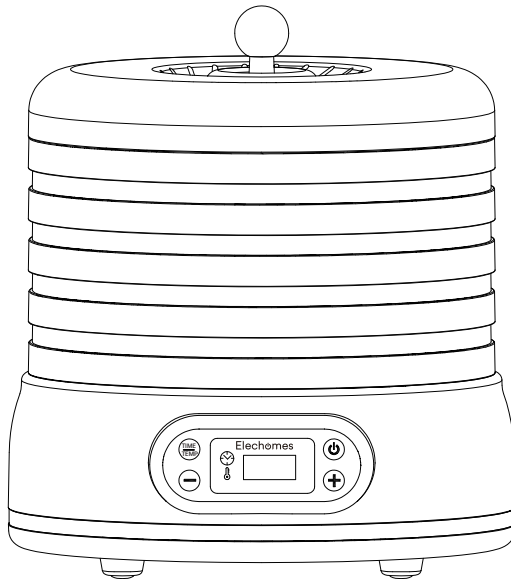


Food Dehydrator

User Manual

Model : UH0401



Thanks for choosing Elechomes !

Please read this user manual carefully and keep it for future reference.

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The figure shown is for illustration purposes only.
The actual product may vary due to product enhancement.

Important Safeguards



When using electrical appliances, basic safety precautions should always be followed, including the following:

Read all instructions.

Safety precautions are specified into categories as below according to the seriousness of potential injuries.

 WARNING	The actions may lead to serious injury or even death.
 CAUTION	The actions may lead to personal damages or property loss.

WARNING

	Do not plug the device into a power outlet underneath a desk to avoid fire hazard.
	To avoid an electric shock, short circuit or fire hazard, make sure the plug and power cord are intact and not damaged in any way.
	The device is only suitable for AC120V outlet. To prevent electric shock or fire hazard, do not use any power adapter or converters with this device.
	To avoid fire hazards, never use any power extension cable with the device.
	Do not try to dismantle, repair or modify the device unless you are a professional technician. Doing so could lead to fire hazard, electric shock or personal injury. Please ask the Elechomes Customer Service Team for help if anything happens.

WARNING

Never submerge the device or power cable in water, as this may cause short circuit or electric shock.



Never let your children use the appliance independently. To avoid burns or electric shock, children must be supervised closely if using the device.

Make sure to plug the power plug into the outlet socket completely to avoid any risks of electric shock, short circuit or fire hazard.



Make sure to operate this appliance with an independent outlet socket rated over 15A, as it may overheat, leading to a fire hazard.

Stop using the device immediately if abnormal conditions or malfunctions occur.

This device is strictly prohibited for persons (including children) who have limited physical capability, sensory or mental impairment, and lack of experience or knowledge of the device, without the guidance of an adult or supervisor.

CAUTION

Do not let the power cord hang over edge of table or counter, or touch hot surfaces.



Do not operate the device near water or heat sources to avoid the risk of electric shock and leakage.

CAUTION



Do not use any power cord other than the one included with this device to avoid malfunction or fire hazard.

Do not set the device in water to cool it, as this may damage the device and may lead to injury.

Do not use the appliance for other purposes except the intended use.

Please clean the device after it has fully cooled to avoid being scalded.

Unplug the device if not in use to reduce the risk of electric shock and fire hazard

Do not touch its hot surfaces during operation.

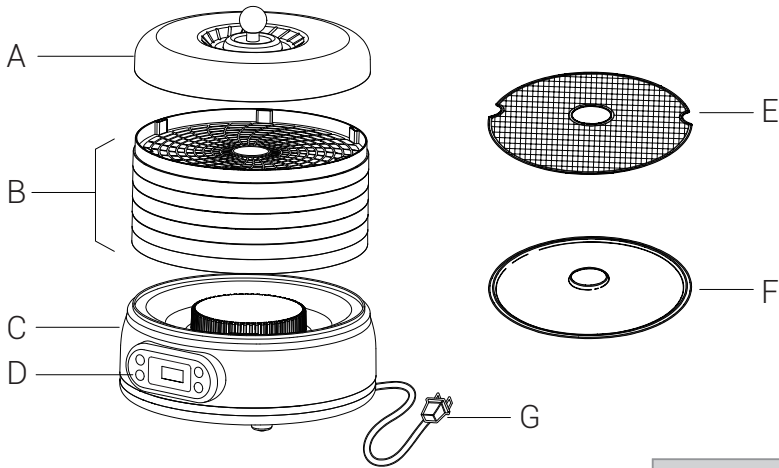
Do not expose the device to direct sunlight.

This appliance has a polarized plug (one blade wider than the other). If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to plug in forcibly.

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.

SAVE THESE INSTRUCTIONS

Product Illustration



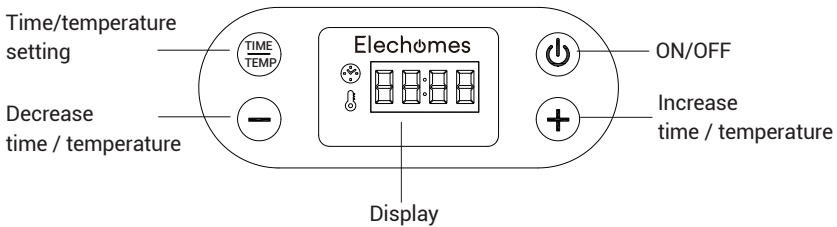
- A . Top Cover
- B . Mesh Tray
- C . Base
- D . Control Panel

- E . Mesh Screen
- F . Fruit Roll Sheet
- G . Power Cord

Package Contents

- 1 x Top Cover
- 6 x Trays
- 1 x Base
- 1 x Fruit Roll Sheet
- 1 x Mesh Screen
- 1 x User Manual
- 1 x Warranty Card

Control Panel

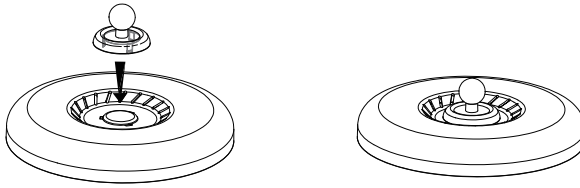


Specifications

Voltage	Rated Power	Temperature Range	Dimensions
AC120V~60HZ	400W	95°F -158°F (35°C -70°C)	296x291x278mm

Preparing Unit For Use

Install the Lid Knob



First align the grooves of the lid knob with the 3 square holes of the top cover, then press the lid knob down until it is correctly locked in place.

Adjust the Height Between Mesh Trays

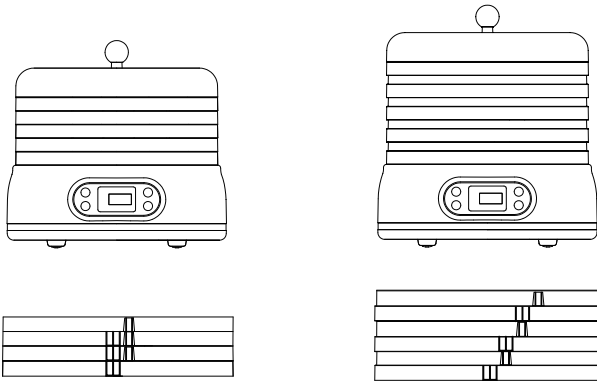


fig.1

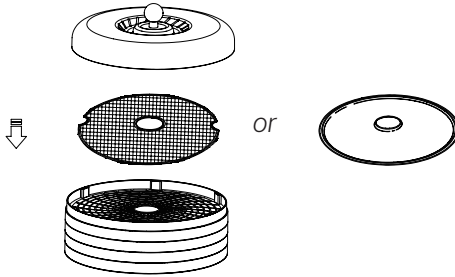
fig.2

The UH0401 food dehydrator allows you to choose from two height settings to accommodate food of different shapes and sizes.

- a. To set it to a lower height, stack the mesh trays in the configuration shown in fig. 1.
The height between two adjacent trays is 1.5cm.
- b. To set a higher height, stack the mesh trays in the configuration shown in fig. 2.
The height between two adjacent trays is 2.7cm.

Mesh Screen or Fruit Roll Sheet

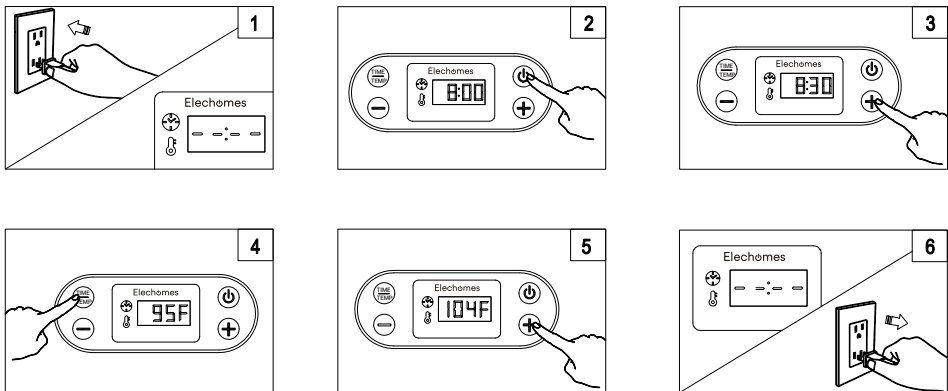
- The mesh screen is used for small fruits, vegetables, herbs and other small foods to prevent them from dropping through the tray as these foods will shrink during dehydration.
- The fruit roll sheet is used for making preserved fruit or fruit rolls only.



Note:

- Before adding food to the tray, first put the mesh screen on the tray. For best results, place the mesh screen in the top two trays . one of the topmost trays.
- When using the fruit roll sheet, For best results, do not use more than two fruit roll sheets and place in the top two trays.

How To Use the Food Dehydrator



1. Connect the food dehydrator to a power outlet, then the LCD screen will display -- : --. The device will then enter standby mode.
2. Press the Power button to begin the dehydrating process (default time: 8 hours).
3. Press the + or - button to increase or decrease the time from 30 minutes to 72 hours (Time adjusts in 30 minute increments per button press).
4. Press the TIME/TEMP button to switch to temperature setting mode (default temperature: 95°F).
5. Press the + or - button to increase or decrease the working temperature from 95°F to 158°F (The temperature changes in 9°F increments per button press).
6. The device will automatically stop working and enter standby mode when the time is up. Unplug the device and let it air cool on the mesh tray before storage.

Note:

- When using for the first time, it is normal for the device to have a slight odor or to make a small amount of smoke. This will clear up after the dehydrator has been working for a period of time. It is suggested to let the device run for a while without placing any food on the mesh trays before dehydrating food.
- During the dehydrating process, press the TIME/TEMP button at any time to view the current working temperature and remaining working time.
- When the drying process completes, be sure to unplug the device.

Dehydrate Jerky

- 1) It's best to use lean meat to make the best beef jerky. Remove any fat from the meat, wrap the meat with preservative film, and freeze until the meat is hardened, then slice it into smaller amounts.
- 2) The meat slices should not exceed 0.25 in /0.6 cm (thickness), 3.5 in /9 cm (length), and 1.5 in /4 cm (width).
- 3) Marinate the meat slices with a marinade of your choice and store them in a durable, sealable plastic zipper bag. Do not use a metal pan as it can change the taste of the jerky and the marinade may also react with the metal.
- 4) Drain and discard the marinade before drying and dehydrate the dried meat according to the general dehydration directions.
- 5) Check the dehydration status of the dried meat after 4 hours and once every 30 minutes after that.

To ensure the safety of your food, the meat will need to be pre-treated and post-treated as follows:

➤ Pretreatment before dehydration:

Heat the oven to 350 °F. Drain and discard the marinade. Gently pat the meat dry with paper towels, and place the meat onto the baking tray of the oven (do not overlap the meat slices) to bake for 5 to 10 minutes or until its internal temperature reaches 160-165 °F.

➤ Treatment after dehydration:

Heat the oven to 275 °F. Cover a large baking tray with tin foil. Place the beef jerky on the foil, leaving room between pieces. Bake the jerky for 10 to 13 minutes and let it cool down completely. Gently pat the meat dry with paper towels to remove any fat on the surface before storing.

Note:

- Do not dehydrate meat with fruits or vegetables together since they will contaminate each other, and the dehydrating temperature is different.
- To ensure food safety, do not interrupt the dehydrating process in the first 5 minutes of the process. You can directly check the dryness of the food through the transparent mesh trays.
- Do not marinate at room temperature and do place the meat slices in the refrigerator.
- Label and date all dehydrated food containers.

Dehydrate Fruits and Vegetables

➤ Why should fruits and vegetables be blanched ?

Blanching can break the skin of some fruits to help shorten the drying process. Some fruits and vegetables need to be pre-treated before drying, such as blanching or adding a color protectant to prevent loss of color and flavor during drying and storage.

➤ Blanching

- 1) Boil water in a large stockpot.
- 2) Place the washed fruits or vegetables in a strainer.
- 3) Soak the strainer in boiling water for the recommended time to ensure that all fruits or vegetables are covered with water.
- 4) After the blanching process is finished, put the food in a large bowl filled with ice water.
- 5) Drain the fruit or vegetables and pat dry before dehydration.

➤ Protecting the Color

- 1) You can protect the color by immersing the fruit pieces in a 1:1 solution of lemon juice and water, then drain and dry.
- 2) If using commercial fruit preservatives, follow the packaging instructions for color pre-treatment.

Note:

- Wash your hands before preparing food. It's highly recommended to use fruits or vegetables that are in season since they taste the best.
- Do not dehydrate bruised or moldy fruits and vegetables.
- Cut the food into pieces of the same thickness, size or shape before dehydrating to ensure even dehydration throughout.
- Some foods, such as garlic, onions and broccoli emit a strong smell during dehydrating.
- There are many factors that may affect the drying time, including moisture content, type and quantity of food, shape and size of food pieces, ambient temperature and humidity, and your personal preference for food texture.
- The fruits and vegetables dehydrated in the food dehydrator may look different from those sold in the store because homemade dry foods do not use preservatives, artificial colors or additives.
- The following dehydrating chart is for your reference. Time and temperature may vary from food type to food type. Please begin checking the food from the minimum recommended time on the chart. If the food is not listed, select a similar food for reference.

Fruit Dehydration Chart

Food	Preparation	Pretreatment	Dehydrating Time
Nectarines	Peeled, pitted, sliced into 1/4 inch pieces	Color protection	10-14 hours
Pears	Peeled, sliced into 1/4 inch pieces	Color protection	10-14 hours

Food	Preparation	Pretreatment	Dehydrating Time
Peaches	Peeled, pitted, sliced into 1/4 inch pieces	Color protection	10-14 hours
Apricots	Peeled, sliced, sliced into 1/4 inch pieces	Color protection	14-18 hours
Apples	Peeled, sliced into 1/4 inch pieces	Color protection	8-12 hours
Cherries	Pitted, halved	/	22-26 hours
Grapes	Halved	/	18-22 hours
Kiwi	Sliced into 1/4 inch pieces	/	18-22 hours
Lemons	Sliced into 1/4 inch pieces	/	18-22 hours
Oranges	Sliced into 1/4 inch pieces	/	18-22 hours
Mangoes	Peeled, pitted, sliced into 1/4 inch pieces	/	12-16 hours
Pineapples	Peeled, cored, sliced into 1/4 inch pieces	/	12-16 hours
Plums	Pitted, sliced into 1/4 inch pieces	/	22-26 hours
Strawberries	Sliced into 1/4 inch pieces	/	6-10 hours
Melons	Peeled, sliced into 1/4 inch pieces	/	8-20 hours
Blueberries	Whole	Blanching	13-17 hours
Cranberries	Whole	Blanching	22-26 hours

Note:

- a. Dehydrating temperature: 112°F/55°C ; blanching time: approx. 2 minutes
- b. Refer to the section on dehydrating fruits and vegetables as instructions for blanching and color protection.
- c. The dehydrating time may vary based on fruit ripeness and quantity.

Vegetable Dehydration Chart

Food	Preparation	Pretreatment	Dehydrating Time
Tomatoes	Sliced into 1/4 inch pieces	/	11-14 hours
Onions	Sliced into 1/4 inch pieces	/	13-17 hours
Mushrooms	Sliced into 1/4 inch pieces	/	8-12 hours
Squash	Sliced into 1/4 inch pieces	/	8-12 hours
Grape Tomatoes	Halved	/	12-16 hours
Celery	Sliced into 1/4 inch pieces	/	6-9 hours
Bell Peppers	Sliced into 1/4 inch pieces	/	8-12 hours
Cauliflower	Small florets	Blanching	8-12 hours
Carrots	Sliced into 1/4 inch pieces	Blanching	8-12 hours
Broccoli	Small florets	Blanching	8-12 hours
Eggplant	Peeled, sliced into 1/4 inch pieces	Blanching	6-12 hours
Peas	Shell and wash them	Blanching	5-14 hours
Beets	Steam until they turn tender. Cool down and peel. Cut into 1/2 inch pieces.	/	6-12 hours

Note:

- a. Dehydrating temperature: 140°F/60°C ; blanching time: 2-4 minutes.
- b. Refer to the section on dehydrating fruits and vegetables for blanching instructions.
- c. The dehydrating time may vary based on the water content of the vegetables.

Dry Herbs

- 1) The leaves and stems of herbs should be gently washed under cold water to remove any dust, insects, necrotic or discolored parts.
- 2) Herbs must be completely dry before dehydration.
- 3) When dehydrating smaller herbs, such as thyme, they should be placed on the mesh screen to prevent the dried herbs from falling through the mesh tray.
- 4) Herbs can be dehydrated faster than fruits, vegetables, and meat.
- 5) Herbs must be completely cooled down before storing in a sealed container. The container should be clearly dated and labeled before storage.
- 6) The dehydrated herbs should be stored in a glass container and placed in a cool, dark place to reduce the loss of flavor.

Herb Drying Chart

Herbs	Preparation	Drying Time
Chives	Chopped, rinsed in cold water and patted dry.	11-14 hours
Basil	Clip its leaves 3 to 4 inches from the top of plant.	13-17 hours
Cilantro	Clip with stems. Rinse it in cold water and pat dry.	8-12 hours
Mint	Rinse it in cold water and pat dry.	8-12 hours
Thyme	Rinse it in cold water and pat dry.	12-16 hours
Parsley	Rinse it in cold water and pat dry.	6-9 hours
Rosemary	Rinse it in cold water and pat dry.	8-12 hours
Oregano	Rinse it in cold water and pat dry.	8-12 hours
Ginger Root	Rinse and slice it into 3/8 inch or grate it, pat dry.	8-12 hours
<p>Note:</p> <ol style="list-style-type: none">a. Drying temperature: 104°F/40°C.b. The drying time may vary due to the water content of herbs.		

Dehydrating Fruit Rolls

- 1) Fruit rolls can be made with peeled and enucleated fresh fruit after being blended into puree in an electric blender or made with applesauce purchased from the store.
- 2) Almost any fruit can be made into a delicious fruit roll. Most fruits can also be made into fruit rolls with other fruits. Some fruits, such as apples, have high levels of pectin and fiber, and have a good texture after dehydrating. The combination of fruits is unlimited, so the choice is yours!
- 3) Put the fruit roll sheet in one of the top two mesh trays for dehydrating.
- 4) Before adding the fruit puree, spray a non-stick cooking spray on the fruit roll sheet or apply vegetable oil on the fruit puree so that you can easily remove the fruit rolls when dehydration completes.
- 5) Spread the puree evenly on the fruit roll sheet, and let it dehydrate at 140°F/60 °C for 4-8 hours. Start to check the fruit roll 4 hours later and until it reaches your desired effect.
- 6) Remove the fruit roll after letting it cool down for 15 minutes.

Note:

- a. The fruit puree will be a little sticky after dehydrating—if necessary, heat it slightly to remove it from the fruit roll sheet more easily.
- b. Always make sure it is completely cooled down before storing in a sealed container.
- c. The fruit puree should be evenly spread on the fruit roll sheet, otherwise it will be unevenly dehydrated.
- d. Some fruits such as citrus, should be used with other fruits like apples or applesauce because they have too much liquid and very little pulp.

Store Dehydrated Food

- Dehydrated food must be completely cooled down before packaging.
- Appropriately dehydrated food should be stored in clean, dry, sealed containers like sealable plastic containers or glass jars with tight lids to prevent food rehydration.
- Store all packaging in a cool, dry place.
- Storing the dehydrated food at a higher temperature will shorten the time it can be stored for. Storing the packaged food in the refrigerator can prolong its storage time.
- Always check the dehydrated food regularly. If fruits and vegetables are soft or have condensate on their surfaces, dehydrate them again. Be careful to check the food often during the second dehydrating process because it will take less time than the first.
- Always check the conditions of the food before eating. If anything has gone bad, do not eat it.

Cleaning and Maintenance

	⊗	⊙	⊙	⊙	⊙
	⊗	⊙	⊙	⊙	⊙
	⊙	⊙	⊙	⊙	⊙

1. Please make sure the appliance has cooled down and is unplugged before cleaning.
2. Wipe the base with a damp soapy cloth. Do not immerse the base in water or wash it directly under the tap.
3. Soak the mesh trays in hot soapy water to help remove food debris.
4. Dry all parts before storing or using the food dehydrator.
5. Carefully store the transparent mesh trays. Do not drop them on the ground or knock into other objects, as this will damage the trays.

Troubleshooting

Problem	Possible Solution
The device or its built-in fan doesn't work.	The food dehydrator may break down. Contact Elechomes customer service team for help.
Food cannot be completely dehydrated.	The food should be cut into thick pieces less than 1/4 inch. Do not place too much food on each mesh tray. The food should not be overlapped in the mesh tray.
Food has not dehydrated evenly.	Cut the food more evenly. Place the food pieces into a lower layer of the trays to speed up dehydration. Move them to the top layers every few hours to help everything dehydrate in the same amount of time. Do not overlap the food on the mesh tray.
The fruits or vegetables turn soft during storage.	There is still too much water in the food. Please dehydrate them for a longer time.

Recipes

Beef Jerky

Ingredients:

- 2 pounds (1kg) beef eye of round
- 1/2 cup (118 ml) brown sugar
- 1/2 cup (118 ml) soy sauce
- 1 tbsp (15 ml) honey
- 1 tsp (5 ml) salt
- 1 tbsp (15 ml) garlic powder
- 1 tbsp (15 ml) chili powder

Directions

1. Place the beef into a refrigerator until it turns hard. Slice it into 1/4 inch (0.6cm) pieces.
2. Place the beef and all ingredients in a sealable plastic bag, ensuring that the meat is completely covered with marinade and then place the plastic bag in the refrigerator for 8 to 10 hours or overnight.
3. Remove the dried meat and discard the marinade and pat dry all the beef slices with paper towels.
4. Place the beef slices evenly on the mesh tray and leave a suitable space around each piece for proper dehydrating.
5. Set the working temperature and time of the food dehydrator to 158 °F /70 °C for 4 to 7 hours. Start to check the progress of the beef slices 4 hours later and then check them every 30 minutes.
6. When the beef slices are dehydrated to your liking, remove it from the mesh trays. Wrap the beef slices with aluminum foil and put it in the oven to bake for 8 to 10 minutes at 275°F (135°C).
7. Let the beef jerky fully cool before storing in a sealed container.

Teriyaki Beef Jerky

Ingredients:

- 2 pounds (1kg) beef eye of round
- 1 tsp (5 ml) salt
- 1/2 cup (118 ml) soy sauce
- 1/4 cup (4ml) light brown sugar
- 1/4 tsp (4 ml) ginger, grated
- 1 garlic clove, crushed
- 1/4 cup (60ml) pineapple juice

Directions

- 1.Place the beef into a refrigerator until it turns hard. Slice it into 1/4 inch (0.6cm) pieces.
- 2.Place the beef and all ingredients in a sealable plastic bag, ensuring that the meat is completely covered with marinade and then place the plastic bag in the refrigerator for 8 to 10 hours or overnight.
- 3.Remove the dried meat and discard the marinade and pat dry all the beef slices with paper towels.
- 4.Place the beef slices evenly on the mesh tray and leave a suitable space around each piece for proper dehydrating.
- 5.Set the working temperature and time of the food dehydrator to 158 °F /70 °C for 4 to 7 hours. Start to check the progress of the beef slices 4 hours later and then check them every 30 minutes.
- 6.When the beef slices are dehydrated to your liking, remove it from the mesh trays. Wrap the beef slices with aluminum foil and put it in the oven to bake for 8 to 10 minutes at 275°F (135°C).
- 7.Let the beef jerky fully cool before storing in a sealed container.

Balsamic Mustard Beef Jerky

Ingredients :

- 2 pounds (1kg) beef top round
- 1 cup (236 ml) balsamic vinegar
- 2 tbsp (30 ml) olive oil
- 1 tbsp (15 ml) Dijon mustard
- 2 garlic cloves, crushed
- 1 tsp (5 ml) salt

Directions

- 1.Place the beef into a refrigerator until it turns hard. Slice it into 1/4 inch (0.6cm) pieces.
- 2.Place the beef and all ingredients in a sealable plastic bag, ensuring that the meat is completely covered with marinade and then place the plastic bag in the refrigerator for 8 to 10 hours or overnight.
- 3.Remove the dried meat and discard the marinade and pat dry all the beef slices with paper towels.
- 4.Place the beef slices evenly on the mesh tray and leave a suitable space around each piece for proper dehydrating.
- 5.Set the working temperature and time of the food dehydrator to 158 °F /70 °C for 4 to 7 hours. Start to check the progress of the beef slices 4 hours later and then check them every 30 minutes.

6. When the beef slices are dehydrated to your liking, remove it from the mesh trays.
Wrap the beef slices with aluminum foil and put it in the oven to bake for 8 to 10 minutes at 275°F (135°C).
7. Let the beef jerky fully cool before storing in a sealed container.

Cajun Pork Jerky

Ingredients :

- 3 pounds (1.4 kg) pork tenderloin
- 3/4 cup (177 ml) Worcestershire sauce
- 1/2 cup (118 ml) soy sauce
- 1/3 cup (79 ml) teriyaki sauce
- 1 tbsp (15 ml) chili powder
- 1 tbsp (15 ml) Old Bay Seasoning
- 2 tsp (10 ml) Cajun seasoning
- 1/2 cup (118 ml) water

Directions

1. Place the pork into a refrigerator until it turns hard. Slice it into 1/4 inch (0.6cm) pieces.
2. Place the beef and all ingredients in a sealable plastic bag, ensuring that the meat is completely covered with marinade and then place the plastic bag in the refrigerator for 8 to 10 hours or overnight.
3. Remove the dried meat and discard the marinade and pat dry all the beef slices with paper towels.
4. Place the beef slices evenly on the mesh tray and leave a suitable space around each piece for proper dehydrating.
5. Set the working temperature and time of the food dehydrator to 158 °F /70 °C for 4 to 7 hours. Start to check the progress of the beef slices 4 hours later and then check them every 30 minutes.
6. When the beef slices are dehydrated to your liking, remove it from the mesh trays.
Wrap the beef slices with aluminum foil and put it in the oven to bake for 8 to 10 minutes at 275°F (135°C).
7. Let the beef jerky fully cool before storing in a sealed container.