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Elite Gourmet EFD319

Elite Gourmet EFD319 Food Dehydrator

INSTRUCTION MANUAL

Introduction

The Elite Gourmet EFD319 Food Dehydrator is designed to help you prepare 100% all-natural dehydrated foods and snacks without added sugars, additives, or preservatives. This appliance features adjustable temperature controls and a base-mounted fan for even heat distribution, making it ideal for drying fruits, vegetables, herbs, jerky, and more.



The Elite Gourmet EFD319 Food Dehydrator, shown with multiple layers of colorful dried fruits and vegetables, highlighting its compact design and clear trays.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including:

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

Components

The Elite Gourmet EFD319 Food Dehydrator consists of the following main components:

- **Base Unit:** Contains the heating element and fan for air circulation.
- **5 BPA-Free Trays:** Stackable trays for holding food items during dehydration. These trays are fully immersible and dishwasher safe.
- **Lid:** Covers the top of the stacked trays to contain heat and airflow.
- **Temperature Control Dial:** Located on the base unit, allows adjustment of drying temperature.



5 Stackable Trays

Allows you to dry many different foods at the same time.

The five BPA-free stackable trays, shown individually and stacked, demonstrating their design for efficient food placement.

Setup

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean Before First Use:** Wash the trays and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Assemble Trays:** Place the desired number of trays onto the base unit. The trays are designed to be stackable. The space between each tray can be adjusted to accommodate larger food items by rotating the trays 180 degrees to raise the height.

ADJUSTABLE HEIGHT

The space between each tray can be adjusted to leave plenty of space for larger food items.

Lowered State

Raised State

8.5"

10.75"



Illustration demonstrating the adjustable height feature of the dehydrator trays, showing both a lowered state (8.5 inches) and a raised state (10.75 inches).

Operating Instructions

1. **Prepare Food:** Wash, peel, and slice food items evenly. Thinner slices will dry faster. Arrange food in a single layer on the trays, ensuring air can circulate freely. Do not overlap food.
2. **Stack Trays:** Place the filled trays onto the base unit, then place the lid securely on top.
3. **Set Temperature:** Plug the dehydrator into a standard 120V electrical outlet. Turn the temperature control dial to your desired setting, ranging from 95°F to 158°F. Refer to a dehydration guide for recommended temperatures for specific foods.
4. **Dehydration Process:** The base-mounted fan and heating element will provide constant air flow for even drying. The large viewing window allows you to monitor the drying process without opening the unit.
5. **Check Doneness:** Drying times vary based on food type, thickness, and moisture content. Check food periodically for desired dryness. Foods should be pliable but not sticky, or crisp depending on the item.

6. **Turn Off:** Once dehydration is complete, turn the temperature dial to the “OFF” position and unplug the unit from the wall outlet. Allow the unit and food to cool before handling.



ADJUSTABLE TEMPERATURE
from 95°F to 158°F. Maintains natural
vitamins and minerals.



The adjustable temperature dial on the Elite Gourmet EFD319, with examples of various dried items such as treats, fruits, jerky, and herbs, illustrating the versatility of the dehydrator.

EVEN HEAT DISTRIBUTION

Base-mounted fan and heating element provide constant air flow for even drying.



A visual representation of the even heat distribution within the dehydrator, showing air flowing from the base-mounted fan through all the trays.

Maintenance and Cleaning

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

- **Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- **Trays and Lid:** The BPA-free trays and lid are fully immersible and dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storing or reassembling.
- **Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid. Ensure no water enters the motor housing.
- **Storage:** Store the assembled dehydrator in a clean, dry place when not in use.

Troubleshooting

| Problem | Possible Cause | Solution |
|------------------------------|-----------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| Dehydrator does not turn on. | Not plugged in; power outlet not working; unit malfunction. | Ensure unit is securely plugged into a working outlet. Check household circuit breaker. If problem persists, contact customer support. |
| Food is not drying evenly. | Overloaded trays; unevenly sliced food; improper temperature setting. | Do not overload trays; ensure food is sliced uniformly. Rotate trays periodically. Adjust temperature as needed. |
| Drying is taking too long. | Food slices too thick; temperature too low; high humidity. | Slice food thinner. Increase temperature within recommended range. Consider drying in a less humid environment. |

Specifications

| Feature | Detail |
|--------------------|-------------------------------------------|
| Brand | Elite Gourmet |
| Model | EFD319 |
| Material | Aluminum (base), BPA-Free Plastic (trays) |
| Color | Black |
| Wattage | 350 watts |
| Product Dimensions | 11.4"D x 11.4"W x 8.5"H |
| Temperature Range | 95°F to 158°F |
| Trays | 5 BPA-Free, Stackable, Dishwasher Safe |



Detailed dimensions of the dehydrator, showing its height (8.5 inches) and width/depth (11.4 inches), along with tray dimensions.

Warranty and Support

This Elite Gourmet EFD319 Food Dehydrator comes with a **1-Year Limited Warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal use.

For warranty claims, technical assistance, or general inquiries, please contact our U.S. based customer support team. Please have your model number (EFD319) and proof of purchase ready when contacting support.

Contact information for support is typically found on the product packaging or the official Elite Gourmet website.