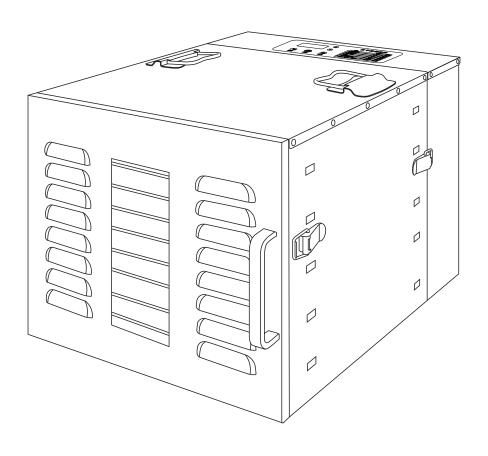
Septree

FOOD DEHYDRATOR

User Manual



Model: ST-01

Thank you for choosing Septree food dehydrator! Please read this manual carefully before use.

WHAT'S IN THE BOX

- Septree Food Dehydrator x 1
- Stainless Steel Trays x 10
- Non Stick Silicone Dehydrator Sheets x 2
- Silicone Gloves x 2
- Drip Tray x 1
- Storage Bottles x 2
- User Manual x 1
- Recipe Book x 1

SPECIFICATIONS

Power Supply	AC 120V, 60Hz
Rated Power	1000W
Temperature Range	70°F–190°F
Trays	10
Timer	0-24 Hours
Dimension	16.5*21.5*15.0 inches
Product Weight	33.06 pounds

IMPORTANT SAFEGUARDS

Please read this instruction carefully before use.

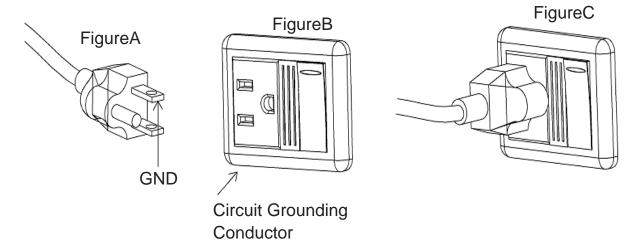
Safety Instruction

- Read all instructions.
- 2 Do not touch hot surfaces.
- 3 Do not immerse cord, plug, or base in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- 5 Unplug when not in use or before cleaning. Cool the parts before putting them on or taking them off.
- 6 **Do not** use dehydrator if it is damaged, not working or if the cord or plug is damaged. Contact our customer support email: Septree-service@outlook.com.
- 7 Using third-party parts or accessories may cause injuries.
- 8 Do not use outdoors. Household use only.
- **9 Do not** place near the hot gas stove or electric stove and other environments where the temperature is too high.
- **Do not** use the dehydrator for more than 48 hours at a time. After 48 hours, unplug and allow to cool for 2 hours before using again.
- **Do not** hang cords (or any extension cords) over the edge of a table, counter or touch a hot surface.
- The dehydrator should **only** be used with **120V**, **60Hz** electrical systems. **Do not use with 220V outlet**.
- 13 Only use the dehydrator as directed in this manual.

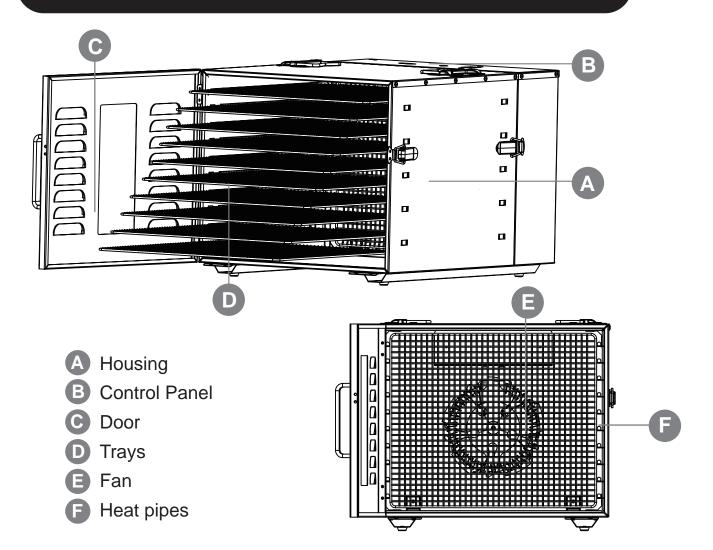
PLUG INSTRUCTIONS

This equipment must be grounded to protect the operator from electric shock.

This food dehydrator is equipped with a plug as shown in Figure A, which should be used with the 120V three-hole receptacle in Figure B. The plug must be properly inserted into the receptacle as shown in Figure C.



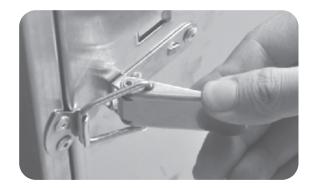
FOOD DEHYDRATING AT A GLANCE



OPERATING INSTRUCTIONS

Hasp

When the front door is closed, please lock the hasp tightly. On the contrary, when opening the door, you can gently pull the buckle outward to open it.

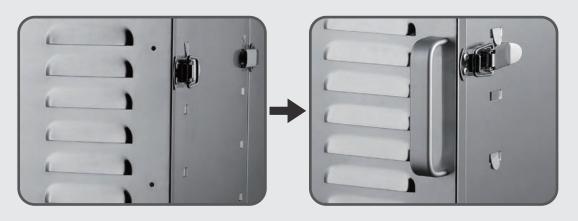


Door handle installation guidelines

- 1. Check the items of the installation kit as follows:
 - Door handle *1
 - Installation screws *2
 - Installation tool *1



2. Align the door handle to the front window position, use tools and screws to fix the handle to install:



CONTROL PANEL

			DEHYDRATING	GUIDE	
			ITEM	°F	°С
			HERBS	95-125	35-52
			FLOUR FERMENTATION	110-115	43-46
		YOGURT	115	46	
		VEGETABLES	120-135	49-57	
	(<u>c</u>)	FRUIT&FRUIT ROLLS	135-145	57-63	
	TIME	MEATS,FISH&JERKY	145-155	63-68	
ТЕМР	ON/OFF	TIME			

- Press (1) to start or stop the dehydrator.
- Press to set the temperature, press to raise the temperature, press to lower the temperature.
- Press to set the time, and then press to raise the timer, press to lower the timer.
- Every time you make a change of the timer or temperature, the dehydrator will beep 1 time.

BEFORE USE

Cleaning:

Wipe all parts of the equipment before use.

- Clean the stainless steel tray, drip tray, non stick silicone sheets and storage bottles with a lightly dampened cloth.
- Use detergent as needed. Always rinse with clean water.

Note:

Do not put the main unit into water or other liquids!

Unplug the dehydrator and clean it after it cools.

If you used a recipe that left traces of liquid or other residue,
 wipe the tray with a paper towel before cleaning.

- Soak trays in hot water for easy removal of food residue.
- Clean the trays with a soft brush.

Note:

- **1** Don't put the main engine into water or other liquids!
- 2 Dry all parts before storing or using the dehydrator.

GUIDANCE

- 1 Remove all packaging from your dehydrator and its accessories. Make sure all package list is included (see page 2).
- 2 Wipe and clean all parts of the equipment.
- 3 Place the dehydrator base on a solid and level surface. Keep at least 6 inches from the wall. Plug in. Stack the drying trays to the dehydrators.
- 4 Run the dehydrator for 30 minutes at any temperature without adding any food. Make sure that the room has sufficient ventilation, in case the dehydrator produces any smoke or smells. This is normal.
 - Note: You only need to do this the first time you use the dehydrator.
- 5 Rinse the trays in water. Dry all parts.

Note:

The interior of a food dehydrator can reach up to 190°F, so take care to avoid burns when opening the unit.

HOW TO USE

Note:

Use the dehydrator in a warm, dry room. The dehydration time may vary due to the humidity in the air and the moisture in the food.

- 1 Cut the food into slices, place food on trays and put the trays to the dehydrator. The thinner slices, the shorter drying timer. If less food, put them on the middle of dehydrator is suggested.
- 2 Plug in. The dehydrator will beep, and the display will show the temperature and timer. Press (, set temperature and timer by control panel.
- 3 Press to set temperature. The temperature will blink on the display. Press to change the temperature(70°F-190°F), and finally press to confirm.

 Note: Temperature changes in 5°F increments. Press and hold to change the temperature rapidly.
- 4 Press ⑤ to set timer. The timer will blink on the display.
 ▲ ▼ to change the timer (0:00–24:00), and finally press ⑥ to confirm.
 - Note: Time changes in 30 minute increments. Press and hold \bigcirc to change the timer rapidly.
- With the sound, the dehydrator will start heating. Temperature and timer will display until finished.

 Note: If you press (3) again to stop dehydration, the timer countdown will reset and the dehydrator will go into standby mode.
- 6 Optionally, you can change the timer and temperature at any time by pressing TEMP (1) or Timer (1) button.
- 7 When the timer finished and heat will turn off. The fan of dehydrator will continue running for 30-40 seconds before stopping.
 - Note: The dehydrator will always remember your previous temperature and timer settings.
- 8 Use the heat-resistant glove, or oven mitt to handle the trays.

TIPS

- Fruits and vegetables dried in your food dehydrator will look different from those sold in stores. This is because homemade dried foods do not use preservatives, artificial coloring, or artificial additives.
- Check out the Recipe Book for many more tips on dehydrating foods.

TROUBLE SHOOTING

Problem	Possible Solution		
The dehydrator does not work	Unplug the dehydrator and plug it in again.		
	The dehydrator may be damaged or malfunctioning. Contact our customer support email: Septree-service@outlook.com.		
Foods are dried unevenly	Cut foods evenly to ensure that they all finish drying at the same timer. Follow the recipes and tips in the Recipe Book.		
Food go moldy	Check the moisture and temperature before storing. Use airtight storage container. Refer to the drying guide when storing food in a cool place below 70°F (21°C).		

FCC STATEMENT

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

WARRANTY INFORMATION

- 1 If the product fails, please reach out to us via email.
- 2 This product comes with a 36-month warranty.
- 3 The warranty begins on the date of purchase, according to your purchase receipt.
- 4 The following situations are not covered by warranty:
 - Damage caused by improper use, storage, or attempts at maintenance.
 - The product indicated on the purchase receipt does not match the product for which warranty service is being requested.
 - Damage caused by accidents or natural disasters.

We hope you never have the need, but if you do, our service is friendly and hassle-free.



Septree-service@outlook.com