

LIVINGbasics LB-GGJ-320B

LIVINGBasics Electric Food Dehydrator LB-GGJ-320B
User Manual

Model: LB-GGJ-320B

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INTRODUCTION

This manual provides instructions for the safe and efficient operation of your LIVINGBasics Electric Food Dehydrator. Please read all instructions carefully before use and retain this manual for future reference.

IMPORTANT SAFEGUARDS

- Read all instructions.
- 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.
- 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.
- 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.
- Do not use appliance for other than intended use.

- This appliance has overheat protection.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your food dehydrator.

- Dehydrator Base with Control Panel
- 5 BPA-Free Drying Trays
- Top Cover



1 - 72H
Time settings



35 - 70°
Temperature settings



Up to 72-Hour Drying Time · Versatile for Everyday Use

Supports up to 72 hours of continuous operation with precise temperature control ($\pm 10^{\circ}\text{C}$), ideal for fruits, vegetables, jerky, herbs, and homemade kids' snacks.

Image: The LIVINGBasics Electric Food Dehydrator showing the main unit with five transparent drying trays and the top cover. The control panel is visible at the front base.



Simple Steps to Use



1. Wash and slice fruit or meat



2. Load them evenly on the tray



3. Set time and temperature



4. Wait and enjoy the delicacies

Image: A detailed view of the dehydrator's base, highlighting the control panel with time and temperature settings, power button, and anti-skid pads. Also shows the top outlet and 5-layer transparent trays.

SETUP INSTRUCTIONS

- 1. Unpack:** Carefully remove all components from the packaging.
- 2. Clean Trays:** Before first use, wash the drying trays and top cover in warm, soapy water. Rinse thoroughly and dry completely. The main unit should be wiped with a damp cloth.
- 3. Placement:** Place the dehydrator on a stable, flat, heat-resistant surface. Ensure there is adequate ventilation around the unit.
- 4. Assemble Trays:** Stack the desired number of drying trays onto the dehydrator base. The trays can be rotated 180 degrees to adjust the inter-layer spacing for thicker or thinner food items.
- 5. Connect Power:** Plug the power cord into a standard 120V AC electrical outlet.

2 Stackable Interlayer Height

Rotate 180 degrees to change the two different interlayer spacings



Image: Illustration demonstrating how the dehydrator trays can be rotated 180 degrees to achieve two different stackable heights: 1.18 inches for thick slices and 0.63 inches for thin slices.

OPERATING INSTRUCTIONS

Preparing Food for Dehydration

- **Wash and Slice:** Wash fruits, vegetables, or meats thoroughly. Slice them into uniform pieces for even drying.
- **Arrange on Trays:** Place the prepared food in a single layer on the drying trays. Ensure there is space between pieces for proper air circulation. Do not overload trays.

5 Openwork Trays

Dehydrate multiple types of foods at the same time

Adjustable Tray-Height

1.18 inches

For thick slices of food

0.63 inches

For thin slices of food

1

2

3

4

5

1.18"



180°

Stackable trays

0.63"

LIVING basics

Time

10

Temp

+

Power

-

Image: A visual guide showing four steps: 1. Wash and slice fruit or meat. 2. Load them evenly on the tray. 3. Set time and temperature. 4. Wait and enjoy the delicacies.

Setting Time and Temperature

1. **Power On:** Press the power button on the control panel. The digital display will illuminate.
2. **Set Temperature:** Press the "Temp" button. Use the "+" and "-" buttons to adjust the temperature between 95°F (35°C) and 158°F (70°C).
3. **Set Time:** Press the "Time" button. Use the "+" and "-" buttons to set the drying time from 1 to 72 hours.
4. **Start Dehydration:** Once time and temperature are set, the dehydrator will begin operation automatically after a few seconds.
5. **Monitoring:** Periodically check the food's dryness. Drying times can vary based on food type, thickness, and moisture content.

Durable & Safe Material

BPA-Free · FDA-Compliant Food-Contact Materials



Image: A graphic displaying recommended drying times and temperatures for different food types: Fruit (6-12h, 55-60°C), Vegetable (5-10h, 55-65°C), Children's Snacks (5-8h, 55-60°C), Pet Snacks (6-10h, 60-70°C), Meats (5-9h, 70°C). It also shows the 1-72 hour time settings and 35-70°C temperature settings.

General Drying Guidelines

- For best results, ensure food pieces are of similar size and thickness.
- The 360-degree airflow system minimizes the need for tray rotation, but you may rotate trays if desired for extremely uniform drying.
- The dehydrator will automatically shut off when the set time expires.

CARE AND MAINTENANCE

1. **Unplug:** Always unplug the dehydrator from the power outlet before cleaning.
2. **Cool Down:** Allow the unit to cool completely before handling.
3. **Clean Trays and Cover:** The drying trays and top cover are removable and can be washed in warm, soapy water.

Rinse thoroughly and dry completely. They are not dishwasher safe.

- 4. **Clean Base:** Wipe the dehydrator base with a soft, damp cloth. Do not immerse the base in water or any other liquid.
- 5. **Storage:** Store the assembled dehydrator in a clean, dry place.



Image: A person cleaning a transparent dehydrator tray under running water, illustrating the ease of cleaning and detachable design.

TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the unit is securely plugged into a working outlet. Check circuit breaker.
Food is not drying evenly.	Food pieces are not uniform; trays overloaded; insufficient air circulation.	Slice food into uniform thickness. Do not overload trays. Ensure proper spacing between food items. Rotate trays if necessary.
Drying takes longer than expected.	Food is too thick; temperature set too low; high humidity.	Increase temperature (within recommended range). Slice food thinner. Consider environmental humidity.
Unit stops unexpectedly.	Overheat protection activated; timer expired.	Allow the unit to cool down. Check if the timer has reached zero. Ensure proper ventilation.

TECHNICAL SPECIFICATIONS

Feature	Detail
Model Number	LB-GGJ-320B
Rated Voltage	120 V AC
Rated Frequency	60 Hz
Rated Power	240 W
Temperature Range	95°F – 158°F (35°C – 70°C)
Timer Range	1 – 72 hours
Number of Trays	5
Tray Material	BPA-Free Plastic
Product Dimensions (D x W x H)	25D x 31W x 22H centimetres (approx. 9.8D x 12.2W x 8.6H inches)
Safety Features	Overheat Protection, ETL Certified, Class II Double Insulation

Product Dimensions

Rated Voltage | 120 V AC

Rated Frequency | 60 Hz

Rated Power | 240 W (~40% less than standard 400W dehydrators)

Electric Shock Protection | Class II, cETL Certified

Drying Efficiency | $\geq 80\%$

Temperature Accuracy | $\pm 10^{\circ}\text{C}$



ETL listed



Food Grade



Low Noise



Overheat Protection



Image: Diagram showing the product dimensions (25D x 31W x 22H cm) and key technical specifications including rated voltage, frequency, power, electric shock protection, drying efficiency, and temperature accuracy. Also highlights ETL certification, food-grade materials, low noise, and overheat protection icons.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact information provided with your purchase or visit the official LIVINGbasics website.

Please retain your proof of purchase for warranty claims.

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