

Devanti FD-B-1149-10T-BK

Devanti Food Dehydrator User Manual

Model: FD-B-1149-10T-BK

INTRODUCTION

This user manual provides essential information for the safe and efficient operation of your Devanti Food Dehydrator. Please read this manual thoroughly before using the appliance and retain it for future reference. The Devanti Food Dehydrator is designed to preserve various foods by removing moisture, extending their shelf life, and creating healthy snacks.

With its 10 detachable trays and adjustable temperature and timer settings, this dehydrator offers a convenient way to dry fruits, vegetables, herbs, meat, and more.

SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage, always adhere to the following safety precautions:

- Read all instructions before using the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Always supervise the appliance when in use, especially when children are present.
- Unplug the dehydrator from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any way.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors.
- Place the dehydrator on a stable, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
- Ensure the power supply matches the voltage specified on the appliance.
- The transparent door is flame-retardant, but avoid touching hot surfaces during operation.

PRODUCT OVERVIEW

The Devanti Food Dehydrator is designed for efficient and convenient food preservation. Key components and features include:

- **Main Unit:** Houses the heating element, fan, and control panel.

- **10 Detachable Trays:** Provides ample space for drying various foods simultaneously.
- **Transparent Door:** Allows monitoring of the drying process without opening the unit, preventing heat loss.
- **LCD Touch Control Panel:** For easy adjustment of temperature and timer settings.
- **Adjustable Thermostat:** Temperature range from 40°C to 70°C.
- **Adjustable Timer:** Set drying times from 1 to 48 hours.
- **Quiet Operation:** Designed to run quietly, minimizing disturbance.
- **Anti-slip Feet:** Ensures stability on your countertop.



Image: The Devanti Food Dehydrator, showcasing its main unit with 10 clear trays and the black transparent door detached and leaning against the side.



Image: The Devanti Food Dehydrator with its trays filled with colorful sliced fruits and vegetables, demonstrating its capacity for various food types.



Image: A detailed view of the Devanti Food Dehydrator's LCD touch control panel, displaying time, temperature, and elapsed time settings, along with icons for temperature and timer ranges.

10 detachable trays



Image: A close-up showing the 10 detachable trays of the Devanti Food Dehydrator, loaded with various fruits like apples, bananas, and cherries, highlighting the food-grade material and tray dimensions.

SETUP

1. **Unpacking:** Carefully remove the dehydrator and all its components from the packaging. Retain packaging for future storage or transport.
2. **Inspect:** Check the appliance for any signs of damage. If damaged, do not operate and contact customer support.
3. **Initial Cleaning:** Before first use, wash the detachable trays and the transparent door with warm, soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
4. **Placement:** Place the dehydrator on a clean, dry, stable, and heat-resistant surface. Ensure there is adequate air circulation around the unit (at least 15 cm clearance from walls or other objects). Do not place on soft surfaces that could block ventilation openings.
5. **Tray Installation:** Insert the 10 detachable trays into the dehydrator unit. Ensure they are properly seated.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the outlet voltage matches the appliance's requirements (220-240V/50-60Hz).

OPERATING INSTRUCTIONS

Follow these steps to operate your Devanti Food Dehydrator:

1. **Prepare Food:** Wash, peel (if necessary), and slice your desired food items evenly. Thinner, uniform slices will dry more consistently.
2. **Load Trays:** Arrange the prepared food in a single layer on the dehydrator trays. Do not overlap items, as this will hinder air circulation and drying efficiency.
3. **Close Door:** Securely close the transparent door.
4. **Power On:** Press the power button on the LCD touch control panel to turn on the dehydrator.
5. **Set Temperature:** Use the temperature control buttons (up/down arrows) to set the desired drying temperature. The adjustable thermostat ranges from 40°C to 70°C. Refer to a food dehydration guide for recommended temperatures for specific foods.
6. **Set Timer:** Use the timer control buttons (up/down arrows) to set the desired drying time. The adjustable timer ranges from 1 to 48 hours.
7. **Start Dehydration:** Once temperature and time are set, the dehydrator will begin operation. The LCD panel will display the elapsed time.
8. **Monitor Progress:** Periodically check the food's dryness. The transparent door allows for easy monitoring. Rotate trays if necessary for even drying, especially for larger batches.
9. **Completion:** The dehydrator will automatically shut off once the set timer expires. If food is not sufficiently dry, you can set additional drying time.
10. **Cool Down:** Once drying is complete, unplug the unit and allow the food and trays to cool completely before handling and storing.

Tips for Best Results:

- Pre-treat fruits (e.g., with lemon juice) to prevent browning.
- Blanch vegetables before dehydrating to preserve color and nutrients.
- Ensure food is completely dry before storage to prevent mold and spoilage.
- Store dehydrated food in airtight containers in a cool, dark place.

MAINTENANCE AND CLEANING

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

1. **Unplug:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. **Remove Trays and Door:** Detach all 10 trays and the transparent door from the main unit.
3. **Wash Trays and Door:** Wash the trays and door in warm, soapy water. A soft brush can be used to remove stubborn food residue. Rinse thoroughly and dry completely before reassembling. These parts are not dishwasher safe.
4. **Clean Main Unit:** Wipe the exterior and interior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers, as they may damage the surface. Ensure no water enters the electrical components.
5. **Storage:** Store the clean and dry dehydrator in a cool, dry place, away from direct sunlight.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet faulty; power button not pressed.	Ensure the plug is securely inserted. Test the outlet with another appliance. Press the power button firmly.
Food is not drying evenly.	Overloaded trays; uneven slicing; poor air circulation.	Do not overlap food items. Slice food uniformly. Ensure adequate space around the unit for air circulation. Rotate trays periodically.
Drying process is too slow.	Temperature set too low; door not properly closed; too much moisture in food.	Increase the temperature setting. Ensure the transparent door is securely closed. Pre-dry very wet foods with a towel.
Unusual noise during operation.	Fan obstruction; unit not on a stable surface.	Check for any foreign objects obstructing the fan. Ensure the unit is placed on a flat, stable surface.

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

SPECIFICATIONS

Feature	Detail
Brand	Devanti
Model Number	FD-B-1149-10T-BK
Power	550W
Voltage	220-240V/50-60Hz
Material	Food-grade Plastic, Acrylonitrile Butadiene Styrene (ABS)
Tray Quantity	10
Temperature Range	40°C - 70°C
Timer	1 - 48 hours
Overall Dimensions	26cm (W) x 39.5cm (D) x 39cm (H)
Cable Length	Approx. 117cm
Item Weight	5.96 kg



Image: Diagram showing the dimensions of the Devanti Food Dehydrator: 26cm width, 39.5cm depth, and 39cm height.

WARRANTY AND SUPPORT

This Devanti Food Dehydrator comes with a **1-year warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical support, warranty inquiries, or spare parts, please contact Devanti customer service. Refer to the contact information provided with your purchase documentation or visit the official Devanti website.

Do not attempt to repair the appliance yourself, as this will void the warranty and may pose safety risks.

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question