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> HayWHNKN 40-Layer Rotary Type Commercial Food Dehydrator User Manual

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Model: 40-Layer Rotary Type Commercial Food Dehydrator

1. INTRODUCTION

Thank you for choosing the HayWHNKN 40-Layer Rotary Type Commercial Food Dehydrator. This appliance is designed for efficient and uniform drying of various food items, including fruits, vegetables, meats, and pet treats. Its robust stainless steel construction and advanced features ensure reliable performance for commercial and large-scale home use. Please read this manual thoroughly before operation to ensure safe and optimal use of your dehydrator.





Image 1.1: Front view of the HayWHNKN 40-Layer Rotary Type Commercial Food Dehydrator, showcasing its dual-door design and stainless steel finish.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Ensure the power supply matches the voltage specified on the appliance (220V).
- Do not immerse the appliance, cord, or plug 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. 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.

- Do not use outdoors. This appliance is for indoor use only.
- Do not let the cord hang over the edge of a 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.
- Do not use the appliance for other than intended use.
- Use only accessories recommended by the manufacturer.
- Ensure proper ventilation around the unit during operation.
- The exterior surfaces may become hot during operation. Handle with care.

3. PACKAGE CONTENTS

Please check the package contents upon receipt to ensure all items are present and undamaged:

- HayWHNKN 40-Layer Rotary Type Commercial Food Dehydrator Unit
- 40 Stainless Steel Mesh Trays
- Power Cord
- User Manual (this document)



Image 3.1: A single stainless steel mesh tray, designed for optimal airflow and durability.

4. PRODUCT OVERVIEW

4.1 Components

The HayWHNKN Commercial Food Dehydrator features a robust design for efficient operation:

- **Dual Chambers:** Two independent drying compartments for simultaneous processing of different foods.
- **Stainless Steel Construction:** Durable and corrosion-resistant exterior and trays.
- **40 Rotary Trays:** Provides ample drying space with a 1.2-inch (3cm) gap between layers.
- **Digital Control Panel:** Touch screen interface for temperature and timer settings.
- **Internal Fans:** Multiple fans for 360-degree cycle heating and horizontal air circulation.
- **Wheels:** For easy mobility of the unit.







Image 4.1: The dehydrator with both doors open, revealing the extensive 40-layer tray system within the two drying chambers.

4.2 Control Panel

The intuitive digital control panel allows precise management of the drying process:

- **Temperature Adjustment:** Set desired temperature between 86°F (30°C) and 194°F (90°C).
- **Timer Setting:** Program drying duration.
- **Power Button:** To turn the unit on/off.
- **Rotation Button:** Activates the rotary function for even dehydration.



Image 4.2: Detailed view of the digital control panel, highlighting the temperature and timer adjustment buttons, and the one-click rotation feature.

5. SETUP

5.1 Unpacking

1. Carefully remove the dehydrator from its packaging.
2. Remove all packing materials, including any protective films or tapes.
3. Inspect the unit for any signs of damage during transit. If damaged, do not operate and contact customer support.

5.2 Placement

- Place the dehydrator on a stable, level, and heat-resistant surface.
- Ensure adequate clearance (at least 6 inches or 15 cm) around all sides of the unit for proper ventilation. Do not block the air vents located on the back and sides.
- Position the unit near a grounded 220V electrical outlet.
- Avoid placing the dehydrator in direct sunlight or near heat sources.







Image 5.1: Rear view of the dehydrator, illustrating the placement of the ventilation fans and the power cord connection point.

5.3 Initial Cleaning

Before first use, clean all removable parts:

1. Remove all 40 stainless steel mesh trays.
2. Wash the trays with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the interior and exterior of the dehydrator with a damp cloth. Do not use abrasive cleaners.
4. Ensure all parts are dry before reassembling and plugging in the unit.

6. OPERATING INSTRUCTIONS

6.1 Preparing Food for Dehydration

- Wash and prepare food items (e.g., peel, core, slice).
- Slice food into uniform thickness for even drying. Thinner slices dry faster.
- Arrange food in a single layer on the mesh trays, ensuring there is space between pieces for air circulation. Do not overlap.

6.2 Loading the Dehydrator

1. Open the dehydrator doors.
2. Carefully slide the loaded trays into the designated slots within each chamber.
3. Close the doors securely using the latches.





Image 6.1: The top chamber of the dehydrator with its door open, illustrating how trays are inserted into the unit.

6.3 Setting Temperature and Time

1. Plug the power cord into a grounded 220V outlet.
2. Press the **Power** button on the control panel to turn on the unit.
3. Use the **Temperature** controls (usually '+' and '-') to set the desired drying temperature (86°F-194°F / 30°C-90°C).
4. Use the **Timer** controls to set the desired drying duration.
5. Press the **Rotation** button to activate the rotary drying function for even dehydration.
6. The dehydrator will begin operation. The display will show the remaining time and current temperature.

Note: Recommended temperatures and times vary greatly depending on the type, moisture content, and thickness of the food. Refer to a reliable dehydration guide for specific food items.

6.4 Monitoring and Completion

- Periodically check the food's dryness. Food is typically done when it is pliable but not sticky, or brittle.
- Once drying is complete, the unit will automatically shut off or alert you.
- Unplug the dehydrator and allow the food and trays to cool before handling.
- Store dehydrated food in airtight containers in a cool, dark place.

7. MAINTENANCE AND CLEANING

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

7.1 Cleaning the Trays

- Remove all trays from the dehydrator.
- Wash trays by hand with warm, soapy water. A soft brush can be used to remove stubborn food residue.
- Rinse thoroughly and dry completely before storing or reusing.
- **Note:** The product care instructions specify "Hand Wash Only" for the trays.

7.2 Cleaning the Unit

- Ensure the dehydrator is unplugged and completely cool before cleaning.
- Wipe the interior and exterior surfaces with a damp cloth. For stubborn stains, use a mild detergent solution, then wipe with a clean damp cloth.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the stainless steel finish.
- Do not immerse the main unit in water or any other liquid.
- Clean the fan area gently with a dry cloth or soft brush if dust accumulates.



Image 7.1: Interior view of one drying chamber, showing the internal fans responsible for horizontal air circulation and even heating.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet issue; power button not pressed.	Ensure the power cord is securely plugged into a working 220V outlet. Press the power button firmly. Check the circuit breaker.
Food not drying evenly.	Overloaded trays; unevenly sliced food; blocked vents.	Ensure food is in a single layer with space between pieces. Slice food to uniform thickness. Check that vents are not obstructed. Activate the rotary function.

Problem	Possible Cause	Solution
Drying process is too slow.	Temperature set too low; food slices too thick; high humidity.	Increase the temperature setting. Slice food thinner. Operate in a low-humidity environment if possible.
Unusual noise during operation.	Trays not seated correctly; foreign object in fan; unit not level.	Ensure all trays are properly inserted. Unplug and inspect fan area for obstructions. Place the unit on a level surface.

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

9. SPECIFICATIONS

Model	40-Layer Rotary Type Commercial Food Dehydrator
Brand	HayWHNKN
Material	304 Stainless Steel
Color	Silver
Number of Trays	40
Tray Spacing	1.2 inches (3 cm)
Power	2.4 kW
Voltage	220V
Temperature Range	86°F - 194°F (30°C - 90°C)
Dimensions (Approx.)	78.74 x 27.56 x 22.05 inches (Height x Depth x Width)
Weight (Approx.)	200 Pounds
Product Care	Hand Wash Only (trays)
UPC	840403749911
ASIN	B0DCJRMTKJ





Image 9.1: The dehydrator with key dimensions indicated: 70.8 inches (180 cm) height, 23.6 inches (60 cm) depth, and 17.7 inches (45 cm) width.

10. WARRANTY AND CUSTOMER SUPPORT

For warranty information or technical support, please refer to the purchase documentation or contact your retailer. Keep your proof of purchase for any warranty claims.

If you have questions or require assistance, please reach out to the HayWHNKN customer service team through the contact information provided at the point of purchase or on the official brand website.

