

KEENSTAR GGJ-802

KEENSTAR GGJ-802 Food Dehydrator Machine User Manual

Model: GGJ-802

IMPORTANT SAFEGUARDS

Please read all instructions carefully before using your KEENSTAR Food Dehydrator. Retain this manual for future reference.

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the 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. Contact customer service for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- Do not use the appliance for other than its 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.

PRODUCT OVERVIEW

Components

- Main Dehydrator Unit
- 9 Stainless Steel Trays
- 1 Fruit Roll Sheet
- 2 Mesh Screens
- User Manual
- Recipe Book



This image displays the complete package contents: the KEENSTAR food dehydrator, a recipe book, a user manual, nine stainless steel trays, one fruit roll sheet, and two mesh screens. The dimensions of the dehydrator are also provided: 16.7 inches (height), 13.39 inches (depth), and 12.2 inches (width).

Key Features

- **Premium Stainless Steel Construction:** The dehydrator shell is made of stainless steel, ensuring durability and a sleek appearance.
- **BPA-Free 304 Stainless Steel Trays:** Nine corrugated mesh trays provide ample drying space and are safe for food contact.
- **Digital Adjustable Timer:** Set dehydration times from 30 minutes up to 48 hours.
- **Digital Adjustable Temperature Control:** Precisely control drying temperatures from 95°F to 165°F (35°C to 74°C).
- **Horizontal Airflow System with Dual Fans:** Ensures even heat distribution across all trays, eliminating the need to rotate trays during the drying process.
- **Large Capacity:** With 9 trays, the dehydrator offers 8.7 square feet of total drying space, suitable for large batches.
- **Transparent Door:** Allows for easy monitoring of the drying process without opening the unit.
- **Safety Features:** Includes automatic shutoff and overheat protection for safe operation.
- **Easy to Clean:** Stainless steel trays are dishwasher-safe for convenient cleaning.



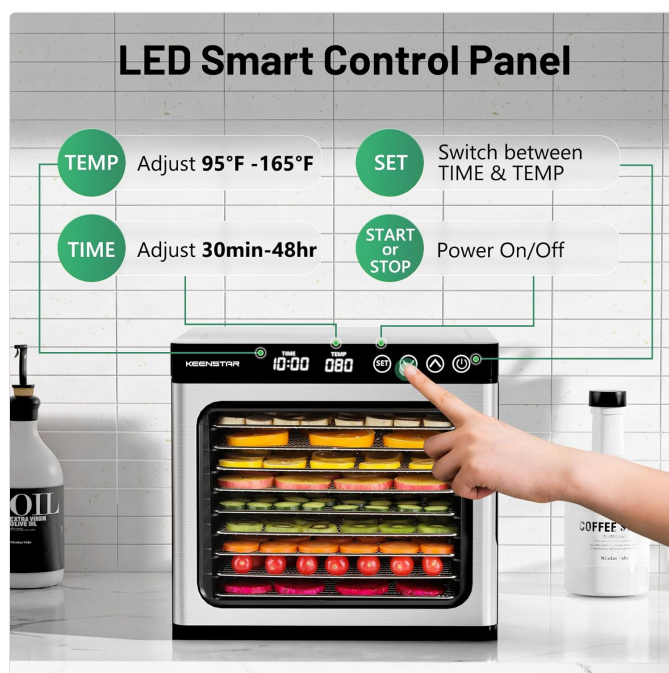
This image shows the KEENSTAR food dehydrator with its door open, revealing nine stainless steel trays filled with jerky. A "Dehydration Guide" booklet is visible on the right side. The digital control panel displays "TIME 10:30" and "TEMP 090".

SETUP AND FIRST USE

- Unpacking:** Carefully remove all packaging materials from the dehydrator and its accessories. Inspect the unit for any signs of damage.
- Initial Cleaning:** Before the first use, wash the stainless steel trays, fruit roll sheet, and mesh screens in warm, soapy water. Rinse them thoroughly and dry completely. Wipe the interior and exterior surfaces of the main dehydrator unit with a damp cloth. Do not immerse the main unit in water.
- Placement:** Place the dehydrator on a stable, flat, and heat-resistant surface. Ensure there is adequate space (at least 6 inches) around the unit for proper ventilation. Do not place it near heat sources or flammable materials.

OPERATING INSTRUCTIONS

Control Panel Overview



This image provides a detailed view of the dehydrator's LED Smart Control Panel. It highlights the functions of the buttons: "TEMP Adjust 95°F - 165°F", "SET Switch between TIME & TEMP", "TIME Adjust 30min-48hr", and "START or STOP Power On/Off". The display shows "TIME 10:00" and "TEMP 080".

- **TIME Button:** Used to adjust the dehydration time.
- **TEMP Button:** Used to adjust the dehydration temperature.
- **SET Button:** Toggles between time and temperature settings for adjustment.
- **Up/Down Arrows:** Used to increase or decrease the selected time or temperature value.
- **START/STOP (Power) Button:** Turns the unit on/off and initiates or pauses the dehydration process.

Preparing Food for Dehydration

- Always wash and clean food thoroughly before preparation.
- Slice food into uniform thickness to ensure even drying. Thinner slices will dry faster.
- Some foods may benefit from pre-treatment (e.g., blanching vegetables, soaking fruits in lemon juice) to prevent discoloration or improve texture. Refer to the included recipe book or a reliable dehydration guide for specific recommendations.

Loading Trays



The image displays the KEENSTAR food dehydrator with its door open, showcasing nine stainless steel trays loaded with colorful sliced fruits and vegetables like oranges, kiwis, cucumbers, and tomatoes. Text overlays indicate "Drawer Type 9 Stainless Steel Drying Trays" and "8.7ft² Total Drying Space".

- Arrange prepared food in a single layer on the stainless steel trays. Ensure there is enough space between pieces for air to circulate freely. Do not overlap food.
- For smaller items like herbs or berries, use the provided mesh screens to prevent them from falling through the tray grids.
- When making fruit leathers, spread pureed fruit evenly onto the fruit roll sheet.
- Carefully slide the loaded trays into the dehydrator.

Setting Time and Temperature

1. Plug the dehydrator into a standard 120V AC power outlet.
2. Press the **START/STOP** button to turn on the unit. The display will illuminate, showing default time and temperature settings.
3. Press the **SET** button to select either the TIME or TEMP setting. The selected value will flash on the display.

- 4. Use the **Up/Down Arrows** to adjust the desired time or temperature.
- 5. Press **SET** again to confirm the setting or to switch to adjusting the other parameter.
- 6. Once both time and temperature are set, press the**START/STOP** button to begin the dehydration process. The unit will start heating, and the internal fans will activate.

Monitoring and Completion

- The transparent door allows you to monitor the drying process without opening the unit, which helps maintain consistent internal temperature.
- Periodically check the food for your desired level of dryness. Drying times can vary significantly based on the type of food, its thickness, and initial moisture content.
- When dehydration is complete, press the**START/STOP** button to turn off the unit.
- Unplug the dehydrator from the wall outlet and allow the food and trays to cool completely before removing them.
- Store dehydrated food in airtight containers in a cool, dark place to maintain freshness.

DEHYDRATION GUIDELINES

The following table provides general temperature and time ranges for common foods. These are approximate values; actual drying times may vary. Always ensure food is thoroughly dried for safe storage.

Food Type	Temperature Range	Approximate Time
Fruits (e.g., apples, bananas, berries)	130-140°F (54-60°C)	6-20 hours
Vegetables (e.g., carrots, zucchini, tomatoes)	125°F (52°C)	4-12 hours
Meats (e.g., beef jerky, poultry)	145-160°F (63-71°C)	4-15 hours
Herbs (e.g., basil, oregano, mint)	95-105°F (35-40°C)	2-6 hours
Dog Treats	145-160°F (63-71°C)	4-12 hours



An assortment of various dried fruits and nuts, showcasing the potential output of the dehydrator.



A close-up view of savory beef jerky, a popular item to prepare with a food dehydrator.



A dog observing a plate of dried treats, illustrating the dehydrator's use for pet snacks.



Various dried herbs and tea ingredients, demonstrating the dehydrator's versatility for preserving botanicals.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your dehydrator.



This image focuses on the interior of the dehydrator with its door open, revealing the dual fans at the back. A hand is shown wiping the interior with a cloth, illustrating the ease of cleaning. Icons for "Stainless Steel Trays" and "Dishwasher Safe" are present, indicating the trays' cleaning convenience.

1. **Unplug and Cool:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning any parts.
2. **Clean Trays and Accessories:** Remove the stainless steel trays, mesh screens, and fruit roll sheets. These can be washed by hand in warm, soapy water or placed in a dishwasher (trays are dishwasher-safe). Rinse thoroughly and dry completely.
3. **Clean Main Unit:** Wipe the interior and exterior surfaces of the main dehydrator unit with a soft, damp cloth. For stubborn food residues, use a mild detergent on the cloth. Do not immerse the main unit in water or any other liquid.

4. **Drying and Storage:** Ensure all parts are completely dry before reassembling or storing the dehydrator.
Store the unit in a clean, dry place.
5. **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the surfaces of the dehydrator.

TROUBLESHOOTING

If you encounter any 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; unit not switched on.	Ensure the power cord is securely plugged into a working wall outlet. Press the START/STOP button.
Food is not drying evenly.	Food sliced unevenly; trays overloaded.	Ensure food is sliced to uniform thickness. Do not overload trays; arrange food in a single layer with space for airflow. The horizontal airflow system is designed to minimize uneven drying.
Dehydrator stops during operation.	Overheat protection activated.	Unplug the unit and allow it to cool down for at least 30 minutes. Plug it back in and restart the dehydration process. Ensure proper ventilation around the unit.
Unusual noise during operation.	Trays not properly seated; foreign object inside.	Ensure all trays are correctly inserted and seated. Unplug the unit and inspect the interior for any obstructions.

SPECIFICATIONS

Feature	Detail
Brand	KEENSTAR
Model Number	GGJ-802
Material	Stainless Steel (shell), 304 Stainless Steel (trays)
Color	Silver
Wattage	1000 watts
Product Dimensions (DxWxH)	11.4"D x 12.2"W x 16.7"H
Voltage	120 Volts
Item Weight	13.34 Pounds
Number of Trays	9
Temperature Range	95-165°F (35-74°C)






Feature	Detail
Timer Range	30 minutes - 48 hours
Dishwasher Safe Trays	Yes

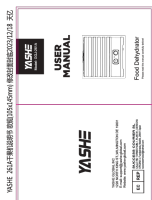
WARRANTY AND SUPPORT

Your KEENSTAR Food Dehydrator Machine is covered by a standard manufacturer's warranty. Please refer to the warranty card included in your product package for specific terms, conditions, and duration of coverage.

For technical support, troubleshooting assistance, or any service inquiries, please contact KEENSTAR customer service. Contact information can typically be found on the warranty card or the official KEENSTAR website.

Related Documents - GGJ-802

	<p>OSTBA Food Dehydrator: Recipes and Tips for Dehydrating Food</p> <p>Explore a variety of recipes for jerky, fruits, snacks, and sweets, alongside essential tips for using the OSTBA Food Dehydrator. Learn about food preparation, dehydrating techniques, cleaning, and storage for optimal results.</p>
	<p>YASHE GGJ-801 Premium Stainless Steel Food Dehydrator User Manual</p> <p>User manual for the YASHE GGJ-801 Premium Stainless Steel Food Dehydrator, covering package contents, specifications, safety instructions, operation, troubleshooting, care, and warranty information.</p>
	<p>OSTBA GGJ-801 Premium Stainless Steel Food Dehydrator User Manual</p> <p>User manual for the OSTBA GGJ-801 Premium Stainless Steel Food Dehydrator. Provides essential safety instructions, operating procedures, troubleshooting tips, and warranty details for optimal use.</p>
	<p>REEMIX GGJ-802 Food Dehydrator User Manual</p> <p>Comprehensive user manual for the REEMIX GGJ-802 Food Dehydrator, covering setup, operation, safety precautions, and troubleshooting for optimal food drying at home.</p>
	<p>Manuale Utente Essiccatore Alimentare YASHE GGJ-261B - Guida Completa</p> <p>Manuale utente completo per l'essiccatore alimentare YASHE GGJ-261B. Include istruzioni operative, precauzioni di sicurezza, informazioni tecniche, manutenzione e risoluzione dei problemi.</p>



[YASHE GGJ-261A Food Dehydrator User Manual](#)

Comprehensive user manual for the YASHE GGJ-261A Food Dehydrator, covering safe operation, technical specifications, parts, maintenance, and troubleshooting.