

Ivation IVFD100RSS Food Dehydrator Machine



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Ivation IVFD100RSS Food Dehydrator Machine



Thank you for purchasing the Ivation® 10-Tray Stainless Steel Food Dehydrator. This User Guide is intended to provide you with guidelines to ensure that the operation of this product is safe and does not pose a risk to the user. Any use that does not conform to the guidelines described in this User Guide may void the limited warranty. Please read all directions before using the product and retain this guide for reference. This product is intended for domestic use only. This product is covered by a limited one-year warranty. Coverage is subject to limits and exclusions. See warranty for details.

SAFETY PRECAUTIONS

Failure to follow all the precautions listed below may result in electric shock, fire, or serious personal injury. The warnings, cautions, and instructions discussed in this user guide cannot cover all possible conditions and situations that may arise while using the product.

- Be sure to remove any packing materials from the product and either store or dispose of them in a safe manner.
- This appliance should not be used by children or persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised at all times, and/or have received extensive instruction and training on how to use this device by a person responsible for their safety.
- Always keep the food dehydrator away from children, as they are often unable to recognize the hazards associated with the incorrect handling of electrical appliances.
- Children should not play with this appliance.
- Cleaning and user maintenance of this device should not be done by children unless they are supervised by a parent or another adult responsible for their safety.
- Keep this appliance and its power cord out of reach of children.
- This appliance is intended to be used in households and similar situations (e.g., staff kitchen areas in stores, offices, and other working environments; farm houses; by clients in hotels, motels, and other residential-type environments; bed and breakfasts or similar establishments).
- This device is designed for indoor domestic use only. It is not suitable for commercial or outdoor use.

- Always ensure you are using the dehydrator on a flat, level, and sturdy surface that can support its weight, with no risk of falling.
- Do not leave the food dehydrator unattended during use.
- Before plugging in your food dehydrator, make sure that the voltage and power supply correspond with the device's specifications. (Specifications can be found on page 5.)
- When you're not using your food dehydrator, make sure that you switch it off and unplug it from the outlet. It should always be unplugged and switched off during cleaning and maintenance.
- Always make sure that the food dehydrator and its power cord are kept away from sharp objects and open flames. The plastic can melt and cause a fire.
- The food dehydrator and its power cord should NEVER be immersed in water or any other liquid.
- Do not use this appliance with wet hands.
- Make sure to check the dehydrator and cord regularly for any signs of wear and tear or damage.
- If there has been damage to the plug or power cord, if the device has malfunctioned recently, or if the dehydrator has been damaged or dropped recently, do not use it.
- If the power cord is damaged, it must be replaced by the manufacturer, a service agent, or a similarly qualified serviceperson. Do not attempt to repair or replace the device or its parts on your own.
- Only a qualified electrician should perform repairs to the food dehydrator. Unqualified persons attempting to perform repairs risk electric shock and other safety hazards.
- Only the food trays on this product are dishwasher-safe. None of the rest of the parts are dishwasher-safe.
- Always turn the power off at the power supply (when possible) before inserting or removing a plug.
- Always unplug the device by grasping the plug; never pull or yank on the power cord.
- Do not use your food dehydrator with an extension cord, unless the cord has been checked and tested by a qualified technician or serviceperson.
- Never use unauthorized attachments with this appliance.
- Avoid contact with moving parts in this appliance. Always keep your hands, hair, clothing, spatulas, and other body parts/utensils away from the dehydrator during its operation so as to reduce the risk of injury and/or damage to the unit.
- Do not turn or point the rear exhaust of this appliance toward any other person or any flammable objects. The exhaust is extremely hot and can cause injury or start a fire.
- Never store the dehydrator next to any heated objects or heating elements. Make sure to keep the plug away from any heavy or sharp objects that might squeeze or damage the power cord.
- To reduce the risk of electric shock, do not immerse or expose this appliance or its power cord to rain, moisture, or any liquid.
- Never use this product next to a bath, basin, or other vessel containing water or other liquids, or when standing in or on damp/wet surfaces.
- Make sure the dehydrator is always stored in a cool, dry environment away from excessively high or low temperatures or excessive humidity.
- If the dehydrator happens to fall or is dropped into water, immediately shut off the power supply if possible and disconnect the plug from the power supply. DO NOT REACH INTO THE WATER TO RETRIEVE THE APPLIANCE. Please note, in this circumstance, the appliance will have to be inspected by a qualified technician before you can use it again.
- **CAUTION:** Do not run the dehydrator for more than 24 hours at a time in a single use. If the appliance has run for 24 hours, make sure to unplug it and allow it to cool down for at least two (2) hours before attempting to

operate it again.

- Never operate this device near gas spray cans.
- Incorrect operation and/or improper handling of this appliance can lead to a device malfunction and/or injuries to the person using it. Always use caution when operating.
- Accessible surfaces on this device may become extremely hot while the dehydrator is in operation. Use extreme caution when handling.
- If you pass this appliance on to a friend or other third party, make sure to give them the gift of this instruction manual with it, so they will also be safe while using it.

PACKAGE CONTENTS

- Stainless steel food dehydrator unit
- Ten (10) stainless steel food trays
- One (1) fine mesh sheet
- One (1) solid drying sheet/drip tray
- User guide

PRODUCT FEATURES



1. **Rear-mounted automatic fan:** the fan inside this dehydrator circulates warm air to ensure your food product is evenly dried from all angles.
2. **Ten trays:** room for ten trays means you have room to preserve all your favorite fruit, snacks, vegetables, bread, herbs, and even more! You can remove one or more trays at a time to make room for especially thick

slices, if needed.

3. **Stainless steel body and trays:** all parts are BPA-free, making them safe for your household use and keeping your food free from harmful toxins.
4. **Timer:** set a timer to automatically shut off your dehydrator at the designated time, in 30-minute increments, for up to 24 hours at a time.
5. **Easy to clean:** the stainless steel trays and the drip tray at the bottom of the unit are all removable and easy to clean for your convenience. Parts are not dishwasher-safe.
6. **Windowed door:** the integrated door is installed with an easy-open hinge and a large window for viewing your food as it goes through the dehydration process.

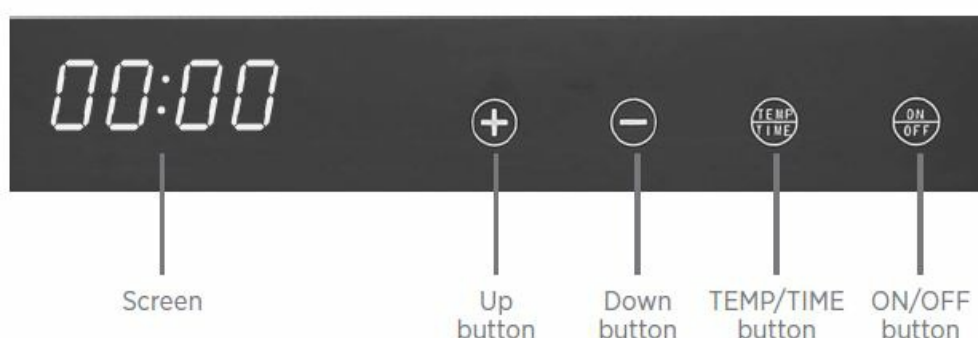
ASSEMBLING THE DEHYDRATOR

- Make sure the dehydrator is seated on a solid, level surface.
- Insert the drying trays and connect the plug to the wall socket.
- Clean as instructed, and your dehydrator is ready for use.

BEFORE FIRST USE

1. Wipe all parts of the appliance, including the trays, damper door, and drip tray with a lightly moistened cloth. Use mild dish soap or detergent if needed. Do not submerge the unit in water.
2. After cleaning the unit, run it for 30 minutes without placing any food inside. Please ensure that there is proper ventilation; any smoke or smells produced during this procedure are normal. Please note this is only necessary before the first time you use the dehydrator. After you have done this procedure once, you never need to do it again, even if the unit has been in storage.
3. Unplug the dehydrator from the power supply and let it cool down before cleaning it.

USING THE DEHYDRATOR



1. Put the food items on the trays. Do not overload the trays and make sure food does not overlap. Close the damper door.
2. Plug the dehydrator into a wall socket. The screen, buttons, and ON/OFF button will light up and the unit will beep. The screen will show "0000".
3. Press the ON/OFF button once. The LED screen will show a default time of 10:00 and a default temperature setting of 95°F (35°C). The motor and fan will start first, and after five (5) seconds, the heating element inside will start working as well. The ":" symbol on the LED screen will be flashing as the timer begins counting down.

4. Press the TEMP/TIME button once to set the duration of the drying process. The LED screen will show you the current time setting. Use the + or – buttons to adjust the drying time between 00:30 (30 minutes) and 24:00 (24 hours). After you finish setting the time, the system will automatically enter operating mode for that duration at the default temperature.

NOTE: Press the + or – button once to slowly change the time in 30-minute intervals, or hold down the button to speed up the process.

5. Press the TEMP/TIME button a second time to set the temperature. Use the + or – buttons to set the drying temperature between 95°F and 167°F. Once you finish setting the drying temperature, the unit will start operating at that temperature automatically and the screen will display the countdown until the timer you set completes. See the notes at the end of this section for recommendations about choosing a temperature setting.
6. During the drying process, you can change or check the drying time by pressing the TEMP/TIME button. If you tap the TEMP/TIME button once, it will show you the remaining drying time. Once the remaining time is displayed, press the + or – buttons if you want increase or decrease the drying time.

NOTE: Remember that the dehydrator should not run for more than 24 hours at a time and will need to cool down between uses. Do not add time if your food has been dehydrating for 24 hours already.

USEFUL INFORMATION ON FOOD DEHYDRATION

- For thin/small pieces as well as smaller loads of food, you want to keep the temperature lower.
- For larger loads as well as bigger/thicker pieces of food, you'll want to set the temperature higher.
- Toward the end of the drying cycle, you can also turn the thermostat down and decrease the temperature slightly, allowing you more control over the final moisture level in the food.
- The air vents on the trays allow air to be circulated and increase the efficiency of the dehydrator.
- Depending on the amount of moisture in the food itself and the humidity in the air, the amount of time needed to dehydrate your food will vary. Always make sure to operate the dehydrator in a dust-free, well-ventilated, warm, and dry room.
- We recommend keeping a record of the humidity and weights of the produce before and after drying, as well as the drying times. This allows you to become accustomed to your dehydrator's operation and adjust your drying times accordingly as you become more familiar with perfecting the process.
- Fruit and vegetables dried in your food dehydrator will look different than the ones you might have purchased previously from health food stores and supermarkets. This is because your food dehydrator eliminates the need for preservatives and artificial coloring, resulting in a healthier snack, but one that might look a little different than you were originally expecting.

TIPS FOR DRYING

Remember, drying time for produce will vary based on the following factors:

1. Thickness of the pieces/slices
2. Number of trays being dried simultaneously
3. Volume of the food to be dried
4. Moisture or humidity in the environment
5. Your preferences for drying for each type of food

In order to achieve your ideal level of dehydration, we recommend that you follow these tips:

1. Check your food every hour.
2. Rotate and/or re-stack the drying trays if you notice uneven drying.
3. Label the food with contents being dried, date, and weight before drying. It can also help to note the drying time on the label for future reference.
4. Pretreat your food items for the best drying results.
5. Make sure to store your food correctly after the drying process to help maintain the quality of the food and preserve the nutrients.
6. If you run the dehydrator at the highest temperature, 167°F (75°C), you can dry uncooked meat without needing to cook it in advance. If you run the dehydrator at a lower temperature, it's best to cook the meat beforehand.

STORING DRIED GOODS

1. Only store food after it has fully cooled down.
2. Food will keep longer if you store it in a cool, dry, and dark place.
3. Remove all the air you possibly can from the storage container and close it tightly before storing.
4. The best temperature to keep your food at is 59°F (15°C) or lower.
5. Never store dried goods directly in a metal container.
6. Avoid "breathable" containers or containers that have a weak seal.
7. Check on your dried food during the weeks following dehydration to look for signs of moisture. If you notice that some moisture remains, you should dehydrate the food a second time to avoid it spoiling.
8. In order to preserve the best quality and flavor from your dried goods, fruit, vegetables, herbs, nuts, and bread can be kept for up to one (1) year, if stored properly in the refrigerator or freezer.
9. Dried meat, poultry, and/or fish can only be kept for three (3) months in the refrigerator. They can be kept for a full year if stored in the freezer.

CARE AND MAINTENANCE

- After use, unplug the dehydrator from the power supply and make sure to let it cool down all the way before cleaning.
- Use a soft brush to remove any food that might have stuck to the trays.
- Clean the surface of the main dehydrator unit with a damp cloth.
- Use paper towels to remove any excess marinades or liquid runoff that may have accumulated.
- Rinse and dry the drip tray at the bottom of the unit.
- Make sure to dry all parts with a soft cloth before storing the unit.
- Food trays are dishwasher safe, so you can run them through the dishwasher after drying to make sure they are clean.

SPECIFICATIONS

- **Rated Voltage:** 120V, 60Hz
- **Rated Power:** 1000W

- **Thermostat Range:** 95°F (35°C) – 167°F (75°C)
- **Timer Range:** 00:30 – 24:00
- **Dimensions:** 17" x 21" x 16.5" (430 x 535 x 418mm)

Questions or Problems? Contact us!

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FREQUENTLY ASKED QUESTIONS

What is the brand and model of the food dehydrator described?

The food dehydrator described is the Ivation IVFD100RSS Food Dehydrator Machine.

What material is the Ivation IVFD100RSS Food Dehydrator Machine made of?

The Ivation IVFD100RSS Food Dehydrator Machine is made of stainless steel.

What is the wattage of the Ivation IVFD100RSS Food Dehydrator Machine?

The wattage of the Ivation IVFD100RSS Food Dehydrator Machine is 1000.00 watts.

What are the product dimensions of the Ivation IVFD100RSS Food Dehydrator Machine?

The product dimensions of the Ivation IVFD100RSS Food Dehydrator Machine are 17 inches in diameter (D), 16.5 inches in width (W), and 21 inches in height (H).

What shape does the Ivation IVFD100RSS Food Dehydrator Machine have?

The Ivation IVFD100RSS Food Dehydrator Machine has a rectangular shape.

What material feature does the Ivation IVFD100RSS Food Dehydrator Machine have?

The Ivation IVFD100RSS Food Dehydrator Machine is food-safe.

How many trays does the Ivation IVFD100RSS Food Dehydrator Machine have?

The Ivation IVFD100RSS Food Dehydrator Machine has ten trays.

What is the temperature range of the Ivation IVFD100RSS Food Dehydrator Machine?

The temperature range of the Ivation IVFD100RSS Food Dehydrator Machine is from 95°F to 167°F.

What is the item weight of the Ivation IVFD100RSS Food Dehydrator Machine?

The item weight of the Ivation IVFD100RSS Food Dehydrator Machine is 44.1 pounds.

What model number does the Ivation IVFD100RSS Food Dehydrator Machine have?

The model number of the Ivation IVFD100RSS Food Dehydrator Machine is IVFD100RSS.

What type of fan does the Ivation IVFD100RSS Food Dehydrator Machine have?

The Ivation IVFD100RSS Food Dehydrator Machine has a rear-mounted automatic fan.

How many trays can the Ivation IVFD100RSS Food Dehydrator Machine accommodate?

The Ivation IVFD100RSS Food Dehydrator Machine can accommodate ten trays.

What size are the trays of the Ivation IVFD100RSS Food Dehydrator Machine?

The trays of the Ivation IVFD100RSS Food Dehydrator Machine are 15.6 inches by 15.6 inches.

What material are the trays and body of the Ivation IVFD100RSS Food Dehydrator Machine made of?

The trays and body of the Ivation IVFD100RSS Food Dehydrator Machine are made of stainless steel.

Does the Ivation IVFD100RSS Food Dehydrator Machine have digital temperature and timer controls?

Yes, the Ivation IVFD100RSS Food Dehydrator Machine has digital temperature and timer controls.

VIDEO – PRODUCT OVERVIEW



[Download the PDF link: Ivation IVFD100RSS Food Dehydrator Machine User Guide Dehydrator-Machine-User-Guide.mp4](#)

REFERENCES

[Ivation IVFD100RSS Food Dehydrator Machine User Guide -wiki](#)

References

- [User Manual](#)

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