

Food Dehydrator

User's manual

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SENCOR®

SFD 851GR

Translation of the original manual

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future reference.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty card for the duration of warranty. In the case of transportation, pack the appliance using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.

IMPORTANT SAFETY MEASURES

- Before connecting this appliance to a power socket, make sure the voltage stated on the label of the appliance corresponds to the voltage in your power socket.
- Water and electrical current are a dangerous combination. Never use the appliance in the near vicinity of a bath, shower or swimming pool.
- Never use accessories, which have not been supplied with this appliance or which are not designed for this appliance.
- Do not place the appliance on window sills.
- Make sure that the power cord and plug cannot come into contact with water or dampness.

- Always place the appliance on an even and stable surface.
- Do not spray the appliance with water or any other liquid. Do not submerge the base of the appliance into which the power cord leads in water or any other liquid. Do not pour water or any other liquids into the appliance.
- This appliance is designed for household use. Do not use it in an industrial environment or outdoors!
- Do not use sprays in the vicinity of the appliance.
- If the appliance is used in the vicinity of children, be especially careful and select an installation location that is out of their reach.
- If you will not be using the appliance, disconnect it from the electrical grid. Before cleaning or moving it, proceed in the same manner. Before disassembling its parts, allow it to cool down.
- Do not connect the power cord into a power socket when the individual trays are turned upside down (in the storage position) and do not turn them over to the storage position unless they have cooled down completely.
- Do not place the appliance on an electric or gas stove or in its vicinity, do not place it in the vicinity of an open fire or other equipment or appliances that are a source of heat.
- Do not use the appliance if it has a damaged power cord or power plug.
- In no case should you attempt to repair the product yourself, do not make any amendments to it – danger of electrical shock! Entrust all repairs and adjustments to a specialised company/service. Failure to do so will expose you to the risk of voiding the warranty policy.
- Do not place the power cord of the appliance near hot surfaces or over sharp objects. Do not place heavy objects

on the power cord, position the cord so that it is not stepped on or tripped over. Make sure the power cord does not hang over the edge of a table or that it is not touching a hot surface.

- Do not disconnect the appliance from the power socket by pulling the power cord – it may damage the power cord / power socket. Disconnect the power cord from the power socket by gently pulling the plug of the power cord.
- Do not use the appliance for any other purposes than those for which it was designed.
- Do not use this appliance if the power cord or power plug is damaged, if it is not working correctly, if it is damaged or if it has been dropped on the floor.



Attention:

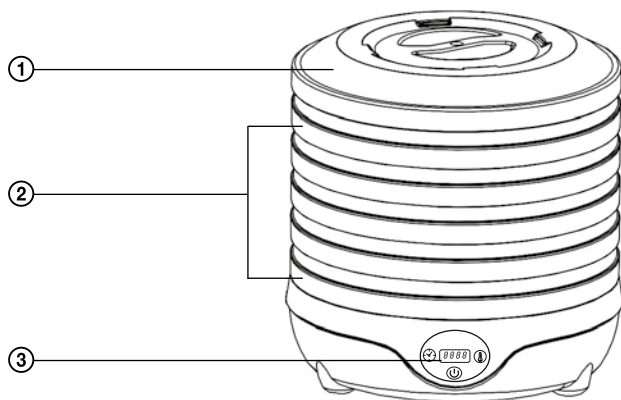
This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

**This appliance is designed for household use only!
Do not wash it in an automatic dishwasher!**

Food Dehydrator

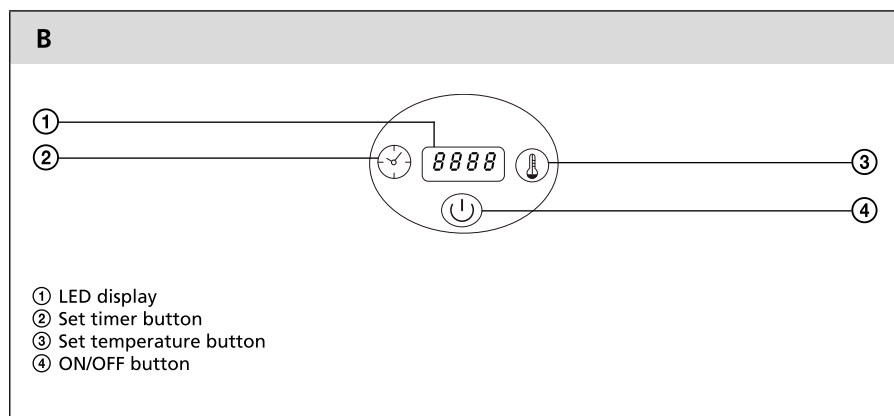
SFD 851GR

DESCRIPTION OF THE FOOD DEHYDRATOR

A

- ① Lid
- ② Trays
- ③ LED display with controls

CONTROLS



Turning on and off

- To turn the food dehydrator on or off, press the ON/OFF button B④.

Setting the temperature

- When the set temperature button B③ is pressed, the display will show the temperature that is currently set. The temperature range is from 35 °C to 70 °C in 5° C increments.
- To change the temperature, press the set temperature button B③.
- When the temperature you require appears on the display, the dehydrator will automatically start regulating itself to this set temperature.

Automatic shut-off function

- When the set timer button B② is pressed, the display will show the countdown that is currently set.
- Press the set timer button B② again to extend the countdown by 30 minutes, up to 19.5 hours.
- The minimum countdown time is 30 minutes.



Attention:

Never leave the food dehydrator without supervision and running longer than 19.5 hours non-stop.



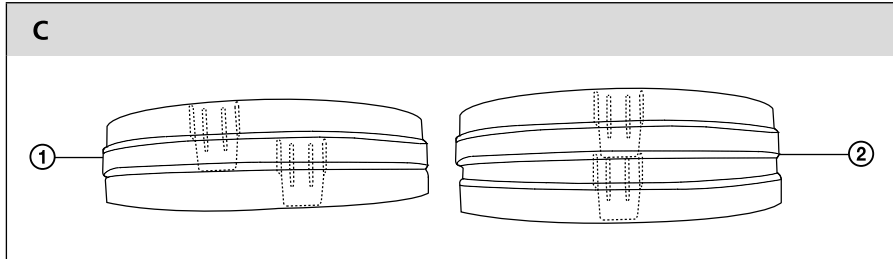
Tip:

To quickly set the temperature / timer, hold down the set temperature / timer button.

ADJUSTING THE HEIGHT BETWEEN THE TRAYS

The food dehydrator offers two options for setting tray heights. To set the lower (default) height of 1.5 cm, place the trays on top of each other as shown in C①. Turn the trays so that the tabs located at the bottom of the trays are placed adjacent to the grooves, located at the top of every tray.

To set a clearance of 2.8 cm, turn and seat the trays so that the tabs fit precisely in to the grooves as shown in C②.



HOW FOOD DEHYDRATION WORKS

When dehydrating food, keep records of, for example, the weight of the dehydrated food before and after dehydration, dehydration time, etc.

This information may contribute to the quality of the final products. Record this information on labels and paste these on the containers in which you will store your dehydrated food.

When soaked in water, a dehydrated product may be brought back to its initial state and can be used in your favourite recipes, e.g. soups, stewed vegetables and salads. It is possible to create outstanding meals from reconstituted fruits and berries (reconstituted to their initial state before dehydration).

Dehydration is a very popular food processing technique, requiring a minimal amount of equipment and the dehydrated food requires only a very small area.

During this process, food is heated to evaporate the moisture contained in it and the resulting water vapours are extracted away.

Most food products release their moisture during a short dehydration time. This means that they are able to absorb a large amount of heat, whilst releasing a large amount of water vapour.

PROCEDURE

The fruit and vegetables that you wish to dehydrate should be of the best quality – fresh and fully ripened. Poor quality of the processed vegetables and fruit will affect the quality of the dehydrated product. An unripe product will lack flavour and colour when dehydrated, an overripe product will be too hard, fibrous or soft and mushy.

Start dehydrating food immediately after harvesting it. Wash the food thoroughly to remove undesirable dirt and chemical sprays. Throw away poor quality pieces, as moulds on them could affect the quality of the remainder.

Certain foods need to be sliced up or have their stalks and stones removed before dehydration. Smaller pieces dehydrate better and more evenly.

PREPARATION

The enzymes contained in fruit and vegetables affect the colour and change in flavour during the ripening process. These changes will continue even during dehydration and storage unless the product is prepared in such a way as to slow down enzyme activity.

When preparing vegetables, they may be pre-cooked – this helps to retain colour and accelerates the dehydrating process by loosening their fibres, whilst preventing undesirable changes in flavour during storage and improves the vegetable reconstitution process during cooking.

Many light-coloured types of fruit (especially apples, apricots, peaches, nectarines and pears) are prone to darkening during dehydration and storage. To eliminate this issue, the fruit should be prepared by pre-cooking or soaking in appropriate solutions – the effectiveness of these methods varies.

Here are several tips for preparing solutions:

- Pineapple or lemon juice serves to reduce browning. Slice the fruit directly into the juice. Take it out after 2 minutes and place it on the drying trays. To achieve a pleasant aroma, you may also soak the fruit in honey, spices, lemon or orange juice or sprinkle with coconut. Use your imagination and prepare your very own aromatic solution.
- Sodium bisulphite (sodium hydrogen sulphite): dissolve 1 teaspoon of sodium bisulphite in 1.13 l of water. Soak the prepared fruit in this solution for 2 minutes. This will prevent loss of vitamin C and help retain a radiant colour. Sodium bisulfite can be purchased at pharmacies.
- Table salt solution
- Ascorbic acid solution or citric acid solution. Also, a commonly sold antioxidant powder containing ascorbic acid may be used, but it is often not as effective as pure ascorbic acid.

Fruit may be pre-cooked in steam, however this may soften it and make further processing more difficult.

Pre-cooking with syrup helps retain the colour of apples, apricot, figs, nectarines, peaches, pears and plums. The final result will be sweeter.

It is good to pre-cook fruits with a tough peels (grapes, dried plums, plums, cherries, figs and certain berries) in water to lightly rupture their peels. This enables moisture to come to the surface faster during dehydration.

Before the actual dehydration process, remove excess moisture from the surface of the food by placing it on clean paper towels. The drying trays should be covered with a layer of food of the recommended thickness (see tables). If necessary, spread a fine cloth (fine gauze) on the drying trays to prevent the individual food pieces from sticking.

The amount of food per dehydration batch, should not exceed 3/4 of the surface area of each tray and slices should not be thicker than 0.6 cm.

RECONSTITUTING FOOD TO ITS INITIAL STATE

Not all dehydrated food must necessarily be reconstituted to its initial state. Especially fruit is better in the dehydrated state. On the other hand, most types of vegetables are tastier when reconstituted to their initial state.

To reconstitute vegetables for cooking, simply wash them in clean water and then place them in cold, unsalted water and cover. If possible, allow them to soak for approximately 2 – 8 hours, then cook them in the water that you used for soaking. If necessary, add more water. Bring to a boil, then reduce the temperature and gently cook until ready. At the end of the cooking process, you may also add salt, which will slow down the reconstitution process. As far as fresh products are concerned, overcooking them will reduce their aroma. To reconstitute vegetables, e.g. carrot, use cold water for soaking.

Dehydrated food may be reconstituted by soaking, cooking or a combinations of both these methods and after reconstitution will look similar to the fresh state.

Dehydration does not rid food of bacteria, yeasts and moulds. If you extend the soaking process at room temperature, this will risk spoilage. Therefore, when soaking fruit or vegetables for longer than 1–2 hours, place the container into a refrigerator.

To prevent food from losing its nutritional value, use the water from the soaking solution when preparing various recipes. The volume of one cup of dried vegetables is equivalent to approx. 2 cups after reconstitution. To replace the moisture that was removed during dehydration, pour cold water over the vegetables and soak them from 20 minutes to 2 hours. Then pour boiling water over the vegetables. When cooking, bring the vegetables to a boil and then leave them to simmer.

The volume of one cup of dried fruit is equivalent to approx. 1 1/2 cups after reconstitution. Add just enough water to cover the fruit – its possible to add more water later if necessary. 1 – 8 hours is sufficient for reconstituting the majority of fruits. It depends on the type of fruit, size of pieces and water temperature (the process is shorter in hot water). If the soaking time is too long, the fruit will lose aroma. To cook reconstituted fruit, cover the container and simmer it in the water in which you soaked it.

Dehydrated or reconstituted fruit and vegetables may be used in various ways.

Dehydrated fruit is suitable for preparing refreshments both at home and on trips. Fruit pieces can be added to bread products or confectionery.

Reconstituted fruits can be served as compotes or sauces. They may also be used as ingredients in recipes for making bread, jelly salads, omelettes, gugelhupf, stuffing, milkshakes, ice creams and cooked cereals.

Dehydrated vegetables can be used in soups, stewed meat dishes, made into vegetables platters, or used as dry refreshments.

Reconstituted vegetables can be use in your favourite recipes like meat cakes and other main dishes, in jellies or vegetable salads.

Crushed dehydrated vegetables are an excellent ingredient for meat bouillon, soups and sauces.

For optimal retention of nutritional values, we recommend:

- Adhere to the correct pre-cooking time.
- Wrap dehydrated food correctly and store in containers in a cool, dry and dark place.
- Regularly inspect stored foods, checking for absorption of moisture.
- Consume dehydrated foods as soon as possible.
- When cooking reconstituted food, use the soaking solution.

DEHYDRATING

The dehydration time depends on the type of fruit or vegetable, the size of the individual pieces and the amount of food needs to be adjusted to fit the drying trays.

Before inspecting the dehydrated food, take a small sample and allow it to cool down for a few minutes. Food that is hot, appears to be moister and softer than when cooled down.

Food should be properly dehydrated to prevent microbiological activity and its subsequent spoilage. When pressed, dehydrated vegetables should be hard and fragile. Dehydrated fruit should be leathery and soft. For long term storage, fruit should be dehydrated more than dehydrated fruit sold in stores.

PACKAGING AND STORAGE

Fruit sliced into different size pieces should be left for approximately one week after dehydration to "sweat" or acclimatise in order to even out the moisture of the individual pieces prior to long term storage. For acclimatisation, place the fruit into a container not made from plastic or aluminium, and place it in a dry, protected and very well ventilated place.

Dehydrated food should be thoroughly cooled prior to packaging. Packages should be smaller in size to enable the dehydrated food to be consumed after the package is opened.

Place the food pieces into clean, dry packages tightly next to each other, but do not press them against one another.

Suitable packaging containers are glass canning jars or packaging resistant against the absorption of moisture. Metal cans with flip open lids may be used if the dehydrated food is placed in plastic bags.

Dried food should be inspected on a regular basis once per month. If you find mould on the surface of the food, separate it from the remainder and dispose of it. Pasteurise the remaining pieces that were not attacked by mould.

To pasteurise the contents, arrange the food on a cake baking tray and bake in an oven for approximately 15 minutes at a temperature of 80 °C. Then allow the food to cool down and repack into a clean airtight package.

TRAY ROTATION

This food dehydrator is ingeniously designed on the basis of hot air convection for the extraction of moisture from food. During the dehydration process, the trays should be rotated to ensure even dehydration of the contents. The trays nearest the bottom are exposed to the greatest amount of heat – here the dehydration process is faster.

Therefore, simply take them out and place them at a higher level, and move the higher trays closer to the bottom part of the dehydrator.

REMEMBER:

- 1) You will achieve the best results when quality food is used. Always dehydrate fresh, good quality food; a bad piece may affect the quality of the entire contents of the dehydrator.
- 2) It is important that the food is clean – thoroughly clean it, dispose of soft or spoiled pieces. Make sure that you have clean hands; this relates to kitchen utensils and the individual dehydrator trays that you use for preparing food.
- 3) Dehydration time varies and depends on the amount of food, thickness of the individual pieces, their size, ambient air humidity and the moisture contained directly in the food.
- 4) Allow food to cool down before checking the degree of dehydration.
- 5) If necessary, the trays may be filled up completely, and the individual pieces may almost be touching, but must not overlap.
- 6) Approximately 6 – 10% moisture content may remain in dehydrated foods without risking their spoilage. Many dehydrated foods will have a leathery consistency similar to that of licorice.
- 7) Rotate the trays whenever you notice that dehydration is uneven or when the dehydrator is completely filled with food.
- 8) To remove stones, kernels and stems from plums, grapes, cherries, dry them to 50 % and then remove the stems, kernels, etc. In this way, you will prevent losing juice from the food.

RECIPES

Mixed fruit

2 bananas (peeled)
0.2 kg of strawberries
1 cup of pineapple pieces (canned)

Evenly slice up the fruit into pieces approx. 0.6 cm thick. After dehydration and cooling down, add 1/4 cup of mixed coconut.

Apple cinnamon rings

2.25 kg of apples
5 teaspoons of cinnamon

Using a peeler, peel the apples and remove their kernels. Cut them into rings approx. 0.6 cm thick. Sprinkle with cinnamon before dehydrating.

Citrus trios

1.35 kg of oranges
5 lemons
4 hard grapefruits

Wash the fruit. Leave the peel on and slice up everything into pieces approx. 0.6cm thick. Place into the food dehydrator and dehydrate.

Tropical paradise

10x kiwi fruit
1x pineapple
3x papaya

Peel the papaya and kiwi fruit, remove the core and peel from the pineapple and slice everything into pieces approx. 0.6 cm thick. Place into the food dehydrator and dehydrate.

Strawberry euphoria

Blend approx. 2 cups of cleaned fresh strawberries together with a small amount of apple juice. Place parchment paper on to the tray(s) and pour on the blended strawberries using a spatula to spread it out evenly. Dehydrate for approx. 6 hours – the dehydration time depends on the consistency you wish to achieve, whether brittle or soft. Leave the top lid open.

Jerky

Marinate finely sliced pieces of beef or turkey in a mixture of 1/4 cup of soya sauce, 2 tablespoons of raw sugar and 2 tablespoons of spices (to your taste). Mix together well, coating all surfaces of the meat, cover with plastic packaging and allow to marinate for 10 – 15 minutes. After marinating, place the individual pieces of meat on the tray so that the pieces are almost touching. The thinner the meat pieces, the shorter will be the dehydration time (approx. 8 - 10 hours for meat strips 0.15 cm thick). Leave the top lid open.

Making aromatic blends

This food dehydrator can also help you preserve the aromas of spring and summer. Tear off blossoms from flowers suitable for drying, place them freely on the tray, which is covered with a mesh and insert in the first level of the food dehydrator – leave the remaining levels empty. After a thorough dehydration (approx. 5 hours) place the blossoms into decorative packaging or containers and close them so that their scent does not waft away.

TABLE OF RECOMMENDED FRUIT DEHYDRATION TIMES

The provided times are only approximates and given for a dehydration temperature of 70 °C and depend on room temperature, air humidity, moisture of the food being dehydrated and on the thickness of the food slices. Natural juiciness of food varies. The fructose contained in certain types of fruit requires longer dehydration times.

Fruit	Preparation	Dehydration test	Dehydration time
Apples	Remove the peels, kernels and cut into slices or rings. Soak them for 2 minutes before placing them in the dehydrator. Then dry them and place them on a drying tray.	They are soft	4 – 15 hours
Apricots	Dehydrate them cut in half or cut into quarters. Before dehydration, prepare them so as to retain their colour and not to damage the peel.	They are soft	8 – 36 hours
Bananas	Remove the peel and cut into slices 0.3 cm thick.	They are soft	5 – 24 hours
Berry fruits	Strawberries should be cut into slices 0.9 cm thick. Leave other berry fruits whole. Wash berry fruits with a wax surface in boiling water.	No visible moisture	5 – 24 hours
Cherries	Do not remove the stems unless you will process immediately. Halving them is optional, if you wish to halve them, do so once they are 50 % dehydrated.	Leathery but mushy	6 – 36 hours
Cranberries	Wash thoroughly, slice or leave whole.	No visible moisture	4 – 20 hours
Grapes (dark violet)	Wash, remove stems and leave whole.	Soft, leathery	6 – 36 hours
Nectarines	Peeling not necessary, can be cut into slices or rings 0.9 cm thick.	They are soft	6 – 24 hours
Orange peels	Cut into long strips and dehydrate. Crush them after dehydration.	They are soft	6 – 15 hours
Peaches	You may remove their peels during the dehydration process. Remove stones when 50 % dehydrated. Before dehydrating, cut them into halves or quarters.	They are soft, leathery	5 – 24 hours
Pears	Peel them, remove kernels and woody fibre. Cut into slices, rings or cut into halves, quarters or eighths.	They are soft and leathery	5 – 24 hours
Kaki	Only use ripe fruit. Wash it, remove the head, cut into slices or rings 0.9 cm thick.	They are soft	5 – 20 hours
Pineapple (fresh)	Remove the core and peel, cut into slices, rings or chunks.	They are soft	6 – 36 hours
Pineapple (canned)	Dry and tap them. Arrange on the trays.	They are leathery	6 – 36 hours

Plums	Wash them, leave them whole or cut in half, remove the stem, or the stone if dehydrated as halves.	They are soft	5 – 24 hours
Dried plums	Proceed as with normal plums, but soak them in boiling water for approx. 2 minutes before dehydration.	They are leathery	8 – 36 hours
Rhubarb	Only use thin stalks. Wash and cut into one inch pieces.	No visible moisture	4 – 16 hours

TABLE OF RECOMMENDED VEGETABLE DEHYDRATION TIMES

Vegetables	Preparation	Dehydration test	Dehydration time
Globe artichokes	Cut the globes into slices approx. 0.3 cm thick. Cook for 5 – 8 minutes in 3/4 of a cup of water containing 1 tablespoon of lemon juice.	It is brittle	4 – 12 hours
Asparagus	Rinse and cut into one inch pieces. The tips provide better quality product. The rear part when crushed before dehydration makes an outstanding flavouring for various meals.	It is brittle	4 – 10 hours
Beans (green or yellow)	Cut into one-inch pieces or using the French method. Steam until translucent. After partial dehydration, mix the beans up so that those in the middle of the tray are moved to the edge and vice versa.	They are brittle	4 – 14 hours
Beetroot	Cut away the roots and everything that is one inch from the top and bottom part, wash, precook, cool and remove the peel. Cut into cubes or slices.	They are brittle, dark red	4 – 12 hours
Brussels sprouts	Remove the stems from the Brussels sprouts and cut them in half.	They are brittle	5 – 15 hours
Broccoli	Trim, cut it up in the same way as before consuming, wash thoroughly, steam for 3 – 5 minutes.	It is brittle	5 – 15 hours
Cabbage	Cut off the head and cut it into strips 0.3 cm thick. Cut the centre into slices 0.6 cm thick. Use the lowest tray of the food dehydrator.	It is leathery	4 – 12 hours
Carrot	Select a young one with fine roots. Steam until it softens, cut into slices, chunks, cubes or fine strips.	It is leathery	4 – 12 hours
Cauliflower	Put 3 tablespoons of salt into 2.2 litres of hot water and soak the cauliflower in this solution for 2 minutes. Steam until soft.	It is leathery	5 – 15 hours
Celery	Separate stem from leaf. Wash both parts carefully. Cut the stem into slices approx. 0.6 cm thick. First dehydrate the leaves.	It is brittle	4 – 12 hours

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Corn	Before steaming, remove the husk and any potential defects. Precook the whole corn cob. Cut the corn kernels off the cob and spread out on a tray. Mix several times during the dehydration process.	It is brittle	4 – 15 hours
Cucumber	Peel it, cut to a thickness of 0.3 cm and dehydrate.	It is leathery	4 – 14 hours
Eggplant	Trim, wash, cut into slices from 0.6 to 1.2 cm thick and spread out on the trays.	It is brittle	4 – 14 hours
Onion and leek	Remove the peel, cut to a thickness of 1.2 cm, mix several times during the dehydration process.	It is leathery	4 – 10 hours
Okra	Use young, baby pods. Wash, trim and cut into 0.6 cm thick rings.	It is leathery	3 – 10 hours
Chives	Cut off and spread out on the surface of the tray.	It is brittle	4 – 10 hours
Parsley	Tear into small pieces, dehydrate, subsequently shorten if necessary.		2 – 10 hours
Parsnip	Procedure is the same as for carrots.		
Peas	Use small and sweet pieces. Remove the contents of the pods and pre-cook lightly (3–5 minutes).	It is brittle	4 – 10 hours
Capsicum (green and allspice)	Cut into slices or rings approx. 0.6 cm thick, remove the seeds, wash and dehydrate.	It is crisp to leathery	4 – 10 hours
Potatoes	Peeling is optional. Cut into slices from 0.4 to 0.6 cm thick, into cubes or in French style. Steam in the same way as beetroot.	They are brittle	5 – 12 hours
Pumpkin	Cut into small pieces. Bake or steam until soft. Cut into 1 to 3 inch wide slices, peel and remove the pulp. Cut into 1.2 cm thick slices and place into a mixer. Dehydrate using parchment paper.	It is leathery	5 – 15 hours
Tomatoes	Rinse and remove stems. Soak in boiling water until peels soften. Cut in half or cut into slices.	They are leathery	6 – 24 hours
Rutabaga	Procedure is the same as with carrots, only cut them finer.		
Zucchini	See eggplant		
Garlic	Separate into individual cloves, remove outer peel, cut into slices and dehydrate on trays. After dehydration, you can make it into a flavouring (by grinding it) if necessary.	Very brittle	4 – 15 hours
Leaf vegetables (spinach, savoy cabbage, mustard, rutabaga)	Wash thoroughly, remove tough stems. Steam until the vegetables are limp, though not saturated.	It is very brittle	4 – 10 hours
Mushrooms	Select fresh, young mushrooms Remove any dirt using a brush or a damp cloth. Cut into pieces, trim or dry whole – depending on their size	Leathery to brittle – depending on their size and age	3 – 10 hours

MAINTENANCE AND CARE

Before cleaning the appliance, turn it off and disconnect it from the power grid.

To clean the individual trays of the food dehydrator, simply use a wiping cloth moistened in a weak detergent solution; in the case of greater soiling, you may wash the trays under lukewarm running water.

Do not use thinners or solvents or any abrasive cleaning agents to clean the appliance – they may damage the surface.

When not be using the appliance, store it in a dry place out of children's reach. You can use the cardboard box of the appliance for storing the appliance (after first disassembling it).

Before first use, it is necessary to thoroughly wash all the accessories of the appliance (the individual trays, lid) in hot water using kitchen detergent and then rinse with drinking water.

Before first use, we also recommend running the appliance empty for at least 4 hours. After turning the appliance off, allow it and all its accessories to cool down and air out to rid them of potential odours.

TECHNICAL SPECIFICATIONS

Rated voltage	220–240 V
Rated frequency	50/60 Hz
Rated power input	200–240 W
Electrical shock protection class	II
Noise level	60 dB(A)

The declared noise emission level of the appliance is 60 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Explanation of technical terminology

Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

Due to continuous improvement of the appliance, the manufacturer reserves the right to make changes to the text, design and technical specifications without prior notice.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This appliance meets all the basic requirements of EU directives related to it.

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