

Manuals.plus /

› Electactic /

› Electactic Food Dehydrator KYS-322B Instruction Manual

Electactic KYS-322B

Electactic Food Dehydrator

MODEL: KYS-322B

Introduction

Thank you for choosing the Electactic Food Dehydrator. This appliance is designed to efficiently dry a variety of foods, including fruits, vegetables, meats, and herbs, preserving their nutrients and flavors. Please read this instruction manual thoroughly before operating the dehydrator to ensure safe and optimal performance. Keep this manual for future reference.

Important Safety Instructions

- Always place the dehydrator on a stable, heat-resistant surface.
- Do not immerse the base unit in water or other liquids.
- Ensure the power cord is not damaged and is kept away from hot surfaces.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- This dehydrator is equipped with an advanced overheating protection device. If the unit overheats, it will automatically shut off to prevent damage and ensure safety.
- Keep out of reach of children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

Product Overview

The Electactic Food Dehydrator features a sleek design with a digital control panel for precise operation. It includes five BPA-free trays for ample drying capacity.

360° Hot Air Circulation



Figure 1: Digital Control Panel. Features a power button, start/pause button, set button, and a rotary knob for adjusting time and temperature.

The unit utilizes 360° hot air circulation for even drying across all trays, eliminating the need for manual rotation.



Figure 2: 360° Hot Air Circulation System. Warm air rises from the bottom, circulating through all trays for consistent drying.

The five trays are adjustable in height, offering two options (1.5 cm and 2.7 cm) to accommodate various food thicknesses.

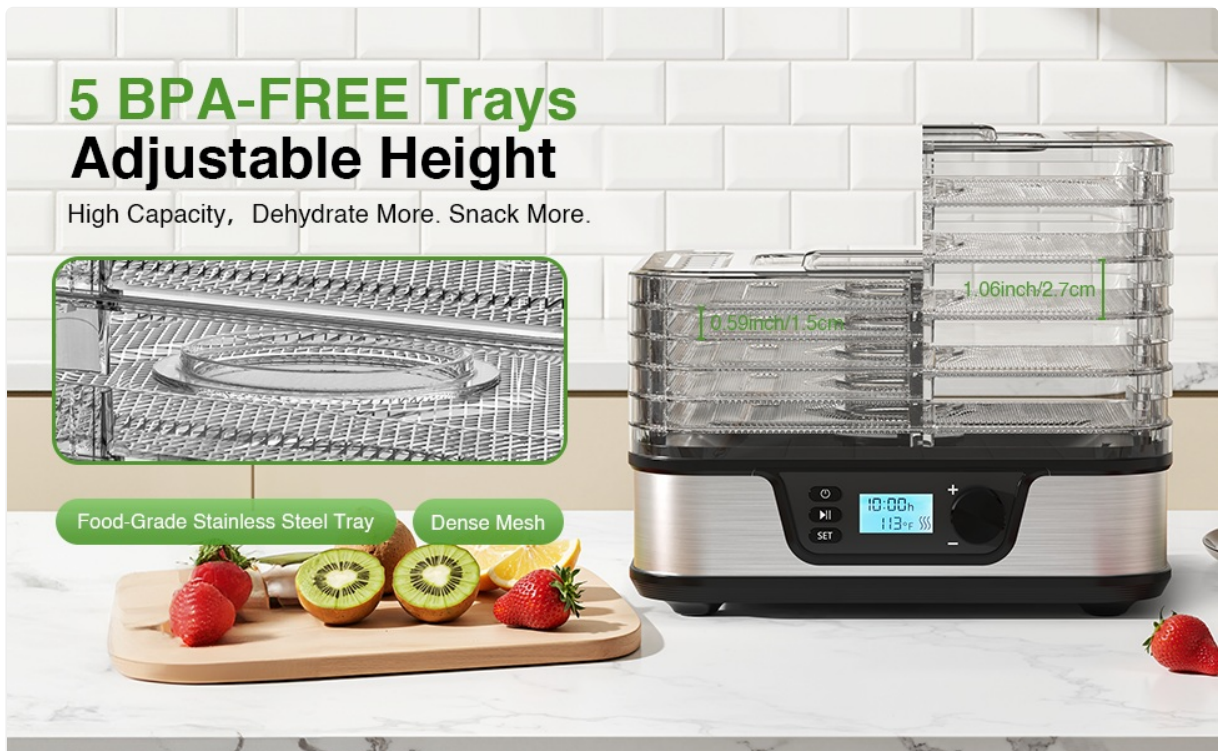


Figure 3: Adjustable Trays. Trays can be inverted to provide different spacing for various food sizes.

Setup

1. **Unpacking:** Carefully remove all packaging materials and inspect the dehydrator for any damage.
2. **Initial Cleaning:** Before first use, wipe the base unit with a damp cloth. Wash the trays and lid with warm, soapy water, then rinse and dry thoroughly. Do not place the base unit in a dishwasher.
3. **Assembly:** Stack the desired number of trays onto the base unit. Ensure the trays are correctly

oriented for your preferred height setting (thin or wide spacing). Place the lid on top.

4. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet.
5. **Pre-run:** It is recommended to run an empty cycle for 30 minutes at 167°F to eliminate any manufacturing odors.

Operating Instructions

1. **Food Preparation:** Wash and prepare your food items. Slice them into uniform thickness for consistent drying. For fruits, you may pre-treat them with lemon juice to prevent discoloration.
2. **Loading Trays:** Arrange the prepared food in a single layer on the trays, ensuring there is adequate space between pieces for proper air circulation. Do not overload the trays.
3. **Setting Time and Temperature:**
 - Press the **Power** button to turn on the dehydrator.
 - Press the **SET** button. The time display will flash. Turn the rotary knob to adjust the drying time from 0.5 to 72 hours in 30-minute increments.
 - Press the **SET** button again. The temperature display will flash. Turn the rotary knob to adjust the temperature from 95°F to 167°F in 9°F increments.
 - Once time and temperature are set, press the **Start/Pause** button to begin the dehydration process.
4. **Monitoring Progress:** Periodically check the food for desired dryness. Drying times vary based on food type, thickness, and moisture content.
5. **Completion:** The dehydrator will automatically shut off when the set time expires. Unplug the unit and allow the food to cool before storing.

High Quality Dehydrator

Make fruits, mushrooms, meat, etc. more durable, fresher and retain vitamins



Figure 4: Preparing and loading food onto trays. Ensure even spacing for optimal drying.

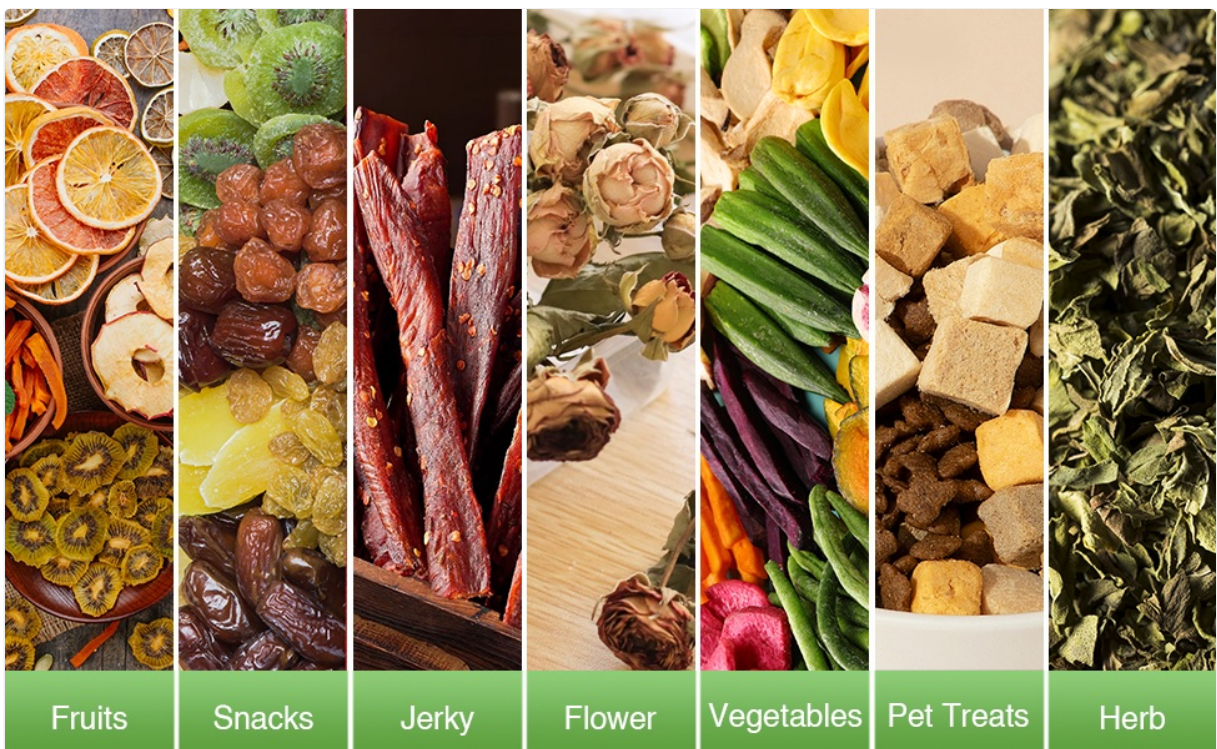


Figure 5: The Electactic Food Dehydrator can be used for a wide range of items, from fruits and vegetables to jerky and pet treats.

Video 1: An overview of the Electactic Food Dehydrator, demonstrating its features and ease of use for various food items.

Maintenance and Cleaning

- **Cleaning the Trays:** The BPA-free trays should be hand-washed with warm, soapy water after each use. Rinse thoroughly and dry completely before storing.
- **Cleaning the Base Unit:** Wipe the base unit with a damp cloth. Do not use abrasive cleaners or immerse the base unit in water.
- **Storage:** Store the dehydrator in a clean, dry place. The trays can be stacked for compact storage.

Troubleshooting

- **Dehydrator does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the power button has been pressed.
- **Food not drying evenly:** Ensure food is sliced to a uniform thickness and arranged in a single layer with adequate space for air circulation.
- **Overheating:** The unit has built-in overheating protection. If it shuts off unexpectedly, unplug it, allow it to cool, and ensure air vents are not obstructed before restarting.

Specifications

Feature	Specification
Brand	Electactic
Model Number	KYS-322B
Material	Stainless Steel (base), BPA-free Plastic (trays)
Color	Silver
Wattage	350 watts
Product Dimensions	10.43"D x 12.6"W x 10.35"H
Voltage	120 Volts (AC)
Item Weight	7.72 Pounds
Number of Trays	5
Temperature Range	95 to 167 °F
Timer Range	0.5 to 72 hours
Dishwasher Safe	No (Hand wash recommended)

Warranty and Support

For warranty information, product support, or to purchase accessories, please visit the official Electactic store or contact customer service.

Electactic Store: Visit the Electactic Store on Amazon