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GDOR FD08DGP

GDOR 8-Tray Food Dehydrator User Manual

Model: FD08DGP

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1. INTRODUCTION

Thank you for choosing the GDOR 8-Tray Food Dehydrator. This appliance is designed to efficiently dry a variety of foods, including fruits, vegetables, meats, and herbs, preserving their nutrients and flavors. With its advanced features like TurboDrying Technology, precise digital controls, and quiet operation, you can easily create healthy and delicious snacks at home. Please read this manual thoroughly before operating the dehydrator to ensure safe and optimal performance.



Image: The GDOR 8-Tray Food Dehydrator, showcasing its sleek black design and the eight stainless steel trays filled with colorful dehydrated fruits and vegetables.

2. IMPORTANT SAFETY INFORMATION

Please read and understand all safety instructions before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always plug the dehydrator into a grounded electrical outlet.
- 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 household 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 ensure the dehydrator is placed on a stable, heat-resistant surface.

- The appliance features automatic shut-off and overheat protection for safety.
- The housing remains cool to the touch during operation.

SAFE & QUIET

SAFETY IS THE PRIORITY, AND LOW NOISE WHEN RUNNING.



ETL
LISTED



OVERHEAT
PROTECTION



FOOD GRADE 304
STAINLESS STEEL



AUTOMATIC
SHUT OFF



NOISE LEVELS
UNDER 45DB

Image: Visual representation of the dehydrator's safety features, highlighting ETL certification, overheat protection, use of food-grade 304 stainless steel, automatic shut-off function, and a quiet operation level under 45dB.

3. PRODUCT OVERVIEW

Components:

- **Main Unit:** Houses the heating element, fan, and control panel.
- **Control Panel:** Digital touchscreen for setting temperature and time.
- **Stainless Steel Trays (x8):** Food-grade 304 stainless steel trays for holding food items.
- **Fruit Roll Sheets (x2):** Non-stick sheets for making fruit leathers.
- **Mesh Screens (x2):** Fine mesh screens for drying small items like herbs.
- **Storage Bags (x20):** BPA-free bags for storing dehydrated foods (10 large, 10 small).
- **Cleaning Gloves (x2):** For easy handling and cleaning.
- **Recipe Book:** A 44-page guide with various recipes.

MORE ACCESSORIES, MORE POSSIBILITY



Image: An array of accessories included with the GDOR Food Dehydrator, featuring eight stainless steel trays, two fruit roll sheets, two mesh screens, two pairs of gloves, and twenty BPA-free storage bags, alongside the dehydrator unit.

Control Panel Functions:

- **Power Button:** Turns the unit on/off.
- **Light Button:** Activates/deactivates the interior LED light.
- **Temperature/Timer Display:** Shows current settings.
- **"+" / "-" Buttons:** Adjust temperature and time settings.

- **Mode Button:** Cycles through different modes, including Yogurt Mode.

ONE-TOUCH CONTROL

EASY TO ADJUST THE WORKING TEMPERATURE AND TIME.

| START/STOP | INTERIOR VIEW LIGHT | TEMPERATURE/TIMER (ADJUSTABLE: + -) |
|--|---|---|
|  122°F/5H (DEFAULT) |  |  ADJUSTABLE TIMER: 30 MIN-24 HR Automatically shut off when the timer is done.  ADJUSTABLE TEMP: 95°F-167°F Wide temp range meets different dehydrating needs. |



Image: A detailed view of the dehydrator's digital control panel, illustrating the touch-sensitive buttons for power, interior light, and the plus/minus controls for adjusting temperature and time settings.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and accessories from the box.

2. **Inspect:** Check the dehydrator and all components for any signs of damage. Do not use if damaged.
3. **Clean:** Before first use, wash the stainless steel trays, fruit roll sheets, and mesh screens in warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
4. **Placement:** Place the dehydrator on a stable, level, and heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space around the unit.
5. **Power Connection:** Plug the power cord into a grounded 120V AC electrical outlet.

5. OPERATING INSTRUCTIONS

Basic Dehydration Process:

1. **Prepare Food:** Wash and slice your desired food items evenly. For best results, slice food to a consistent thickness.



Image: A visual guide demonstrating the three simple steps for food dehydration: preparing food by washing and slicing, loading the prepared food evenly onto the dehydrator trays, and finally, setting the desired time and temperature on the control panel.

2. **Load Trays:** Arrange the prepared food in a single layer on the stainless steel trays. Do not overlap items to ensure even drying. Use fruit roll sheets for purees or sticky items, and mesh screens for smaller pieces.

GET MORE IN ONE TIME

8 STAINLESS STEEL TRAYS CAN LOADS
MORE FOODS IN ONE TIME.



Image: The GDOR Food Dehydrator with its door open, revealing eight stainless steel trays fully loaded with a variety of foods such as sliced fruits and vegetables, illustrating the appliance's large capacity for simultaneous dehydration.

- 3. Insert Trays:** Slide the loaded trays into the dehydrator. Close the door securely.
- 4. Power On:** Press the Power button () to turn on the dehydrator.
- 5. Set Temperature:** Use the "+" and "-" buttons to adjust the temperature. The temperature range is 95°F to 167°F (35°C to 75°C) in 1°F increments. Refer to the recipe book for recommended temperatures for different foods.
- 6. Set Time:** Use the "+" and "-" buttons to adjust the drying time. The timer can be set from 30 minutes to 24 hours in 1-minute increments.
- 7. Start Dehydration:** The dehydrator will automatically start once the time and temperature are set. The display will

show the remaining time and current temperature.

8. **Monitor Progress:** You can use the interior LED light to check the drying progress without opening the door.
9. **Completion:** The dehydrator will automatically shut off when the timer reaches zero.
10. **Cool Down:** Carefully remove the trays using the cleaning gloves provided. Allow the dehydrated food to cool completely before storing.

Special Modes:

- **Yogurt Mode:** This exclusive mode maintains a temperature between 100°F-110°F (38°C-43°C), ideal for culturing probiotics in yogurt.
- **Memory Function:** The dehydrator can save up to 8 favorite preset combinations of temperature and time for quick access. Consult the recipe book for details on setting and recalling presets.

6. MAINTENANCE AND CLEANING

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

1. **Unplug:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
2. **Trays and Accessories:** The stainless steel trays, fruit roll sheets, and mesh screens are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storing or reusing.

EASY TO CLEAN

TRAYS ARE DISHWASHER SAFE, THE HOUSING CAN BE EASILY WIPED DOWN WITH A DAMP CLOTH.



Image: A hand placing several stainless steel dehydrator trays into a dishwasher, demonstrating their dishwasher-safe design for convenient cleaning.

3. **Main Unit:** Wipe the exterior and interior of the dehydrator with a soft, damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads, as they may scratch the surface.
4. **Do Not Immerse:** Never immerse the main unit, power cord, or plug in water or any other liquid.
5. **Storage:** Ensure all parts are completely dry before reassembling and storing the dehydrator in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your GDOR Food Dehydrator, please refer to the table below for common problems and solutions.

| Problem | Possible Cause | Solution |
|--|---|---|
| Dehydrator does not turn on. | Not plugged in; power outage; faulty outlet. | Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. |
| Food is not drying evenly. | Overloaded trays; uneven slicing; door not closed properly. | Do not overload trays; ensure food is sliced uniformly. Check that the door is fully closed. |
| Dehydrator is too loud. | Unit not on a stable surface; internal fan obstruction. | Ensure the unit is on a flat, stable surface. If noise persists, contact customer support. (Note: Unit is designed for ultra-quiet 45dB operation). |
| Temperature/Timer settings not responding. | Control panel issue; temporary glitch. | Unplug the unit for 5 minutes, then plug it back in and try again. If the issue continues, contact customer support. |
| Food is taking too long to dry. | Temperature too low; humidity too high; food too thick. | Increase temperature; ensure proper ventilation in the room; slice food thinner. |

8. PRODUCT SPECIFICATIONS

| Feature | Detail |
|--------------------------------|--|
| Brand | GDOR |
| Model Number | FD08DGP |
| Material | 304 Stainless Steel (trays), Black (housing) |
| Wattage | 700 watts |
| Voltage | 120 Volts |
| Product Dimensions (D x W x H) | 17.9" x 12.6" x 13.4" |
| Item Weight | 17.6 Pounds |
| Number of Trays | 8 |
| Temperature Range | 95°F - 167°F (35°C - 75°C) |
| Timer Range | 30 minutes - 24 hours |
| Noise Level | Under 45dB |
| Certifications | ETL Certified |
| Dishwasher Safe Parts | Trays, Fruit Roll Sheets, Mesh Screens |

9. WARRANTY AND SUPPORT

Warranty Information:

GDOR products are manufactured to the highest quality standards. This product is covered by a limited warranty against defects in materials and workmanship from the date of purchase. Please retain your proof of purchase for warranty claims. For specific warranty terms and conditions, refer to the warranty card included with your product or visit the official GDOR website.

Customer Support:

If you have any questions, concerns, or require technical assistance, please contact GDOR Customer Support. Our team is available to help you with product inquiries, troubleshooting, and warranty services.

- **Website:** [Visit the GDOR Store on Amazon](#) (for general product information and brand store)
- **Email:** Refer to your product packaging or warranty card for direct customer service email.
- **Phone:** Refer to your product packaging or warranty card for direct customer service phone number.

When contacting support, please have your product model number (FD08DGP) and purchase date ready.

