

YESBAY DMH4856

YESBAY Food Dehydrator Machine User Manual

Model: DMH4856

1. INTRODUCTION

This user manual provides essential information for the safe and efficient operation of your new YESBAY Food Dehydrator Machine. Please read this manual thoroughly before first use and retain it for future reference.

The YESBAY Food Dehydrator is designed to preserve a variety of foods, including fruits, vegetables, meats, and herbs, by removing moisture through controlled heat and airflow. Its advanced features ensure even drying and nutrient retention.

2. SAFETY PRECAUTIONS

- Always place the dehydrator on a stable, heat-resistant surface.
- Do not immerse the main unit in water or any other liquid.
- Keep out of reach of children and pets.
- Unplug the appliance when not in use and before cleaning.
- Ensure proper ventilation around the unit during operation.
- Do not operate if the power cord or plug is damaged.
- The appliance features automatic power-off protection; however, do not leave it unattended for extended periods.

3. PACKAGE CONTENTS

- 1 x Dryer Machine (Main Unit)
- 6 x Removable Mesh Trays
- 1 x User Manual (This document)

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your YESBAY Food Dehydrator:



Figure 4.1: Front view of the YESBAY Food Dehydrator Machine, showing the digital control panel and stacked clear trays.

- **Digital Control Panel:** Features an LED display for temperature and timer settings, along with power and adjustment buttons.
- **Removable Trays:** Six transparent trays allow for multi-layer drying and easy monitoring of food.
- **Lid:** Top cover with vents for accelerated drying.
- **Base Unit:** Contains the heating element and fan for 360-degree circulating hot air.

360 ° circulating hot air



Figure 4.2: Internal airflow diagram illustrating the 360-degree circulating hot air technology for even drying.

5. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean Before First Use:** Wash all removable trays and the lid with warm, soapy water. Rinse thoroughly and dry completely before assembly. Wipe the base unit with a damp cloth.
3. **Assemble:** Place the base unit on a clean, dry, and stable surface. Stack the desired number of trays onto the base, ensuring they are properly aligned. Place the lid on top.
4. **Power Connection:** Plug the power cord into a standard electrical outlet. The digital display will illuminate.

6. OPERATING INSTRUCTIONS

6.1 Preparing Food for Dehydration

Proper food preparation is crucial for successful dehydration:

- **Clean:** Wash all fruits, vegetables, or meats thoroughly.
- **Slice Evenly:** Cut food into uniform slices (typically 1/4 inch thick) to ensure even drying.
- **Pre-treatment (Optional):** Some foods benefit from pre-treatment (e.g., blanching vegetables, soaking fruits in lemon juice to prevent browning).
- **Arrange on Trays:** Place food in a single layer on the mesh trays, ensuring there is space between pieces for optimal airflow. Do not overload trays.



Figure 6.1: Examples of food items, such as carrots, chicken, and shrimp, prepared and ready for placement on dehydrator trays.

6.2 Setting Temperature and Timer

1. **Power On:** Press the power button () on the control panel.
2. **Set Temperature:** Press the settings button (⚙️) to switch to temperature adjustment mode. Use the up (▲) and down (▼) arrows to set the desired temperature (range: 35-80°C).
3. **Set Timer:** Press the settings button (⚙️) again to switch to timer adjustment mode. Use the up (▲) and down (▼)

arrows to set the desired drying time (up to 24 hours).

4. **Start Dehydration:** The machine will automatically begin the drying process after a few seconds of inactivity on the control panel, or you can press the power button again to start.



1. Prepare ingredients



2. Make the processed ingredients evenly

Put it within fruit dehydrator



3. Select the appropriate temperature

And timing time



4. When the time arrives, the machine is shut down

You can enjoy delicious food

Figure 6.2: Digital control panel with illuminated display, showing buttons for power, settings, and up/down adjustments for time and temperature.

6.3 Recommended Drying Times and Temperatures

Food Type	Recommended Temperature (°C)	Approximate Drying Time (Hours)
Fruits (e.g., apples, bananas, berries)	50-60	6-12
Vegetables (e.g., carrots, bell peppers, mushrooms)	50-55	4-10
Meats (e.g., jerky)	65-70	8-15
Herbs	35-40	2-6

Note: Drying times may vary based on food thickness, moisture content, and ambient humidity. Check food periodically for desired dryness.

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Video 6.3: Demonstration of preparing various foods and loading them into the YESBAY Food Dehydrator, followed by setting the timer and temperature. This video also shows the final dried products.

7. MAINTENANCE AND CLEANING

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

- Unplug:** Always unplug the dehydrator from the power outlet before cleaning.
- Clean Trays and Lid:** The removable mesh trays and lid are dishwasher safe. Alternatively, wash them with warm, soapy water, rinse thoroughly, and dry completely.
- Clean Base Unit:** Wipe the exterior and interior of the base unit with a damp cloth. Do not use abrasive cleaners or immerse the base in water.
- Storage:** Ensure all parts are completely dry before reassembling and storing the dehydrator in a cool, dry place.



Figure 7.1: Dried orange slices on a mesh tray, demonstrating the ease of access for cleaning and food removal.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet malfunction; unit malfunction.	Ensure unit is securely plugged in. Test outlet with another appliance. Contact customer support if issue persists.
Food not drying evenly.	Food slices are uneven; trays overloaded; poor air circulation.	Slice food uniformly. Do not overload trays; ensure single layer. Rotate trays periodically.
Drying takes too long.	Temperature too low; food too thick; high humidity.	Increase temperature within recommended range. Slice food thinner. Consider pre-treating high-moisture foods.

9. SPECIFICATIONS

- Brand:** YESBAY
- Model:** DMH4856
- Material:** Acrylonitrile Butadiene Styrene (ABS)
- Color:** Blue
- Wattage:** 110W
- Product Dimensions:** 7.09"D x 9.84"W x 8.66"H
- Voltage:** 110V
- Number of Trays:** 6
- Temperature Range:** 35-80 Degrees Celsius
- Dishwasher Safe (Trays & Lid):** Yes
- Item Weight:** 3.98 pounds

10. WARRANTY AND SUPPORT

For warranty information, technical support, or any inquiries regarding your YESBAY Food Dehydrator Machine, please contact the seller or refer to the product’s purchase documentation.

You may also find additional support and FAQs on the manufacturer’s official website or through your retailer’s customer service channels.

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

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