SENCOR® SFD 790WH



EN ▪ Food Dehydrator

Translation of the original manual

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Revision 04/2019

EN

Food Dehydrator

Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- 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.
- 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.

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- 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.

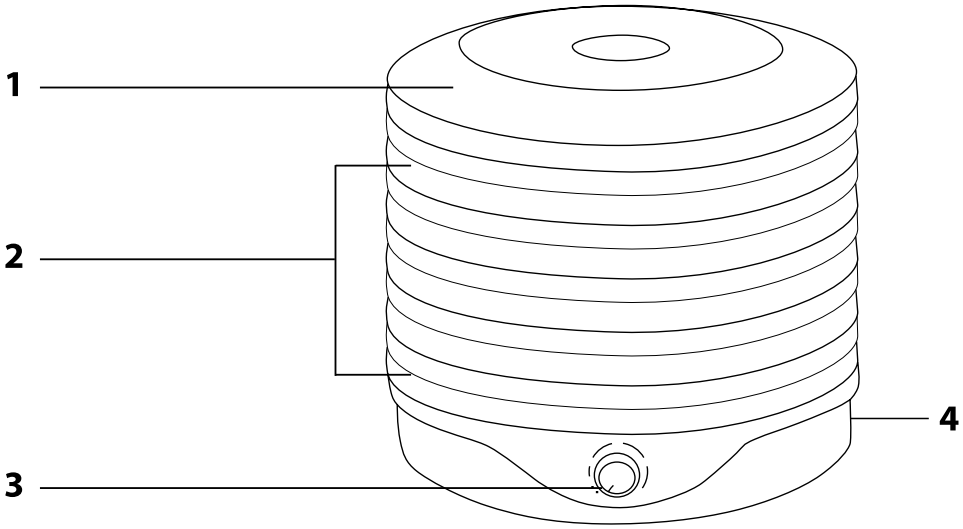


Attention:
This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

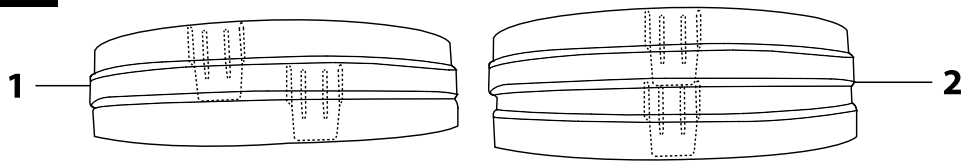
- This appliance is designed for household use only!
- Do not wash it in an automatic dishwasher!

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A



B



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EN

Food Dehydrator

User's 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 cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE APPLIANCE

A1 Lid
A2 Trays
A3 Temperature control dial
A4 On/Off button (not shown)

ADJUSTING THE HEIGHT BETWEEN THE TRAYS

- The food dehydrator offers two options for setting tray heights. To set the lower (default) height, place the trays on top of each other as shown in **B1**. 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, turn and seat the trays so that the tabs fit precisely in to the grooves as shown in **B2**.

TURNING ON THE DEVICE

- Connect the appliance to the power grid and set the switch **A4** at the rear of the appliance to position 1. Set the desired temperature by turning button **A3**.

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.

TABLE OF RECOMMENDED FRUIT DEHYDRATION TIMES

- The provided times are only approximates 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 was 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
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

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Pumpkin	Cut into small pieces. Bake or steam until soft. Cut into 2.54–7.6 cm 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 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 Hz
Rated power input..... 230–250 W
Electrical shock protection class..... II
Noise level ..... 20 dB(A)

The declared noise emission level of the appliance is 20 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.

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

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