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- › [GGM Gastro](#) /
- › [GGM Gastro DGSHB24 Food Dehydrator Instruction Manual](#)

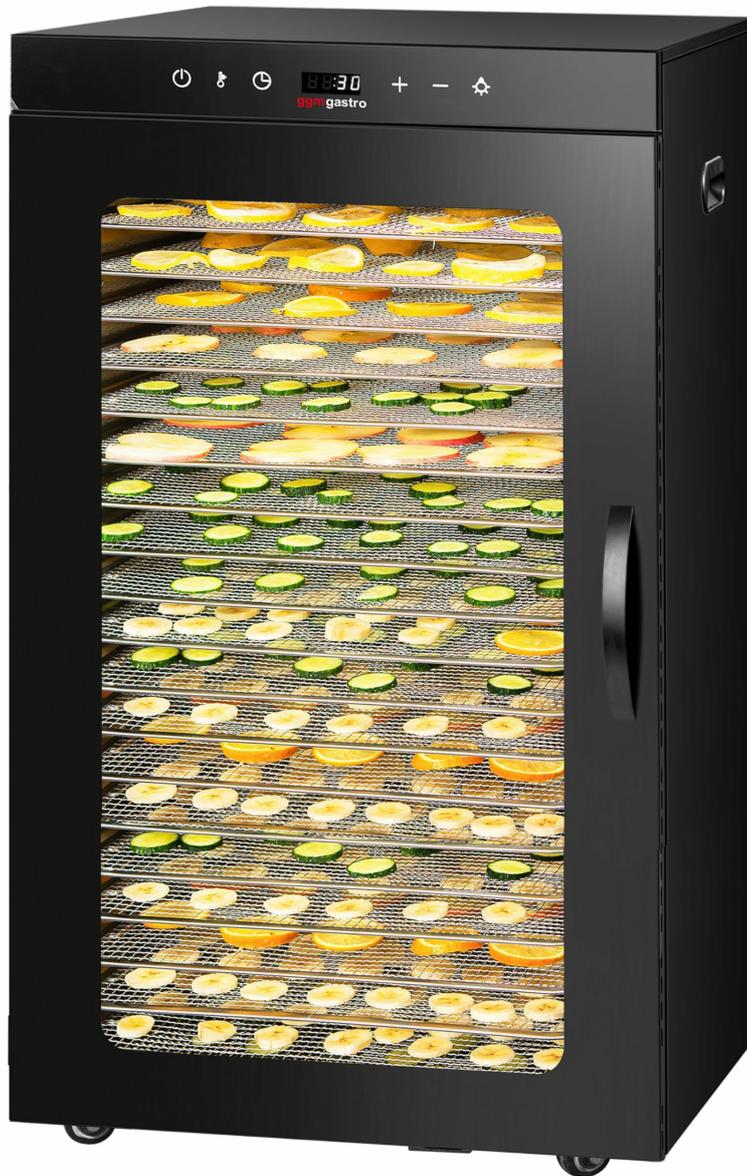
GGM Gastro DGSHB24

GGM Gastro DGSHB24 Food Dehydrator Instruction Manual

Model: DGSHB24

1. INTRODUCTION

Thank you for choosing the GGM Gastro DGSHB24 automatic food dehydrator. This appliance is designed to efficiently dry various food items, including fruits, vegetables, and meats, preserving their nutrients and extending their shelf life. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your dehydrator. Please read it thoroughly before first use and keep it for future reference.



The GGM Gastro DGSHB24 Food Dehydrator, shown with its door open and trays filled, ready for operation.

Examples of various foods that can be dried using the dehydrator, including fruits, vegetables, and meats.

2. SAFETY INSTRUCTIONS

To prevent injury or damage, always observe basic safety precautions when using electrical appliances. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Read all instructions carefully before operating the appliance.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets. Close supervision is necessary when the appliance is used near children.
- Unplug the dehydrator from the outlet when not in use, before cleaning, or before moving.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

- Place the appliance on a stable, heat-resistant, and dry surface, away from walls or other appliances to ensure proper ventilation.
- Do not block the air vents during operation.
- Use only accessories recommended by the manufacturer.
- This appliance is intended for household and similar applications.

3. PRODUCT OVERVIEW

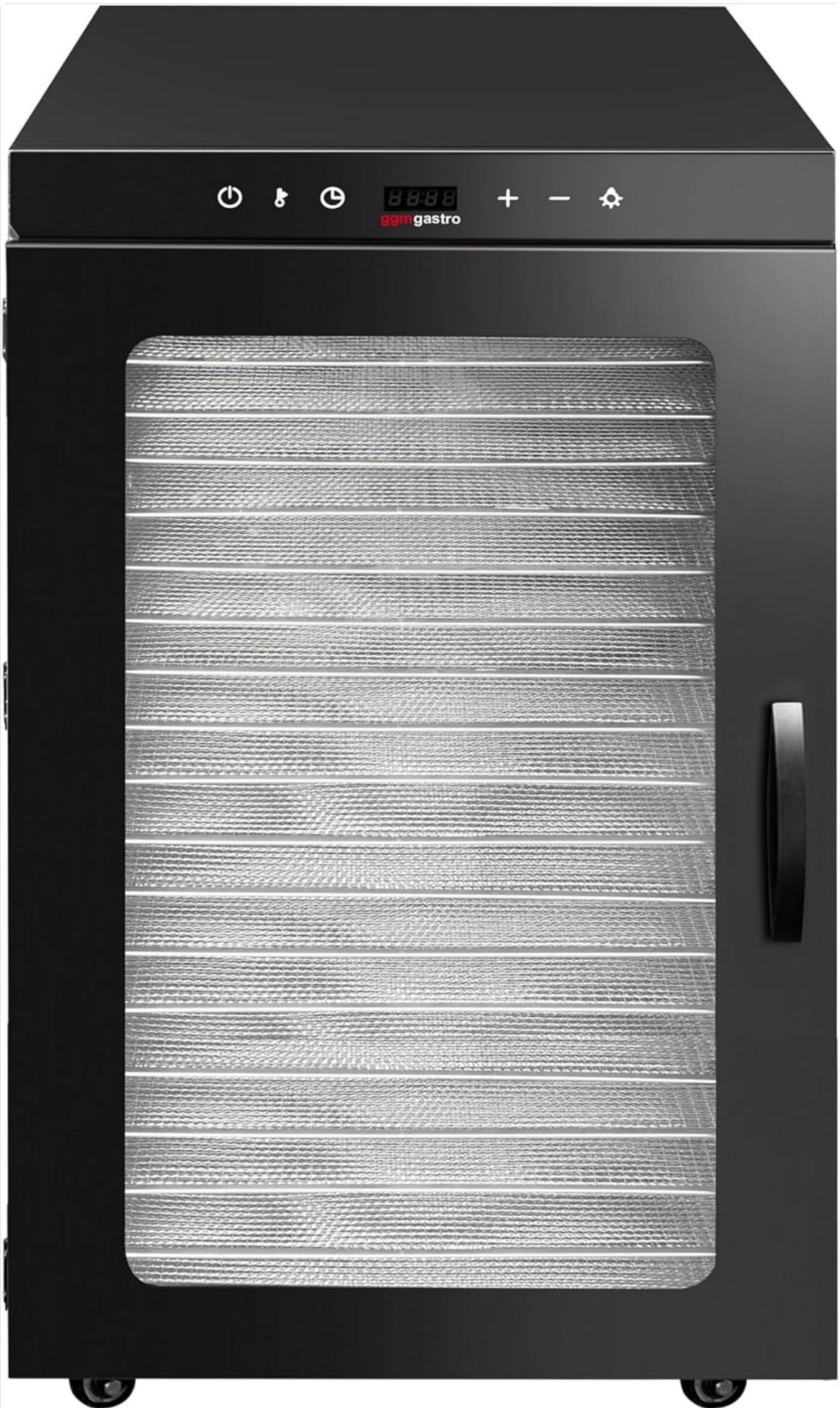
The GGM Gastro DGSHB24 is a robust food dehydrator designed for efficient and consistent drying. It features a durable black exterior and high-quality stainless steel trays.

Key Components:

- **Control Panel:** Digital display with intuitive controls for timer and temperature settings.
- **Drying Trays:** 24 removable stainless steel trays for food placement.
- **Drip Tray:** A dedicated tray to collect any moisture or residue.
- **Door:** Transparent door for monitoring the drying process.
- **Ventilation System:** Rear-mounted fans for even air circulation.



Angled view of the DGS HB24 dehydrator with the door closed.



Front view of the DGSHB24 dehydrator with the door closed, showing the control panel.

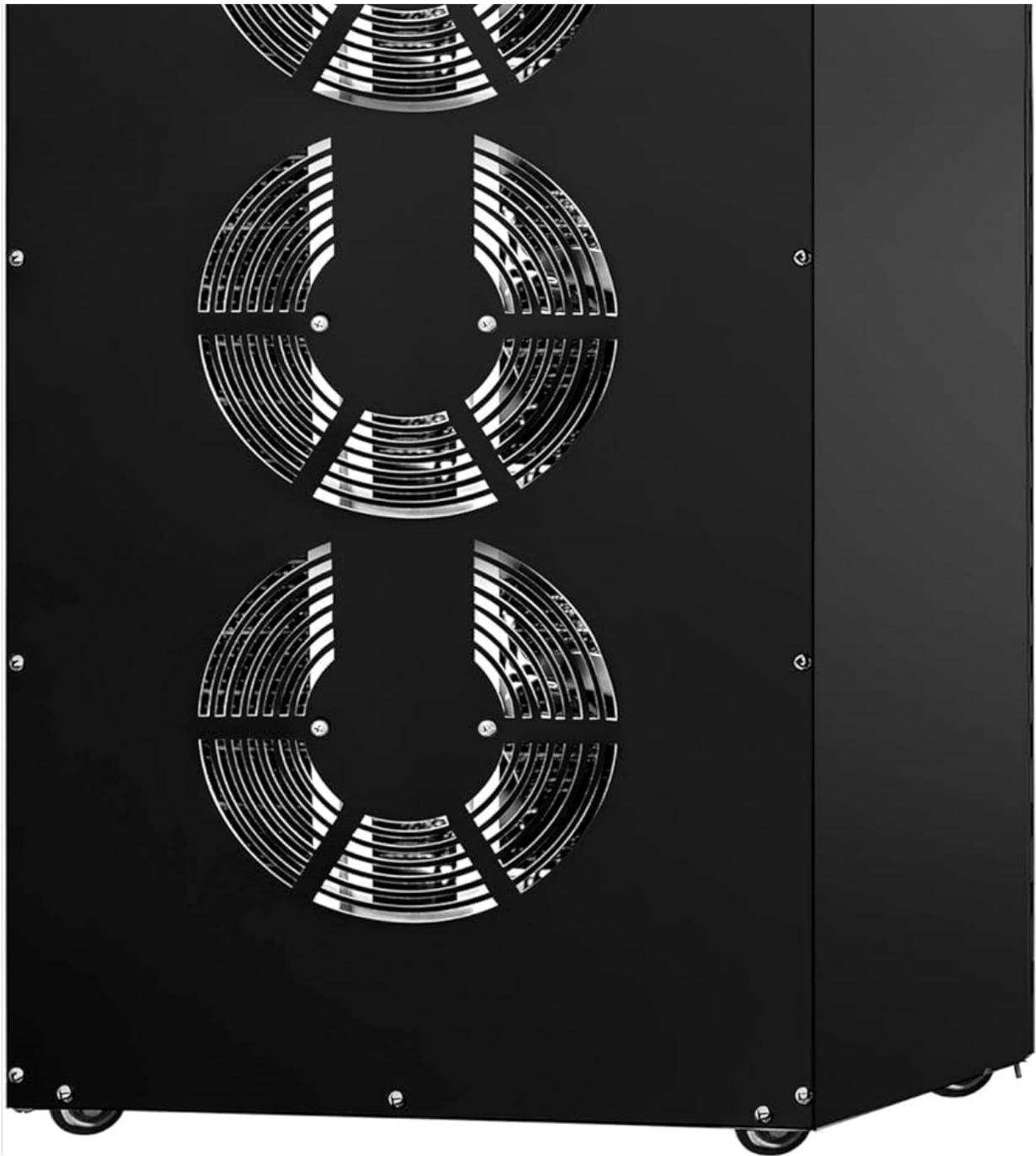


Detail of the door handle on the DGSHB24.



Detail of the door hinge, indicating sturdy construction.





Rear view of the DGSHB24, highlighting the ventilation system.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the dehydrator and all its components from the packaging. Retain packaging for future storage or transport.
2. **Inspection:** Check the appliance for any signs of damage. If damaged, do not operate and contact customer support.
3. **Cleaning:** Before first use, wash all 24 drying trays and the drip tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the dehydrator with a damp cloth.
4. **Placement:** Place the dehydrator on a flat, stable, heat-resistant surface. Ensure there is adequate space around the unit (at least 15 cm / 6 inches) for proper air circulation, especially around the rear ventilation area.
5. **Power Connection:** Ensure the power switch is in the "OFF" position before plugging the unit into a grounded electrical outlet (230 V / 1 N/PE / 50 Hz).

5. OPERATING INSTRUCTIONS

Follow these steps to operate your GGM Gastro DGSHB24 food dehydrator:

1. **Prepare Food:** Wash, peel, and slice your desired food items (fruits, vegetables, meats) to a uniform thickness for even drying.
2. **Load Trays:** Arrange the prepared food in a single layer on the stainless steel drying trays. Do not overlap food items to allow for optimal air circulation. Insert the loaded trays into the dehydrator. Place the drip tray at the bottom.
3. **Close Door:** Securely close the dehydrator door.
4. **Power On:** Plug the unit into the power outlet and press the power button on the control panel. The digital display will illuminate.
5. **Set Timer:** Use the timer controls to set the desired drying duration. The timer is adjustable from 0 to 24 hours.
6. **Set Temperature:** Use the temperature controls to set the desired drying temperature.
7. **Start Dehydration:** Press the start button to begin the drying process. The dehydrator will operate until the timer counts down to zero.
8. **Monitor Progress:** Periodically check the food's dryness. You may need to rotate trays or rearrange food for more even drying.
9. **Completion:** Once the food is dried to your satisfaction, turn off the dehydrator, unplug it, and carefully remove the trays. Allow food to cool completely before storing.



The dehydrator with its door open, demonstrating how to load the 24 trays with food.



Another view of the dehydrator with trays loaded, ready for the drying process.



6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your dehydrator.

1. **Always Unplug:** Before cleaning, always ensure the dehydrator is unplugged from the power outlet and has cooled down completely.
2. **Clean Trays and Drip Tray:** Remove all 24 drying trays and the drip tray. Wash them with warm, soapy water. For stubborn residue, soak them for a few minutes before scrubbing. Rinse thoroughly and dry completely before reinserting.
3. **Clean Interior:** Wipe the interior surfaces of the dehydrator with a damp cloth. For sticky residue, use a mild detergent solution, then wipe with a clean damp cloth to remove any soap residue. Ensure the interior is completely dry before next use.
4. **Clean Exterior:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
5. **Do Not Immerse:** Never immerse the main unit of the dehydrator in water or any other liquid.
6. **Storage:** If storing the dehydrator for an extended period, ensure it is clean and dry. Store it in a cool, dry place, preferably in its original packaging.

7. TROUBLESHOOTING

If you encounter any issues with your GGM Gastro DGSHB24 dehydrator, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Dehydrator does not turn on.	<ul style="list-style-type: none">◦ Not plugged in correctly.◦ Power outlet malfunction.◦ Power switch is off.	<ul style="list-style-type: none">◦ Ensure the power cord is securely plugged into a working outlet.◦ Test the outlet with another appliance.◦ Press the power switch to the "ON" position.
Food is not drying evenly or taking too long.	<ul style="list-style-type: none">◦ Food slices are too thick or uneven.◦ Trays are overloaded.◦ Door is not closed properly.◦ Incorrect temperature or timer setting.	<ul style="list-style-type: none">◦ Slice food to a uniform thickness.◦ Do not overload trays; ensure a single layer with space for air circulation.◦ Ensure the door is securely closed.◦ Verify that the timer and temperature settings are appropriate for the food being dried.
Unusual noise during operation.	<ul style="list-style-type: none">◦ Appliance not on a stable surface.◦ Obstruction in the fan area.	<ul style="list-style-type: none">◦ Place the dehydrator on a flat, stable surface.◦ Unplug the unit and check for any foreign objects near the fan vents (rear of the unit).

If the problem persists after trying these solutions, please contact GGM Gastro customer support for assistance.

8. SPECIFICATIONS

Feature	Detail
Brand	GGM Gastro
Model	DGSHB24
Color	Black
Product Dimensions (L x W x H)	60 cm x 47 cm x 88.3 cm
Number of Trays	24
Tray Dimensions	300 mm x 280 mm
Drip Tray Dimensions	250 mm x 250 mm
Material	High-quality stainless steel (trays)
Power	2 kW
Electrical Connection	230 V / 1 N/PE / 50 Hz
Maximum Load Capacity	Up to 8 kg
Timer Range	0 - 24 hours
Certifications	CE Mark, Compliant with European food standards

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For customer support, please visit the official GGM Gastro website or contact your local distributor.