

Kwasyo Kwasyo Food Dehydrator Machine

Kwasyo Food Dehydrator Machine User Manual

Model: Kwasyo Food Dehydrator Machine (12-Tray Stainless Steel)

1. Important Safety Instructions

Please read all instructions carefully before using the Kwasyo Food Dehydrator Machine. Retain this manual for future reference.

- **Electrical Safety:** Ensure the appliance is connected to a grounded outlet with the correct voltage. Do not operate with a damaged cord or plug. Keep the power cord away from hot surfaces.
- **Placement:** Place the dehydrator on a stable, heat-resistant surface. Ensure adequate ventilation around the unit (at least 15 cm / 6 inches clearance on all sides). Do not block air vents.
- **Supervision:** Do not leave the appliance unattended during operation. Close supervision is necessary when any appliance is used by or near children.
- **Water and Liquids:** Do not immerse the appliance, cord, or plug in water or other liquids. Avoid spilling liquids into the dehydrator.
- **Hot Surfaces:** The dehydrator's exterior and interior surfaces become hot during operation. Use oven mitts or gloves when handling trays or opening the door.
- **Intended Use:** This appliance is designed for household food dehydration only. Do not use it for purposes other than its intended use.
- **Maintenance:** Refer to the 'Maintenance and Cleaning' section for proper care. Do not attempt to repair the appliance yourself. Contact qualified service personnel for assistance.

2. Product Overview

The Kwasyo Food Dehydrator Machine is designed for efficient and uniform drying of various foods. It features a stainless steel construction, a transparent tempered glass door, and an intuitive touch control panel.

2.1 KEY FEATURES

- **Large Capacity:** Equipped with 12 stainless steel trays, providing ample space for dehydrating large

batches of food. Tray size: 29 x 29 cm (11.4 x 11.4 inches).

- **Dual Fan System:** Features two 6-inch fans for 360° air circulation, ensuring even drying without hot spots and reducing drying time.
- **Smart Touch Control:** An LED touch panel allows for precise temperature control (30°C to 90°C / 86°F to 194°F) and a 24-hour adjustable timer. Includes a Celsius/Fahrenheit switch.
- **Transparent Glass Door:** A full-view tempered glass door and built-in LED light allow monitoring of the drying process without opening the door, preventing heat loss.
- **Durable Construction:** Made entirely of food-grade stainless steel (except the glass door) for longevity, high-temperature resistance, and easy cleaning.
- **Overheat Protection:** Integrated safety feature to prevent overheating.

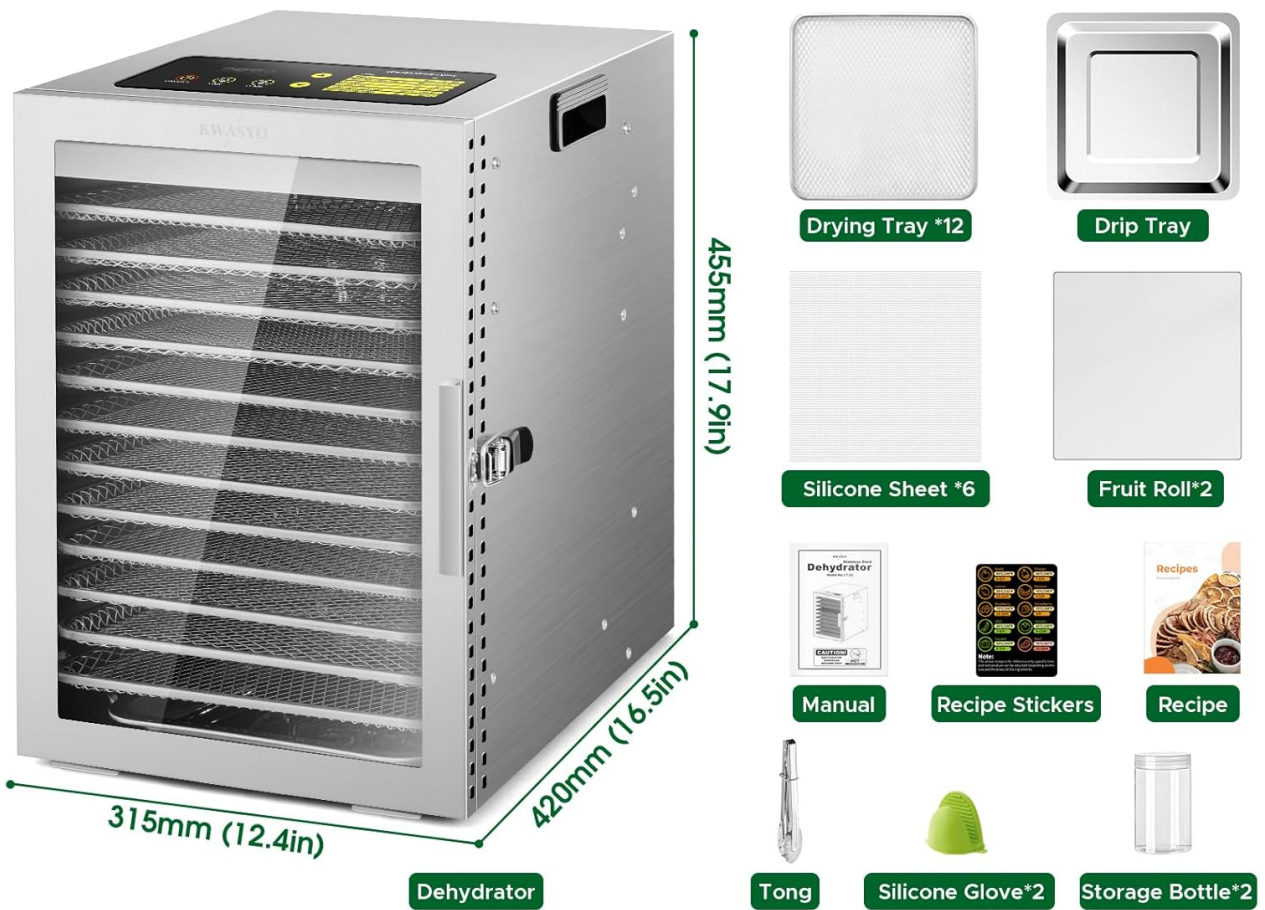
2.2 COMPONENTS

The package includes the following items:

- Kwasyo Food Dehydrator Unit
- 12 Stainless Steel Drying Trays
- 1 Drip Tray
- 6 Silicone Sheets
- 2 Fruit Roll Sheets
- 1 Tong
- 2 Silicone Gloves
- Storage Bottles (quantity may vary)
- User Manual
- Recipe Stickers



Figure 1: Kwasyo Food Dehydrator Machine with various foods being dehydrated.










 12 Trays	 Dual Fans	 800W High Efficiency	 Visible Window	 All Stainless Steel
 Low Noise <50dB	 Explosion-proof Light	 Timing Function	 Constant Temperature	 Energy Saving

Figure 2: Included accessories for the Kwasyo Food Dehydrator.

Professional Stainless Steel Dehydrator Manufacturer

Designing and manufacturing a stainless steel dehydrator is far more complex and challenging than producing a plastic one. What's even more demanding is ensuring that every user gets real value for their investment. This isn't an empty promise, it's KWASYO's persistence of over 10 years. When you start using our dehydrator, you will experience the cost-effectiveness brought by the solid quality and after-sales service that can stand the test of time.

Green your food, green your life, and last green our business.

3. Setup

3.1 UNPACKING

1. Carefully remove the dehydrator and all accessories from the packaging.
2. Remove any protective films or packing materials from the unit and accessories.
3. Inspect the appliance for any damage. If damaged, do not operate and contact customer support.

3.2 INITIAL CLEANING

Before first use, clean all removable parts and the interior of the dehydrator.

- Wash the stainless steel trays, drip tray, silicone sheets, and fruit roll sheets in warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the interior and exterior surfaces of the dehydrator unit with a damp cloth. Do not use abrasive cleaners.

3.3 PLACEMENT

- Place the dehydrator on a flat, stable, and heat-resistant surface.
- Ensure there is at least 15 cm (6 inches) of clear space around all sides of the unit for proper ventilation.
- Do not place the dehydrator near heat sources, flammable materials, or in direct sunlight.

4. Operation

4.1 CONTROL PANEL OVERVIEW

The dehydrator features an intuitive LED touch control panel for easy operation.

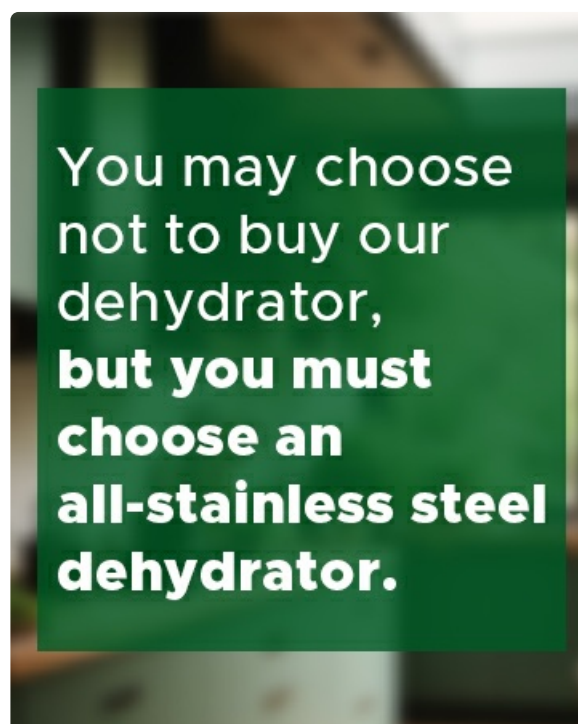


Figure 4: Smart Touch Control Panel.

- **ON/OFF Button:** Powers the unit on or off.
- **TIME Button:** Used to set the dehydration time (0-24 hours).
- **TEMP Button:** Used to set the dehydration temperature (30°C to 90°C). Long-press to switch between Celsius and Fahrenheit.
- **Up/Down Arrows:** Adjust time and temperature settings.
- **LED Display:** Shows current time and temperature settings.

4.2 PREPARING FOOD FOR DEHYDRATION

- Wash and prepare food items (e.g., slice fruits, vegetables, or meats to uniform thickness).
- Arrange food in a single layer on the drying trays, ensuring there is space between pieces for air circulation. Do not overlap food.
- For smaller items or those prone to sticking, use the provided silicone or fruit roll sheets.

4.3 STARTING THE DEHYDRATION PROCESS

1. Place the loaded trays into the dehydrator. Ensure the drip tray is at the bottom to catch any moisture.
2. Close the tempered glass door securely.
3. Press the **ON/OFF** button to power on the unit.
4. Press the **TEMP** button and use the up/down arrows to set the desired temperature.
5. Press the **TIME** button and use the up/down arrows to set the desired drying time.
6. The dehydrator will begin operating. The LED light inside can be turned on/off to view the progress.
7. Once the set time expires, the dehydrator will automatically shut off.

WHY STAINLESS STEEL BEST



- ✓ **Safer**
Does not release harmful substances or odors, ensuring food safety.
- ✓ **Durable**
More sturdy and long-lasting, offering better value.
- ✓ **Uniform Drying**
Better motor and heating elements, side-fan design for more even drying than bottom-fan.

Figure 5: 360° Cycle Heating System with Dual Fans.



Figure 6: 12 Trays Large Capacity.

4.4 GENERAL DEHYDRATING GUIDE

The optimal temperature and time can vary based on food type, thickness, and desired dryness. The following is a general guide:

Item	Temperature (°C)	Temperature (°F)	Approx. Time (Hours)
Herbs	35-55	95-131	4-10
Flour Fermentation	40-45	104-113	Variable
Yogurt	45	113	8-12
Vegetables	55-75	131-167	6-12
Fruits & Fruit Rolls	65-75	149-167	6-18
Meats, Fish & Jerky	60-75	140-167	8-24

Note: These are general guidelines. Always refer to specific recipes and check food dryness regularly.

5. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your dehydrator.

5.1 CLEANING THE UNIT

1. Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. Wipe the exterior and interior surfaces of the dehydrator with a soft, damp cloth. For stubborn stains, use a mild detergent.
3. Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the stainless steel finish.

4. Ensure no water enters the control panel or fan area.



Figure 7: Cleaning the dehydrator interior.

5.2 CLEANING TRAYS AND ACCESSORIES

- The stainless steel trays, drip tray, silicone sheets, and fruit roll sheets are dishwasher-safe.
- Alternatively, wash them by hand in warm, soapy water. Use a soft brush if necessary to remove food residue.
- Rinse all parts thoroughly and dry completely before storing or reassembling.



Figure 8: Dishwasher-safe trays and easy cleaning.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; Power outlet issue; Unit malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support.
Uneven drying.	Overloaded trays; Food pieces too thick; Insufficient air circulation.	Ensure food is spread in a single layer with space between pieces. Slice food to uniform thickness. Avoid blocking air vents. Rotate trays periodically if needed, though the dual fan system minimizes this.
Unit gets excessively hot or shuts off unexpectedly.	Blocked vents; Overheating protection activated; Internal fault.	Ensure all air vents are clear. If the unit shuts off, unplug it and let it cool down for at least 30 minutes before restarting. If the problem recurs, contact customer support.
Noise during operation.	Normal fan operation; Unit not on a stable surface.	A low hum from the fans is normal. Ensure the dehydrator is placed on a flat, stable surface to minimize vibrations.

7. Product Specifications

Specification	Detail
Brand	Kwasyo

Specification	Detail
Model	Food Dehydrator Machine
Power/Wattage	800 watts
Voltage	Standard household voltage (check product label for specific rating)
Material	Stainless Steel (Food-grade)
Number of Trays	12
Tray Dimensions	29 x 29 cm (11.4 x 11.4 inches)
Temperature Control Range	30°C to 90°C (86°F to 194°F)
Timer Range	0-24 hours
Product Dimensions (L x W x H)	42.5 x 40 x 45.5 cm (16.7 x 15.7 x 17.9 inches)
Item Weight	12.8 kg (28.2 lbs)

8. Warranty and Support

Kwasyo products are manufactured with quality and performance in mind. For warranty information, technical support, or service inquiries, please refer to the contact details provided with your purchase documentation or visit the official Kwasyo website.

Please have your model number (Kwasyo Food Dehydrator Machine) and purchase date available when contacting support.