

OYPLA™

HOME

THANK YOU FOR YOUR ORDER



Food Dehydrator

Safety Instructions

Notice: Ensure you read and fully understand instructions before use

While every attempt is made to ensure the highest degree of protection in all equipment, we cannot guarantee freedom from injury. The user assumes all risk of injury due to use. All merchandise is sold on this condition, which no representative of the company can waive or change.

- This product is not a toy, and is only to be used for its designated purpose.
- Never carry out any alterations or modifications to this product.
- This product is intended for indoor use only.
- Do not use this appliance for longer than forty hours. After it has been used for an extended use of time, turn off the appliance, unplug and allow it to cool down.
- Do not use the appliance if the electrical cord is damaged.
- Do not cover the appliance.
- Do not leave the appliance unattended for long periods of time whilst it is in use.
- Only use this product on stable, level and dry ground.
- To protect against electrical shock, do not immerse cord, plug or any part of this appliance in water or any other liquid.
- Ensure the power supply to the socket into which the appliance is plugged, is in accordance with the rating label on the appliance and that the socket is earthed.
- This product is not intended for use by persons (including children) with reduced physical, sensory and mental capacities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by persons responsible for their safety.
- Clean only with a damp cloth. Do not use strong industrial cleaning substances or abrasive materials as these will damage the product. Be sure that the appliance is off and is unplugged before cleaning.
- If the product is damaged or has any defects, please contact cservice@oypla.com

Operating Instructions

Use of the Appliance

Before first use:

- Unpack and ensure all packaging is removed from the appliance.
- Wash the lid and sections of the product thoroughly. Use a small amount of mild detergent with warm water. Clean the power base with a soft, damp sponge.

1. Place the food items that you want to use in one of the removable sections. All of the sections should be stacked in a way that will allow them to be balanced but so that air will be able to circulate freely between them.

2. Put the sections on to the power base, being sure that they are held securely in place.

3. Place the lid on the top of the section.

4. Plug the product into an earthed socket and turn the appliance on by putting the switch to the "ON" position – the indicator light will turn red.

5. When you finish using the appliance turn it off by putting the switch the "OFF" position.

6. Let the products cool down and place the dried products into a container to safely keep the food and put the container into your freezer.

7. Unplug the appliance. Clean the food dehydrator in the way mentioned above.

Additional Instructions:

- Ensure that you wash food items before putting them into the product. Do not put wet food items in the product.
- Do not insert the sections if they have water in them.
- Food drying depends on the item size.

When drying the products, the drying capabilities will correlate with the height of the section. The sections' positions can be switched with one another, allowing for you to switch them if you need certain food items to dry faster than others. The lower the section, the faster the food will dry.

The duration of drying also depends on the temperature and humidity of the room and the thickness of the pieces.

Drying Fruits:

- Wash the pieces of fruit.
- Peel/remove the skin if needed and cut off the spoiled parts.
- Slice the fruit into pieces that can be placed freely between the sections.

Drying Vegetables:

- Wash the vegetables.
- Peel/remove the skin if needed and cut off the spoiled parts.
- Slice the vegetables into pieces that can be placed freely between the sections.
- It is best to boil the vegetable for 1-5 minutes and then placing into cold water before drying them and putting them into the product.

Storage of Dried Fruits/Vegetables:

- Containers that are going to be used for storage of dried products should be clean and dry.
- For better storage of dried fruits, use glass containers with metal lids and place the container into an area with a temperature of 5-20°C.

ATTENTION: Do not place hot or warm products into the containers with the dried food items for storage.

Preparing fruits before drying means that you are able to preserve their natural colour, taste and aroma.

Below you can see some useful recommendations to achieve the best results from drying:

- Take ¼ glass of juice (preferably from a natural source). Remember to use the corresponding juice to the fruit that you are preparing.
- Mix the juice with two glasses of water before immersing the fruit into the prepared liquid for two hours before taking it out and drying.

General Fruit Drying:

NOTICE: The time and ways of preparing and processing the types of fruit for drying are only general ways of doing so. Personal preferences that the customer has and may use will differ to the described table and may change the condition of the fruits after drying and the duration of drying.

NAME	PREPARATION	CONDITION AFTER DRYING	DURATION OF DRYING(HOURS)
Apricot	Slice it and take out the pip	Soft	13-28
Orange peel	Cut it to long strips	Fragile	8-16
Pineapple(fresh)	Peel it and slice into pieces or square parts	Hard	8-36
Pineapple(tinned)	Pour out the juice and dry it	Soft	8-36
Banana	Peel it and slice to round pieces (3-4mm thickness)	Crispy	8-38
Grapes	No need to cut it	Soft	8-26
Cherry	It is not necessary to take out the pip (you can take it out when cherry is half-dried)		
Pear	Peel it and slice	Soft	8-30
Fig	Slice it	Hard	8-26
Cranberry	No need to cut	Soft	8-26
Peach	Cut into 2 pieces and take out the pip when the fruit is half-dried	Soft	8-26
Date-fruit	Tale out the pip and slice	Hard	8-26
Apple	Peel it, take out the core, slice it into round pieces or segments	Soft	8-12

General Vegetable Drying:

NOTICE: The time and ways of preparing and processing the types of vegetable for drying are only general ways of doing so. Personal preferences that the customer has and may use will differ to the described table and may change the condition of the fruits after drying and the duration of drying.

NAME	PREPARATION	CONDITION AFTER DRYING	DURATION OF DRYING(HOURS)
Artichoke	Cut into stripes (3-4mm thickness)	Fragile	8-13
Egg-plant	Peel it and slice it into pieces (6-12mm thickness)	Fragile	8-18
Broccoli	Peel it and cut it. steam it for about 3-5min	Fragile	8-20
Mushrooms	Slice it for dry it whole (small mushrooms)	Hard	8-14
Green Beans	Cut it and boil until it becomes transparent	Fragile	8-26
Vegetable Marrows	Slice it into pieces (6mm thickness)	Fragile	8-18
Cabbage	Peel it and cut into strips (3mm thickness) Take out the heart	Hard	8-14
Brussels Sprouts	Cut the stems into 2 pieces	Crispy	8-30
Cauliflower	Boil till becomes soft	Hard	8-16
Potato	Slice it, boil for about 8-10min	Crispy	8-30
Onion	Slice it into thin round pieces	Crispy	8-14
Carrot	Boil till becomes soft, shred it or slice into round pieces	Crispy	8-14
Cucumber	Peel it and slice into round pieces (12mm thickness)	Hard	8-18
Sweet Pepper	Cut it to stripes or to round pieces (6mm thickness). Take out the heart	Crispy	8-14
Piquant Pepper	No need to cut it	Hard	8-14
Parsley	Put the leafs into sections	Crispy	6-10

General Vegetable Drying Continued:

NAME	PREPARATION	CONDITION AFTER DRYING	DURATION OF DRYING(HOURS)
Tomato	Peel it. Cut it into pieces or into round pieces	Hard	8-24
Rhubarb	Peel it and slice it into pieces (3mm thickness)	Loss of humidity in a vegetable	8-38
Beetroot	Boil it, let it cool down, cut off the roots and the tops. Slice it to round pieces	Crispy	8-26
Celery	Slice it into pieces (6mm thickness)	Crispy	8-14
Spring Onion	Shred it	Crispy	8-10
Asparagus	Slice it into pieces (2.5mm thickness)	Crispy	8-14
Garlic	Peel it and slice into round pieces	Crispy	8-16
Spinach	Boil till it becomes fade	Crispy	8-16
Champignons	Choose the mushrooms with hats which bend inside. cut into pieces or dry whole	Hard and crispy	6-10

Preparing Meat, Fish, Poultry and Game Animals:

Preparing meat is necessary when it comes to consumption due to the health issues that arise when meats aren't prepared properly. Try to use meat without additives as this is more effective for drying.

Standard Pickle:

- ½ glass of soybean sauce
- 1 clove of garlic, chopped finely
- 2 tablespoons of ketchup
- 1 and ¼ tablespoons of salt
- ½ a tablespoon of dried pepper
- Mix all ingredients.

Poultry:

Before drying, poultry should be prepared by either frying or boiling. Then proceed to dry for between two and eight hours or until the moisture has gone.

Fish:

Before drying, the fish should be prepared by either boiling or baking. After this, proceed to dry for between two and eight hours or until the moisture has gone.

Meat & Game Animals:

Make sure the meat has been cut into small pieces before placing it into the sections for between two and eight hour or until the moisture.

USER IS RESPONSIBLE IN ENSURING THAT THE FOOD IS SAFE TO EAT.

⚡ WARNING ⚡

To reduce the risk of fire, electric shock, injury or damage to property, follow these basic precautions when using the food dehydrator:

- Read all instructions before using the food dehydrator.
- Never allow children to operate or play with the food dehydrator.
- Unplug or disconnect this food dehydrator from the power supply before servicing.

HAVE A QUESTION ABOUT YOUR PURCHASE?

Our dedicated customer services team are happy to help. Contact them via:

Telephone: 020 3600 22 55
Email: cservice@oypla.com
Live Chat: WWW.OYPLA.COM

CONSIDER THE ENVIRONMENT!

In the United Kingdom, approximately 5 billion corrugated boxes are used per year amounting to around 83 per person! By recycling the cardboard box in which this product was packed, you contribute to the preservation and sustainability of the environment.

If you see a recycling logo on the packaging of your product, such as the below examples, that piece of packaging is recyclable. If there is not a recycling logo, please check with your local authorities before recycling.



PLEASE RETAIN A COPY OF THESE INSTRUCTIONS FOR FUTURE CONSULTATION



OYPLA.COM



AN OFFICIAL OYPLA BRANDED PRODUCT

Environmental Protection

Products bearing the symbol shown below means that used electrical and electronic equipment (WEEE) should not be mixed with general household waste. For proper treatment, recovery and recycling, please take this product(s) to designated collection points where it will be accepted free of charge. Disposing of this product correctly will help save valuable resources and prevent any potential negative effects on human health and the environment, which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point. Penalties may be applicable for incorrect disposal of this waste, in accordance with your national legislation.



USER MANUAL Model No: 3136