

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [SousVideTools](#) /
- › [SousVideTools Profi Line Dehydrator SVT-12005 Instruction Manual](#)

SousVideTools SVT-12005

SousVideTools Profi Line Dehydrator

Model: SVT-12005

1. INTRODUCTION

The SousVideTools Profi Line Dehydrator is designed for efficient and consistent food drying, allowing you to create healthy, nutrient-rich snacks and ingredients. Its quiet fan design circulates warm air continuously, ensuring food retains essential nutrients and enzymes while removing unnecessary moisture. This stainless steel dehydrator is built for durability and ease of use, making it suitable for various applications.



Figure 1.1: Front view of the SousVideTools Profi Line Dehydrator.

With its intuitive capacitive touch screen, you can easily control drying time and temperature. The unit features six removable trays, providing ample drying area for various foods. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your dehydrator.



Naturally preserves the shelf life of food.



Perfect for home use, commercial kitchens and butcher shops.



Make your own beef jerky, dried fruit slices, granola and other healthy snacks.

Figure 1.2: The dehydrator in operation, demonstrating its ability to preserve nutrients.

2. SAFETY INFORMATION

WARNING: This is a commercial product not intended for home use. Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the dehydrator on a stable, heat-resistant surface.
- Ensure adequate ventilation around the unit during operation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep out of reach of children and pets.
- Unplug the dehydrator from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug.
- Avoid touching hot surfaces. Use oven mitts or handles.
- Do not block air vents during operation.

3. SETUP

Before first use, unpack all components and ensure all packaging materials are removed. Inspect the dehydrator for any damage.

1. **Placement:** Place the dehydrator on a flat, stable, and heat-resistant surface. Ensure there is sufficient space (at least 15 cm or 6 inches) around all sides for proper air circulation.
2. **Cleaning:** Before initial use, wash the removable trays and drip tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Tray Installation:** Slide the clean drying trays into the designated slots inside the dehydrator. Ensure they are seated correctly.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The unit is designed for 230 Volts.



Figure 3.1: Dehydrator with door open, showing the six removable trays.

4. OPERATING INSTRUCTIONS

The SousVideTools Profi Line Dehydrator features a user-friendly capacitive touch screen for easy control.

1. **Prepare Food:** Wash, peel (if necessary), and slice food evenly. Thinner slices will dry faster. Arrange food in a single layer on the drying trays, ensuring air can circulate around each piece. Do not overlap food.
2. **Load Trays:** Carefully slide the loaded trays into the dehydrator. Close the transparent door securely.
3. **Power On:** Press the power button on the control panel to turn on the unit.
4. **Set Temperature:** Use the temperature control buttons to set the desired drying temperature. The temperature can be set from 35°C to 75°C in 5°C increments.
5. **Set Timer:** Use the timer control buttons to set the desired drying time. The timer can be set up to 24 hours in 30-minute increments.
6. **Start Dehydration:** Once temperature and time are set, the dehydrator will begin operation. The display will show the remaining time.
7. **Monitoring:** The transparent door allows you to monitor the drying process without opening the unit. You can open the door to check food or rotate trays if desired; the machine will continue working.

8. **Completion:** The dehydrator will automatically shut off when the set time expires. Unplug the unit and allow the food and trays to cool before handling.



Figure 4.1: Control panel and key features of the dehydrator.

5. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your dehydrator.

1. **Cleaning After Each Use:**

- Unplug the dehydrator and allow it to cool completely.
- Remove the drying trays and drip tray.
- Wash trays and drip tray in warm, soapy water. A soft brush can be used for stubborn residue. Rinse thoroughly and dry completely before storing or reusing. These components are easily washable.
- Wipe the interior and exterior of the main unit with a damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads.
- Ensure no water enters the control panel or electrical components.

2. **Storage:** Store the dehydrator in a clean, dry place when not in use.

3. **Stainless Steel Care:** The stainless steel construction is durable and easy to clean. For best results, wipe with a soft cloth and a stainless steel cleaner if needed, following the grain of the steel.



Figure 5.1: Interior view showing removable stainless steel racks.

6. 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.	No power supply.	Check if the power cord is securely plugged into a working outlet.
Food is not drying evenly.	Overloaded trays; uneven slicing; blocked air vents.	Ensure food is in a single layer. Slice food uniformly. Check that air vents are not obstructed.
Drying takes too long.	Temperature set too low; food slices too thick; high humidity.	Increase temperature. Slice food thinner. Operate in a less humid environment.
Unit is noisy.	Normal fan operation; unit not level.	Some fan noise is normal. Ensure the unit is on a flat, stable surface.

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

7. SPECIFICATIONS

Feature	Detail
Brand	SousVideTools
Model Number	SVT-12005 (Internal Model: 229033)
Color	Silver
Material	Stainless Steel
Product Dimensions	45 x 34 x 31.1 cm (17.7 x 13.4 x 12.2 inches)
Item Weight	8.37 Kilograms (18.45 lbs)
Power / Wattage	600 watts
Voltage	230 Volts
Temperature Range	35°C to 75°C (95°F to 167°F)
Timer Range	Up to 24 hours
Number of Trays	6
Auto Shutoff	No (Timer-based shutdown)

8. WARRANTY AND SUPPORT

For information regarding the product warranty, please refer to the documentation provided with your purchase or contact SousVideTools customer service directly. Extended warranty options may be available from third-party providers.

For technical support, spare parts, or any inquiries not covered in this manual, please contact SousVideTools customer support through their official website or the contact information provided at the point of purchase. Please have your model number (SVT-12005) and purchase date ready when contacting support.