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KLARSTEIN DHY9-CaptainJerky110

Klarstein Captain Jerky 110 Food Dehydrator User Manual

Model: DHY9-CaptainJerky110 | Brand: KLARSTEIN

1. INTRODUCTION

Thank you for choosing the Klarstein Captain Jerky 110 Food Dehydrator. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

2. SAFETY INSTRUCTIONS

To ensure safe operation, please observe the following safety precautions:

- Always connect the appliance to a grounded power outlet.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children and pets.
- Unplug the dehydrator from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Ensure adequate ventilation around the dehydrator during operation.
- Do not block the air vents.
- Use only original accessories and parts provided by the manufacturer.
- The appliance is intended for household use only.

3. PRODUCT OVERVIEW

3.1 Components

- Main Dehydrator Unit (Stainless Steel Housing)
- Glass Door
- Touch Control Panel

- 10 Stainless Steel Drying Trays
- Collecting Tray (for drips)
- Side Handles
- Power Cord



This image shows the Klarstein Captain Jerky 110 Food Dehydrator from the front, displaying its stainless steel exterior and glass door. Inside, multiple trays are visible, filled with various items such as apple slices, kiwi, oranges, and grapes, demonstrating its capacity for drying different types of food.

IMPRESSIVE PERFORMANCE

1000 watt food dehydrator for reliable
drying of different foods



The dehydrator is positioned on a wooden kitchen counter, surrounded by fresh produce including a pineapple, apples, grapes, and pears. This visual emphasizes the appliance's role in preserving fresh ingredients and its powerful 1000-watt performance.



SUFFICIENT SPACE

Racks with a total
dry area of 1.1 m²

This image provides a detailed view of the dehydrator's touch control panel located on the top. It features illuminated buttons for power (On/Off), timer (Time), and temperature (Temp), along with a digital display showing '24:00', indicating the timer setting. A finger is shown pressing the power button, illustrating ease of use.



IMMEDIATELY READY FOR USE

Includes 10 rustproof,
easy-to-clean stainless
steel inserts

The image focuses on the interior of the dehydrator, showcasing its numerous stainless steel racks. These racks are loaded with different types of sliced fruits, such as apples, kiwi, and figs, illustrating the generous drying area of 1.1 m² provided by the appliance.



HEALTHY & TASTY

Suitable for drying fruit, vegetables,
meat, mushrooms or herbs

A close-up shot of the dehydrator's stainless steel inserts, showing various sliced fruits like apples, oranges, and kiwi arranged on them. This highlights the rustproof and easy-to-clean nature of the 10 included trays, ready for immediate use.

PRACTICAL

Side handles for easy transport



This image shows a close-up of one of the black, recessed side handles on the dehydrator's stainless steel casing. The handle is designed for easy and practical transport of the unit.



An interior shot of the dehydrator, looking towards the back wall where the fan is located. Several empty stainless steel mesh trays are visible, highlighting the hygienic and high-quality rustproof stainless steel housing.



HYGIENIC AND HIGH QUALITY

Housing made of rustproof stainless steel

A perspective view of the dehydrator with overlaid dimensions, indicating its measurements: 43 cm in depth, 41 cm in width, and 45 cm in height. This provides a clear understanding of the appliance's physical size.

4. SETUP

Before first use, follow these steps:

1. Unpack the dehydrator and all its components. Remove all packaging materials, including any protective films.
2. Wipe the exterior of the main unit with a damp cloth.
3. Wash the stainless steel drying trays and the collecting tray with warm, soapy water. Rinse thoroughly and dry completely before use.
4. Place the dehydrator on a stable, flat, heat-resistant surface, ensuring adequate space around it for ventilation.
5. Insert the clean, dry trays into the dehydrator.
6. Close the glass door securely.

5. OPERATING INSTRUCTIONS

5.1 Preparing Food for Dehydration

- Wash and clean all food items thoroughly.
- Slice food into uniform thickness (typically 3-6 mm) for even drying.
- For fruits, consider pre-treating with lemon juice or a commercial anti-darkening solution to prevent discoloration.
- Arrange food in a single layer on the drying trays, ensuring there is space between pieces for air circulation. Do not overlap.

ABSOLUTE CONTROL

Touch control panel for setting the timer up to 24 hours and temperatures from 30-90 °C



A central image of the Klarstein dehydrator is surrounded by examples of dried foods: beef jerky, dried rosemary, sun-dried tomatoes, and a mix of raisins and dried apricots. This collage demonstrates the variety of healthy and tasty snacks that can be prepared with the dehydrator.

5.2 Setting Temperature and Timer

1. Plug the dehydrator into a suitable power outlet.
2. Press the **On/Off** button on the touch control panel to turn on the appliance.
3. Press the **Temp** button to adjust the drying temperature. The temperature can be set continuously from 30°C to 90°C. Use the '+' and '-' buttons to increase or decrease the temperature.
4. Press the **Time** button to set the drying time. The timer can be set from 0 to 24 hours. Use the '+' and '-' buttons to adjust the time.
5. Once temperature and time are set, the dehydrator will begin operation automatically after a few seconds.

5.3 Drying Process

- Monitor the drying process periodically. Drying times vary depending on the type of food, thickness, and desired dryness.
- Rotate trays if necessary to ensure even drying, although the Captain Jerky 110 is designed for uniform heat distribution.
- When drying is complete, the appliance will automatically shut off if the timer was set.
- Allow dried food to cool completely before storing in airtight containers.

6. MAINTENANCE AND CLEANING

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

1. Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. Remove all drying trays and the collecting tray.
3. Wash the drying trays and collecting tray in warm, soapy water. For stubborn residue, soak them before scrubbing. They are dishwasher safe.
4. Wipe the interior and exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads.
5. Ensure all parts are completely dry before reassembling or storing the dehydrator.
6. Do not immerse the main unit in water or any other liquid.

7. TROUBLESHOOTING

If you encounter issues with your dehydrator, refer to the table below:

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; Power outage; Faulty outlet.	Check power cord connection; Check circuit breaker; Try a different outlet.
Food not drying evenly.	Food slices are not uniform; Trays overloaded; Insufficient air circulation.	Slice food to consistent thickness; Do not overload trays; Ensure space between food items.
Drying takes too long.	Temperature set too low; Food too thick; High humidity.	Increase temperature; Slice food thinner; Consider drying in a less humid environment.
Unusual noise during operation.	Fan obstruction; Loose component.	Unplug and check for obstructions around the fan; If noise persists, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	DHY9-CaptainJerky110
Power	1000 Watts
Voltage	240 Volts

Feature	Detail
Temperature Range	30 - 90 °C
Timer	0 - 24 Hours
Number of Trays	10
Tray Material	Stainless Steel
Housing Material	Stainless Steel, Glass
Product Dimensions (L x W x H)	43 x 41 x 45 cm
Item Weight	11 kg

9. WARRANTY AND SUPPORT

Klarstein products are manufactured with high-quality materials and undergo strict quality control. In the unlikely event of a defect, please contact your retailer or the Klarstein customer support team for assistance. Please retain your proof of purchase for warranty claims. The warranty period and conditions are subject to local regulations and the terms provided at the time of purchase.