

Nictemaw 5330_b_EU

Nictemaw 400W Automatic Food Dehydrator User Manual (Model: 5330_b_EU)

For optimal performance and safety, please read this manual thoroughly before use.

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your Nictemaw Automatic Food Dehydrator. This appliance is designed to remove moisture from various foods, preserving their nutrients and flavor.

Important Safety Instructions

- Read all instructions before using the appliance.
- Do not immerse the motor base in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- This appliance is for household use only.

PRODUCT OVERVIEW

The Nictemaw Automatic Food Dehydrator is equipped with 8 stackable trays, a 400W heating element, and a digital control panel for precise temperature and time settings. It is designed for efficient and even drying of various food items.

Key Features

- **8 Stackable Trays:** Provides ample space for drying a variety of foods simultaneously.
- **Adjustable Tray Height:** Trays can be rotated 180 degrees to change inter-layer height for different food thicknesses.
- **400W Power:** Ensures efficient and consistent drying.
- **Adjustable Temperature Control:** Ranges from 35°C to 70°C (95°F to 158°F).
- **Digital Timer:** Set drying times from 1 to 72 hours.
- **LED Display:** For easy monitoring and adjustment of settings.
- **Constant Airflow:** Bottom-mounted fan and heating element ensure even drying without tray rotation.
- **Included Accessories:** Fine mesh sheets for small foods (e.g., herbs) and fruit roll sheets for fruit leathers.

Components

The dehydrator consists of a motor base, 8 drying trays, a top cover, fine mesh sheets, and fruit roll sheets.



Image: The Nictemaw Automatic Food Dehydrator, showcasing its main unit with 8 clear drying trays and a black base featuring a digital control panel. The overall dimensions are approximately 32cm wide, and the height can be adjusted between 27.5cm and 35.7cm depending on tray configuration.

Premium Accessories

BPA Free, safe to use, easy to clean



Dishwasher Safe



BPA Free



Image: Close-up view of the dehydrator's premium accessories, including a fine mesh sheet and a solid fruit roll sheet. These accessories are designed to be BPA-free and easy to clean.

SETUP

Unpacking

1. Carefully remove all packaging materials from the dehydrator and its accessories.
2. Inspect the appliance for any damage. Do not use if damaged.
3. Keep packaging materials away from children.

Initial Cleaning

1. Before first use, wipe the motor base with a damp cloth.
2. Wash the drying trays, fine mesh sheets, and fruit roll sheets in warm, soapy water. Rinse thoroughly and dry

completely.

3. Ensure all parts are dry before assembly.

Assembly

1. Place the motor base on a stable, heat-resistant surface.
2. Stack the drying trays onto the base. The trays can be rotated 180 degrees to provide two different inter-layer heights (approximately 2cm or 3.2cm) to accommodate various food thicknesses.
3. Place the top cover securely on the uppermost tray.

TIME & TEMPERATURE ADJUSTABLE

Choose the optimal time & temperature depending on the ingredients



Intelligent control panel

Adjustable temperature and time



Timer
1-72 hours



Temperature
95°F-158°F



95°F



104°F



140°F



158°F



Image: A diagram illustrating how to adjust the inter-layer height of the dehydrator trays by rotating them 180 degrees. This allows for either 2cm or 3.2cm clearance between trays, accommodating different food sizes. The overall height of the unit changes from 27.5cm to 35.7cm.

OPERATING INSTRUCTIONS

Food Preparation

Proper food preparation is crucial for successful dehydration.

- **Clean:** Wash all fruits, vegetables, and herbs thoroughly.
- **Slice:** Cut food into uniform slices (typically 0.5 cm to 1 cm thick) for even drying. Remove pits, cores, and tough skins as needed.
- **Pre-treatment (Optional):** Some foods benefit from pre-treatment to prevent discoloration or improve texture. For example, fruits like apples and bananas can be dipped in lemon juice.

Loading Trays

1. Arrange food in a single layer on the drying trays. Do not overlap food items.
2. Ensure there is adequate space between pieces for air circulation.
3. For small items like herbs or purees for fruit leather, use the provided fine mesh sheets or fruit roll sheets.
4. Stack the loaded trays onto the motor base and place the top cover.

Setting Temperature and Time

1. Plug the dehydrator into a standard electrical outlet. The LED display will illuminate.
2. Press the "SET" button to toggle between temperature and time settings.
3. Use the "<" and ">" buttons to adjust the desired temperature (35-70°C / 95-158°F) or time (1-72 hours).
4. The dehydrator will automatically start once settings are confirmed or after a few seconds of inactivity.

Recommended Drying Guidelines

Drying times and temperatures vary based on food type, thickness, moisture content, and ambient humidity. The following are general guidelines:

Food Type	Temperature Range	Approximate Drying Time
Fruits (e.g., apples, bananas, berries)	50-60°C (122-140°F)	6-12 hours
Vegetables (e.g., carrots, mushrooms, tomatoes)	50-55°C (122-131°F)	4-10 hours
Meats (e.g., jerky)	65-70°C (149-158°F)	8-15 hours
Herbs & Flowers	35-40°C (95-104°F)	2-6 hours

Note: Always check food for desired dryness. Food should be pliable but not sticky for fruits, and brittle for vegetables.

HOMEMADE DEHYDRATED TREATS

Constant Temperature From 95°F - 158°F

Dehydrator



FRUIT

131°F - 140°F



VEGGIES

131°F - 140°F



MEAT

140°F - 158°F



NUTS

95°F - 104°F



FLOWERS

95°F - 104°F



HERBS

131°F - 140°F



PET TREATS

131°F - 158°F

Image: The intelligent control panel of the dehydrator, showing the digital display for setting time (1-72 hours) and temperature (95°F-158°F). Below, examples of various foods are shown with recommended drying temperatures.



Image: A collection of various dehydrated foods, such as orange slices, kiwi, bananas, and dragon fruit, arranged on the dehydrator trays. This illustrates the versatility of the appliance for different food types.

MAINTENANCE AND CLEANING

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

Cleaning Instructions

1. Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. Remove the drying trays, fine mesh sheets, and fruit roll sheets. Wash them in warm, soapy water. Rinse thoroughly and dry completely.
3. **Important:** The drying trays are NOT dishwasher safe. Hand wash only.
4. Wipe the motor base with a soft, damp cloth. Do not immerse the motor base in water or any other liquid.
5. Do not use abrasive cleaners or scouring pads, as they may scratch the surfaces.

6. Ensure all parts are completely dry before reassembling or storing the dehydrator.

Storage

Store the dehydrator in a clean, dry place when not in use.

TROUBLESHOOTING

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

Common Issues

- Dehydrator does not turn on:**
Solution: Ensure the power cord is securely plugged into a working electrical outlet. Check the household fuse or circuit breaker.
- Dehydrator is on but not heating:**
Solution: Verify that the temperature setting is above the ambient temperature. If the issue persists, contact customer support.
- Uneven drying:**
Solution: Ensure food is sliced uniformly and arranged in a single layer without overlapping. Check that trays are stacked correctly. For very long drying times, you may occasionally rotate the trays, though the design aims for even airflow.
- Food is taking too long to dry:**
Solution: Increase the temperature setting (within recommended limits for the food type). Ensure the room is not excessively humid. Check that the trays are not overloaded.

SPECIFICATIONS

Brand:	Nictemaw
Model Number:	5330_b_EU
Power:	400 Watts
Voltage:	230 Volts
Temperature Range:	35-70°C (95-158°F)
Timer Range:	1-72 hours
Number of Trays:	8
Material:	Stainless Steel, Plastic
Color:	Dark Black
Product Dimensions (approx.):	37 x 30 x 32 cm (L x W x H)
Dishwasher Safe Trays:	No

WARRANTY INFORMATION

This product comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms, conditions, and duration. Keep your purchase receipt as proof of purchase for any warranty claims.

SUPPORT

For technical assistance, troubleshooting beyond this manual, or warranty inquiries, please contact Nictemaw customer support.

Website: [Insert Manufacturer Website Here, if available]

Email: [Insert Manufacturer Email Here, if available]

Phone: [Insert Manufacturer Phone Number Here, if available]

Please have your model number (5330_b_EU) and purchase date ready when contacting support.

© 2024 Nictemaw. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

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

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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