



Manuals.plus /

› COOCHEER /

› COOCHEER 400W 8-Tray Food Dehydrator Machine User Manual

## COOCHEER B07WDZDNR2

# COOCHEER 400W 8-Tray Food Dehydrator Machine User Manual

Model: B07WDZDNR2

## INTRODUCTION

---

This manual provides essential instructions for the safe and efficient operation of your COOCHEER 400W 8-Tray Food Dehydrator Machine. Please read this manual thoroughly before first use and retain it for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

---

- Always ensure the dehydrator is placed on a stable, heat-resistant surface.
- Do not immerse the motor base in water or other liquids.
- Keep out of reach of children and pets.
- Unplug the appliance when not in use and before cleaning.
- Do not operate with a damaged cord or plug.
- Ensure proper ventilation around the unit during operation.

## PRODUCT COMPONENTS

---

Your COOCHEER Food Dehydrator includes the following parts:

- Motor Base with Control Panel
- 8 Stackable Drying Trays
- 1 Fine Mesh Sheet (for smaller items like herbs)
- 1 Fruit Roll Tray (for making fruit leathers)
- Top Cover



**Figure 1:** Main components of the COOCHEER Food Dehydrator, including the base, 8 drying trays, a fruit roll tray, and a fine mesh sheet.

## SETUP AND ASSEMBLY

---

1. Unpack all components and remove any packaging materials.
2. Wash all trays, the fine mesh sheet, and the fruit roll tray in warm soapy water, then rinse and dry thoroughly. The motor base should only be wiped with a damp cloth.
3. Place the motor base on a clean, dry, and stable surface.
4. Stack the desired number of drying trays onto the motor base. Ensure they are properly aligned.
5. Place the top cover securely on the uppermost tray.

## OPERATING INSTRUCTIONS

---

### 1. Food Preparation

- Wash and prepare your food items (fruits, vegetables, meat, herbs).
- Slice food into uniform thickness for even drying. Thinner slices dry faster.
- For fruit leathers, blend fruit into a smooth puree and spread evenly on the fruit roll tray.
- For herbs or very small items, use the fine mesh sheet to prevent them from falling through the trays.

# Homemade Delicious Snacks

See what it become after drying

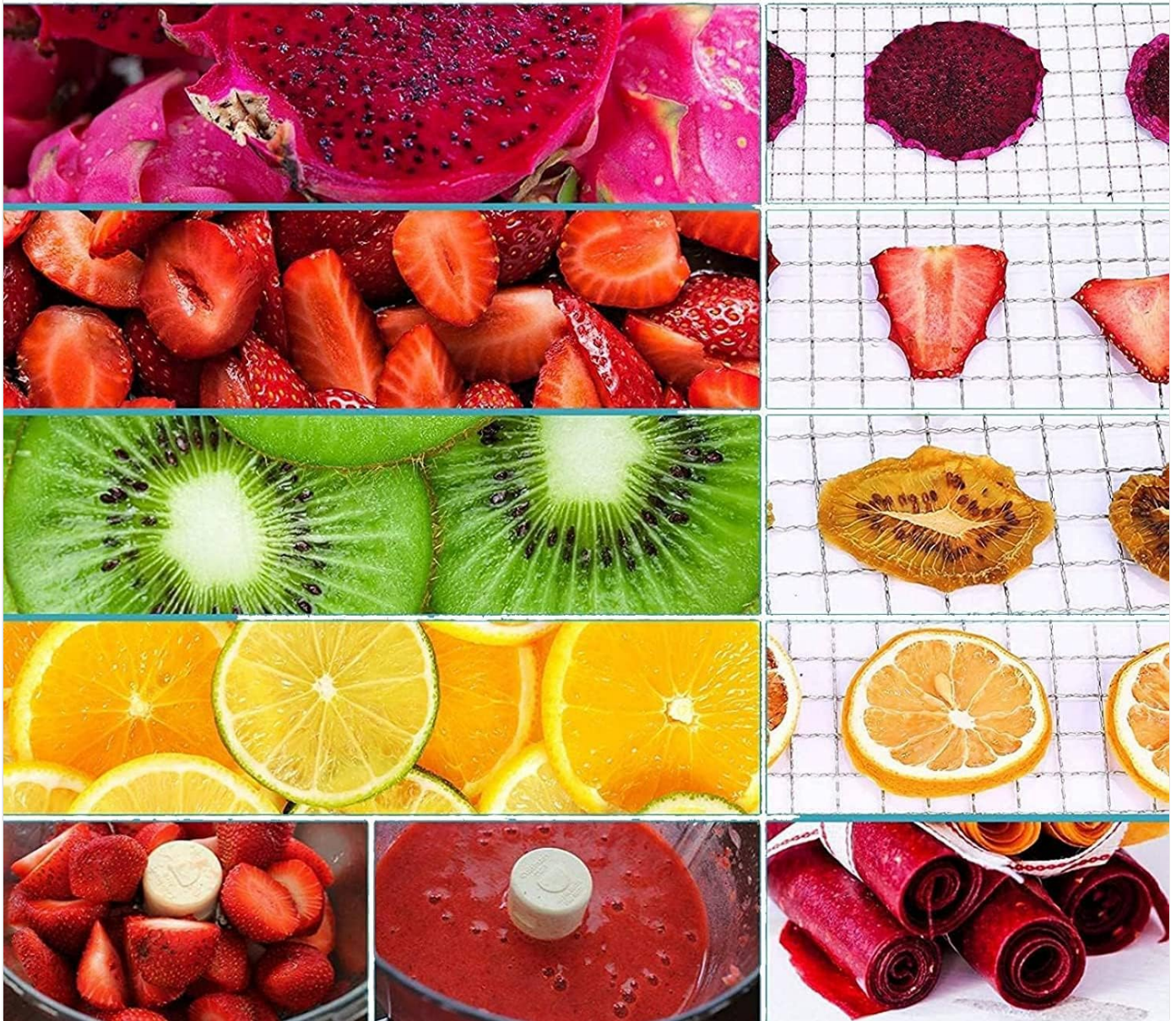


Figure 2: Example of prepared food items, such as sliced lemons, oranges, kiwi, and bananas, ready for placement on drying trays.

## 2. Loading Trays

- Arrange food in a single layer on the drying trays, ensuring there is space for air circulation. Do not overlap items.
- The trays can be rotated 180 degrees to adjust the height between them, accommodating thicker items.

## Two Different Interlayer Height

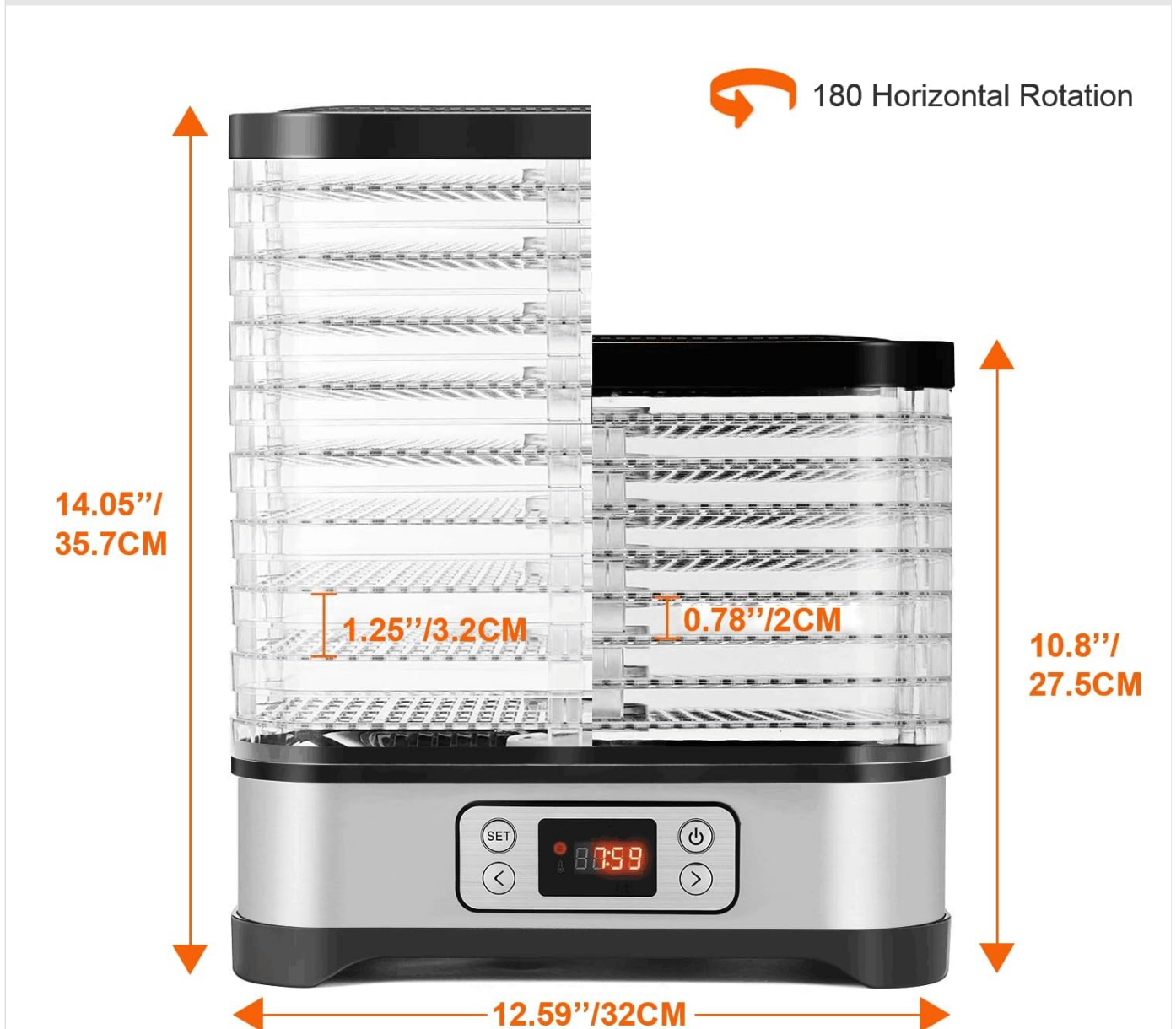


Figure 3: Trays can be rotated to provide two different interlayer heights (1.7cm and 3cm) for various food sizes.

### 3. Setting Time and Temperature

- Plug the dehydrator into a standard electrical outlet.
- Use the digital control panel to set the desired temperature (95-158°F / 35-70°C) and timer (1-72 hours).
- Refer to a dehydrating guide for recommended temperatures and times for specific foods.



Figure 4: The intelligent control panel allows precise adjustment of drying time and temperature.

#### 4. Monitoring and Rotation

- Periodically check the food's dryness. Drying times can vary based on food type, thickness, and humidity.
- For optimal results, rotate the trays periodically (e.g., move bottom trays to the top) to ensure even drying.

Your browser does not support the video tag.

**Video 1:** Demonstration of preparing and loading various foods into the 8-tray food dehydrator. This video illustrates the process of slicing fruits and meats, seasoning, and arranging them on the dehydrator trays before stacking and operating the machine.

Your browser does not support the video tag.

**Video 2:** Overview of the food dehydrator machine, highlighting its features like the timer and its use for making jerky. This video shows the dehydrator in operation and the resulting dried products.

#### MAINTENANCE AND CLEANING

---

- **Before Cleaning:** Always unplug the dehydrator and allow it to cool completely.
- **Trays, Mesh Sheet, Fruit Roll Tray:** These components are dishwasher safe. Alternatively, wash them by hand with warm soapy water, rinse thoroughly, and dry.
- **Motor Base:** Wipe the exterior of the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
- **Storage:** Store the clean and dry dehydrator in a cool, dry place.



Figure 5: Cleaning instructions for the dehydrator, detailing dishwasher safety for trays and hand-wiping for the base unit.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet issue; unit malfunction.	Check power cord connection. Test outlet with another appliance. Contact customer support if issue persists.
Food not drying evenly.	Food slices are uneven; trays are overloaded; insufficient air circulation.	Ensure food is sliced uniformly. Do not overload trays. Rotate trays periodically.
Fan runs but no heat.	Heating element malfunction.	Unplug the unit and allow it to cool. If the problem continues, contact customer support.

## SPECIFICATIONS

- **Brand:** COOCHEER
- **Model:** B07WDZDNR2
- **Wattage:** 400 watts
- **Voltage:** 110 Volts
- **Number of Trays:** 8
- **Temperature Range:** 95-158°F (35-70°C)
- **Timer:** 1-72 hours
- **Material:** Plastic, Stainless Steel (Food Safe, BPA Free)
- **Product Dimensions:** 9.8"D x 12.6"W x 14"H
- **Item Weight:** 7.98 pounds
- **Dishwasher Safe:** Trays are dishwasher safe; base is not.

## WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact COOCHEER customer

service directly. Keep your purchase receipt for warranty claims.