide, 11.25 inches high, and 12.75 inches deep.

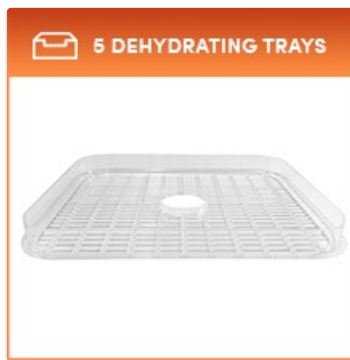


Image: A close-up view of one of the clear, BPA-free drying trays, illustrating its grid design for optimal airflow during dehydration.

SETUP

Before first use, follow these steps:

1. **Unpack:** Carefully remove all packaging materials from the dehydrator.
2. **Clean:** Wash the drying trays and lid in warm, soapy water. Rinse thoroughly and dry completely. The base unit should be wiped with a damp cloth; do not immerse it in water.
3. **Assemble:** Place the base unit on a stable, heat-resistant surface. Stack the desired number of drying trays onto the base, ensuring they are properly aligned. Place the lid on top of the uppermost tray.
4. **Placement:** Ensure the dehydrator is placed in a well-ventilated area, away from walls or other appliances, to allow for proper air circulation.

OPERATING INSTRUCTIONS

Using your food dehydrator is straightforward:

1. **Prepare Food:** Wash, peel, and slice food items to a uniform thickness. Thinner slices will dry faster. For best results, pre-treat some fruits (e.g., apples, bananas) to prevent browning.
2. **Load Trays:** Arrange food in a single layer on the drying trays, ensuring there is space between pieces for air to circulate. Do not overlap food.
3. **Stack Trays and Lid:** Place the loaded trays onto the base unit, then cover with the lid.
4. **Set Temperature:** Plug the dehydrator into a standard 120V AC electrical outlet. Turn the temperature control dial to your desired setting. The dial ranges from 105°F (LOW) to 155°F. Refer to a dehydration guide for recommended temperatures for specific foods.



Image: A close-up of the control panel on the dehydrator base, showing the temperature dial with settings from OFF, 105°F (LOW), 120°F, 140°F, to 155°F. The Elite Platinum logo is visible below the dial.

- The bottom-mounted fan and heating element provide even airflow, generally eliminating the need to rotate trays during the drying process.

- Drying times vary significantly based on food type, thickness, moisture content, and ambient humidity. Monitor food regularly through the transparent lid and trays.
 - To check for dryness, remove a piece of food and allow it to cool. Properly dried food should be pliable but not sticky for fruits, and brittle for vegetables.
5. **Finish Drying:** Once food is dried to your satisfaction, turn the temperature control dial to "OFF" and unplug the appliance. Allow the food to cool completely before storing.

MAINTENANCE AND CLEANING

Proper care ensures the longevity of your dehydrator:

- **Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- **Trays and Lid:** The drying trays and lid are **not dishwasher safe**. Wash them by hand in warm, soapy water. Rinse thoroughly and dry completely before storing or reusing.
- **Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid. Ensure no water enters the motor or electrical components.
- **Storage:** Store the assembled dehydrator in a clean, dry place when not in use.

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 outlet malfunction; temperature dial set to "OFF".	Ensure the unit is securely plugged into a working outlet. Check the temperature dial is set to a temperature above "OFF".
Food is drying unevenly.	Food slices are not uniform; trays are overloaded.	Ensure food is sliced to a consistent thickness. Do not overload trays; allow space for air circulation. While the unit is designed for even drying, for very long drying times, you may occasionally rotate trays if desired.
Drying is taking too long.	Temperature setting is too low; food is too thick; high humidity.	Increase the temperature setting. Slice food thinner. Ensure the dehydrator is in a low-humidity environment.
Unusual odor during operation.	First use odor; food residue.	A slight odor during first use is normal. Ensure all parts are clean. If odor persists or is strong, discontinue use and contact customer support.

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

SPECIFICATIONS

- **Model Number:** EFD-1159
- **Brand:** Elite Gourmet
- **Material:** Aluminum (base), BPA-Free Plastic (trays, lid)

- **Color:** Stainless Steel (base)
- **Wattage:** 250 watts
- **Voltage:** 120V
- **Item Weight:** Approximately 3 pounds
- **Number of Trays:** 5
- **Temperature Range:** 105°F (LOW) to 155°F
- **Product Dimensions:** 12.6 x 11.22 x 9.84 inches
- **Dishwasher Safe:** No (trays and lid)
- **Certifications:** ETL Certified

WARRANTY & SUPPORT

This Elite Gourmet EFD-1159 Food Dehydrator comes with a **1-year limited warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal household use.

The warranty does not cover damage resulting from misuse, abuse, accident, alteration, lack of proper care, or normal wear and tear. Any attempt to repair or modify the appliance by unauthorized personnel will void the warranty.

For warranty claims, technical assistance, or general inquiries, please contact Elite Gourmet customer support. Please have your model number (EFD-1159) and proof of purchase available when contacting support.

Contact information for Elite Gourmet can typically be found on their official website or on the product packaging.