



# SU-103A

**Instruction manual  
Small recipe book**

EN



Keep this manual for future reference

**Electric food dryer**

## 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  $\sim 230\text{ V}$  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 (\*).

(\*) 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!

### 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!
- 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!
- The device contains parts that become heavily heated during operation - the metal radiator grille.  
There is a risk of serious injury!
- 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!

## Principles of proper drying

There are no restrictions on drying. We know several types of food drying. The best way to become skilled in this technique is experimentation. This manual will provide you with basic information and advice. Later, you can improve your technique on your own, and you will surely be pleased with the results.

Writing drying records can be quite useful. Records of the weight before and after drying, the length of time required for drying and so on. they can be helpful in improving the quality of your products. You can include this information on containers, for example in which you store the dried products.

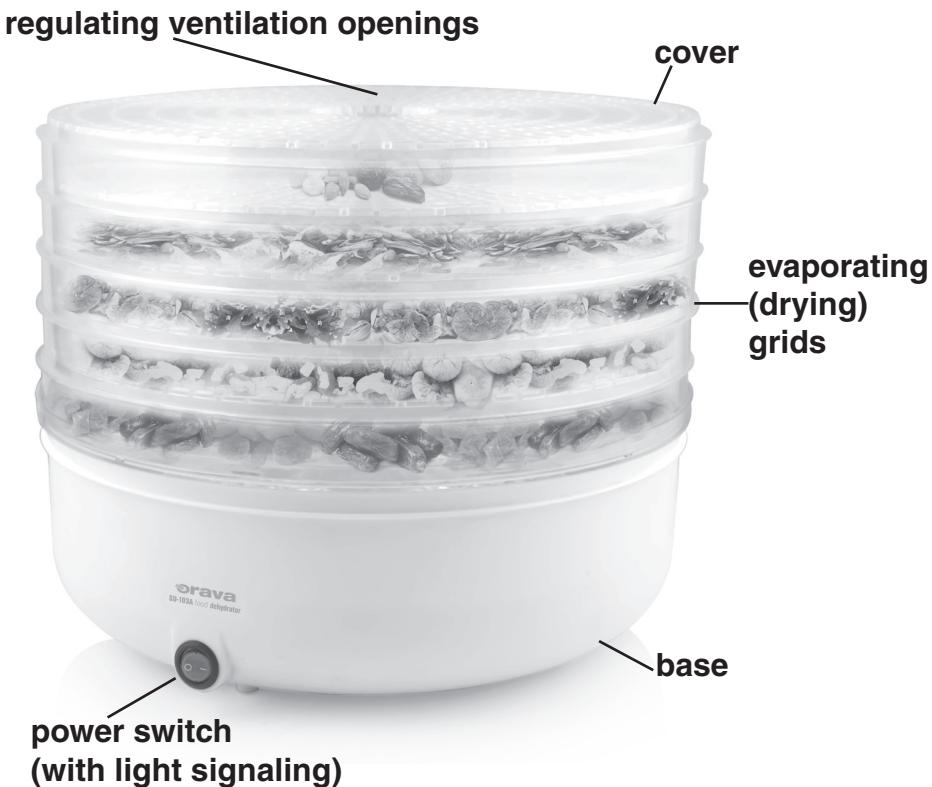
Drying fruits and vegetables gives you tasty canapes prepared at home. Once soaked in water, they can be used again to prepare appetizers, soups, sauces and salads. You can also make delicious fruit compotes and toppings.

Drying fruits and vegetables is a highly sought after method, because this method is very simple and does not require complex equipment. Only a very small space is needed.

Dehydration is a method of removing water from food by evaporation.

Most food products release water very quickly during the first stages of drying. This means they can absorb high heat content and release large amounts of water vapor.

## Parts description



Clean all parts of the appliance before first use. Clean 5 grids with a damp cloth. Use detergent if necessary. Leave the dryer on for 15 to 30 minutes to heat the heater. During this time you can smell the spiral. This is not a malfunction of the device.

**Do not clean the base in a dishwasher or soak it in water!**

After cleaning, turn on the appliance and leave it for about 30 minutes empty. After this, rinse the grills with water and let it dry completely.

Before cleaning, unplug the dryer and allow it to cool completely.

Do not use abrasive powders or solvents such as alcohol, benzine or thinner to clean.

### Assembling the device

Place the base on a solid, level surface.

Fit the grilles and connect the power cord to an electrical outlet. The device is ready for use.

# Operation

1. Put the sliced fruit on the grids. Do not overload the grids. Always start from the bottom grid.
2. Place the lid on top of the last grid and switch to „I“ turn on the device.  
The indicator light turns red.  
When in use, the lid must always be loaded on the last grid. Select the type of vents by turning the ventilation holes control to the lid.
3. After drying, switch off the appliance by turning the switch to “0”. Allow everything to cool, then remove the food.
4. Disconnect the device from the power grid.

**Note:** The number of evaporation grids can be increased to a maximum of 7 pieces.  
Additional grids can be purchased.

## Advise

- The device has five transparent grids and a protection system from overheating.  
There is a heater in the base.
- Openings in grids allow air to circulate.

**Do not clean the base in a dishwasher or soak it in water!**

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## Working procedure

Vegetables and fruits selected for drying should be of the best quality, ie. fresh and ripe. Dry or inferior products are not suitable if you want to achieve good quality products. If you unripe fruits and vegetables, your resulting products will be colorless.

On the contrary, over-ripe fruits and vegetables will create products that are too soft and mushy.

The dried products are best if they are dried as soon as possible from the time of harvest. Wash the fruits and vegetables properly.

Remove any obscured or spoiled parts.

For the best satisfaction and energy saving, some fruits and vegetables can be shaved off the skin before cutting them into smaller pieces.

They dry faster.

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## Advance preparation

Fruit and vegetable enzymes are responsible for color and taste changes during ripening. These changes also occur during drying and storage.

The preheating method can be used as a pre-preparation of vegetables. It helps to preserve the original color of the vegetables and accelerates drying. This method also ensures preservation of the original taste during storage and easier preparation before cooking as well as cooking time.

Most light-colored fruits (eg apples, apricots, peaches and pears) tend to darken during drying. In order to avoid this undesirable phenomenon, you can soak this fruit in a suitable solution before drying.

## Soaking the food

### You can soak the fruits 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 grilles. Fruit can also be dipped in honey, orange juice or sprinkled with coconut. However, you can also use your imagination to create your own solution.
- Sodium hydrogen sulfite: Ask for safe use when purchasing. Dissolve 1 teaspoon of sodium hydrogen sulfite in 0.25 liters of water. Prepare small pieces of fruit and soak them for 2 minutes. This prevents the loss of vitamin C and preserves the bright color of the fruit. You can buy hydrogen sulphate sodium at your local pharmacy.
- Ascorbic acid or citric acid solution - the 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, which may make it difficult to treat and become difficult to treat. Syrup can help keep the color of apples, apricots, figs, nectarines, peaches, pears and plums. Fruits with thick skin (grapes, prunes and small dark plums, cherries, figs) and berries) can be heated in water, which helps to crack the skin. This will allow the moisture from the fruit to dry more quickly. Remove the excess water from the fruits and vegetables thus prepared by placing the slices on paper napkins or clean wipes first. Drying grids should be filled with a thin layer of slices. If necessary, you can use a thin gauze to prevent sticking.

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

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## Food rehydration

All dehydrated fruits can be rehydrated again. Most fruits, however, enjoy greater popularity in dried form. Conversely, vegetables enjoy popularity in rehydrated form.

To rehydrate the vegetables for cooking, wash them in water, then soak them in unsweetened cold water so that they are completely covered. Leave it soaked for 2 to 8 hours and then cook in the same water. If more water is needed, top up. Bring water to the boil, then lower the temperature and continue to boil. You can add salt to taste, but only at the end of cooking, because salt slows down the process of rehydration.

In comparison with fresh products, the taste and texture is lost by cooking. For the rehydration of vegetables such as carrots soak in ice-cold water and let the vegetables soak in the refrigerator.

You can rehydrate the dried food by soaking, cooking, or combining both. Dried food is unique, so you should not expect the same product as fresh food.

Drying does not allow food to get rid of bacteria and yeast. However, if fruit and vegetables are soaked at room temperature, bacteria and yeast can multiply. Soaking vegetables and fruits more safely is in cooler water.

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

Dried fruits can be served as tasty canapes at home, on walks, in sports. Chopped into small pieces are perfect for cakes and cooking.

Rehydrated fruit can be used to make sauces and compotes. You can add them to your favorite recipes for gelatin delicacies, cakes, fillings, milk shakes, ice creams.

Dried vegetables can be used in soups and sauces. like tasty canapes.

To maintain the nutritional value optimally:

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

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## Drying

The 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, remove a few pieces from the dryer and allow them to cool. When warm, they contain more moisture than when they cool.

Dried vegetables should be hard and brittle. Dried fruits turn leathery and supple. If you want to store them for a long time, the home-made fruit should be drier than the fruit sold in the stores

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## Packaging and storage

Leave the fruit cut to different sizes first one week after drying. This aligns the moisture between the pieces. You can then store the fruits in non-plastic and non-metallic containers that are stored in a dry place.

Before packing in containers, the fruit and vegetables should be properly cooled. It is best to store in small containers, which will allow quick consumption after opening.

Be careful not to push the pieces too much, they may crush them. Glass bottles and freezer containers are suitable storage containers. Metal containers are only suitable if the food is first wrapped in a plastic bag.

You should check the dried fruit once a month. If moisture appears to have entered the container, it should be opened immediately and consumed.

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## Rendering grids

The fruit dryer you have purchased is designed with the natural airflow in mind, which removes food moisture. To ensure even drying, they should change the placement of individual grids during drying. Grids located at the bottom of the device are exposed to higher heat. By simply folding the grids, you ensure uniformity of drying.

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# Recipe book

## **Mixed fruit bag**

2 peeled bananas

1 kg of strawberries

1 tin of pineapple (cut into pieces)

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

## **Apple-cinnamon rings**

2.5 kg of apples

5 teaspoons of cinnamon

Peel and squeeze apples and cut them into rings. Sprinkle with cinnamon and dry.

## **Citrus trio**

1.5 kg oranges

5 lemons

4 grapefruit

Wash all the fruit. Peel and cut into the same pieces. Dry.

## **Tropical paradise**

10 kiwi

1 pineapple

3 papaya

Remove the skin from all the fruit. Slice, place on grid and dry.

## **Strawberry delicacy**

2 glasses of fresh strawberry apple juice

Clean and blend strawberries. Add some apple juice while mixing. Wipe out the grid with a waterproof pouch on which to blend the blended 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 ensure that all pieces of meat are covered. Cover with plastic bags and leave to stand for 10 - 15 minutes. Place the meat slices on the grids and leave to dry for 8 - 10 hours.

## **Yogurt and Yogurt Dishes**

### **Yogurt Production**

1. 4 glasses of milk pour into the pot. You can use any milk: full-fat, semi-skimmed or even dried.
2. Heat and discard before loading.
3. Mix 2 tablespoons of plain white yogurt \* into the milk.
4. Pour into the yoghurt cups and cover with lids. Butters of butter may also be a suitable substitute.
5. Place on top of grid and leave for 6 hours. Do not use the top cover.
6. Store in a refrigerator before consumption.

\* used yoghurt should be free of chemical additives

If you want your yoghurt sweeter, you can flavor it with honey.

### **Frozen fruit yogurt**

4 cups of strawberries, bananas or peaches 1 white yogurt

1.5 cups of sugar

1 teaspoon vanilla sugar 1/2 teaspoon salt

Peel all the fruit, wash and blend. Mix the other ingredients in the mission to add the blended fruit.

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

### **Spices and herbs**

With the food dryer you can conjure up the fragrance of your favorite spices and herbs at any time. Just use the plants you have grown in the garden. Simply break or cut them into small pieces, place them on a grid and dry them. The drying time should be about 5 hours. They can be stored in ornamental containers or canvas bags tied with a ribbon. You can sprinkle with rosemary or mint before drying. The best storage method is to keep the containers closed.

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## Table for fruit drying

All times are only approximate. The duration may vary depending on room temperature, humidity, moisture content, and sliced thickness. The content of natural juices is also different. Some fruit sugars may be more sticky.

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### Remember

1. For best results, choose fruit and vegetables. Always choose the best quality fruits and vegetables.
2. The cleanliness of the pieces used is also an important factor. Always wash them properly. Also, be sure to keep your hands clean.
3. The time required for drying varies. It depends on the size of the chopped pieces as well as the type of dried food.
4. Always leave the fruits and vegetables to cool down properly after drying.
5. The grilles can only be filled so that the pieces do not touch each other. This will prevent them from sticking together.
6. In the food, after drying, about 6% of the moisture remains.
7. Grids should be rotated and folded regularly to ensure even drying.
8. To remove fruit pips such as the grapes and cherries, dry them to 50%, then remove the seeds more easily and slowly dry them again.

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## **Cleaning and maintenance**

- Disconnect the power cord from the wall outlet. Never wash the appliance under running water or immerse it in water.
- Clean the device and accessories with a soft cloth. Do not use solvents or abrasive cleaners for cleaning.
- After cleaning, the machine must remain completely dry.

# Technical specifications

**Power supply:** 230 V ~ 50 Hz  
**Power consumption:** 125 W  
**Protection class:** II (protection against electric shock is ensured double insulation)  
**Dimensions (WxHxD):** 320 x 320 x 320 mm  
**Weight:** 2.1 kg  
**Number of drying grids:** 5 pcs  
**Max. drying temperature:** about 50 ° C

Subject to change without notice!

#### Producer:

ORAVA retail 1, a.s.  
Seberíniho 2  
821 03 Bratislava  
Slovenská republika

#### Importer:

ORAVA retail 1, a.s. ORAVA distribution CZ, s.r.o.  
Seberíniho 2 Ostravská 494  
821 03 Bratislava 739 25 Svitavy  
Slovenská republika Česká republika

#### DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



The symbol on the product or on its packaging indicates that this product does not belong to household waste. It is necessary to take it to a collection point for electrical recycling and electronic equipment.

By ensuring proper disposal of this product, you will help prevent negative consequences to the environment and human health that would otherwise be caused by inappropriate disposal of this product. For more detailed information about recycling of this product, please contact your local authority, your household waste disposal service or the shop where you purchased the product.



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