

## Devanti Devanti 6-Tray Electric Food Dehydrator

# Devanti 6-Tray Electric Food Dehydrator User Manual

Model: B07RQQBLDK

## INTRODUCTION

Thank you for choosing the Devanti 6-Tray Electric Food Dehydrator. This appliance is designed to efficiently dry a variety of foods, including fruits, vegetables, herbs, and meats, preserving their nutrients and extending their shelf life. Please read this manual thoroughly before operating the dehydrator to ensure safe and optimal performance.

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance 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.
- 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 overheating protection to ensure safe use and comes with a SAA-certified plug.

## PRODUCT OVERVIEW

### Main Unit



The main unit of the Devanti food dehydrator, featuring a black exterior, transparent front door, and control panel on top.

### Dimensions



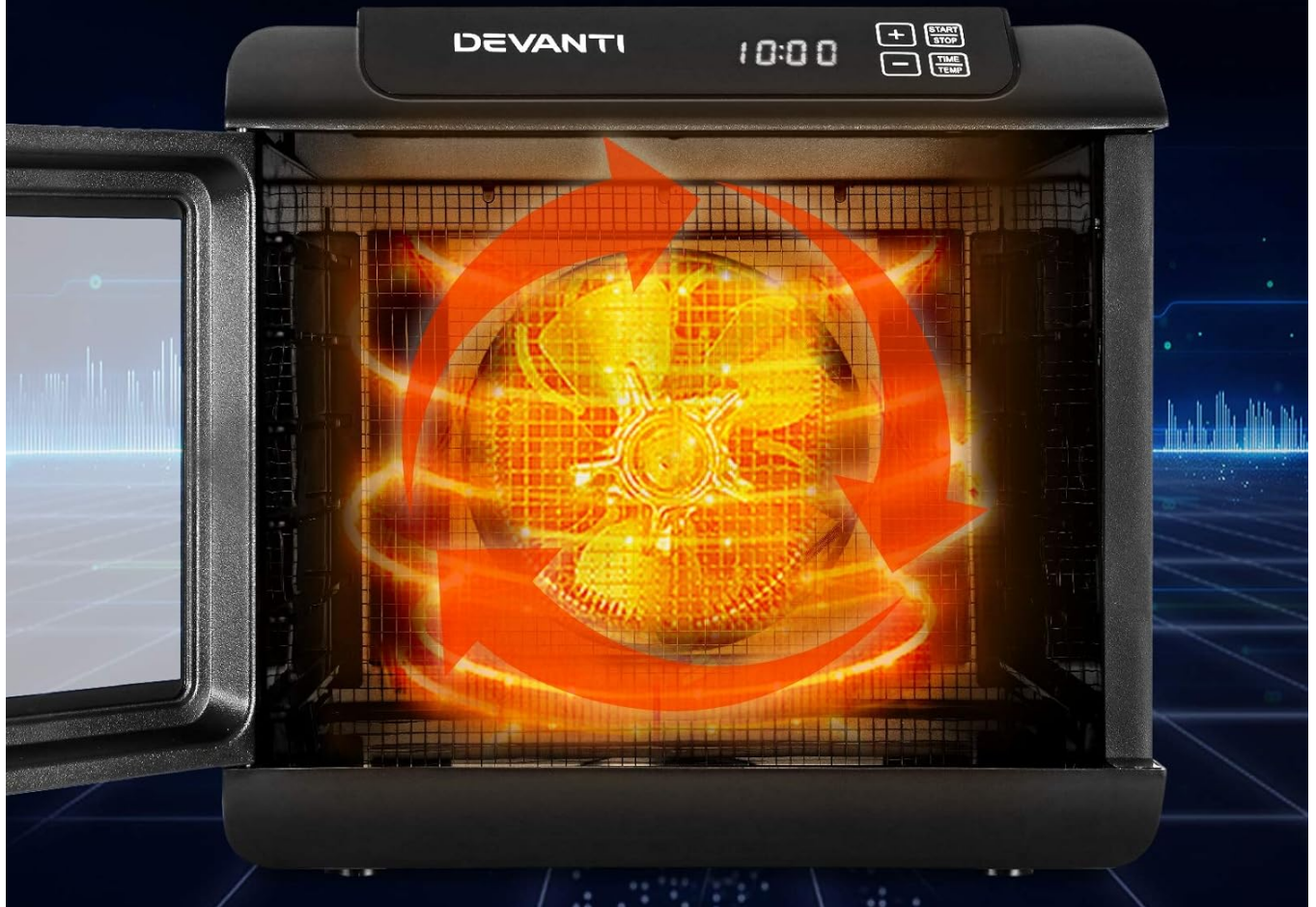
The dehydrator measures approximately 45cm (depth) x 34cm (width) x 31cm (height). The power cord length is approximately 125cm.

### Internal Airflow and Heating

# 360° heating

All-round airflow circulation

Powerful fan for even dehydration



The dehydrator features 360-degree heating with all-round airflow circulation and a powerful fan for even dehydration across all trays.

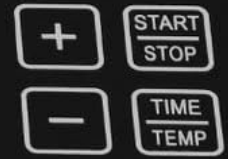
## Control Panel and Display

# LCD display

Smart and simple

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10:00



## Temperature control

Adjustable temperature from 35°C to 70°C to suit drying different types of food.

## Timer setting

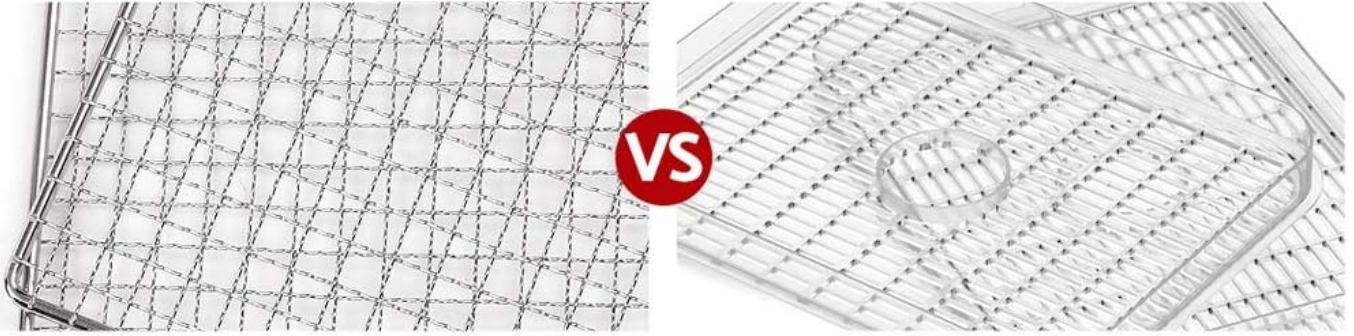
Up to 19.5 hours timer drying settings for different kinds of food without manual monitoring.

The top-mounted LCD display provides smart and simple control. Buttons for '+' and '-' adjust time and temperature, while 'START/STOP' and 'TIME/TEMP' buttons manage operation.

## Stainless Steel Trays

# Why choose ours?

Differences between 304 stainless steel and AS trays



## DEVANTI

### 304 stainless steel

- ✔ Excellent corrosion resistance
- ✔ High temperature resistance
- ✔ Durable and tougher quality
- ✔ Food-safe
- ✔ Ease of fabrication
- ✔ Long lifespan

## Other alternatives

### AS trays

- ✘ Low cost
- ✘ Easily deteriorates
- ✘ Easily cracks
- ✘ Not food safe
- ✘ Shorter lifespan

The dehydrator includes six food-grade 304 stainless steel trays, offering excellent corrosion resistance, high temperature resistance, durability, and food safety compared to AS plastic trays.

## Safety Features

# Safety first



Key safety features include food-grade stainless steel components, automatic shutoff, SAA compliance, and overheat protection for secure operation.

## SETUP

1. **Unpacking:** Carefully remove the dehydrator and all its components from the packaging. Retain packaging for future storage or transport if needed.
2. **Inspect:** Check the appliance for any signs of damage. Do not operate if damaged.
3. **Clean Trays:** Before first use, wash the stainless steel trays and any other removable parts in warm, soapy water. Rinse thoroughly and dry completely. The trays are dishwasher compatible.
4. **Placement:** Place the dehydrator on a stable, flat, heat-resistant surface. Ensure there is adequate air circulation around the unit, at least 15 cm (6 inches) of space on all sides. Do not place near heat sources or flammable materials.
5. **Power Connection:** Ensure the power cord is not damaged and the plug is SAA-certified. Plug the dehydrator into a standard electrical outlet.

## OPERATION

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### Preparing Food for Dehydration

- Wash and prepare food items (e.g., slice fruits, vegetables, or meat into uniform thickness for even drying).
- Arrange food in a single layer on the stainless steel trays, ensuring there is space between pieces for proper airflow. Do not overlap food.
- Insert loaded trays into the dehydrator.
- Close the transparent door securely. The magnetic catch ensures minimal heat loss.

### Using the Control Panel

1. **Power On:** Plug the unit into a power outlet. The LCD display will illuminate.
2. **Set Temperature:** Press the **TIME/TEMP** button once. The temperature display will flash. Use the **+** and **-** buttons to adjust the temperature between 35°C and 70°C (95°F and 158°F).
3. **Set Timer:** Press the **TIME/TEMP** button again. The time display will flash. Use the **+** and **-** buttons to set the desired drying time, up to 19.5 hours.
4. **Start Dehydration:** Press the **START/STOP** button to begin the dehydration process. The fan and heating element will activate.
5. **Monitor Progress:** The transparent door allows for easy monitoring of the drying process without opening the door.
6. **Stop Dehydration:** To pause or stop the process at any time, press the **START/STOP** button.
7. **Completion:** The dehydrator will automatically shut off once the set time has elapsed. Unplug the unit from the power outlet.

### Recommended Drying Temperatures and Times:

Food Type	Temperature Range	Approximate Time
Fruits	50-60°C (122-140°F)	6-12 hours
Vegetables	50-55°C (122-131°F)	4-10 hours
Herbs	35-40°C (95-104°F)	2-6 hours
Meat (Jerky)	65-70°C (149-158°F)	8-15 hours

*Note: Drying times may vary based on food thickness, moisture content, and ambient humidity.*

## CARE AND MAINTENANCE

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- **Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- **Trays:** The stainless steel trays are dishwasher compatible. For hand washing, use warm, soapy water and a soft brush or sponge. Rinse thoroughly and dry completely before storing or re-using.
- **Main Unit:** Wipe the exterior of the dehydrator with a damp cloth. Do not immerse the main unit, cord, or plug in water or any other liquid. Do not use abrasive cleaners or scouring pads.
- **Storage:** Store the dehydrator in a clean, dry place when not in use. Ensure all parts are dry before storage.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet not working; unit malfunction.	Ensure the unit is securely plugged into a working power outlet. Check household circuit breaker. If problem persists, contact customer support.
Food not drying evenly.	Food pieces too thick or uneven; trays overloaded; poor air circulation.	Slice food to uniform thickness. Do not overload trays; ensure space between food items. Rotate trays periodically if needed, though the 360° heating should minimize this.
Dehydrator stops unexpectedly.	Overheating protection activated; timer elapsed.	Allow the unit to cool down. Check if the timer has completed its cycle. Ensure proper ventilation around the unit.
Unusual noise during operation.	Fan obstruction; loose component.	Unplug the unit and inspect for any obstructions near the fan. If noise persists or is severe, discontinue use and contact customer support.

## SPECIFICATIONS

- **Model:** Devanti 6-Tray Electric Food Dehydrator (ASIN: B07RQQBLDK)
- **Power:** 500 watts
- **Voltage:** Standard household voltage (specific voltage not provided, assume standard for region)
- **Temperature Range:** 35°C - 70°C (95°F - 158°F)
- **Timer:** Up to 19.5 hours
- **Number of Trays:** 6
- **Tray Material:** Food-grade 304 Stainless Steel
- **Dimensions (Overall):** 45 cm (D) x 34 cm (W) x 31 cm (H)
- **Weight:** Approximately 9.2 Kilograms
- **Care Instructions:** Hand Wash (trays are dishwasher compatible)
- **Safety Features:** Overheating Protection, SAA-certified plug