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Aottop B0FXWHKBB6

Aottop Food Dehydrator Machine User Manual

Model: B0FXWHKBB6

1. Introduction

Thank you for purchasing the Aottop Food Dehydrator Machine. This appliance is designed to efficiently remove moisture from various foods, preserving their nutrients and flavor. Please read this manual thoroughly before operation to ensure safe and optimal use.

1.1 Safety Information

- Always unplug the dehydrator from the power outlet when not in use, before cleaning, or before assembling/disassembling parts.
- Do not immerse the motor base, cord, or plug in water or other liquids.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Keep out of reach of children.
- Use the appliance on a stable, heat-resistant surface.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Ensure proper ventilation around the dehydrator during operation.
- Do not use outdoors.
- Do not use abrasive cleaners or scouring pads when cleaning.

2. Product Components

The Aottop Food Dehydrator Machine includes the following parts:

- Motor Base Unit with Digital Control Panel
- 8 Stackable BPA-Free Drying Trays
- Top Cover
- Power Cord



Figure 2.1: Overview of the Aottop Food Dehydrator Machine with its components and examples of dried foods.

3. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the drying trays and top cover in warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor base unit with a damp cloth.
3. **Assemble:** Place the motor base unit on a clean, dry, and stable surface. Stack the desired number of drying trays onto the base. Ensure the trays are properly aligned. Place the top cover securely on the uppermost tray.
4. **Adjust Tray Height:** The trays can be rotated 180 degrees to change the interlayer height, allowing for thicker food items.



Figure 3.1: Trays can be rotated 180 degrees to adjust the height between layers for different food thicknesses.

5. **Connect Power:** Plug the power cord into a standard electrical outlet.

4. Operating Instructions

4.1 Preparing Food for Dehydration

- Wash and thoroughly dry all fruits, vegetables, or meats.
- Slice food into uniform pieces (approximately 1/4 inch thick) for even drying.
- Arrange food in a single layer on the drying trays, ensuring air circulation. Do not overlap pieces.



Figure 4.1: The 8 stackable trays allow for drying various food types simultaneously. Ensure food is spread evenly.

4.2 Digital Control Panel

The dehydrator features a user-friendly digital control panel for setting temperature and time.



Figure 4.2: The digital control panel allows for easy adjustment of settings.

1. **Power On/Off:** Press the **Power** button (circle with a vertical line) to turn the unit on or off.
2. **Set Temperature:** Press the **SET** button once. The temperature display will flash. Use the **+** and **-** buttons to adjust the temperature between 105°F (42°C) and 158°F (70°C).
3. **Set Timer:** Press the **SET** button a second time. The timer display will flash. Use the **+** and **-** buttons to set the drying time from 1 to 72 hours.
4. **Start Dehydration:** After setting both temperature and time, the unit will automatically begin the dehydration process.

4.3 Drying Process

The dehydrator utilizes a 360° all-round hot air circulation heating system for even drying.



Figure 4.3: The internal design ensures hot air circulates evenly through all trays, with efficient heat dissipation from the bottom.

- The transparent trays allow you to monitor the drying progress without opening the unit.
- The unit will automatically shut off once the set timer expires.
- For best results, occasionally rotate trays or stir food items, especially if drying different types of food with varying moisture content.

5. Usage Tips and Food Preparation

5.1 Recommended Drying Times and Temperatures

The following table provides general guidelines. Actual times may vary based on food thickness, moisture content, and desired dryness.

Food Type	Temperature Range	Approximate Drying Time

Food Type	Temperature Range	Approximate Drying Time
Fruits (e.g., apples, bananas, oranges, kiwi)	131°F - 140°F (55°C - 60°C)	6-12 hours
Vegetables (e.g., carrots, zucchini, tomatoes)	131°F - 140°F (55°C - 60°C)	4-10 hours
Meats (e.g., jerky)	140°F - 158°F (60°C - 70°C)	8-15 hours
Herbs & Flowers	95°F - 104°F (35°C - 40°C)	2-6 hours
Nuts	95°F - 104°F (35°C - 40°C)	4-8 hours
Pet Treats	131°F - 158°F (55°C - 70°C)	6-15 hours

Note: Always ensure meat products are thoroughly cooked or pre-treated to eliminate bacteria before dehydration.

5.2 Food Preparation Examples

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Video 5.1: This video demonstrates the preparation of various fruits like bananas, kiwis, and oranges for dehydration, showing how to slice and arrange them on the trays.

For optimal results, slice fruits and vegetables uniformly. For example, bananas, kiwis, and oranges should be sliced into thin, even rounds. Arrange them on the trays without overlapping to allow for proper air circulation and even drying.



Figure 5.2: The dehydrator can be used to make healthy pet treats, such as dried chicken or sweet potato chews.

6. Maintenance & Cleaning

1. **Unplug:** Always unplug the dehydrator before cleaning.
2. **Clean Trays and Cover:** The BPA-free trays and top cover are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and a soft sponge. Rinse thoroughly and dry completely.
3. **Clean Base Unit:** Wipe the motor base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
4. **Storage:** Ensure all parts are completely dry before storing. The stackable design allows for compact storage.

7. Troubleshooting

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet malfunction; unit malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the outlet with another appliance. If still not working, contact customer support.
Food not drying evenly.	Food pieces are too thick or uneven; trays overloaded; insufficient air circulation.	Slice food into uniform thickness. Do not overload trays; ensure a single layer. Rotate trays periodically during the drying process.
Drying takes too long.	Temperature set too low; food too thick; high humidity.	Increase temperature within recommended range. Ensure food is sliced thinly. Operate in a low-humidity environment if possible.
Unusual noise during operation.	Fan obstruction; unit not on a stable surface.	Ensure no foreign objects are obstructing the fan. Place the dehydrator on a flat, stable surface. If noise persists, discontinue use and contact support.

8. Specifications

- **Brand:** Aottop
- **Model:** B0FXWHKBB6
- **Power:** 400 Watts
- **Voltage:** 110 Volts
- **Number of Trays:** 8
- **Tray Material:** BPA-Free Plastic
- **Temperature Range:** 105°F - 158°F (42°C - 70°C)
- **Timer:** 1 - 72 Hours
- **Product Dimensions:** 12"D x 10"W x 14"H
- **Color:** Red
- **Dishwasher Safe Parts:** Trays, Top Cover

9. Warranty & Support

This product comes with a standard manufacturer's warranty. For detailed warranty information, please refer to the documentation included with your purchase or contact Aottop customer service.
For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact the seller or manufacturer directly. Keep your purchase receipt and model number (B0FXWHKBB6) handy for faster service.
Contact Information:

- Manufacturer: Aottop
- Seller: Joppor (as per fulfillment information)
- For general inquiries, visit the Aottop Store on Amazon.

Optional protection plans may be available for extended coverage. Please check with your retailer for details.

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