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› Jocca Food Dehydrator Instruction Manual

Jocca 8435253561787

Jocca Food Dehydrator Instruction Manual

Model: 8435253561787

1. PRODUCT OVERVIEW

The Jocca Food Dehydrator is designed to efficiently preserve a variety of foods, including fruits, vegetables, herbs, and meats, by removing moisture. This process concentrates natural flavors, nutrients, and enzymes, resulting in delicious and healthy snacks or ingredients for cooking. The dehydrator features a compact design with multiple trays for simultaneous drying of different food types.



Figure 1: Jocca Food Dehydrator with fruits on its five transparent trays, showcasing its capacity and design.

2. SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Do not immerse the motor base in water or any other liquid.
- Keep out of reach of children and pets.
- Unplug the dehydrator from the power outlet when not in use, before cleaning, or if a malfunction occurs.
- Do not operate the appliance with a damaged cord or plug.
- Ensure proper ventilation around the dehydrator during operation.
- Avoid touching hot surfaces. Use oven mitts or handles.

3. SETUP

Before first use, unpack all components and wash the trays and lid with warm, soapy water. Rinse thoroughly and dry completely. The main unit should be wiped clean with a damp cloth.

1. Place the motor base on a clean, dry, and stable surface.
2. Stack the desired number of transparent trays onto the motor base. The trays are interchangeable and can be adjusted in height.
3. Place the lid securely on top of the uppermost tray.



Figure 2: The Jocca Food Dehydrator with its five transparent trays stacked, ready for food preparation.

4. OPERATING INSTRUCTIONS

4.1 Food Preparation

- Wash and clean all food thoroughly.
- Slice food into uniform thickness (ideally 0.5 cm to 1 cm) for even drying.
- For fruits like apples or bananas, pre-treatment (e.g., soaking in lemon juice) can prevent browning.

4.2 Loading Trays

- Arrange food in a single layer on each tray, ensuring no pieces overlap.
- Leave a small space between food pieces for optimal airflow.

4.3 Setting Temperature and Dehydration

Plug the dehydrator into a suitable power outlet. Use the temperature control dial on the front of the unit to select the desired drying temperature, typically ranging from 40°C to 70°C. The recommended temperature varies depending on the food type:

- **Herbs & Spices:** 40-50°C
- **Vegetables:** 50-60°C

- **Fruits:** 55-65°C
- **Meats (Jerky):** 65-70°C

The dehydration process can take several hours, depending on the food's moisture content and thickness. Periodically check the food for desired dryness. Rotate trays if necessary to ensure even drying.

4.4 Checking for Dryness

Food is properly dehydrated when it is pliable but not sticky, or brittle and breaks easily. Allow a piece to cool completely before testing, as it will become crispier when cool.

4.5 Cooling and Storage

Once dehydrated, allow the food to cool completely before storing. Store in airtight containers in a cool, dark place to maintain freshness.



Figure 3: A close-up view of the dehydrator's trays, demonstrating how different types of food can be arranged for drying.

5. MAINTENANCE AND CLEANING

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

- Always unplug the appliance before cleaning.
- The transparent trays and lid are dishwasher safe. For manual cleaning, wash with warm, soapy water and a soft sponge.
- Wipe the motor base with a damp cloth. Do not use abrasive cleaners or scourers.
- Ensure all parts are completely dry before reassembling or storing the dehydrator.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on	Not plugged in; Power outlet malfunction; Appliance fault	Check power cord connection; Test outlet with another appliance; Contact customer support
Uneven drying	Overcrowded trays; Uneven food thickness; Insufficient airflow	Do not overcrowd trays; Slice food uniformly; Rotate trays periodically
Food not drying	Temperature too low; Food too thick; High humidity	Increase temperature; Slice food thinner; Extend drying time

7. TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	Jocca
Model Number	8435253561787
Power	50 watts
Number of Trays	5
Material	Plastic, Acrylonitrile Butadiene Styrene
Weight	3.6 kg

8. WARRANTY AND CUSTOMER SUPPORT

Jocca products are manufactured to high-quality standards. For warranty information, technical assistance, or any inquiries regarding your food dehydrator, please refer to the warranty card included with your purchase or visit the official Jocca website. You can also contact their customer support team directly for prompt assistance.

Your browser does not support the video tag.

Video: A general brand video showcasing various Jocca home and life products, including glimpses of kitchen appliances and home essentials.

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Example: How do I reset this device or fix this error?

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Model number, symptoms, what you tried, or the section of the manual you are using.

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