

PROGRESS®

Est. 1931

DIGITAL
FOOD DEHYDRATOR
Instruction manual

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Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Always unplug the appliance after use and ensure that the appliance has cooled fully before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The door or the outer surface of the appliance may get hot during operation.

Warning: Do not cover this appliance when in use. The dehydrator should only be used in a well-ventilated area, at least 30 cm away from walls and other surfaces to allow for sufficient airflow.

Do not use the dehydrator for more than 40 hours. If in use for more than 40 hours, switch off and unplug the dehydrator at the mains power supply and allow to cool fully.

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Care and Maintenance

Before attempting any cleaning or user maintenance, unplug the dehydrator from the mains power supply and allow to cool fully.

STEP 1: Wipe the dehydrator housing with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the drying racks and lid in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Remove baked-on food and stubborn stains using a small amount of warm water mixed with a mild detergent, then wipe clean with a paper towel. Use a nonabrasive scourer if food residue is difficult to remove.

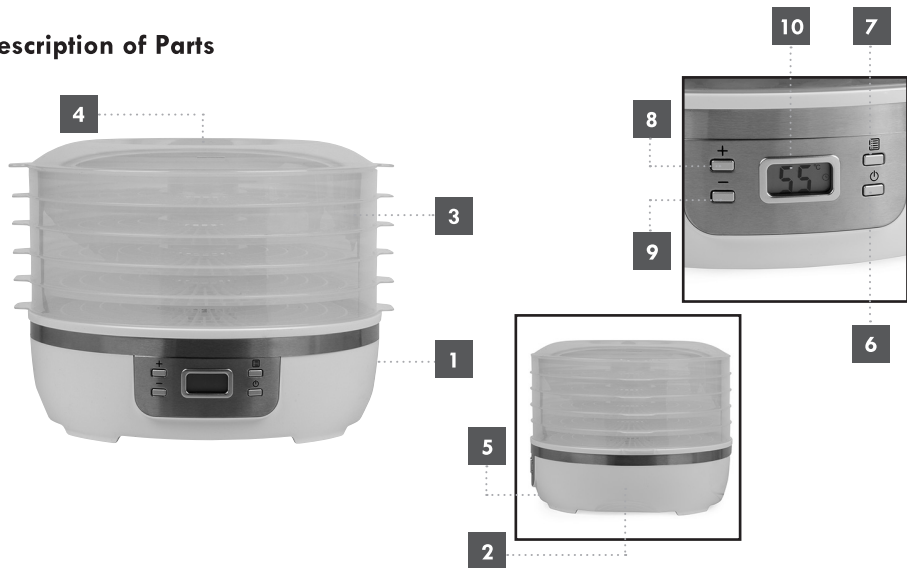
Do not immerse the dehydrator in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the dehydrator or its accessories, as this could damage the surface.

Note: The dehydrator and drying racks should be cleaned after every use.

Warning: The dehydrator and accessories are not suitable for dishwasher use.

Description of Parts



1. Dehydrator main unit
2. Motor
3. Drying racks (x5)
4. Lid
5. Air vents
6. Power button
7. Temperature/time button
8. Variable select button
9. + button
10. - button
11. LED display

Instructions for Use

Before First Use

Clean the dehydrator and accessories according to the instructions outlined in the section entitled 'Care and Maintenance'.

Prepare the ingredients to be dehydrated and layer evenly onto the drying trays in a single layer, leaving the central hole uncovered. Stack the racks on top of the main unit and place the lid on top before starting the dehydration process.

Note: When using the dehydrator for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the dehydrator. Keep the dehydrator at least 30 cm away from walls and other appliances. All drying racks and the lid must be in place for the dehydrator to work properly, even if some of the drying racks are empty. Always place empty drying racks at the bottom.

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Using the Dehydrator

STEP 1: Prepare the ingredients and assemble the dehydrator, then plug in and switch on at the mains power supply.

STEP 2: The LED display will automatically flash at 00 Hr. Press the + or – buttons to adjust dehydration time.

STEP 3: Once the desired dehydration time is selected, press the variable select button to adjust the temperature setting.

STEP 4: Press the + or – buttons to adjust the temperature setting from 40–70 °C in 5 °C increments.

STEP 5: Press the power button to start the dehydration process. The fan will start.

STEP 6: To halt the dehydration process, press and hold the power button for approx.

3 seconds until the dehydrator beeps twice. The fan will continue for approx. 30 seconds to 1 minute. Only switch off and unplug the dehydrator from the mains power supply once the fan has stopped moving.

Note: Do not turn off the dehydrator mid-cycle.

Do not leave partially dried food on the drying racks, as it may spoil or develop bacterial growth.

Always allow the dehydrator to cool completely before removing the drying racks or food.

Once food has cooled completely, store in an airtight container and label and date the contents.

Store in a cool, dark, dry place and check regularly.

Do not eat the food if it shows any signs of spoil.

Warning: Take care when handling the drying racks and food, as they may still be hot.

Hints and Tips

1. Dehydration time is influenced by room temperature, humidity, food type, food size and quantity. Check food every hour until it reaches the desired dryness.
2. For the best flavour and colour, begin with fresh, ripe fruit, vegetables and herbs.
3. Use kitchen roll to absorb excess moisture from food before adding it to the dehydrator.
4. Cut food into pieces of a similar size and thickness. Use a food processor for fast, even slicing.
5. Dry the same type of foods at the same time – do not mix fruit and vegetables, or vegetables and meat etc. Stronger flavours can taint other foods.
6. During dehydration, it may be necessary to rotate drying racks if food is drying unevenly.
7. Fruit and vegetables with the skin left on will take longer to dry.
8. Fruit and vegetables should be dried at 48–58 °C to minimise the loss of heat-sensitive vitamins A and C. The temperature can be set higher (at 58–68 °C) for approx. 2 hours then should be reduced for the remainder of the dehydration process.

Drying Times

Drying times can be affected by the type of food used, the thickness or size of the pieces and the temperature. This makes it impossible to give exact timings. Check food regularly during the drying process, letting it cool before handling.

Note: It is better for food to be slightly over-dry than under-dry, as moist food is more likely to spoil during storage.

Food will dry more evenly if the pieces are sliced to roughly the same thickness.

Thick slices dry more slowly than thin slices.

Fruits should be sliced across the core. A food processor can be used for fast, even slicing.

It is recommended to pre-treat fruit before drying to help preserve the flavour. Soak the fruit for approx. 2 mins in a mixture of 480 ml water and 60 ml of fruit juice.

Fruit

Food to be dehydrated	Preparation (reference values)	Drying temperature	Drying time in hours (reference values)
Apple	Slices: 5 mm	70 °C	10–12
Pear	Slices: 5 mm	70 °C	10–12
Persimmon	Slices: 5–10 mm	70 °C	8–10
Peach	Slices: 5–10 mm	70 °C	10–12
Banana	Slices: 5–10 mm	70 °C	12–14
Orange	Slices: 5–10 mm	70 °C	12–14
Pineapple	Slices: 10 mm	70 °C	12–14
Strawberry	In halves	70 °C	12–14
Grape	In halves	70 °C	Min. 14 hours

Vegetables

Food to be dehydrated	Preparation (reference values)	Drying temperature	Drying time in hours (reference values)
Cauliflower	Slices: 10 mm	70 °C	6–8
Cabbage	Slices: 10 mm	70 °C	6–8
Eggplant	Slices: 10 mm	70 °C	6–8
Potato	Slices: 5 mm	70 °C	6–8
Carrot	Slices: 5–10 mm	70 °C	8–10
Onion	Slices: 5 mm	70 °C	8–10
Celery	Slices: 5 mm	70 °C	10–12
Mushroom	In halves	70 °C	10–12
Bitter gourd	Slices: 5–10 mm	70 °C	15
Pepper	One pepper	70 °C	15

Meat

Food to be dehydrated	Preparation (reference values)	Drying temperature	Drying time in hours (reference values)
Beef	Thin slices	70 °C	6–11

Specifications

Product code: EK4426P
Input: 220–240 V ~ 50–60 Hz
Output: 350 W

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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.com**.

Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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Manufactured by:
UP Global Sourcing UK Ltd.,
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