

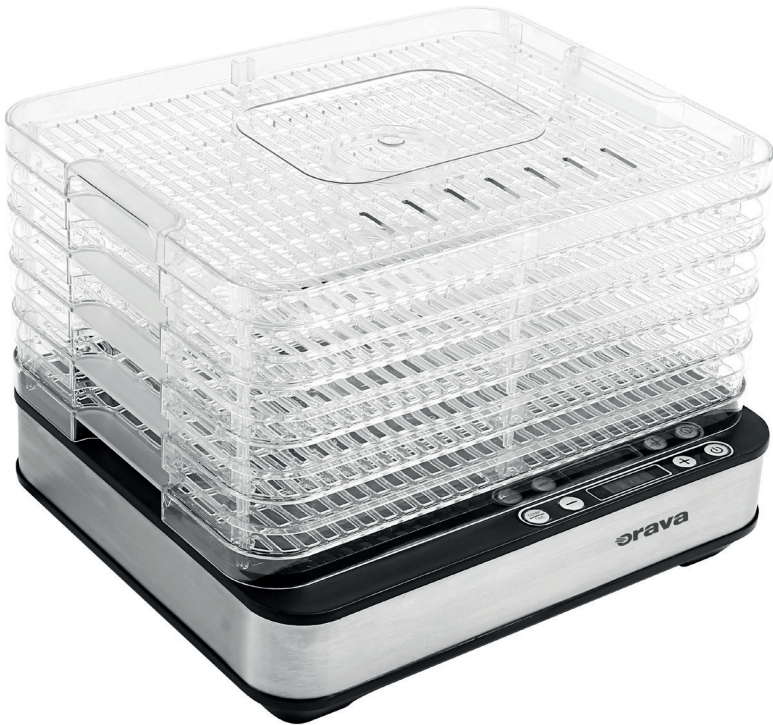
Electric food dryer

**orava**

**SU-106**

**Instruction manual**

**EN**



**CE**

**SU-106**

## **Intended use of the device**

The device is intended solely for the dehydration of food (fruits, vegetables, nuts and kernels, mushrooms, herbs, etc.) to the extent determined by the technical and operational parameters and functions, safety and user instructions and external influences of the operating environment.

Do not use the appliance to dry raw meat intended for direct consumption. The temperature and method of processing do not guarantee the safety of the food in terms of its health.

If raw meat drying equipment is used, subsequent heat treatment is recommended.

ORAVA electrical appliances are manufactured according to the state of the art and recognized safety rules. Nevertheless, improper and unprofessional use or use contrary to the intended use may result in injury or danger to the life of the user or third party, damage to equipment and other material values.

## **1. GENERAL SAFETY INSTRUCTIONS AND WARNINGS**

- This document contains important safety instructions and warnings for safe, correct and economical operation of the electrical equipment. Its compliance helps the user avoid risks, increase reliability and product life.
- In this document, the general term product is used in text parts such as: electrical equipment - any device used for the production, conversion, transmission, distribution or use of electricity.
- From the point of view of the purpose of using electricity, the concept of electrical equipment in the strict sense of the word will include the following categories:
  - household electric appliances,
  - information and communication equipment,
  - consumer electronics,
  - lighting equipment,
  - electrical and electronic tools,
  - toys and equipment for sporting and recreational purposes,
  - medical devices (aids),
  - monitoring and control devices,
  - vending machines.

### **1.1 General safety instructions**

- Before operating the unit, we recommend that you carefully read the instruction manual and operate the equipment in accordance with the instructions!
- The safety instructions and warnings in this manual do not cover all the possible conditions and situations that may arise when using the device. The user must understand that a factor that cannot be incorporated into any of the products is personal responsibility and caution. These factors must therefore be ensured by users serving this device.
- Failure to follow the safety instructions and warnings is forbidden by the manufacturer for any damage to health or property!

- Keep the instruction manual as close to the device as possible throughout its service life. Always keep the instruction manual together with the appliance for future use and use by new users.
- Use the appliance only for the intended purpose and in the manner specified by the manufacturer.
- The appliance is intended for home and similar indoor use without special focus.
- This appliance is intended, in addition to domestic use, for the following uses:
  - in shops, offices and other similar work environments;
  - in economic buildings;
  - in hotels, motels and other residential environments;
  - in bed and breakfast establishments.
- It is not a professional device for commercial use.
- Do not change the technical parameters and features of the device by unauthorized modification or modification of any part of the device.
- The manufacturer is not responsible for damages caused during transportation, misuse, damage or destruction of the equipment due to adverse weather conditions.

## 1.2 Safety of the operating environment

- Do not use the device in an industrial environment or outside environment!
- Do not expose the appliance to:
  - sources of excessive heat or open flame,
  - dripping or splashing water,
  - vibration and excessive mechanical stress,
  - insects, animals and plants,
  - aggressive and chemical substances.
- The operating environment of the device must always be in accordance with the basic characteristics set out.
- Features of the operating environment:
  1. Ambient temperature:  $5 \div +40^{\circ} \text{C}$
  2. Humidity:  $5 \div 85\%$
  3. Altitude:  $\leq 2\,000 \text{ m}$
  4. Occurrence of water: intermittent condensation of water or occurrence of water vapor
  5. Occurrence of foreign bodies: quantity and type of dust are insignificant
  6. Protection degree: min. IP20 (device protected from touching dangerous parts by hand and non-waterproof)
- This degree of protection is not indicated on the product and on the technical parameters in the operating instructions.
- If the protection class of the product is different from IPX0, this information is then displayed on the label of the appliance or in the technical data of the operating instructions.
- Other characteristics of the domestic operating environment (mechanical stress - vibrations and vibrations, occurrence of plant, animals, weather effects ...) are negligible in terms of effect on the correct and safe use of electrical equipment.

### 1.3 Electrical safety

- Before connecting the appliance to the power supply for the first time, make sure that the voltage on the appliance label corresponds to that of the household electrical outlet.
- The electric appliance is designed to power from 1/N/PE ~ 230 V 50 Hz.
- The electrical safety of the appliance is guaranteed only if it is properly connected to the mains.
- Electrical protection class I equipment is equipped with a protection against electric shock by means of protective earthing of inanimate parts, which can become dangerous when the device is malfunctioning. Always connect such devices to properly installed mains sockets that are equipped with earthing conductors and have a properly grounded earthing conductor.  
All electrical equipment is equipped with a three-wire power supply.
- Class II electrical equipment is protected against electric shock by double insulation or by enhanced insulation of hazardous live electrical parts. Device of protection class II it must not be equipped with means to connect protective earthing.  
All electrical equipment is equipped with two-wire power supply.
- Class III electrical equipment is a device that is powered by a small safe voltage source (battery or accumulator) and does not present any danger to the user from electrical shock.
- In order to provide increased safety against the risk of electric shock due to the use of electrical appliances by laypersons, it is recommended to install the power supply circuit for sockets with a rated current not exceeding 20 A RCD with a rated operating current not exceeding 30 mA.  
To ensure the safety and correctness of the electrical installation, consult a qualified electrician.
- Only use a power cord with a plug (mains lead) supplied with the device and compatible with a wall socket. Using another cable may result in fire or electric shock.
- Always connect an electrical appliance to an easily accessible mains socket. In the event of an operating fault, the appliance must be switched off as soon as possible and disconnected from mains supply.
- The power cord and mains plug must always be easily accessible for safe disconnection of the electrical appliance from the power supply.
- Do not pull off the power cord by pulling the cable. Disconnect the power cord by pulling the plug behind the power cord plug.
- If you use an extension cord, make sure that the total rated power of all devices connected to the extension cord does not exceed the max. current load on the extension cable.
- If you need to use an extension cord or power supply block, make sure that the extension cord or power pack is plugged into a power socket, and not to another extension cord or power supply. The extension power cord or power supply block must be designed for grounded electrical plugs and connected to a properly grounded electrical socket.
- The power plug of the appliance must be compatible with the mains socket. Never use any adapters or modify the socket in any other way. Do not use inappropriate or damaged drawers!
- To avoid electrical shock, plug the power cables into properly grounded electrical sockets. If the device is equipped with a 3-pole plug, do not use adapters that do not have a grounding element or remove the grounding element from the plug or adapter.

- Do not bend, crush or otherwise expose the power cord of the appliance to mechanical stress or external heat sources. Damage to the power cord may result in electric shock.
- When the power cord is damaged, disconnect the appliance from the mains and do not use it again.
- If the power cord is damaged, it must be replaced by the manufacturer, its service department or a similarly qualified person to avoid the risk of electric shock.
- Regularly check and maintain the electrical appliance as well as the power cord and power socket. Disconnect the power plug regularly and clean it if necessary. Pollution by dust or other substances may cause disruption of the insulating state and consequently fire.
- Do not expose the appliance to water or moisture. The ingress of water into the appliance increases the risk of electric shock.  
If the power cord is wet or the water has penetrated the water, disconnect it immediately from the mains. If the appliance is plugged into a mains socket and if possible, turn off the power circuit before attempting unplug the power. If you are pulling wet wires from a live power source, be very careful.
- If the electrical equipment is installed (connecting) the protective covers are dismantled, the electrical parts must not be accessible to the user when the installation is finished.

#### **1.4 Safety of persons**

- This appliance is intended for use and operation by persons without electrotechnical qualification - lay people, according to the instructions specified by the manufacturer.
- Device operation includes activities such as switching on and off, user manipulation and setting of operating parameters, visual or auditory inspection of the equipment, and user cleaning and maintenance.
- This appliance can be used by children under the age of 8 and persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge when supervised or instructed to use the appliance safely and understand the dangers involved.
- Children may not play with the appliance.
- Cleaning and maintenance for users may not be performed by children unattended.
- Always keep the appliance out of reach of children during use and operation. Be sure to download the appliance even for a freely accessible power cord.
- Always be careful when operating the electric appliance! Do not use an electric appliance if you are overly tired, under the influence of medication or narcotic drugs that reduce attention and focus.
- Inattention during operation may result in serious injury.

## 1.5 Cleaning, maintenance and repairs

- Observe the normal user cleaning and maintenance of the appliance in the recommended way. Do not use solvents or harsh cleaners for cleaning. Pollution and visible stains from finger contact, respectively. The hands can be cleaned using detergent detergents specially designed to clean household appliances.
- If you do not use the appliance, clean it or disconnect the appliance from the power supply when the appliance is faulty.
- Electrical appliances that are cleaned after use and are not intended to be completely or partly immersed in water or other liquid, protect against the effects of dripping and / or splashing water and before immersion.
- Electric household appliances, like all other technical devices, are subject to the surrounding environment and natural wear. Since the legal framework of regular maintenance is not laid down for lay-in electrical household appliances, the manufacturer recommends that the user have the appliance checked and cleaned at least once a year by a specialist workshop.
- By doing so, it is possible to achieve safety, operational reliability and increased service life.
- Do not disassemble the electric appliance! The appliance works with a dangerous voltage. For this reason, always switch off the appliance and disconnect it from the mains supply during user maintenance. In the event of a fault, please have the repair serviced by an authorized service center.
- Before calling a service:
  1. Verify that you are unable to remedy the malfunction yourself according to the procedure described in the chapter „Remedy of operating faults“.
  2. Turn the appliance off and on to make sure the fault reappears.
  3. If the malfunction of the appliance still persists after these operations, call the nearest specialist service center.
- Never repair the electric appliance yourself!
- Unauthorized, unqualified and improper use of an electric appliance may result in electric shock or other serious injury.
- Only carry out the warranty or post-warranty repair of an electrical appliance to an authorized qualified person <sup>(\*)</sup>.

(\*) Competent qualified expert: the sales department of the manufacturer or importer or the person qualified and authorized to carry out this type of activity with the ability to avoid all risks.

## 2. Special safety instructions. Read carefully!

The electrical equipment is designed and manufactured to allow safe operation and use by persons without professional qualifications. Despite all the precautions that have been taken by the manufacturer for safe use, operation and use carry some residual risks and associated hazards.

The following symbols and their meanings have been used on the device and in the accompanying documentation to warn of potential hazards:



This symbol alerts users that the device is working with dangerous electrical voltage. Do not remove the protective covers on the device.

Failure to observe the safety instructions for use and operation of the device poses a risk of electric shock!

Risk of serious injury or death!



This symbol warns users that there is a risk of: - danger of serious injury or danger to life if the safety instructions for use and operation are not observed!

Risk of equipment damage or other property damage!



This symbol warns users that there is a risk that if they do not follow the safety instructions when using or operating the equipment:

Risk of burns from hot surfaces!



This symbol indicates that the product is made with double insulation between hazardous live parts (power supply dangerous parts) and parts that are accessible under normal use.

### Transport/Transfer

- Use caution when moving the trolley to avoid tipping over the machine. Never carry the device while it is in operation. Do not transfer the device until all cable connections have been disconnected.  
Carry the device by grasping the handles or the solid parts of the body.  
There is a risk of serious injury or danger to life!  
There is a risk of damage to the equipment!

### Unpacking/Packaging

- Unpack the equipment and accessories before putting them into service and remove any parts of the packaging materials and labels. Store packaging materials in a safe place or keep them out of reach of children and incapacitated persons.  
There is a risk of serious injury! Risk of suffocation!

### Inspection/Commissioning

The device is food preparation equipment. Therefore, thoroughly clean all parts of the unit before commissioning, as described in the „Commissioning“ section. „Cleaning“.

- Never clean the appliance (its electrical unit with a heater) and the power cord with a plug (under running water), which could cause liquid to flow into the appliance.  
Only clean these parts with a damp cloth and wipe dry or allow to dry.



- Clean the device only when it is turned off and unplugged from the wall outlet.
- We recommend that you perform both initial and follow-up periodic inspections of the equipment
- Never use the appliance if it is incomplete, damaged, or any part of it is damaged during use.
- Do not use non-original and incomplete equipment and accessories. There is a risk of electric shock!  
There is a risk of electric short circuit!
- Use the equipment only with original accessories designed for use with the type.

### **Location/Installation**

- Only place the appliance on flat, firm and stable mats - kitchen worktops and furniture parts designed to accommodate kitchen appliances.
- Always make sure that the place where you want to place the device has sufficient space, mechanical strength and suitable lighting.

### **Warning!**

- Do not expose the device to:
  - direct sunlight, sources and equipment producing heat,
  - vibration and mechanical stress
  - excessive dust,
  - water and excess moisture,
  - insect,
  - an aggressive outdoor environment. Do not use or place the device:
    - on unstable tables or parts of furniture
    - uneven and dirty surface
    - on the tight edge of tables or furniture parts
    - near containers with water or other liquids.
- Do not cover the device partially. Do not place any objects on the device. Do not insert or allow foreign bodies to enter the enclosure openings. Do not cover the air vents openings. Air ventilation ensures proper, reliable and safe operation of the device.  
There is a risk of electric shock!  
There is a risk of fire!

### **Warning!**

- Place the machine in a place where children cannot reach it freely.
- Keep children away from the machine. The device may overturn and cause serious injury.
- Mechanical damage (breakage of parts and covers) of the machine can cause serious injury.  
There is a risk of serious injury!  
There is a risk of damage to the equipment or other material damage!
- Do not place or use the equipment near containers containing water. If the device falls into the water, do not remove it! First, unplug the power cord from the wall outlet and then remove it from the water. In such cases, take the equipment to a specialist garage to check that it is safe and functioning properly.  
There is a risk of electric shock!  
There is a risk of electric short circuit!



## Operation/Supervision

### Caution!

- Use the appliance to dry foods that do not spontaneously drip or on their own or added juice (fluid).
- Do not put wet food into the machine. Dispose of excess water before loading.
- During operation, keep the device under supervision!
- This equipment is not intended to be operated by a programmer, an external timer or remote control, as there is a risk of fire if covered or incorrectly positioned.
- Do not use the device near flammable materials and objects such as fire extinguishers, curtains, curtains, decorative fabrics, etc.  
There is a risk of fire!

### Warning!

- The device must not be left unattended while it is connected to the mains!  
There is a risk of electric shock!  
There is a risk of burns from the hot surface!
- Before connecting the equipment to the mains, make sure that the control knob (main switch) is in the "0" (Off) position.
- Do not turn the device on or off by plugging in or unplugging the power cord from the wall outlet.
- Always connect the machine to a power outlet in normal use, and then turn on the main power switch.
- After use, turn off the main power switch and then unplug the power cord.
- Do not use the machine if the main power switch does not work.
- The unit is at dangerous voltage when AC power is connected.  
There is a risk of electric shock!  
There is a risk of serious injury!
- The device contains parts that become heavily heated during operation - the metal radiator grille.
- Do not touch the hot surface of the appliance with your hands or any part of the body!

There is a risk of burns from the hot surface!

**Warning!** The metal grid remains hot for some time after the machine is turned off. Before any further handling of the device

- postponement respectively. always keep the device cool down.

- Exercise caution when repositioning individual drying grids (as part of the food drying process). The metal radiator grille is hot.
- Never leave the appliance open and do not store it with a free power cord.  
Children could pull the device behind the power cord.  
There is a risk of serious injury!

- Never overload the equipment beyond the limits specified in the technical data!  
Always divide the operation mode (operating time/activity and breaks) into the recommended operating intervals and follow the instructions.

If you notice any abnormal effects (smell, smoke, etc.) while using your device, turn off the power and unplug it immediately. Have the device checked by a specialist garage.

Do not overload excessive parts of the equipment to be dried.

- Only install and remove individual parts and accessories of the machine if the equipment is switched off and unplugged from the mains.
- Always clean the equipment thoroughly immediately after use and remove any food residues.
- If any safety part/component (mechanical, electrical) is part of the equipment, never remove this part/component from operation! If the safety part/component is damaged or not working, do not use the device!
- Children under 3 years of age must be prevented from accessing the appliance unless they are under constant supervision.
- Children under 3 years of age and under the age of 8 must not plug, regulate or clean the appliance or perform user maintenance.

#### **CAUTION!**

- Some parts of this product may become very hot and may cause burns. Pay special attention when vulnerable people or children are present.
- Never underestimate possible hazards and be careful!

## **Characteristic properties**

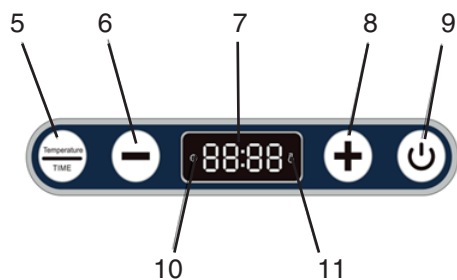
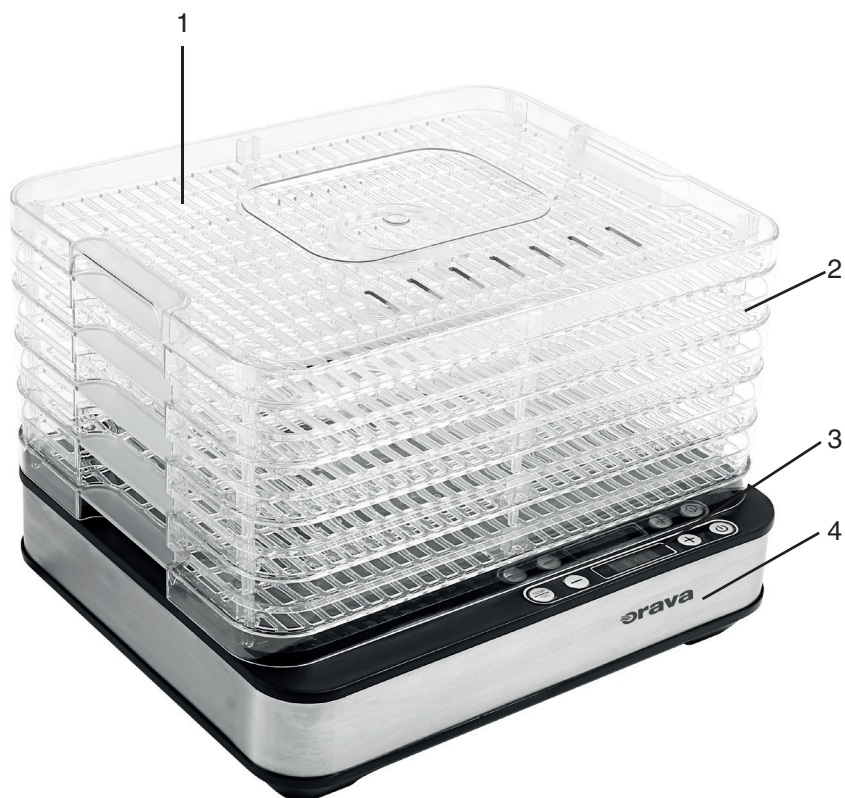
The food dryer is intended for drying food. The device is intended for private, home use.

The device may only be used in dry indoor areas. This device must not be used for commercial purposes.

The device is not suitable:

- for heating food,
- for drying objects.

# Parts description





- 1 Top cover**
- 2 Evaporation (drying) grids**
- 3 Control panel**
- 4 Base**
- 5 TEMP/TIME button**
  - 1 press: call up the time setting mode
  - 2 press: call up the temperature setting mode
- 6 Button -**  
Depreciation
- 7 Display**
- 8 + button**  
Increasing value
- 9 Button 1**  
Turn the device on/off
- 10 LED indicator of time setting**
- 11 LED indicator of temperature setting**

## Assembly and operation

### Preparation

- Unpack the device and remove all packaging material from it and remove any protective films.
  - Place the device on a dry, flat, non-slip and heat-resistant surface.
  - The device must not be operated near flammable liquids or materials or in an environment with a risk of explosion. Keep a distance of at least 30 cm from the walls.
  - To prevent the device from overheating, do not cover it or cover the ventilation holes in the base (4) or in the top cover (1).
  - During the first use, a certain odor may be generated from the device. This is not a product fault.  
Before drying food for the first time, it is necessary to clean the device (see section about cleaning the device at the end of the manual), use it empty for a certain time according to the following instructions, and then clean it again. Ensure adequate ventilation.
- 1 Place the base (4) on a dry, flat and non-slip surface.
  - 2 Place the evaporation (drying) grids (2) on the base of the device. Grids can be stored at a height of 15mm or 30mm. Rotate each of the grids 180° to ensure the size between the grids.
  - 3 Fit the top cover (1).
  - 4 Plug the plug of the power cord into the electrical outlet corresponding to the data on the nameplate. OFF is lit on the flashing display (7).

- 5 Start the device by briefly pressing button  (9).
  - 6 Use the TEMP/TIME button (5) to select the temperature setting. The red light (11) lights up.
  - 7 Use the „-“ and „+“ buttons to set the drying temperature from 35 to 70 °C.
  - 8 Use the TEMP/TIME button (5) to select the time setting. The red light (10) lights up.
  - 9 Use the „-“ and „+“ buttons to set the drying time from 0.5 to 24 hours.
  - 10 After setting the temperature and time, the device starts operating and the set time starts to count down.
  - 11 After the set time, the device turns off.  
OFF will be lit on the display (7). The fan stops approx. 2 minutes after the end of drying.
- Note:**  
You can cancel the initial heating process by pressing button  (9). On the display (7) will be OFF.
- 12 Unplug the power cord from the outlet.
  - 13 Let the device cool down.
  - 14 Clean the device again (see the cleaning section at the end of the manual).

## OPERATION

- Place the device on a dry, flat, non-slip and heat-resistant surface.
- The device must not be operated near flammable liquids or materials or in an environment with a risk of explosion. Keep a distance of at least 30 cm from the walls.
- To prevent the device from overheating, do not cover it or cover the ventilation holes in the base (4) or in the top cover (1).
- **Risk of burns**  
The fan on the base (4), top cover (1), evaporation (drying) grids (2) and dried food can become very hot during operation. During operation, touch only the handles and controls of the device.
- After switching off, allow the device and dehydrated food to cool before removing food and before cleaning.

### Assembling and filling the device

You can change the number of evaporation (drying) grids (2) to a maximum of 10 pcs (supplied with the device 5 pcs).

- 1 Place the base (4) on a dry, flat and non-slip surface.
- 2 Place the evaporation (drying) grids (2) on the base of the device. Grids can be stored at a height of 15mm or 30mm. Rotate each of the grids 180° to ensure the size between the grids.
- 3 Fit the top cover (1).

Make the settings and start the process of dehydrating the food.  
Reference values for drying temperature, drying time and dehydration test can be found in the drying tables in this manual.



### **Changing settings during the food dehydration process**

During the drying process, you can change the drying time and drying temperature settings at any time.

- 1 Briefly press the **TEMP/TIME** button. The remaining time or the set temperature flashes on the display.
- 2 While the value on the display is flashing (about 2 seconds), you can change the time by pressing the „-“ and „+“ buttons.
- 3 After approx. 2 seconds from the setting, the values will be saved and displayed without flashing.


### **Interruption of the food drying process**

You can interrupt the process of drying (dehydrating) food at any time, e.g. to perform a dehydration rate test before the set drying time has elapsed.

- Briefly press button  to interrupt the food drying process.  
OFF will be lit on the display (7). The fan stops approx. 2 minutes after the end of drying.
- If you want to continue the food dehydration process, briefly press button  again.

### **Finishing the food drying process**

You can end the food drying process at any time, e.g. if the food is already sufficiently dried before the set time has elapsed.

- 1 Briefly press button  to interrupt the food drying process.  
OFF will be lit on the display (7). The fan stops approx. 2 minutes after the end of drying.
- 2 When the food drying process is complete, unplug the power cord from the electrical outlet.

### **Removal and storage of dehydrated food**

- Allow dehydrated food to cool well before removing and packaging.
- Wrap dehydrated food airtight, e.g. in jars with tight-fitting lids or in plastic bags.  
You can also vacuum pack dehydrated foods.
- Store dehydrated food protected from light.

# Information on food drying

## Workflow

Vegetables and fruits selected for drying should be of the best possible quality, i.e. fresh and ripe. Dried or inferior products are not suitable if you want to achieve good quality products. If you use unripe fruits and vegetables, your final products will be colorless. On the contrary, overripe fruits and vegetables will create products that will be too soft and mushy.

Prepared products for drying are best if they are dried as soon as possible from the time of harvest. First, wash the fruits and vegetables thoroughly. Remove all loose or damaged parts.

For maximum satisfaction and energy savings, you can make some fruits and first peel the vegetables from the skin and then cut them into smaller pieces. They dry faster.

## Preparation

Enzymes in fruits and vegetables are responsible for changes in color and taste during ripening. These changes also take place during drying and storage.

The preheating method can be used as a pre-preparation of vegetables. This helps to preserve the original color of the vegetables and speeds up drying. This method also ensures that the original taste is preserved during storage and easier preparation before cooking, as well as the cooking time.

Most light-colored fruits (such as apples, apricots, peaches, and pears) tend to darken during drying. To prevent this side effect, you can soak such fruit in a suitable solution before drying.

## Soaking food

You can soak the fruit in the following solutions:

- Pineapple or lemon juice as a suitable natural substitute reduces unwanted blackening. Dip the fruit slices directly into the juice. Leave them there for about 2 minutes and then place them directly on the dryer grids. You can also soak the fruit in honey, orange juice or sprinkle with coconut. However, you can also use your imagination and create your own solution.
- Sodium bisulphite:  
When purchasing, ask for instructions for safe use. Dissolve 1 teaspoon of sodium bisulfite in 0.25 l of water. Prepare small pieces of fruit and soak them in the solution for 2 minutes. This prevents the loss of vitamin C and preserves the light color of the fruit. You can buy sodium bisulfite at your local pharmacy.



- Ascorbic acid or citric acid solution - a commercial antioxidant mixture contains ascorbic acid - you can also use it, but it is often not as effective as pure ascorbic acid.

You can preheat the fruit with steam. However, the preheated fruit may soften, making it more difficult to process and difficult to process.

The syrup can help maintain the color of apples, apricots, figs, nectarines, peaches, pears and plums.

- Rough-skinned fruits (grapes, prunes and small dark plums, cherries, figs and berries) can be heated in water, which helps the skin to crack. This will allow the moisture to dry out of the fruit faster.

Remove excess water from the fruit and vegetables prepared in this way by first placing the slices on paper napkins or clean towels. The drying grids should be filled with a thin layer of slices. If necessary, you can use thin gauze to prevent the slices from sticking together.

- The amount of fruit and vegetables to be dried at one time should not exceed 2/3 of the surface of each drying grid and a height of 2.5 cm.

## **Food rehydration**

All dehydrated fruit can be rehydrated again. However, most fruits are more popular in dried form. On the contrary, vegetables are popular in rehydrated form. To rehydrate the vegetables for cooking, wash them in water, then soak them in unsalted cold water so that they are completely covered. Leave it soaked for 2 to 8 hours and then cook in the same water in which you urinated the vegetables. If more water is needed, add water. Bring the water to a boil, then reduce the temperature and continue to cook. You can also add salt to taste, but only at the end of cooking, because salt slows down the rehydration process. Compared to fresh products, cooking loses its taste and texture. For rehydration of vegetables such as carrots need ice-cold water and leave the vegetables soaked in the refrigerator.

You can rehydrate the dried food by soaking, cooking, or a combination of both. Dried food is unique, so you should not expect the same product as when it was fresh.

Drying will not allow the food to get rid of bacteria and yeast. However, if fruits and vegetables are soaked at room temperature, bacteria and yeast can multiply. It is safer to soak fruits and vegetables in the cold.

Dried and rehydrated fruits and vegetables can be used in many ways.

You can serve dried fruit as tasty canapes at home, on walks, during sports.

Chopped into small pieces, they go well with cakes and cooking. You can use rehydrated fruit to prepare sauces and compotes. You can add them to your favorite recipes for gelatin delicacies, cakes, fillings, milkshakes, ice cream.

You can use dried vegetables in soups and sauces, or like tasty canapes.

To optimally maintain nutritional value, observe the following:

- Steam fruits and vegetables to the prescribed length.
- Always store dried food in well-tested containers in a cool, dry and dark place.
- Check them regularly for possible leakage of moisture into the container.
- Consume dried food as soon as possible.

## **Drying**

Drying time varies according to the type of fruit and vegetables, the size of the pieces and the fullness of the drying grid.

To check that the fruit and vegetables are dry enough, remove a few pieces from the dryer and let them cool down. When warm, they contain more moisture than when they cool down.

Dried vegetables should be hard and crispy. Dried fruits turn leathery and flexible. If you want to store them for a longer period of time, home-made fruit should be drier than fruit sold in stores.

## **Packing and storage**

Let the fruit cut into different sizes stand for one week after it has dried. This balances the moisture between the individual pieces. You can then store the fruit in non-plastic and non-metallic containers, which we store in a dry place.

Fruit and vegetables should be thoroughly chilled before being packed in containers. It is best to store in small containers, which will allow quick consumption after opening.

When packing, be careful not to squeeze the pieces too much, they may break up. Glass bottles and freezer containers are suitable storage containers. Metal containers are only suitable if the food is first packed in a plastic bag.

You should check the dried fruit once a month. If you feel that moisture has entered the container, open it immediately and consume the contents.

## **Grid translation**

The fruit dryer you bought is designed with natural airflow in mind, which removes moisture from food. To ensure even drying, they should change the location of the individual grids during drying.

The grilles located at the bottom of the device are exposed to more heat. By simply folding the grids, you guarantee even drying.

## **Recipe book**

### Mixed fruit bag

2 peeled bananas

1 kg of strawberries

1 can of canned pineapple (cut into pieces)

Cut the fruit into equal pieces. After drying and cooling, add a quarter cup of nuts.

### Apple-cinnamon rings

2.5 kg of apples

5 teaspoons of cinnamon

Peel and decrypt the apples and cut them into rings.

Sprinkle with cinnamon and dry.

### Citrus triple delicacy

1.5 kg of oranges

5 lemons

4 grapefruit

Wash all fruits. Peel and cut into equal pieces. Dry.

### Tropical paradise

10 kiwi

1 pineapple

3 papayas

Remove the skin from all fruit. Cut everything, place on the grids and dry.

### Strawberry delicacy

2 glasses of fresh strawberry apple juice

Clean and mix the strawberries. Add a little apple juice while mixing. Lining the grid with a waterproof bag, on which you pour the mixed mixture. Dry for about 6 hours.

### Trhanec

Place thin pieces of beef or turkey in a glass jar and pour 1/2 cup of soy sauce, 2 tablespoons of brown sugar. Mix well and make sure that all pieces of meat are covered. Cover with a plastic bag and let stand for 10-15 minutes. Then place the slices of meat on the racks and let them dry for 8-10 hours.

### Yogurt and yogurt dishes

Production of yogurt

- 1 Pour 4 glasses of milk into the pot. You can use any milk: whole, semi-skimmed or even dried.
- 2 Heat and remove from the plate before pinching.
- 3 Mix 2 tablespoons of plain white yoghurt \* into the milk.
- 4 Pour into the yogurt jars and cover with lids. Butter jars can also be a suitable substitute.
- 5 Place on the top grid and leave for 6 hours. Do not use the top cover.
- 6 Store in a refrigerator before eating.

\* used yogurt should be without chemical additives

If you want your yogurt sweeter, you can taste it with honey.

### Frozen fruit yogurt

4 cups strawberries, bananas or peaches 1 white yogurt

1.5 cups sugar

1 teaspoon vanilla sugar 1/2 teaspoon salt

Peel, wash and mix all the fruit. Mix the other ingredients in a bowl where you add the mixed fruit.

Freeze in a plastic container with a lid. Put in the freezer. When the yogurt is frozen, remove the lid from the container.

### Spices and herbs

With the food dryer you can conjure the scent of your favorite spices and herbs and enjoy it at any time. Just use the plants that you have grown in the garden. You simply break them or cut them into small pieces, place them on the grid and dry them. The drying time should be approximately 5 hours. You can store them in decorative containers or linen bags tied with a ribbon. Before drying, you can sprinkle them with rosemary or mint. The best method of storage is to keep containers closed.

### Meat

- Use only fresh meat.
- Remove tendons, bones and fat.
- Rinse and dry the meat thoroughly.
- Lean meat can be preserved or marinated before dehydration. Before starting the drying process, dry such meat in air first.
- Cut the meat into thin slices.

### The fish

- Use only fresh fish.
- Remove fish bones and skin.
- Rinse the fish thoroughly.
- Drizzle with lemon juice and place in salt water for about 30 minutes. Then dry it thoroughly.
- Cut the fish into thin slices.

# Food drying tables and drying test

In the following table, the drying times and temperatures are reference values. Actual times and temperatures depend on the quality of the food (type, freshness, ripeness) and the thickness of the pieces. Therefore, check the result with a test dehydration. The tables in the Dryness Test column indicate what the dehydrated food should be ready. If necessary, shorten or extend the drying time or adjust the temperature.

| FRUIT                     | PREPARATION   | TEST                  | TEMP. | TIME        |
|---------------------------|---|-----------------------|-------|-------------|
| Apples                    | Peel, peel and cut into wheels.<br>Soak in the solution for 2 minutes.<br>Store on a grid.  | flexible              | 70 °C | 4 - 15 hrs. |
| Apricots                  | Cut into halves that you turn during drying<br>or into quarters. To preserve their color, soak<br>them in a pre-prepared solution.. | flexible              | 70 °C | 8 - 36 hrs. |
| Bananas                   | Peel a banana and cut into thin slices. .   | crunchy               | 70 °C | 5 - 24 hrs. |
| Strawberries              | Cut into medium-thin wheels.  | Invisible<br>humidity | 70 °C | 5 - 24 hrs. |
| Cherries                  | Stem them off and allow to dry to 50%.<br>Then remove the kernels and dry.  | skin,<br>sticky       | 70 °C | 6 - 36 hrs. |
| Cranberries               | Wash thoroughly, chop into pieces or<br>dry completely.   | Invisible<br>humidity | 70 °C | 4 - 20 hrs. |
| Grapes                    | Wash, remove stems and dry whole.   | flexible<br>skin      | 70 °C | 6 - 36 hrs. |
| Nectarines                | Don't peel off<br>Also cut with a skin on wheels or slices.   | flexible              | 70 °C | 6 - 24 hrs. |
| Orange                    | Peel in longer slices. brittle.   | fragile,<br>skin      | 70 °C | 6 - 15 hrs. |
| Peaches                   | You may or may not peel the skin off.<br>Remove the pit and cut into slices.  | flexible<br>skin      | 70 °C | 5 - 24 hrs. |
| Pears                     | Peel and remove the woody parts and the core.<br>Cut into slices, quarters or eighths.  | flexible<br>skin      | 70 °C | 5 - 20 hrs. |
| Pineapple<br>(fresh)      | Remove the skin, cut into slices or cubes.  | flexible              | 70 °C | 6 -36 hrs.  |
| Pineapple<br>(sterilized) | Drain the water, place on a grill and dry.  | leathery              | 70 °C | 6 - 36 hrs. |
| Prunes                    | Wash, leave whole or cut in half.<br>Remove the stopwatch and core.   | flexible              | 70 °C | 5 - 24 hrs. |
| Rhubarb                   | Only soft and ripe parts are suitable for drying.<br>Wash and cut.  | invisible<br>humidity | 70 °C | 4 - 16 hrs. |

| VEGETABLES       | PREPARATION   | TEST                 | TEMP. | TIME        |
|------------------|---|----------------------|-------|-------------|
| Artichoke        | Cut into slices. Cook for about 5-8 minutes, use 3 cups of water with one teaspoon of lemon juice   | fragile              | 70 °C | 4 - 12 hrs. |
| Asparagus        | Wash and cut into pieces. Let dry.<br>Dried and crushed, you can use it as an excellent spice.  | fragile              | 70 °C | 4 - 10 hrs. |
| Beans            | Wash and steam for a few minutes. Shake them several times while drying.  | fragile              | 70 °C | 4 - 14 hrs. |
| Beet             | Cut about 3 cm from above and Wash, peel and slice.   | fragile,<br>dark red | 70 °C | 4 - 12 hrs. |
| Brussel sprouts  | Remove the heads from the stem, cut in half and dry.  | fragile              | 70 °C | 5 - 15 hrs. |
| Broccoli         | Cut to your desired size, wash and light for 35 minutes.  | fragile              | 70 °C | 5 - 15 hrs. |
| Cabbage          | Cut into strips. It uses the lowest grid of the dryer to dry the cabbage.   | leathery             | 70 °C | 4 - 12 hrs. |
| Carrots          | The best are young shoots. Steam them until they soften, adjust to the size and shape you want.   | leathery             | 70 °C | 4 - 12 hrs. |
| Cauliflower      | Soak cauliflower in a solution of 3 tablespoons of salt and 0.5 l of water for 2 minutes. Dry.  | leathery             | 70 °C | 5 - 15 hrs. |
| Celery           | Separate the leaves from the stalk and wash them thoroughly. Cut the stones into small pieces. The leaves are always dried before the stems. You can use it as an excellent spice.. | fragile              | 70 °C | 4 - 12 hrs. |
| Cucumber         | Cut into thin slices or cubes.  | leathery             | 70 °C | 4 - 14 hrs. |
| Onions and leeks | Peel off the top layers and cut. Turn several times during drying..   | leathery             | 70 °C | 4 - 10 hrs. |
| Parsley          | After washing, cut into the required pieces.  | leathery             | 70 °C | 2 - 10 hrs. |
| Parsnip          | similar to carrots  |                      |       |             |
| Peas             | Use only young peas before drying, steam for 3-5 minutes.   | fragile              | 70 °C | 4 - 10 hrs. |
| Pepper           | Cut into thin slices or strips, remove the kernel. You can also adjust to small cubes.  | fragile<br>leathery  | 70 °C | 4 - 10 hrs. |
| Chili peppers    | Wash and dry whole. Adjust rubber gloves when preparing..   | leathery             | 70 °C | 4 - 12 hrs. |
| Potatoes         | Cleaning as needed. Cut into specific shapes defined by you.  | fragile              | 70 °C | 5 - 12 hrs. |
| Pumpkin          | Cut into small pieces. Bake or steam until soft. Remove the peel. Also suitable as a puree.   | leathery             | 70 °C | 5 - 15 hrs. |

| VEGETABLES  | PREPARATION  | TEST                | TEMP. | TIME        |
|-------------|--|---------------------|-------|-------------|
| Tomatoes    | Wash. Soak for a while in hot water to make it easier for you to peel.   | leathery            | 70 °C | 6 - 24 hrs. |
| White beets | similar to carrots   |                     |       |             |
| Garlic      | Separate the head into individual pieces and remove the top layer.<br>Cut sliced and place on a grid.                        | very fragile        | 70 °C | 4 - 15 hrs. |
| Spinach     | Wash thoroughly and steam.<br>Use the lowest dryer grid.   | very fragile        | 70 °C | 4 - 10 hrs. |
| Mushrooms   | Carefully inspect each piece. Use only flawless mushrooms. Wipe them with a damp cloth. Dry the whole or sliced.<br>By size. | leathery<br>fragile | 70 °C | 3 - 10 hrs. |

### Notifications

- For best results, select pieces of fruit and vegetables. Always choose only fruits and vegetables of the best quality.
- The cleanliness of the pieces used is also an important factor. Always wash them thoroughly. Also keep your hands clean.
- The length of time required for drying varies. It depends on the size of the sliced pieces as well as the type of dried food.
- Always let the fruit and vegetables cool down thoroughly after drying.
- The grids can only be filled so that the pieces do not touch each other. This will prevent them from sticking together.
- After drying, about 6% of moisture remains in the food.
- The grilles must be rotated and folded regularly to ensure even drying.
- To remove fruit kernels such as dry the grapes and cherries to 50%, then remove the kernels more easily and slowly dry them again.



# Troubleshooting

If your device is not working properly, first try to take the recommended precautions in this regard. Maybe this is just a small problem that you can solve on your own.

## **DANGER!**

Danger of electric shock!

Under no circumstances should you attempt to repair the device yourself.

### **Fault**

Device does not work

### **Possible causes/Procedure**

- Is the device connected to a power source?
- Check the connection.

The device cannot be started with button .

- Is the drying time set to „00 Hr“?  
Set the drying time from 1 to 48 hours.

The device switches itself off and cannot be switched on again.

- This device is equipped with overheating protection. In the event of overheating, the device switches off. If it still does not turn on after cooling down, contact a service center.

## Maintenance and cleaning

- Clean the device regularly after each use.
- The device must be switched off, unplug it and let the device cool down completely before cleaning.
- Never immerse the base or the power cord in water or other liquids.
- Wipe off any dust and dirt on the base and control panel with a dry or damp cloth in water.  
Do not use solvents, thinners, alcohol or harsh cleaners for cleaning.  
After cleaning, the device must remain completely dry
- The top cover and drying racks are dishwasher safe and can therefore be washed in the dishwasher.

# Storage and disposal of unnecessary equipment

## STORAGE

### Long-term storage:

If you will not be using the device for a long time (more than a few weeks), it is advisable to clean it, dry it completely and store it.

Follow these steps to store your device:

- 1 Turn off the device and unplug it.
- 2 Clean the device according to the instructions above and let it dry completely in a shady place.
- 3 Store the power cord with the device.
- 4 The device must be in a vertical (standing) position during storage.
- 5 Store the device in a well-ventilated, dry place and a safe place indoors, in a non-corrosive environment.

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## Technical specifications

|                                 |   |
|---------------------------------|---|
| <b>Power supply:</b>            | 220 - 240 V~ 50 Hz  |
| <b>Power consumption:</b>       | 420 W   |
| <b>Protection class:</b>        | II (protection against electric shock is provided<br>double insulation) |
| <b>Dimensions (WxHxD):</b>      | 33 x 24 x 28 cm   |
| <b>Grid size (WxHxD):</b>       | 32 x 3 x 25 cm  |
| <b>Weight:</b>                  | 2,1 kg  |
| <b>Max. drying temperature:</b> | 35°C - 70°C   |
| <b>Noise:</b>                   | 50 dB (A)   |

The declared noise emission value of this appliance is 50 dB (A), which represents the sound power level A with respect to the reference sound power of 1 pW.

|                          |   |
|--------------------------|---|
| <b>Package Contents:</b> | Base (1)<br>Evaporating (drying) grids (5)<br>Top cover (1)<br>Instructions for use (1) |
|--------------------------|---|

**We reserve the right to make changes!**

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#### **INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING**

Dispose of used packaging material at a municipal waste disposal site.

#### **DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT**



This symbol on the products or in the accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper disposal, recovery and recycling, please return these products to designated collection points. Alternatively, in some countries of the European Union or other European countries, you may return your products to your local retailer when purchasing an equivalent new product. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment natural resources and help prevent potential negative effects on environment and human health, which could be the consequences of improper disposal waste. Contact your local authority or nearest office for more details collection point. Improper disposal of this type of waste may result in penalties in accordance with national regulations.

#### **For business entities in the countries of the European Union**

If you wish to discard electrical and electronic equipment, please request the necessary information from your seller or supplier.

#### **Disposal in other countries outside the European Union**

This symbol is valid in the European Union. If you wish to discard this product, please request obtain the necessary information on the correct method of disposal from the local authorities or from the your supplier.



This product complies with all the essential requirements of the EU directives that apply to it.