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Elite Gourmet EFD809D

Elite Gourmet EFD809D Food Dehydrator Instruction Manual

Model: EFD809D

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse 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 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of 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.
- Do not use appliance for other than intended use.
- 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.

PARTS AND FEATURES

Familiarize yourself with the components of your Elite Gourmet EFD809D Food Dehydrator.

HEALTHY HOMEMADE SNACKS

Prepare all-natural dehydrated foods and snacks with no added sugars, additives or preservatives.

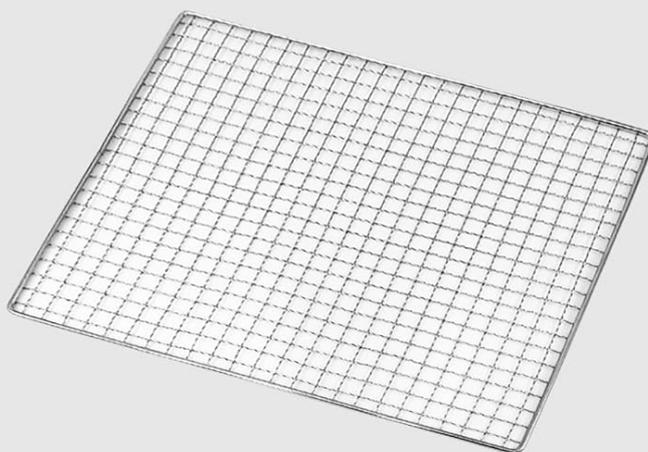


Figure 1: Elite Gourmet EFD809D Food Dehydrator with its door open, revealing five stainless steel trays containing various dehydrated foods. The digital control panel is visible on top.

- **Digital Control Panel:** Intuitive interface for setting temperature and time.
- **Stainless Steel Trays (5x):** Durable, food-grade trays with dense mesh for efficient drying. Dimensions: 9.2 x 7.1 inches.
- **Fruit Roll Tray:** Dedicated tray for making fruit leathers.
- **Interior Light:** Allows monitoring of drying progress without opening the door.
- **Keep Warm Function:** Maintains optimal temperature after drying cycle completes.
- **Rear-Mounted Fan:** Ensures even heat distribution across all trays.

Elite Gourmet®

OTHERS



✓ Rounded Corners

✗ Rough Corners

✓ Dense Mesh

✗ Loose Mesh

✓ Food Grade

✗ Just Stainless-steel

Figure 2: Close-up comparison highlighting the superior design of the Elite Gourmet EFD809D's stainless steel trays, featuring rounded corners and dense mesh for better food retention and easier cleaning, compared to a generic alternative.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the dehydrator for any damage.
2. **Cleaning:** Before first use, wash all trays and the fruit roll tray in warm, soapy water. Wipe the interior and exterior of the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the dehydrator on a stable, flat, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
4. **Tray Assembly:** Insert the stainless steel trays into the dehydrator. The trays are designed to slide in easily. If using the fruit roll tray, place it on one of the stainless steel trays.
5. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet.



Figure 3: The Elite Gourmet EFD809D Food Dehydrator positioned on a kitchen counter, illustrating its compact design suitable for various kitchen spaces.

OPERATION

Preparing Food for Dehydration

- Wash and thoroughly dry all fruits, vegetables, or meats.
- Slice food into uniform thickness for even drying. Thinner slices dry faster.
- Pre-treatment (optional): Some foods benefit from pre-treatment (e.g., blanching for vegetables, soaking in lemon juice for fruits to prevent browning). Refer to a comprehensive dehydration guide for specific food types.
- Arrange food in a single layer on the trays, ensuring air can circulate around each piece. Do not overlap.

Using the Digital Control Panel



Precise temperatures from 95°F to 194°F and a timer up to 48 hours with 1-hour increments



Figure 4: A hand interacting with the digital touch control panel of the Elite Gourmet EFD809D, demonstrating the ease of adjusting temperature and time settings.

1. **Power On:** Press the power button () to turn on the dehydrator.
2. **Set Temperature:** Press the "TEMP" button, then use the "+" and "-" buttons to adjust the temperature from 95°F to 194°F (35°C to 90°C).
3. **Set Time:** Press the "TIME" button, then use the "+" and "-" buttons to set the drying duration up to 48 hours in 1-hour increments.
4. **Start Dehydration:** Once temperature and time are set, the dehydrator will begin operation.
5. **Interior Light:** Press the light bulb icon () to turn the interior light on or off to check progress.
6. **Keep Warm Function:** After the set drying time, the unit will automatically switch to "KEEP WARM" mode to maintain the food's temperature until removed.

COMPACT & SPACE SAVING

Designed to fit seamlessly in small kitchens and tight spaces



Figure 5: The Elite Gourmet EFD809D's digital display showing a temperature setting of 158°F, accompanied by examples of dehydrated nuts, fruit, jerky, and herbs, illustrating the versatility of the appliance.

MAINTENANCE

Cleaning

1. **Unplug:** Always unplug the dehydrator from the power outlet before cleaning.
2. **Cool Down:** Allow the unit to cool completely before handling any parts.
3. **Trays and Fruit Roll Tray:** Wash the stainless steel trays and fruit roll tray in warm, soapy water. Rinse thoroughly and dry completely. These parts are not specified as dishwasher safe, so hand washing is recommended.
4. **Main Unit:** Wipe the exterior of the dehydrator with a damp cloth. Do not immerse the main unit, cord, or plug in water or any other liquid.
5. **Interior:** Use a soft, damp cloth to wipe the interior of the dehydrator. Ensure no food particles remain.

Storage

Store the assembled or disassembled dehydrator in a clean, dry place when not in use. Ensure all parts are dry before

storage to prevent mold or mildew.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Unit not plugged in; power outlet malfunction; power button not pressed.	Ensure the unit is securely plugged into a working outlet. Press the power button. Check the circuit breaker.
Food not drying evenly.	Food slices are too thick or uneven; trays are overloaded; insufficient air circulation.	Slice food into uniform thickness. Do not overload trays; ensure a single layer. Rotate trays periodically if necessary, although the rear-mounted fan is designed for even distribution.
Dehydrator is too noisy.	Normal fan operation; unit not on a stable surface.	The unit operates with a quiet fan, but some noise is normal. Ensure the dehydrator is on a flat, stable surface to minimize vibration.
Food is taking too long to dry.	Temperature set too low; food slices too thick; high humidity in environment.	Increase the temperature setting. Ensure food is sliced thinly and uniformly. Operate in a low-humidity environment if possible.

SPECIFICATIONS

Model: EFD809D

Brand: Elite Gourmet

Material: Stainless Steel (trays), Plastic (housing)

Color: Black

Wattage: 480 watts

Voltage: 120 Volts

Product Dimensions: 10.4"D x 11.3"W x 7.8"H

Item Weight: 8.63 pounds

Number of Trays: 5

Temperature Range: 95°F to 194°F (35°C to 90°C)

Timer: Up to 48 hours (1-hour increments)

Special Features: Digital Touch Control, Interior Light, Keep Warm Function, Fruit Roll Tray Included

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the official Elite Gourmet website or contact their customer service directly. Keep your purchase receipt as proof of purchase for warranty claims.

Elite Gourmet Customer Service: [Visit Support Page](#)



