

Kwasyo LT-22

KWASYO 12-Layer Food Dehydrator Instruction Manual

Model: LT-22

1. INTRODUCTION

Thank you for purchasing the KWASYO 12-Layer Food Dehydrator, Model LT-22. This appliance is designed to efficiently dry a variety of foods, preserving nutrients and extending shelf life. Please read this manual thoroughly before operation to ensure safe and optimal use. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the dehydrator is placed on a stable, heat-resistant surface.
- Do not immerse the main unit in water or other liquids.
- Keep out of reach of children and pets.
- Unplug the appliance from the power outlet when not in use, before cleaning, or during maintenance.
- Do not operate the dehydrator if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Ensure proper ventilation around the unit during operation.
- Do not block the air vents.
- Use only Kwasyo approved accessories and parts.
- The appliance is for household and light commercial use as specified.

3. PRODUCT OVERVIEW

The KWASYO LT-22 Food Dehydrator features a robust stainless steel construction, designed for durability and efficient drying. It includes 12 spacious trays, dual fans for even heat distribution, and an intuitive control panel.

Components:

- Main Dehydrator Unit

- 12 Stainless Steel Trays
- Drip Tray
- Control Panel with Digital Display
- Transparent Front Door
- Power Cord

Key Features:

- **Large Capacity:** 12 trays provide ample space for drying various foods simultaneously.
- **Efficient Drying:** Equipped with dual fans and a 360-degree air circulation system for uniform and faster drying.
- **Precise Control:** Adjustable temperature range from 30°C to 90°C (86°F to 194°F) with a 0-24 hour timer.
- **Durable Construction:** Made entirely of food-grade stainless steel for safety and longevity.
- **Visibility:** Features a large glass viewing window and internal light to monitor the drying process without opening the door.
- **Power:** 800W high-efficiency heating element.



Image 1: Front view of the KWASYO 12-Layer Food Dehydrator, showcasing its design and capacity filled with various dried foods.



Image 2: Overview of the dehydrator's features and included accessories.

4. SETUP

Unpacking:

1. Carefully remove the dehydrator and all accessories from the packaging.
2. Check for any damage during transit. If damaged, contact customer support immediately.
3. Remove all protective films and packaging materials.

Placement:

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

Initial Cleaning:

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

1. Wipe the interior and exterior of the main unit with a damp cloth.
2. Wash the stainless steel trays and drip tray with warm, soapy water. Rinse thoroughly and dry completely.
3. Ensure all parts are dry before plugging in the appliance.



Image 3: The dehydrator's dimensions and 12-tray capacity.

5. OPERATING INSTRUCTIONS

Control Panel:

The dehydrator features a user-friendly smart control panel:

- **Power Button:** Turns the unit on/off.
- **Time Button:** Adjusts the drying time (0-24 hours).
- **Temperature Button:** Adjusts the drying temperature (30-90°C / 86-194°F).
- **Up/Down Arrows:** Used to increase or decrease time and temperature settings.

スマートパネル

便利で使いやすい



温度
調節可能
30°C-90°C



タイマー
調節可能
0-24h



温度表示
単位転換
°C ⇄ °F



Image 4: Close-up of the smart control panel.

Preparation of Food:

1. Wash and prepare your food items (e.g., slice fruits, vegetables, or meat).
2. Ensure slices are uniform in thickness for even drying.
3. Arrange food on the stainless steel trays, leaving space between pieces for air circulation. Do not overload trays.

Setting Temperature and Time:

1. Plug the dehydrator into a grounded power outlet.
2. Press the Power Button to turn on the unit.
3. Press the Temperature Button, then use the Up/Down arrows to set the desired temperature.
4. Press the Time Button, then use the Up/Down arrows to set the desired drying time.
5. The dehydrator will start automatically after settings are confirmed or after a few seconds of inactivity.

Drying Process:

The KWASYO LT-22 utilizes dual fans and a 360-degree circulation heating system to ensure consistent drying across all 12 trays. This design promotes efficient and uniform dehydration, reducing drying time and energy consumption.

360°サイクル加熱

水平方向と垂直方向の気流交換で、より均一な乾燥を実現できる



Image 5: Internal view illustrating dual fans and 360-degree air circulation.

Monitoring Progress:

The transparent front door and internal light allow you to observe the drying process without interrupting it. You can adjust the drying time as needed based on the food's moisture content.

Food Drying Guide (Examples):

Food Item	Temperature (°C)	Time (Hours)
Herbs	35-55	10
Yogurt	45	8

Food Item	Temperature (°C)	Time (Hours)
Vegetables	55-75	8
Fruits & Fruit Rolls	55-75	7
Meat & Jerky	60-75	15

Note: These are general guidelines. Actual drying times may vary based on food thickness, moisture content, and desired dryness.

無料の日本語レシピ[®]

68種類の食材の乾燥方法を簡単に把握できる



Image 6: Included recipe book with various drying methods.



プロ用に負けない仕様で、自宅でドライフード作りをお楽しみ頂けます。

Image 7: Variety of dried foods prepared with the dehydrator.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your dehydrator.

General Cleaning:

1. Always unplug the dehydrator and allow it to cool completely before cleaning.
2. Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers.
3. Clean the interior with a damp cloth. For stubborn stains, use a mild detergent and then wipe with a clean, damp cloth.

Tray Cleaning:

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



Image 8: Cleaning the dehydrator trays, emphasizing dishwasher compatibility.

7. TROUBLESHOOTING

If you encounter any issues with your KWASYO food dehydrator, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet malfunction; unit malfunction.	Ensure the unit is securely plugged in. Test the outlet with another appliance. If still not working, contact customer support.
Food is not drying evenly.	Food slices are uneven; trays overloaded; insufficient air circulation.	Ensure food slices are uniform. Do not overload trays; leave space between items. Rotate trays periodically if needed, though dual fans minimize this.

Problem	Possible Cause	Solution
Drying takes too long.	Temperature too low; food too thick; high humidity.	Increase temperature setting. Slice food thinner. Consider ambient humidity; drying times may be longer in humid environments.
Unusual noise during operation.	Fan obstruction; unit not level.	Unplug and check for any obstructions near the fans. Ensure the unit is on a level surface. If noise persists, contact customer support.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	LT-22
Brand	Kwasyo
Material	Stainless Steel
Wattage	800 W
Number of Trays	12
Temperature Range	30-90°C (86-194°F)
Timer Range	0-24 Hours
Product Dimensions (D x W x H)	42 cm x 31.5 cm x 45 cm
Product Weight	12.5 kg

9. WARRANTY AND SUPPORT

The KWASYO LT-22 Food Dehydrator comes with a **one-year manufacturer's warranty** from the date of purchase.

If you encounter any product defects or issues, please contact our customer support team. You can typically find contact information through your purchase history on the retailer's website (e.g., Amazon order history, select 'Problem with order' and then 'Contact Seller').

Our staff will respond promptly to assist with troubleshooting, repairs, replacements, or unconditional refunds/returns as per the warranty terms.