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KITCHEN MOVE BAT-998L

KITCHEN MOVE Food Dehydrator

MODEL: BAT-998L

User Instruction Manual

1. Introduction and Product Overview

The KITCHEN MOVE Food Dehydrator is designed to efficiently dry various types of food, including fruits, vegetables, meats, and herbs, allowing for long-term preservation and the creation of healthy snacks. This appliance features precise temperature control, a digital display, and a convenient timer for optimal results.

Key features include:

- **Adjustable Temperature:** Control drying temperature from 35°C to 70°C.
- **Digital Display:** Clear indication of set temperature and remaining time.
- **72-Hour Timer:** Automatic shut-off for safe and convenient operation.
- **Five Trays:** Ample capacity for dehydrating multiple batches of food.
- **Compact Design:** Dimensions of 32 x 25 x 26 cm for easy placement and storage.
- **250W Power:** Ensures stable and efficient drying performance.



Figure 1: KITCHEN MOVE Food Dehydrator, showing its compact design and transparent trays filled with food.

2. Setup

- 1. Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- 2. Placement:** Place the dehydrator on a stable, flat, heat-resistant surface, away from water sources and direct heat. Ensure adequate ventilation around the unit.
- 3. Tray Assembly:** The dehydrator comes with 5 removable trays. These trays can be rotated 180 degrees horizontally to adjust the inter-layer height, providing either 2 cm or 3 cm of space between trays. This allows for drying of various food thicknesses.



*To change interlayer height,
rotate the trays 180° horizontally*



Figure 2: Diagram illustrating the dehydrator's dimensions and the method for adjusting tray height by rotating them 180 degrees.

4. **Initial Cleaning:** Before first use, wash all removable trays and the lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.

3. Operating Instructions

1. **Prepare Food:** Wash and prepare your desired food items. Slice them into uniform thickness for even drying. For best results, avoid overcrowding the trays.
2. **Load Trays:** Place the prepared food in a single layer on each tray. Stack the trays onto the base unit, ensuring they are properly aligned. Place the lid securely on top.
3. **Connect Power:** Plug the power cord into a standard electrical outlet (240V).
4. **Power On:** Press the power button on the control panel. The digital display will illuminate.
5. **Set Temperature:** Use the temperature control buttons (usually marked with arrows or +/-) to set the desired drying temperature between 35°C and 70°C. Refer to a food dehydration guide for recommended temperatures for specific foods.
6. **Set Timer:** Use the timer control buttons to set the desired drying time, up to 72 hours. The display will show the remaining time.
7. **Start Dehydration:** The unit will begin operating once temperature and time are set. The fan and heating element will activate.
8. **Monitor Progress:** Periodically check the food's dryness. Drying times can vary based on food type, thickness, and humidity.
9. **Automatic Shut-off:** The dehydrator will automatically turn off once the set timer has elapsed.
10. **Cooling and Storage:** Once drying is complete, unplug the unit and allow the food to cool completely before storing in airtight containers.



Figure 3: The dehydrator in operation, showcasing multiple trays filled with dried fruits and vegetables.



Figure 4: A close-up of dried banana slices on the dehydrator trays, demonstrating the even drying process.

4. Maintenance

- **Cleaning:** Always unplug the dehydrator before cleaning. All removable trays are dishwasher safe for easy cleaning. For the main unit, wipe the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Ensure the dehydrator is completely clean and dry before storing. It can be stored in a cupboard or on a countertop.

5. Troubleshooting

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working electrical outlet.

Problem	Possible Cause	Solution
Food not drying effectively.	Incorrect temperature/time settings; food too thick; trays overcrowded.	Verify temperature and timer settings. Slice food thinner and ensure a single layer on trays. Do not overload.
Trays are difficult to adjust for height.	Trays not rotated correctly.	Ensure trays are rotated 180 degrees horizontally to achieve the desired 2 cm or 3 cm height.
Unusual odor during operation.	New unit odor; food residue.	A slight odor is normal during first few uses. Ensure unit and trays are clean. If odor persists or is strong, discontinue use and contact support.

6. Specifications

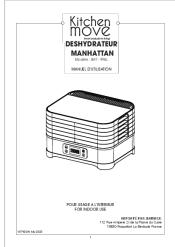
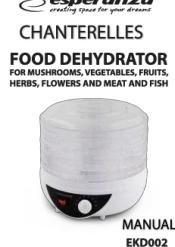
Brand	KITCHEN MOVE
Model Number	BAT-998L
Dimensions (L x W x H)	32 x 25 x 26 cm
Item Weight	2.54 kg
Power	250 Watts
Voltage	240 Volts
Material	Plastic
Temperature Range	35°C - 70°C
Timer Range	Up to 72 hours
Number of Trays	5
Dishwasher Safe Parts	Yes (removable trays)

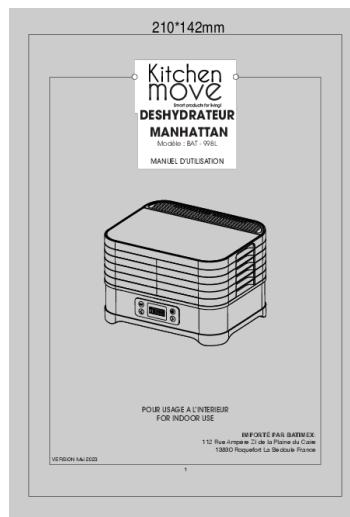
7. Warranty and Support

This KITCHEN MOVE Food Dehydrator comes with a **24-month warranty** from the date of purchase. This warranty covers manufacturing defects under normal use.

For warranty claims, technical support, or any questions regarding your product, please refer to the contact information provided with your purchase documentation or visit the official KITCHEN MOVE website.

Please retain your proof of purchase for warranty validation.

	<p>Kitchen Move Manhattan Food Dehydrator BAT-998L User Manual</p> <p>Comprehensive user manual for the Kitchen Move Manhattan Food Dehydrator (Model BAT-998L), covering safety instructions, installation, usage, maintenance, troubleshooting, and technical specifications for optimal food drying.</p>
	<p>Rommelsbacher DA 650 Stainless Steel Food Dehydrator: User Manual</p> <p>Comprehensive instruction manual for the Rommelsbacher DA 650 stainless steel food dehydrator, covering operation, safety, cleaning, maintenance, and drying guidelines for various foods.</p>
	<p>Esperanza CHANTERELLES Food Dehydrator EKD002 - User Manual and Guide</p> <p>Comprehensive user manual for the Esperanza CHANTERELLES Food Dehydrator (EKD002), covering product description, safety instructions, drying tips for various foods, storage, operation, cleaning, maintenance, technical specifications, and warranty information.</p>
	<p>Rommelsbacher DA 350 Food Dehydrator User Manual</p> <p>Comprehensive user manual for the Rommelsbacher DA 350 food dehydrator, covering operation, safety instructions, food preparation, drying times, cleaning, maintenance, and warranty information.</p>
	<p>Silva Homeline DA 501 INOX Food Dehydrator: User Manual and Safety Guide</p> <p>Comprehensive user manual for the Silva Homeline DA 501 INOX food dehydrator. Learn about safe operation, food preparation, drying techniques, storage, cleaning, and technical specifications.</p>
	<p>ARESA AR-2601 Food Dehydrator Instruction Manual</p> <p>Comprehensive instruction manual for the ARESA AR-2601 food dehydrator, covering setup, operation, safety precautions, technical specifications, and maintenance. Learn how to use your ARESA dehydrator safely and effectively.</p>



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