

concept SO 2010 Fruit Dehydrator Instruction Manual

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SO 2010

ACKNOWLEDGMENT

Thank you for purchasing a Concept product. We hope you will be satisfied with our product throughout its service life.

Please study the entire Operating Manual carefully before you start using the product. Keep the manual in a safe place for future reference. Make sure that all other people using the appliance are familiar with the contents of the instruction manual.

Technical parameters		
Voltage	220–240 V ~ 50 Hz	
Power input	450 W	
Noise level	46 dB (A) re 1 pw	

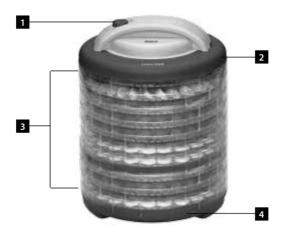
IMPORTANT SAFETY PRECAUTIONS:

- Do not use this appliance in a manner different from the instructions in this manual.
- Remove all packaging and marketing materials from the appliance before you use it for the first time.
- Make sure the connecting voltage corresponds to values on the appliance type label.
- Do not leave the appliance unattended during operation.
- Only place the appliance on a stable and heat-resistant surface away from other heat sources. This surface shall have a sufficient load capacity to hold the appliance and its contents. Leave at least 15 cm of free space around the appliance.
- Do not leave the appliance close to flammable materials; do not place anything on top of the appliance.

- Do not insert any items made of paper or plastic inside the appliance.
- Do not cover the appliance openings; there is a danger of overheating.
- Do not store anything inside the appliance.
- Keep the appliance clean. Do not allow any foreign objects to enter the appliance through the grille. They might damage or short-circuit the appliance, or set it on fire.
- Never pull the power cord when disconnecting the machine from the socket; grasp and pull the plug, not the cord.
- Do not allow children or legally incapacitated people to handle the appliance; use it out of reach of such people.
- Any physically challenged people, people with reduced sensory perception or insufficient mental capacity, or
 people who have not been familiarised with its operation may only use the appliance under the supervision of a
 responsible person who is familiar with these instructions.
- Always be extremely careful when using the appliance while children are nearby.
- Do not allow the appliance to be used as a toy.
- Make sure the power cord does not hang over the edge of the working area, where children might reach it.
- Do not use the appliance on wet surfaces as there is a risk of electric shock.
- Do not use any other accessories except those recommended by the manufacturer.
- Never use the appliance with a damaged power cord or plug. Contact an authorised service centre immediately
 to have any such defect repaired.
- Never pull the supply power cord or use it to carry the machine.
- Keep the appliance away from any sources of heat, such as radiators, ovens, etc. Do not expose the appliance to direct sunlight or moisture.
- Do not touch the appliance with damp or wet hands.
- Turn off the appliance and disconnect the plug from the mains outlet in the event of any failure.
- The appliance is intended for household use only; it is not designed for commercial application.
- Do not immerse the power cable, the plug, or the appliance itself in water or any other liquid.
- Check the appliance and its power cord regularly for damage. Never turn the appliance on if it is damaged.
- Turn the appliance off prior to cleaning and after using it.
- If you see smoke, switch the appliance off and disconnect the cable from the mains socket. Leave the cover on to prevent the possible spread of fire.
- Do not attempt to repair the unit by yourself. Contact an authorised service centre.
- The maximum recommended operation time must not exceed 40 hours.
- We recommend always using the dehydrator with the 5 supplied trays, even if some remain vacant.

Failure to follow the manufacturer's instructions may lead to refusal of warranty repair.

PRODUCT DESCRIPTION



- 1. Temperature set-up controller
- 2. Appliance body
- 3. Drying screens
- 4. Base

WARNING: Before you operate a new unit, leave it assembled and turned on without fruit for about 30 minutes. Clean the unit afterwards using a wet cloth for sanitary reasons, and wash the drying screens in warm water.

OPERATING INSTRUCTIONS

The unit is designed to dry food (fruit, vegetables, herbs, flowers, mushrooms, meat, etc.).

Water is evaporated during the drying process. The unit works on the principle of direct flow of hot air, which means the food is not overheated, and is dried evenly.

If you put cut pieces of fruit in a weak solution of lemon juice, it will keep its bright colour, and not go brown.

You may put hard vegetables (carrot, celery) in hot water for 1-2 minutes before drying, and then drain them. They will retain their taste, and the drying will take less time.

- 1. Wash and dry fruits or vegetables first. Cut away any poor quality pieces (half-rotten, bruised, etc.). To speed up the process, you can stone the fruit, cut out the core or peel the skin. You can dip the fruit in honey, herbs or juice to adjust the flavour to your liking.
- 2. Cut the food into slices, and arrange the slices on drying screens in an even manner. Do not overlap the slices; there should be a tiny space between them. To allow sufficient airflow, leave at least 10% of the drying screen surface free.
- 3. You can improve the airflow and shorten the process by removing empty screens. Always use the lid.
- 4. Connect the dryer into mains.
- 5. The termostat knob (2) set the desired drying temperature.

We recommend:

Flowers: approx. 35-40° C

Herbs: approx. 40° C

Bakery products: 40–50° C

Vegetables: 50-55° C;

Fruit: 55-60° C

Meat, fish: 65-68° C

Do not be afraid of experimenting. The time and intensity of drying varies depending on the water content,

thickness of slices, their quantity and your preference. You will soon find out for yourself what mode suits you the best.

- 6. We recommend turning the unit off about halfway through the drying period, and checking the food. Rearrange the drying screens so that the lower ones move up and vice versa. Continue drying. The food will dehydrate more evenly.
- 7. When the food dryer will finish with drying let the hot air inside until natural cooling, then it is possible to remove the food.

CAUTION! The food must be sufficiently dry to prevent spoiling. Correctly dried vegetables will be dry and brittle. Correctly dried fruit will be leathery and pliable. Correctly dried mushrooms will be leathery or even brittle.

PACKAGING AND STORAGE OF DRIED FOOD

The dried food must be cool prior to storage (otherwise it may steam up and spoil). Wait for about one week before packing for long-term storage.

We recommend packing the dried pieces in smaller quantities, so that you can use up the whole pack after opening.

Ideally, store the dried food in sealable glasses, or cloth or paper bags.

CONSUMPTION OF DRIED FOOD

- 1. The food can be consumed or processed dry.
- 2. The food can be soaked before consumption or processing as follows:

Pour cold water into a pot, submerge the dried pieces and let them swell in a fridge for 1-8 hours depending on the food type. The volume of food will increase up to double.

To retain the nutritional value of the dried food, you can use the water for cooking and preparation

RECOMMENDED CAPACITIES AND TIME OF DRYING FOR SOME FRUITS AND PLANTS

Fruit or plant	Drying capacity with 5 screen s	Drying time with 5 s creens
Apples	2 kg	16 hours
Pears	2 kg	17 hours
Apricots, peaches and plums	1,8 kg	11–12 hours
Mushrooms	1 kg	6–7 hours
Vegetables	1 kg	4–5 hours
Herbs and tea leaves	220 g	1–2 hours
Flowers	200 g	1–2 hours

CLEANING AND MAINTENANCE

CAUTION! Always disconnect the power supply cable from the mains outlet before cleaning the appliance. Prior to handling, make sure the appliance is cool!

The surface of the unit may only be cleaned using a moist cloth. Do not use any detergents or hard objects as they may damage the unit surface!

Wash the drying screens in warm water with a bit of detergent. If the screens are very dirty, leave them in the water and then use a soft brush.

Never clean the base with the fan under running water, do not rinse it, and do not submerge it in water!

TROUBLESHOOTING

Problem	Cause	Solution
The motor is not runnin g.	The plug is inserted into the socket incorr ectly or insufficiently.	Check the plug connection.
	The socket is not supplied with electricity.	Check to make sure voltage is present, e. g. by using another appliance.
	The supply cable is damaged.	Refer the unit to an authorised service ce ntre for testing and repair.
The motor is blowing b ut the unit is not warming up.	The heat fuse against overheating has re acted.	Disconnect the power supply cable from the socket. Let the unit cool. If the body does not start warming up even after cooling, refer to an authorised service centre.

ACCESSORIES

The following accessories can be bought with the unit:

Drying screen, order code 42390795, price according to the price list in force.

SERVICING

Any extensive maintenance or repair requiring access to the internal parts of the product shall be performed by an authorized service center.

ENVIRONMENTAL PROTECTION

- Packaging materials and obsolete appliances should be recycled.
- The transport box may be disposed of as sorted waste.
- Polyethylene bags shall be handed over for recycling.

Appliance recycling at the end of its service life:



A symbol on the product or its packaging indicates that this product should not go into household waste. It must be taken to the collection point of an electric and electronic equipment recycling facility. By making sure this product is disposed of properly, you will help prevent the negative effects on the environment and human health that would otherwise result from inappropriate disposal of this product. You can learn more about recycling this product from your local authorities, a household waste disposal service or in the shop where you bought this product.

WARRANTY TERMS

Warranty

The manufacturer (or importer) is responsible for ensuring the product complies with the requirements of applicable legal regulations as well as those of the relevant technical standards. Moreover, they are responsible for ensuring the product has the properties the manufacturer described in documents related to the goods or those reasonably expected by the customer with regard to the nature of the goods or based on advertising produced by the manufacturer, and further they are responsible for ensuring the product is fit for the purpose proposed by the manufacturer or that a product of the same type is normally used for.

The quality warranty term is 24 months from product takeover by the customer.

The warranty does not apply to wear and tear caused by regular use. The customer shall not be entitled to any warranty claims if, prior to taking the product over, they knew the product contained a defect or if the defect is attributable to the customer.

The warranty specifically does not apply:

- if the product installation, operation and service conditions stipulated in the product operating manual have not been adhered to.
- to malfunctions caused due to mechanical, heat or chemical damage, short circuit, over voltage or incorrect installation,
- to malfunctions caused by an inexpert third-party intervention,
- · to malfunctions caused by natural disaster,
- to malfunctions caused by insufficient or inappropriate maintenance in violation of the operating manual, including malfunctions caused by water and other sediments,
- to changes in colour of the heating surface or to scratching of the surface caused as a result of using the products in an unusual manner,
- to appearance and functional changes caused by exposure to sunlight, thermal radiation of water and other sediments,
- if the service life of certain product parts expires, e.g. for accumulators, bulbs, etc.

The warranty does not apply to any products and services provided along with the product (gifts, promotional articles, etc.).

Filing a complaint

A complaint against a product defect must be filed as soon as identified, yet no later than before the end of the warranty term.

The customer must file a product complaint with the dealer from which they have purchased the product, or with any authorised service centre, a list of which is included in the product package, or available at

www.my-concept.com.

While filing a product complaint, the product must be duly cleaned and securely packed so as to prevent any damage during its transport to an authorised service centre, where relevant, unless the product is delivered in person.

The customer must submit proof of having concluded a purchase contract for the product by producing the receipt.

While filing their complaint, the customer must indicate the noted defect and identify the preferred complaint application method.

Complaints processing

As long as the noted defect may be removed, the user has the right to have the defect duly removed free of charge on a timely basis.

Where such a procedure is not reasonable with regard to the nature of the defect, the user may require to be supplied a new defect-free product (replacement), or, where the defect applies to a part of the product only, replacement of the part concerned. However, if replacement of the product or any part thereof is not proportionate with regard to the nature of the defect, especially if the defect can be removed without undue delay, the customer has the right to have the defect removed free of charge.

If the noted defect is not removable, or if the customer becomes entitled to replacement of the product or a part thereof, yet the replacement is not possible, for example due to the product having been sold out, the customer has the right to return the product (withdrawal from the contract).

The customer shall have the right to a new product (replacement) or to replacement of a part of the product even if the defect can be removed, provided they cannot properly use the product due to repeated occurrence of the defect or due to a high number of such defects. In such a case, the customer also has the right to return the product (by withdrawing from the contract).

If the product is not returned (the customer does not withdraw from the contract), or if the customer does not apply the right to a new defect-free product (replacement), to replacement of a part thereof or to repair of the product, they may request a reasonable discount. The customer also has a right to a reasonable discount if a new defect-free product cannot be supplied to them, or if a product part cannot be replaced or the product repaired unless the situation is remedied within a reasonable time limit, or if remedying the situation would create major discomfort on the part of the customer.

The seller, authorised service centre or a staff member authorised by them must decide about each complaint immediately or within three business days in complicated cases. This term does not include a reasonable period of time, depending on the type of product concerned, required for the defect to be assessed by an expert. A complaint, including defect removal, must be dealt with without any undue delay, yet no later than within 30 calendar days of the complaint filing date, unless the seller and the customer agree on a later deadline.

On returning the product (withdrawing from the contract) the customer must return any accessories and documents supplied along with the product.

The customer does not have the right to keep the defective parts and components of the product replaced as part of a repair of the product.

This shall be without prejudice to any other rights the customer may have in relation to the purchase of the product.

Remark: Complaints against products damaged in transport are governed by the carrier's complaints procedure.

Manufacturer

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Czech Republic

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Product data

Model:		
Production number:		
	Seal and signature of vendor:	
Date of purchase:		

Documents / Resources



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References

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