



HU Owner's manual. Food dehydrator



Model/Модель: MR-767





Dear customer, we thank you for purchase of goods

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Functionality, design and conformity to the quality standards guarantee to you reliability and convenience in use of this device.

Please read and comply with these original instructions prior to the initial operation of your appliance and store them for later use of subsequent owners.

Electric drying machine is designed for drying vegetables, berries, fruits, flowers, herbs, cooking of muesli in domestic conditions (at home).

Under condition of observance of user regulations and a special-purpose designation, a parts of appliance do not contain unhealthy substances.

Technical specifications

Model MR-767

Electrical supply:

Alternating current- AC;

Rated voltage 220-240V;

Rated frequency 50Hz;

Power consumption 245W

Protective class II

Protection class IPX0

Duration of continuous work: 40 hours maximum;

Air temperature indoors: from +1 to +31°C

Description of the appliance

Picture1 (page 2)

Description:

1 - cover

2 - sieves (trays for foodstuffs)

3 - casing of drying machine (electric block)

4 - switch

5 - temperature regulator

Safety instructions

When using your appliance, basic safety precautions should always be followed, including the following:

SPECIAL INSTRUCTIONS

WARNING!

NEVER immerse the appliances casing (electric block), cable or plug in any liquid.

DO NOT allow water and moisture on the electrical parts of the device.

NEVER touch the appliance with wet or damp hands.

In case of violation of rules electric shock might occur!

- DO NOT let children or untrained persons use the appliance without supervision.
- DO NOT leave the appliance unnecessarily plugged in. Disconnect the plug from the mains when the appliance is not being used.
- DO NOT use the power cord or the appliance in order to pull the plug out of the socket.
- DO NOT leave the appliance exposed to the weather (rain, sun, etc.).
- DO NOT leave the appliance without supervision when it is connected to the power supply. Do not use automatic switching devices, for example, timer.
- ALWAYS use the appliance on a dry, level surface.
- ALWAYS unplug from the plug socket when not in use and before cleaning.

- Use of low-quality electric extension pieces or adapters of mains plug may cause damage of the electric device and fire.
- Do not operate the appliance if damaged, after an appliance malfunctions or it has been damaged in any manner, return to at authorized service engineer for repair.
- In the interest of safety, regular periodic close checks should be carried out on the supply cord to ensure no damage is evident. Should there be any signs that the cord is damaged in the slightest degree, the entire appliance should be returned be authorized service engineer.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces. Allow unit to cool before wrapping cord around base for storage.
- Do not touch any hot surfaces, do not store or cover the appliance until it has full cooled down.
- Do not place this appliance on or near a hot gas or electric burner, in or where it could touch a heated oven, or a microwave oven.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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

WARNING!

- It is prohibited to use the devices in rooms with increased humidity.
- It is prohibited to use the device in rooms with flammable, highly explosive vapors in the air or near explosive and flammable objects and liquids.
- Do not cover the drying machine in operation, do not put anything on its cover. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use.
- Do not charge wet or too fleshy fruits into the machine to prevent ingress of water (juice) inside the electric base.
- Continuous operation of the machine above 40 hours is prohibited. On expiry of this period the drying machine should be de-energized and allowed to be cooled down.
- Do not move the switched on device.

Violation of the abovementioned safety measures may result into damage of the device, cause fire or electric shock!

- THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. DO NOT USE THE APPLIANCE FOR ANYTHING OTHER THAN INTENDED USE.

- **Do not use it for commercial purpose.**

Actions in extreme situations

- If your device has fallen into water or water has penetrated it, immediately disconnect it from the mains without contacting the device itself or the water.
- If there appears smoke, sparkling, strong smell of burning isolation, immediately stop using the device, disconnect the device from the mains and apply to the nearest service center.

Preparation for operation**Before the beginning of operation:**

- Remove all wrap materials and stickers. The power cord shall be fully reeled out.
- Make sure that all the parts of appliance don't have damages.
- Before the first use all removable parts except for electric block shall be washed into warm water with addition of mild household detergent, rinse and thoroughly wipe dry;
- Before every use make sure that the device is mounted on a firm dry equal surface. The surface shall be resistant to increased temperature.

CAUTION! Is required on surfaces where heat may cause a problem – an insulated heat pad is recommended.

- Any objects (paper, cloth, packaging materials etc.) preventing air intake into the base casing through holes into the casing bottom shall not be located before the drying machine.

- To ensure normal air circulation the drying machine shall be installed at least in 10 cm in all directions from walls, furniture and similar objects
- It is prohibited to install the device near heating units, heat sources, under direct sunlight.
- Before connection the plug to the mains make sure that the device switch is set into «O»-«OFF» position.
- Provide adequate air space above and on all sides for air circulation.

Operation

Foodstuffs for drying shall be prepared in advance under recommendations stated in this section. Before charging foodstuffs let water flow down from them, dry them with cloth or towel.

Prepared fruits/vegetables shall be evenly distributed on trays of the device.

Attention!

Do not overload trays, fruits or vegetables that are going to be dried shall be freely located on trays (not more than $\frac{3}{4}$ of charging of the tray surface and not higher than 10 mm from the tray upper edge). Distance among fruits/vegetables shall be preserved for air circulation.

Trays with charged fruits/vegetables shall be placed on the casing. Trays shall tightly stand on each other.

It is recommended to use all trays from the set, even if some of them remain uncharged. The cover shall be installed on the device. Holes in the cover shall be open not preventing air outlet.

Attention! While drying the cover should be installed on the upper tray.

Preparatory operations mentioned below shall be fulfilled;

The device shall be connected to mains.

First press the button 4 Picture1, display will show"0000" and keep flash, At the same time, Press the TIME button set time, 1 press 1 hour up, from 1-48 hours.

After the display keep time, then press the SET/TEMP button, display will show TEMP is 70°C, if you need set TEMP, You need presse SET button again, TEMP will from 40°C to 70°C, 1 press 5°C up.

Herbs 35-40°C

Groceries 40°C

Bread 40-50°C

Vegetables 50-55°C

Fruits 55-60°C

Drying process will start.

Attention! During the first switching some smoke or a specific smell may appear caused by falling of preservation materials into the heating element. This is normal, these phenomena will disappear in several minutes after operation.

Foodstuffs located on lower trays are dried faster than those located on upper ones. To provide uniform drying of foodstuffs trays shall be moved from bottom to top in the process of drying.

On termination of the process thermostatic regulator shall be set into minimum position, the switch shall be changed over into «O» «Off» position, plug shall be removed from socket. Let foodstuffs cool down. After cooling down they shall be placed into storage containers.

Note: for fruits and vegetables to preserve their natural color and not to discolour while drying they shall be sprayed with lemon juice.

Drying of fruits:

Fruits shall be carefully washed, stones, stalks, seeds and pith shall be removed. Fruits shall be cut.

Fruits for drying	Preparation	Approximate duration of drying (hours)
Apples	Segments or slices ~8 mm thick	4-8h
Apricots	Cut in half, cut off stalks	13-28h
Pears	Segments ~8 mm thick	8-30h
Pineapple	Remove skins, segments ~8 mm thick	6-36h
Bananas	Remove skin, cut in half lengthwise. Cut every half in 4 pieces	8-38h
Plums	Cut in half, cut off stalks	13-28h
Cherries, sweet cherries	Cut in half, cut off stalks	8-34h
Berries	Depending on size cut in half or do not cut at all.	8-26h
Peaches	Segments	6-26h

Drying of vegetables

To avoid loss of precious vitamins and reduction of drying duration it is recommended to blanch solid types of vegetables until average degree of tenderness.

Vegetables for drying	Preparation	Approximate duration of drying (hours)
Beans	Blanch, dry entirely	6-14h
Carrots	Segments ~8 mm thick	8-14h
Asparagus	Peel, cut in half	6-14h
Potatoes	Peel, cut, segments ~7 mm thick	8-30h
Cucumbers / marrow squashes	Unpeeled, segments ~7 mm thick	6-18h
Tomatoes	Unpeeled, segments ~7 mm thick, cut off stalks	8-24h
Sweet pepper	Peel, cut in segments ~8 mm thick	4-14h

Note:

As various types of foodstuffs contain different quantity of moisture, time necessary for drying may vary significantly. For this reason the time stated in tables is not standard set in stone, but approximate.

When drying mushrooms (porcini mushrooms etc.) just clean them with a knife, but do not wash. Then cut mushrooms into pieces and, if necessary, spray with lemon juice from both sides to prevent discoloring.

Morels, black snails and honey fungi with hymenium may be dried entirely.

Storage of dried foodstuffs:

Dried fruits and vegetables shall be kept in airtight glass containers or in vacuum bags. Their quality significantly depends on the fact how carefully they have been dried and cooled down after drying before placing into containers.

It is recommended to check moisture content in kept dried foodstuff a week later. For this purpose cut them into pieces. If in a minute a water drop appears on the cut section, it will mean drying has not been fulfilled properly. Place all foodstuffs into the drying machine and perform additional drying.

Drying of herbs

It is recommended to dry young leaves and sprouts. After drying herbs shall be kept in paper bags or glass vessels in a cool and dark place.

Note: the strong smell of herbs can remain stable in plastic parts of the drying machine.

WARNING!

- Before cleaning the appliance in any way, make sure that the appliance plug is not connected to the socket.
- Before cleaning unplug the appliance and let it cool down completely.
- Never place the electric block in water or any other liquid. It is prohibited to wash electric block with water or in a washing machine.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.

Cleaning

- After use all removable parts shall be washed with col or warm water with soft nylon sponge or brush and soap or mild household detergent, and then they shall be wiped with a clean dry towel.
- Let parts of the device dry completely.
- The electric block casing shall be initially wiped with soft wet cloth, and then wiped dry with a dry towel.

Storage

- Before storage unplug the appliance and let it cool completely.
- Clean and dry appliance before storage.
- For protection against contamination and ingress of dust the machine shall be packed in a suitable polyethylene bag or an original package.
- Keep the appliance in cool dry place, away from children and persons with reduced mental or physical abilities.

Environmental protection

Old appliances contain valuable materials that can be recycled. Please arrange for the proper recycling of old appliances. Please dispose your old appliances using appropriate collection systems.

Subject to technical modifications!