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GDOR SF701

GDOR Food Dehydrator Machine User Manual

Model: SF701

INTRODUCTION

Thank you for choosing the GDOR Food Dehydrator Machine. This appliance is designed to efficiently dry a variety of foods, including fruits, vegetables, jerky, herbs, and snacks, preserving their nutrients and flavor. Please read this manual thoroughly before operation to ensure safe and optimal performance.

This manual provides important information regarding the setup, operation, maintenance, and troubleshooting of your GDOR Food Dehydrator Machine, model SF701.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- Do not use appliance for other than intended use.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug

is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

- Equipped with automatic shutoff and overheat protection.

PRODUCT COMPONENTS

Your GDOR Food Dehydrator Machine includes the following components:

- Main Base Unit with Control Panel and Heating Element
- 5 Transparent Drying Trays
- 1 Mesh Screen
- 1 Fruit Roll Sheet
- Instruction Manual
- Recipe Book



Image: The GDOR Food Dehydrator with its transparent trays, showing a hand placing a tray filled with dried lemon slices. The base unit with the LED display and control buttons is visible at the bottom.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash all removable parts (trays, mesh screen, fruit roll sheet) in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the dehydrator on a stable, flat, heat-resistant surface. Ensure there is adequate ventilation around the unit, at least 6 inches (15 cm) of space on all sides. Do not place near heat sources or flammable materials.
4. **Assembly:**
 - Place the main base unit on the prepared surface.

- Stack the desired number of drying trays onto the base unit. Ensure they are properly aligned and seated.
 - If using, place the mesh screen on a tray for smaller items or the fruit roll sheet for purees.
5. **Power Connection:** Ensure the dehydrator is turned off before plugging the power cord into a standard 110V electrical outlet.

OPERATING INSTRUCTIONS

Preparing Food for Dehydration

- Wash and clean all food items thoroughly.
- Slice food into uniform thickness (typically 1/4 inch to 1/2 inch) for even drying.
- Pre-treatments (e.g., blanching, soaking in lemon juice) may be used for certain foods to prevent discoloration or improve texture. Refer to the included recipe book for specific recommendations.
- Arrange food in a single layer on the drying trays, ensuring air can circulate freely around each piece. Do not overlap food.

Using the Control Panel

The GDOR Food Dehydrator features a concise LED display and easy-to-use buttons.

- **Power Button:** Press to turn the unit on/off.
- **TEMP Button:** Press to adjust the drying temperature. The temperature range is 95°F-158°F (35°C-70°C). Use the '+' and '-' buttons to set the desired temperature.
- **TIME Button:** Press to adjust the drying time. The timer can be set from 1 to 72 hours. Use the '+' and '-' buttons to set the desired duration.
- **LED Display:** Shows the current temperature and remaining drying time.

Dehydration Process

1. Load the prepared food onto the drying trays and stack them onto the base unit.
2. Plug the power cord into a suitable electrical outlet.
3. Press the Power button to turn on the dehydrator.
4. Press the TEMP button and use '+' or '-' to set the desired drying temperature.
5. Press the TIME button and use '+' or '-' to set the desired drying time.
6. The dehydrator will automatically start the drying process after a few seconds of inactivity on the control panel.
7. Monitor the drying process through the transparent trays. Rotate trays periodically for more even drying, especially if drying different types of food or varying thicknesses.
8. Once the set time expires, the dehydrator will automatically shut off.
9. Unplug the unit and allow the food and trays to cool completely before handling and storing.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your dehydrator and ensure hygienic operation.

1. **Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. **Drying Trays, Mesh Screen, Fruit Roll Sheet:** These components are dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water. Use a soft brush or sponge to remove any food residue. Rinse thoroughly

and dry completely before reassembling or storing.

- Main Base Unit:** Wipe the exterior of the base unit with a damp cloth. For stubborn stains, use a mild detergent on the cloth. Do not immerse the base unit in water or any other liquid. Do not use abrasive cleaners or scouring pads, as they may damage the surface.
- Storage:** Ensure all parts are clean and dry before storing. Store the dehydrator in a cool, dry place, away from direct sunlight and moisture.

TROUBLESHOOTING

If you encounter any issues with your GDOR 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. Overheat protection activated.	Ensure the power cord is securely plugged into a working outlet. Test the outlet with another appliance. Unplug the unit and let it cool down for 30 minutes before plugging it back in.
Food is not drying evenly.	Food slices are not uniform. Trays are overloaded. Insufficient air circulation.	Slice food to a consistent thickness. Do not overload trays; arrange food in a single layer. Ensure proper spacing between food items and rotate trays periodically.
Drying takes too long.	Temperature set too low. High humidity in environment. Food too thick or moist.	Increase the drying temperature within the recommended range. Ensure the dehydrator is in a well-ventilated, low-humidity area. Slice food thinner and ensure it's not excessively moist before dehydrating.

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

SPECIFICATIONS

Feature	Detail
Model Number	SF701
Brand	GDOR
Power	240 Watts
Voltage	110 Volts
Temperature Range	95°F - 158°F (35°C - 70°C)
Timer Range	1 - 72 Hours
Number of Trays	5
Material	Culinary-Grade, BPA-FREE
Safety Features	Automatic Shutoff, Overheat Protection, ETL Listed

Feature	Detail
Product Dimensions (D x W x H)	3"D x 3"W x 5"H
Item Weight	6.24 pounds
Included Accessories	Mesh Screen, Fruit Roll Sheet, Recipe Book
Dishwasher Safe Parts	Trays, Mesh Screen, Fruit Roll Sheet

WARRANTY INFORMATION

The GDOR Food Dehydrator Machine comes with a **Limited Warranty**. Please refer to the warranty card included in your product packaging for specific terms and conditions, including coverage period and limitations. Keep your purchase receipt as proof of purchase for warranty claims.

This warranty typically covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, commercial use, or unauthorized repair.

CUSTOMER SUPPORT

For any questions, assistance, or warranty claims, please contact GDOR Customer Support. Have your model number (SF701) and purchase information ready when contacting support.

Online Support: Visit the official GDOR website for FAQs and support resources.

Email Support: Refer to your product packaging or warranty card for the customer service email address.