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### Ultrean KYS-208A

# Ultrean Food Dehydrator (Model KYS-208A) Instruction Manual

Your guide to operating and maintaining your Ultrean Food Dehydrator.

## 1. INTRODUCTION

The Ultrean Food Dehydrator, Model KYS-208A, is designed for efficiently drying various foods such as fruits, vegetables, meats, and herbs. This appliance features 8 stainless steel trays, a 600W heating element, and precise digital controls for temperature and time, ensuring consistent drying results. This manual provides essential information for safe and effective use of your dehydrator.



Image 1.1: Front view of the Ultrean Food Dehydrator KYS-208A, showcasing its sleek design and transparent door with food items on the internal trays.

## 2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- 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 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 appliance is equipped with **auto-shutoff** and **overheat protection** features to prevent damage and ensure safe operation.
- Constructed with **100% BPA-FREE material**, **ETL Listed**, and **FDA Compliant** for food safety.

## PREMIUM MATERIAL & ADDED SAFETY



ETL Listed



BPA Free



FDA  
Compliant



Auto  
shutoff



Overheat  
Protection



Food-Grade  
Stainless Steel



Image 2.1: A hand demonstrates removing a tray filled with lemon slices from the dehydrator. Various safety certifications and features are highlighted in the background, including ETL Listed, BPA Free, FDA Compliant, Auto-shutoff, Overheat Protection, and Food-Grade Stainless Steel.

### 3. PRODUCT COMPONENTS

Your Ultrean Food Dehydrator package includes the following items:

- Ultrean Food Dehydrator Unit
- 8 Stainless Steel Trays
- 1 Fruit Roll Sheet
- 1 Mesh Screen
- Instruction Manual (this document)

- Recipe Book (30 recipes included)



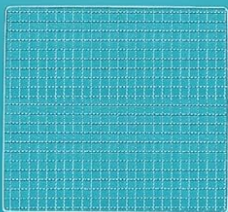
Image 3.1: An exploded view diagram of the dehydrator, labeling key components such as the One-Touch LCD Display Screen, Built-in Fan, Transparent Glass Window, and Stainless Steel Trays. The image also lists the included accessories: 8 Trays, 1 Mesh Screen, and 1 Fruit Roll Sheet.

## 4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the stainless steel trays, fruit roll sheet, and mesh screen in warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the dehydrator on a stable, level, and heat-resistant surface. Ensure there is adequate space around the unit for proper air circulation. Do not place it near heat sources or flammable materials.
4. **Power Connection:** Ensure the power cord is securely plugged into a grounded 120V AC electrical outlet.

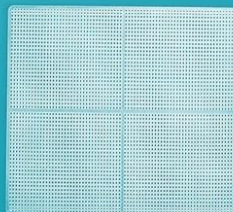


# PRODUCT SIZE



**Trays**

13x12in / 33x30.5cm



**Mesh Screen**

12x10.8in / 30.5x27.5cm



**Fruit Roll Sheet**

12.8x11.4in / 32.5x29cm

Image 4.1: The dehydrator is shown with its dimensions (18.11in/46cm depth, 13.78in/35cm width, 14.96in/38cm height) and the adjustable layer spacing (1.25in/3.2cm). The included trays, mesh screen, and fruit roll sheet are also displayed with their respective sizes.

## 5. OPERATING INSTRUCTIONS

### 5.1 Food Preparation

- Wash and prepare your food items (e.g., slice fruits, vegetables, or meat).
- Ensure food is sliced evenly to promote uniform drying.
- For best results, refer to the included recipe book for specific preparation guidelines for various foods.

## 5.2 Loading Trays

- Arrange prepared food in a single layer on the stainless steel trays. Do not overlap food items.
- For smaller items or purees, use the mesh screen or fruit roll sheet as appropriate.
- Slide the loaded trays into the dehydrator.



Image 5.1: An interior view of the dehydrator highlighting its eight stainless steel trays, designed for large capacity food drying.

## 5.3 Setting Time and Temperature

The dehydrator features a 30° angled LCD digital control panel for easy viewing and operation.

1. **Power On:** Press the power button ( ) to turn on the unit.
2. **Set Temperature:** Press the temperature button ( ) and use the up ( ^ ) and down ( v ) arrows to adjust the temperature between 95°F and 167°F (35°C and 75°C).
3. **Set Time:** Press the timer button ( ) and use the up ( ^ ) and down ( v ) arrows to set the drying time between 1 and 24 hours. The timer adjusts in 1-hour increments.
4. **Start/Pause:** Press the start/pause button ( ) to begin the dehydration process. You can pause operation at any time by pressing this button again.

# ***SIMPLY OPERATE*** **WITH TOUCH CONTROL**



Image 5.2: A detailed view of the dehydrator's digital touch control panel, showing buttons for adjustable time/temperature, time range (1-24 hours), temperature range (95°F-167°F / 35°C-75°C), and start/pause functions.



Image 5.3: A close-up of the dehydrator's digital display, indicating the adjustable timer feature with 1-hour increments.

## **5.4 Monitoring and Completion**

- The transparent glass window allows you to monitor the drying process without opening the door.
- The built-in fan ensures 360° hot air circulation for even drying across all trays.
- Once the set drying time is completed, the dehydrator will automatically shut off.
- Carefully remove the dried food and allow it to cool before storing.




Image 5.4: A visual representation of the dehydrator's built-in fan, demonstrating how it circulates hot air in a 360-degree pattern for efficient and even drying.

## 6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your dehydrator.

1. **Unplug:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. **Trays and Accessories:** The stainless steel trays, fruit roll sheet, and mesh screen are dishwasher-safe. Alternatively, wash them by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storing or reuse.
3. **Main Unit:** Wipe the exterior and interior of the dehydrator with a soft, damp cloth. For stubborn stains, use a mild detergent. Do not immerse the main unit in water or any other liquid.
4. **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the surfaces of the appliance.

## 7. TROUBLESHOOTING

If you encounter issues with your Ultrean Food Dehydrator, refer to the following common problems and solutions:

- **Unit does not turn on:**

- Ensure the power cord is securely plugged into a working electrical outlet.
- Check if the power button has been pressed.
- Verify the household circuit breaker has not tripped.

- **Food is not drying evenly:**

- Ensure food items are sliced to a uniform thickness.
- Avoid overcrowding trays; ensure there is adequate space for air circulation.
- Rotate trays periodically during the drying process if necessary, although the 360° air circulation is designed to minimize this need.

- **Food is taking too long to dry:**

- Confirm the temperature setting is appropriate for the type of food being dried.
- Check that the door is fully closed to maintain internal temperature.
- Ensure food is not too thick or has excessive moisture content.

If problems persist, please contact Ultrean customer support.

## 8. SPECIFICATIONS









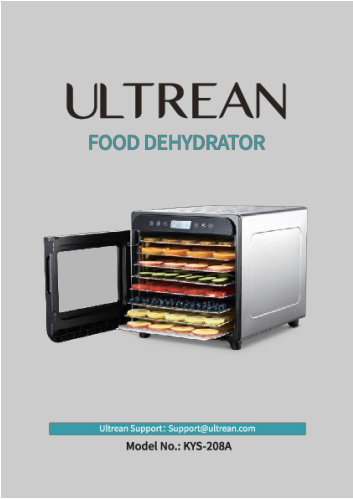
Feature	Specification
Brand	Ultrean
Model	KYS-208A
Material	Stainless Steel (trays), BPA-Free (unit components)
Color	Black and white
Wattage	600 watts
Voltage	120 Volts (AC)
Item Weight	21.2 Pounds
Product Dimensions	18.11 x 13.78 x 14.95 inches
Number of Trays	8
Temperature Range	95°F - 167°F (35°C - 75°C)
Timer Range	1 - 24 hours
Dishwasher Safe	Trays
Safety Certifications	ETL Listed, FDA Compliant

## 9. WARRANTY AND SUPPORT

The Ultrean Food Dehydrator (Model KYS-208A) comes with a **12-month warranty** from the date of purchase.

If you have any concerns, questions, or require assistance with your dehydrator, please do not hesitate to contact Ultrean customer support. Our team is committed to providing excellent service and support. For warranty claims or technical assistance, please visit the official Ultrean website or refer to the contact information provided in your product packaging.

<div><p>ULTREAN</p><p>STEAM AIR FRYER OVEN</p><p>Model No.: SAT15008-UL</p></div>	<p><a href="#">Ultrean Steam Air Fryer Oven SAT15008-UL User Manual</a></p> <p>User manual for the Ultrean Steam Air Fryer Oven (Model SAT15008-UL), covering features, operation, safety, cleaning, and troubleshooting for this multi-functional kitchen appliance.</p>
<div><p>ULTREAN</p><p>Air Fryer</p><p>Email: support@ultrean.com</p></div>	<p><a href="#">Ultrean Air Fryer User Manual and Guide</a></p> <p>Comprehensive user manual for the Ultrean Air Fryer, covering setup, operation, cleaning, troubleshooting, and cooking settings. Learn how to use your air fryer safely and effectively.</p>
<div><p>ULTREAN</p><p>CENTRIFUGAL JUICER</p><p>Model No.: GS-329</p></div>	<p><a href="#">Ultrean Centrifugal Juicer GS-329 User Manual and Operating Guide</a></p> <p>Comprehensive user manual for the Ultrean Centrifugal Juicer Model GS-329, covering safety, operation, assembly, maintenance, troubleshooting, and warranty information.</p>
<div><p>ULTREAN</p><p>Air Fryer</p><p>Email: support@ultrean.com</p></div>	<p><a href="#">Ultrean Air Fryer User Manual: Operation, Safety, and Troubleshooting</a></p> <p>Comprehensive user manual for the Ultrean Air Fryer, covering setup, operation, safety precautions, cleaning, storage, and troubleshooting. Learn how to use your Ultrean Air Fryer safely and effectively.</p>
<div><p>ULTREAN</p><p>User Manual</p><p>Model: KF1830ELQ-H12A</p><p>Visit us at <a href="http://www.ultrean.com">www.ultrean.com</a> [ More appliances awaiting for you ] Questions or Comments?   Request a catalog?   <a href="mailto:support@ultrean.com">support@ultrean.com</a></p></div>	<p><a href="#">Ultrean KF1830ELQ-H12A User Manual and Operation Guide</a></p> <p>Comprehensive user manual for the Ultrean KF1830ELQ-H12A air fryer oven, covering important safeguards, components, operation instructions for various functions (Toast, Air Fry, Bake, Rotisserie, Broil, Pizza, Convection, Dehydrate), maintenance, and specifications.</p>
<div><p>ULTREAN</p><p>Air Fryer</p><p>Email: support@ultrean.com</p></div>	<p><a href="#">Ultrean Air Fryer User Manual: Operation, Settings, and Troubleshooting</a></p> <p>Comprehensive user manual for the Ultrean Air Fryer, covering important safety instructions, general description, operating procedures, cooking settings, cleaning, storage, troubleshooting, and environmental guidelines.</p>



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