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› [Kwasyo UCK10 Food Dehydrator User Manual: 10 Trays, 24-Hour Timer, 30-90°C Adjustable Temperature](#)

## Kwasyo UCK10

# Kwasyo UCK10 Food Dehydrator User Manual

Model: UCK10 | Brand: Kwasyo

## 1. INTRODUCTION

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Thank you for choosing the Kwasyo UCK10 Food Dehydrator. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and retain it for future reference.

## 2. SAFETY INSTRUCTIONS

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To prevent personal injury or damage to the appliance, always follow these basic safety precautions:

- Read all instructions before operating the dehydrator.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit 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.

## 3. PRODUCT OVERVIEW

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### 3.1 Components

- Main Dehydrator Unit
- 10 Stainless Steel Trays
- 1 Drip Tray
- Power Cord

- User Manual (this document)

## 3.2 Key Features

- **Material:** Constructed from durable stainless steel for food safety and longevity.
- **Capacity:** Features 10 spacious trays, providing ample drying space for various foods.
- **Efficient Drying:** Equipped with a 1000-watt heating element and a 7-inch rear-mounted horizontal airflow fan system for uniform drying.
- **Smart Control:** An intuitive LED control panel allows for precise adjustment of time and temperature.
- **Adjustable Timer:** Set drying times from 0 to 24 hours, adjustable in 30-minute increments.
- **Temperature Control:** Adjustable temperature range from 30°C to 90°C, in 5°C increments.
- **Low Noise Operation:** Operates at approximately 35 decibels.



Figure 1: Kwasyo UCK10 Food Dehydrator with 10 trays and included recipe book.



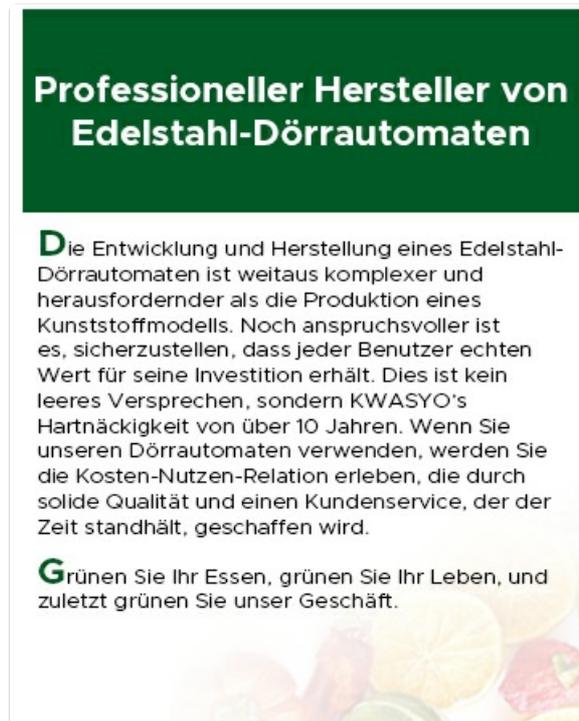
**KWASYO**

**W**ir lehnen es ab, Kunststoff-Dörrautomaten zu produzieren, basierend auf einer einfachen Überzeugung – tue das Beste.

Dörrautomaten mit Kunststoffstrukturen neigen dazu, schädliche Chemikalien wie BPA zu produzieren und Gerüche während des Betriebs abzugeben, was ein hohes Risiko für die Kontaminierung von Lebensmitteln und potenzielle Gesundheitsgefahren darstellt. Darüber hinaus sind Kunststoff-Dörrautomaten anfällig für Brüche, haben eine kürzere Lebensdauer, erwärmen sich ungleichmäßig und können mit sauren oder alkalischen Zutaten nicht gut umgehen.

Dörrautomaten aus Edelstahl können diese Risiken perfekt bekämpfen, und wir sind fest davon überzeugt, dass dies die Lösung ist, die jeder Benutzer wirklich braucht.

Figure 2: Benefits of stainless steel construction for food safety, durability, and uniform drying.



**Professioneller Hersteller von  
Edelstahl-Dörrautomaten**

**D**ie Entwicklung und Herstellung eines Edelstahl-Dörrautomaten ist weitaus komplexer und herausfordernder als die Produktion eines Kunststoffmodells. Noch anspruchsvoller ist es, sicherzustellen, dass jeder Benutzer echten Wert für seine Investition erhält. Dies ist kein leeres Versprechen, sondern KWASYO's Hartnäckigkeit von über 10 Jahren. Wenn Sie unseren Dörrautomaten verwenden, werden Sie die Kosten-Nutzen-Relation erleben, die durch solide Qualität und einen Kundenservice, der der Zeit standhält, geschaffen wird.

**G**rünen Sie Ihr Essen, grünen Sie Ihr Leben, und zuletzt grünen Sie unser Geschäft.

Figure 3: Dehydrator dimensions and large drying capacity with 10 trays.



Figure 4: Illustration of the 360-degree hot air circulation system for even drying.

## 4. SETUP

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### 4.1 Unpacking

1. Carefully remove the dehydrator from its packaging.
2. Remove all packaging materials, including any protective films or inserts from inside the unit and on the trays.
3. Inspect the appliance for any signs of damage. If damaged, do not operate and contact customer support.

### 4.2 Placement

- Place the dehydrator on a stable, flat, and heat-resistant surface.
- Ensure there is adequate space around the unit (at least 15 cm or 6 inches) for proper ventilation.
- Do not place the dehydrator near heat sources, flammable materials, or in direct sunlight.

### 4.3 Initial Cleaning

Before first use, clean all removable parts and the interior of the dehydrator:

1. Remove the 10 stainless steel trays and the drip tray.
2. Wash the trays and drip tray with warm, soapy water. Rinse thoroughly and dry completely. These parts are also dishwasher safe.
3. Wipe the interior and exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. Ensure all parts are dry before reassembling and plugging in the unit.



Figure 5: Dehydrator with trays loaded with various fruits, ready for operation.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Food Preparation

- Wash and prepare your food items (fruits, vegetables, meats, herbs, etc.).
- Slice food into uniform thickness for even drying. Thinner slices dry faster.
- For some fruits, pre-treatment (e.g., blanching, soaking in lemon juice) may be desired to prevent discoloration or improve texture.

### 5.2 Loading Trays

- Arrange food in a single layer on the stainless steel trays.
- Do not overlap food items to ensure proper airflow.
- Insert the loaded trays into the dehydrator. Place the drip tray at the bottom to catch any moisture or crumbs.

### 5.3 Using the Control Panel

The Kwasyo UCK10 features an easy-to-use LED control panel:

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- ✓
**Sicherer**  
 Gibt keine schädlichen Substanzen oder Gerüche ab, gewährleistet Lebensmittelsicherheit.
- ✓
**Langlebig**  
 Robuster und langlebiger, bietet ein besseres Preis-Leistungs-Verhältnis.
- ✓
**Gleichmäßige Trocknung**  
 Besserer Motor und Heizelemente, Seitenlüfter-Design für gleichmäßigere Trocknung als Bodenlüfter.

Figure 6: Overview of the intuitive LED control panel.



Figure 7: Detail of the control panel during temperature setting.

1. **Power On/Off:** Press the **On/Off** button to turn the unit on or off.
2. **Set Time:** Press the **Time** button, then use the **+** and **-** buttons to adjust the drying time from 0 to 24 hours in 30-minute increments.
3. **Set Temperature:** Press the **Temp** button, then use the **+** and **-** buttons to adjust the temperature from 30°C to 90°C in 5°C increments.
4. **Temperature Unit Conversion:** Press the **°C/°F** button to switch between Celsius and Fahrenheit.
5. **Keep Warm Function:** After the drying cycle completes, the unit can automatically switch to a 30°C keep warm mode for up to 24 hours.

## 5.4 Drying Process

- Once time and temperature are set, the dehydrator will begin operation.
- Monitor the food periodically. Drying times vary based on food type, thickness, and moisture content.
- When drying is complete, turn off the unit and unplug it. Allow the food to cool before storing.



Figure 8: Examples of various foods that can be dehydrated, including fruits, vegetables, meat, and pet snacks.

## 6. MAINTENANCE AND CLEANING

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

1. Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. Remove all trays and the drip tray from the unit.
3. Wash the stainless steel trays and drip tray with warm, soapy water. They are also dishwasher safe. For stubborn residue, soak them before washing.
4. Wipe the interior of the dehydrator with a damp cloth. For sticky residues, use a mild detergent solution, then wipe with a clean damp cloth.
5. Clean the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may scratch the surface.
6. Ensure all parts are completely dry before reassembling or storing the dehydrator.



Figure 9: Cleaning the stainless steel trays by hand or in a dishwasher.



Figure 10: The included drip tray and tongs for convenient use and cleaning.

## 7. TROUBLESHOOTING

If you encounter issues with your Kwasyo UCK10 Food Dehydrator, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet issue; unit not switched on.	Ensure the power cord is securely plugged into a working outlet. Press the On/Off button.
Food is not drying evenly.	Food slices are uneven; trays overloaded; poor air circulation.	Slice food to uniform thickness. Do not overload trays; ensure single layers. Rotate trays periodically if needed.
Drying takes too long.	Temperature too low; food too thick; high humidity.	Increase temperature setting. Slice food thinner. Ensure dehydrator is in a dry environment.
Unusual odor during operation.	New unit odor; food residue.	Initial use may produce a slight odor, which will dissipate. Ensure unit and trays are clean.

Problem	Possible Cause	Solution
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## 8. SPECIFICATIONS

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Feature	Detail
Brand	Kwasyo
Model Number	UCK10
Color	Gray or Silver
Product Dimensions (L x W x H)	42.5 x 42 x 45.2 cm
Power	1000 Watts
Material	Stainless Steel
Auto Shut-off Function	No
Noise Level	35 Decibels
Item Weight	13.3 Kilograms
Number of Trays	10
Temperature Range	30 - 90°C
Dishwasher Safe (Trays)	Yes

## 9. WARRANTY AND SUPPORT

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The Kwasyo UCK10 Food Dehydrator comes with a **2-year warranty** from the date of purchase.

If you experience any issues with your product, such as damage during transport or operational malfunctions, please do not hesitate to contact our customer service. We are committed to providing 100% satisfactory service, including replacements or refunds as applicable.

For support, please refer to the contact information provided with your purchase or visit the official Kwasyo website.