



CHEFWAVE

SECCO PRO
Food Dehydrator



MODEL CW-FD10
120 V, 60 Hz, 1000 W

Please read this manual carefully before using the dehydrator.
Save these instructions.

WELCOME!

Dear ChefWave Customer,

Congratulations on your purchase of the ChefWave Secco Pro Food Dehydrator. To ensure your safety and many years of trouble-free operation, please read this manual carefully before use and keep it in a safe place for future reference.

Secco Pro circulates warm air to produce evenly dried food products. Dried foods hold almost all of their nutritional value and natural flavor. It's a perfect way to preserve fruit, vegetables, bread, and other snacks. You can easily remove one or more of the 10 stainless steel racks to increase the space for thicker foods if desired. The handy drip tray collects residue and makes cleaning a breeze.

We hope you enjoy your new ChefWave Secco Pro Food Dehydrator.

Sincerely,



The ChefWave Team



@CHEFWAVEKITCHEN



@MYCHEFWAVE

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SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be observed. Please read and follow these warnings and instructions:

Reducing the Risk of Electric Shock and Fire

- Do not turn the appliance's exhaust toward people or open flames. Do not operate the appliance near gas spray cans.
- The temperature of the surrounding surfaces may be high during operation.
- Do not place the appliance next to anything that generates heat, including hot objects and open flames; otherwise, the plastic could melt and cause a fire. Do not keep the appliance in a high-temperature environment.
- Before plugging the appliance into the wall outlet, make sure that the voltage and power supply comply with the specifications on the rating label.
- Make sure that the appliance is turned off and that the plug has been removed from the wall outlet when not in use, before it is cleaned, and while it is being repaired.
- To reduce the risk of electric shock, do not immerse the unit or cord in water or any other liquid, and do not expose it to rain or moisture. Do not use this appliance near bathtubs, basins, or other containers of water or other liquids.
- If the appliance is dropped into water, DO NOT REACH INTO THE WATER TO RETRIEVE IT. Turn off the power at the power outlet and remove the plug immediately. The appliance must be inspected by a qualified technician before it can be used again.
- Do not use this appliance when standing in or on damp or wet surfaces. Do not operate the appliance with wet hands.
- Keep the appliance and its cord away from sharp edges. Do not allow the power cord to be squeezed or crushed by something heavy or sharp. This can cause a fire or electric shock.
- Always turn off the power before you insert or remove the plug. Remove the plug by firmly grasping it. Do not pull on the cord.
- Use extension cords with this appliance at your own risk.
- Do not use the appliance if there has been any damage to the plug or cord, a malfunction, or if it has been dropped or damaged in any way. See page 11 for warranty information.

Reducing the Risk of Injury During Use

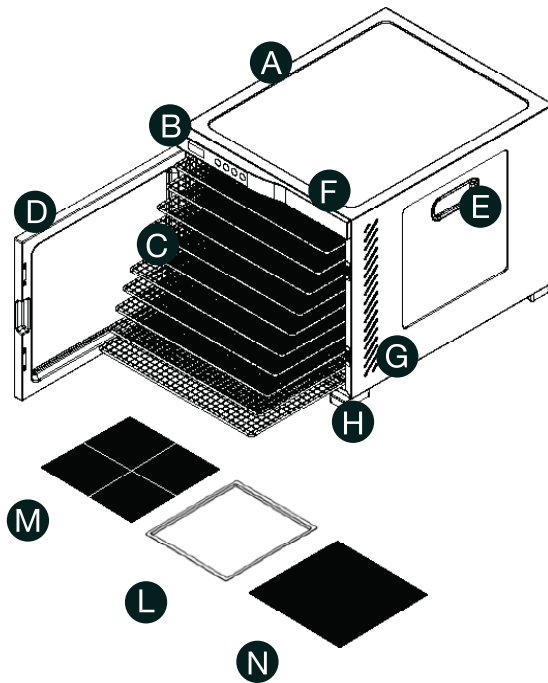
- Incorrect operation and improper handling can lead to malfunction of the appliance and injuries to the user.
- This machine is not intended for use by adults or children with a physical, sensory, or mental handicap or by those lacking experience or knowledge. Such persons should be supervised or instructed by someone responsible for their safety.
- Always keep the machine out of the reach of children.
- Avoid contact with moving parts. Keep your hands, hair, clothing, utensils, and other items away from the appliance during operation in order to reduce the risk of injury or damage.

Keeping the Machine in Proper Condition

- This appliance is intended to be used in households and similar environments, such as staff kitchen areas, hotel rooms, etc. It is not suitable for commercial use.
- Do not use this appliance outdoors.
- Use this appliance only on a flat, level, and sturdy surface to ensure that there is no risk of the appliance falling. Be sure that the surface can bear the weight of the appliance.
- Do not leave the appliance unattended during use.
- Regularly check the appliance and its cord for damage. If the power cord has been damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person.
- Repairs to the appliance should only be performed by a qualified electrician. Improper repairs could place the user at risk.
- None of the appliance parts are dishwasher safe unless explicitly stated otherwise.
- Never use this appliance with an unauthorized attachment.
- Do not run the appliance for more than 24 hours in a single use. Unplug the appliance and let it cool down for at least two hours before operating it again.
- If you give this appliance to another person, be sure to also give them these instructions.

PARTS & ACCESSORIES

- A. Housing
- B. Display
- C. 10 x Stainless steel racks
- D. Door
- E. Handle
- F. Control panel
- G. Holes for heat dissipation
- H. Feet
- L. 1 x Drip tray
- M. 2 x Mesh sheets
- N. 3 x Teflon sheets



BEFORE FIRST USE

- Before you use this appliance for the first time, wipe all of its parts. Clean the racks, the door, and the drip tray with a lightly moistened cloth. Use detergent as needed. Do not immerse the appliance in water or other liquids.
- After cleaning, the appliance must be run for 30 minutes without any food inside. Any smoke or smells produced during this procedure are normal. Please ensure sufficient ventilation.
- After the appliance has run for 30 minutes, rinse the racks in water and dry them.
- This procedure is only necessary before the first use.
- Before using, make sure that the appliance is sitting steadily on a solid, level surface. Insert the drying racks and connect the plug to a wall outlet.

OPERATING INSTRUCTIONS

1. Place food on the racks. Do not overload the racks, and never overlap the food. Close the door.
2. Plug the appliance into the wall outlet. The screen and "On/Off" button will light up, and you will hear a beep. The display will show "0000."
3. Press the "On/Off" button. The screen will show the default time setting of "10:00" and the default temperature setting of "158°F." The fan will activate, and the heating element will start 5 seconds later. The time will begin to count down.
4. Press the "Temp/Time" button to select the desired drying time. Press "+" or "-" to select a drying time between 30 minutes and 24 hours. For each single press of the "+" or "-" button, the time will increase or decrease by 30 minutes. Press and hold the "+" or "-" button to automatically increase or decrease the time. The appliance will automatically enter operating mode.
5. Press the "Temp/Time" button to select the desired temperature. Press "+" or "-" to select a temperature between 95°F and 167°F. For each single press of the "+" or "-" button, the temperature will increase or decrease by 9°F. Press and hold the "+" or "-" button to automatically increase or decrease the temperature. The appliance will automatically enter operating mode.
6. During the drying process, you can check or change the drying time if desired. To check the time setting, press the "Temp/Time" button. To adjust the time, press the "Temp/Time" button and then press the "+" or "-" button.
7. If you would like to pause the appliance during the drying process, press the "On/Off" button.
8. When the drying time has finished, the heating element will stop. The fan will continue running for 10 seconds, and you will hear a beep.
9. Unplug the appliance from the wall outlet when not in use.

HELPFUL HINTS

- This dehydrator includes 10 racks and protection against overheating. The unit contains heating elements, a motor, a fan, and a thermostat.
- The vents on the racks allow air to be circulated.
- Depending on the moisture present in the food and the humidity in the air, the drying time can change. You should use the dehydrator in a dust-free, well-ventilated room that is warm and dry.
- Fruits and vegetables dried in this dehydrator will be different in appearance from those sold in grocery stores. This is because they contain no preservatives or artificial coloring.
- Keeping a record of the weight/size of foods and the drying time/temperature you used will help you to adjust and improve your future drying techniques.

DRYING TIPS

- Set a low temperature for drying thin/small pieces of food or for a small load. Set a high temperature for drying thick/large pieces of food or for a large load.
- The temperature can be decreased when the food is near the end of the drying time to help control the final moisture level in the food.
- The appropriate drying time will vary according to factors such as:
 - * Thickness of food and volume of food
 - * Number of racks in use
 - * Moisture/humidity in the surrounding environment
- Check your food every hour.
- Rotate and/or restack the racks if you notice uneven drying.
- Pretreated foods provide the best drying results. Try lemon juice or honey dip.
- Properly storing the food after drying will help to maintain quality and nutrients.
- The highest temperature setting of 167°F will dry meat without the need to cook the meat beforehand.

STORING FOOD

- Food will last longer if it is stored in a cool, dry, and dark place.
- Store foods only after they have cooled.
- Remove as much air as possible from the storage container and close it tightly.
- The optimal storage temperature is 59°F or lower.
- Never store food in a metal container.
- Avoid containers that “breathe” or that have a weak seal.
- Check your dried foods for moisture during the weeks following dehydration. If there is moisture, you should dehydrate the food for a longer time to avoid spoiling.
- For the best quality, dried fruit, vegetables, herbs, nuts, or bread should not be kept for more than 1 year if stored in the refrigerator or freezer.
- Dried meats, poultry, or fish should not be kept for more than 3 months if stored in the refrigerator or 1 year if stored in the freezer

CLEANING THE APPLIANCE

- Unplug the appliance and allow it to fully cool down before cleaning it.
- Use a soft brush to remove any food sticking to the racks or the drip tray. Use paper towels to remove any liquids.
- The stainless steel racks are dishwasher safe. Other parts must be cleaned by hand.
- Clean the surface of the appliance with a wet cloth.
- Dry all parts with a cloth before storing the appliance.
- Do not use any harsh chemicals or abrasives to clean the appliance.

TECHNICAL SPECIFICATIONS

These are the technical details of the ChefWave Secco Pro Food Dehydrator with 10 Drying Racks:

- Wattage: 1000 W
- Material: Stainless steel
- Racks: 15.5" x 15.5"
- Dimensions: 17" W x 15.5" H x 21.25" D

CHEFWAVE WARRANTY

This appliance is guaranteed against defects in materials and workmanship for a period of 1 year from the date of purchase. Under this warranty, ChefWave will repair or replace any parts found to be defective. This warranty is only valid if the appliance has been used in accordance with the instructions and if it has not been modified, repaired, or interfered with by any unauthorized person or damaged through misuse.

This warranty does not cover wear and tear nor breakables such as glass and ceramic items, bulbs, etc. This warranty does not affect your statutory rights nor any legal rights you may have as a consumer under applicable national legislation governing the purchase of goods.

If the product fails to operate and needs to be returned, pack it carefully, enclosing your name, address, and order number and the reason for return.

Please email us at **cs@mychefwave.com** for questions and warranty service.

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