

Food Dehydrator

Operation Manual

Please read this manual carefully before use
This manual contains a service guide, please keep it properly

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Product Parameter

Product number	Rated power	Rated frequency	rated power	net weight	Gross weight	Number of trays	Product Size
ST-01	220V-240V	50Hz	1000W	15kg	17.3kg	10	545*420*380
ST-02	220V-240V	50Hz	1350W	23.5kg	25.5kg	16	545*420*630
ST-03	220V-240V	50Hz	500W	8kg	9kg	6	410*295*290
ST-03 Touch screen	220V-240V	50Hz	500W	8kg	9kg	6	410*295*290
ST-04	220V-240V	50Hz	500W	6.5kg	7.5kg	6	370*275*320
ST-06 Touch screen	220V-240V	50Hz	800W	11.5kg	12.5kg	12	420*315*450
ST-32	220V-240V	50Hz	3150W	47.5kg	55.5kg	32	595*420*1420
ST-00	220V-240V	50Hz	5850W	94kg	139.5kg	24	880*700*1450

Statement

- With the technological innovation and improvement of products, some parameters may be changed. After the changes, the parameters have no traceability to the product. Please refer to the product nameplate parameters.
- All illustrations shown in this manual are based on the appearance of the standard model and are only used as examples for illustration purposes. The actual appearance is subject to the purchased product.
- If there is any change in the content of this manual, our company will make an announcement through the company's official website, and it will not be clearly stated in the non-announcement notice one by one. In principle, the changes are not retroactive to the product.

The right to interpret the relevant clauses of this manual belongs to Taopuwan Electric Industrial Co., Ltd., Shunde District, Foshan City

Manufacturer:

Taopuwan Electric Industrial Co., Ltd., Shunde District, Foshan City

Production address:

No. 16, Fuyuan Industrial Zone, Longyong, Ronggui, Shunde District, Foshan City

General Safety Rules

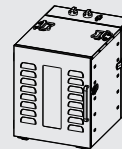
Please read and fully understand all tips and warnings before using this product. Your safety is the most important thing! Failure to follow the procedures and safety warnings may result in serious injury or property damage.

Remember: you have a responsibility to protect your own safety!

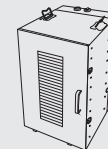
1. Check the dangerous parts before using the dehydrator, and check that all parts can work. Check any conditions that may affect the operation of the dehydrator. If the power cord is damaged or frayed, do not use it.
2. In order to avoid accidents, make sure that the power switch of the dehydrator is in the "off" position before connecting the power supply.
3. Turn off the power before repairing the dehydrator, replacing parts or cleaning. When the dehydrator is not in use, unplug the power supply.
4. Keep children away from the dehydrator.
5. In the case of improper use of the dehydrator, the manufacturer has no responsibility. Improper use of the dehydrator is not covered by the warranty.
6. Electrical repairs must be done by authorized dealers. Only the original parts and accessories of the factory are used for the maintenance of the dehydrator. Do not remove the head of the dehydrator.
7. Do not pull the power cord to unplug the sowing head. It is recommended not to use an extension cord to connect the dehydrator.
8. Make sure that the dehydrator is stable during use, and the four feet are steadily placed on a horizontal surface. The dehydrator cannot be moved while it is working.
9. Do not operate the dehydrator outdoors or near any flammable or combustible materials. For indoor use only.
10. Use in a good place. It is recommended to use dehydrators in garages or similar buildings.
11. Do not block the door or the vent behind the dehydrator. Keep it dry, at least 15cm away from the wall in order to allow more air circulation.
12. Do not operate the dehydrator on combustible surfaces, such as carpets. Clean the dehydrator components before turning on the power. Read about how to clean the dehydrator before cleaning.
13. To prevent electric shock, do not immerse in water or liquid. It may cause serious injury from electric shock. Do not use the dehydrator with wet hands or bare feet. Do not use the dehydrator near the water source.
14. Please make sure the dehydrator is completely dry before reconnecting the power after cleaning. If not, it may cause an electric shock.
15. Do not operate the dehydrator on a hot stove or in an oven. Do not let the power cord dangle on the dehydrator or hot surface.
16. Warning! The surface of the dehydrator becomes hot during use! Pay attention to burns to avoid injury.
17. The edge of the machine is sharp and easy to scratch.
18. Do not use under the influence of drugs or alcohol.
19. The appliance will heat up during use. Take care to avoid touching the heating unit in the oven.
20. Warning: The accessible parts may become hot during use. Children should stay away.
21. Warning: Do not use rough wipes or sharp metal scrapers to clean the glass of the oven. The surface of the glass will scratch, and doing so will cause the glass to shatter.
22. Use the temperature sensor probe recommended by the oven.
23. This product is for household use only.
24. Please read this manual carefully before use and keep it properly.

Product Model/Structure

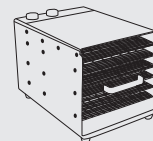
ST-01



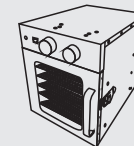
ST-02



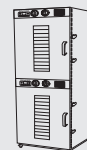
ST-03



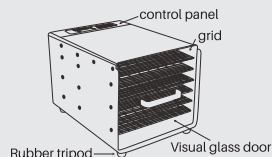
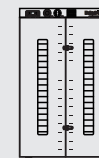
ST-04



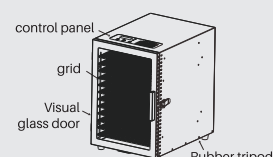
ST-32



ST-00



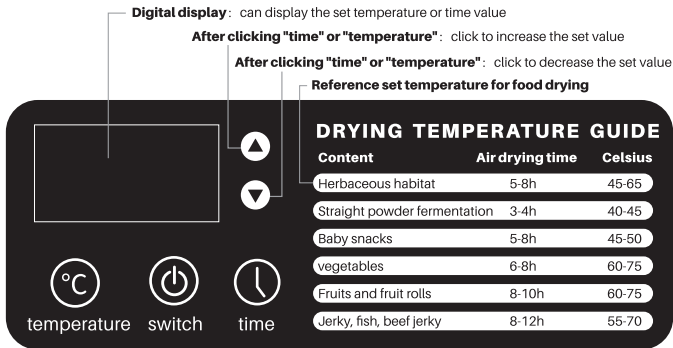
ST-03 Touch screen



ST-06 Touch screen

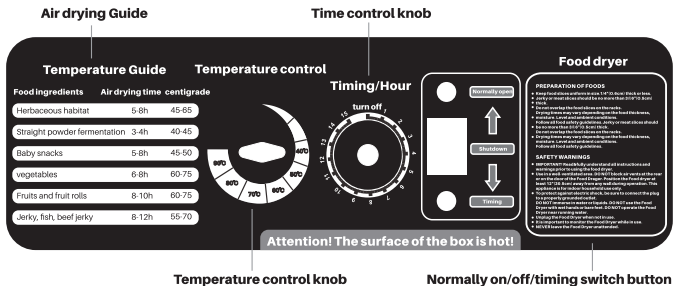
Control Panel

ST-03/ST-06 touch screen



- Click "Temperature": add and subtract every 5 degrees, the lowest is 20 degrees and the highest is 90 degrees.
- Click "Switch": you can switch the machine with one click.
- Click "time": the indicator light will flash slowly, adding and subtracting every 30 minutes, the highest timing is 24 hours.

ST-01/ST-02/ST-03/ST-04/ST-32/ST-00 knob type



Question Answer

Phenomenon	Reason	Prevention
The storage container contains moisture	Not completely dry. The food does not dry evenly, so it is not completely dry. The dry food has been placed at room temperature for too long after cooling, and the water has re-entered the food.	Turn over the food before leaving the dehydrator to ensure that it has been dry, and pack it for storage in time after cooling.
Moldy food	Not completely air dried. The moisture content of food cannot be detected within a week. The storage container is not airtight and stores food that is too hot/wet. Surface hardening may occur, which means that the food has moisture in the air at too high temperature or stored for a long time.	Test a few pieces of dry food. Check the moisture in the storage container for one week, and dry the food if necessary. Use airtight containers for storage. When storing food in a cool place below 21°C, please refer to the drying guide.
Brown spots appear on vegetables	The drying temperature used is too high. The vegetables are too dry.	Dry the food at the right temperature and check the degree of drying of the food frequently.
Food sticks to the shelf	Food is not flipped.	After drying for 2 hours, turn the food over.

Cleaning Guidelines

Before cleaning or repairing the dehydrator, make sure that it is not connected to the circuit and the power switch is set to the "off" position. Clean the rack and interior after each use.

- Set the power switch and timer knob to the "off" position. Disconnect the cord from the power outlet.
- Wash after the dehydrator is completely cooled.
- Unload the shelf from the dehydrator.
- Use a wet sponge or towel to scrub the dehydrator cabinet (inside and outside). Be careful not to rub your hands on the edges to avoid injury. Do not splash water on the heating element (located behind the cabinet inside the screen). Water may damage electronic components and increase the risk of electric shock. Do not immerse the dehydrator in water.
- Rinse the shelf of the dehydrator with clean and warm alkaline detergent, and dry the machine.

Operation instruction

Read and fully understand all tips and warnings. And use it in a well-ventilated area, do not block the vent or the door of the dehydrator.

- Use the dehydrator in a clean and dry environment.
- Set the power switch and timer knob to the "off" position.
- Plug the dehydrator into a wall outlet with a standard corresponding voltage and frequency.
- During any operation, the position of the dehydrator is at least 15 cm away from the wall, and proper air circulation is required. It is not allowed to block the vents of the dehydrator.
- Take the shelf out of the package. Dry all the supporting shelves. Install each shelf so that they do not touch each other. Do not overlap or allow product contact. Enough space is needed for air circulation inside the machine. Separate excess water (this can be dried with food paper towels or napkins). Excess moisture will cause the temperature of the dehydrator to drop.
- Turn the power switch to "normally open"
- Turn the knob on the control panel to adjust to the temperature you need, refer to the "drying time", it is recommended to refer to the temperature required by different ingredients on the dehydrator. Adjust the dehydrator temperature as needed.
- Set the timer and turn the knob to the desired drying time.
- Preheat for 5-10 minutes, then put the shelf into the dehydrator.
- Then close the door of the dehydrator.
- There may be water or oil drops on the bottom of the dehydrator during the drying process. You can use a clean towel or paper towel to absorb oil and water. When the dehydrator temperature rises, use it with caution!

Choose Food

1 Use high-quality ingredients. It will be more nutritious and flavorful to choose fruits and vegetables during the peak season. Meat, fish, and poultry should be fresh and lean.

2 Do not use damaged or defective ingredients. Bad fruits and vegetables can cause whole batch destruction. It is recommended to usually use lean meat. Remove as much fat as possible from the meat before drying.

Note: Use greased paper to absorb meat fat when drying.

Instructions

ST-03/ST-06 touch screen models

1 Cut all kinds of food into slices, the thinner the cut, the shorter the drying time. After cutting, place it on the grid, and then push the shelf layer by layer on the guide rail. If there is less food, you can put the shelf in the middle position, so that the drying speed will be faster.

2 After closing the front door, plug in the power supply and the power touch key indicator light flashes slowly. Press your finger on the power button and hold it for 1 second, a beep sounds, and all the indicators on the panel light up. At this time, tap "temperature" with your finger, and then tap the ↑ or ↓ key to adjust to the desired temperature. Each time you press the ↑ or ↓ key, increase or decrease by 5°C, the temperature range is 20-90°C, then click "time", and then click the circle to adjust to the required time. Each time you press the ↑ or ↓ key, it will increase or decrease by 30 minutes. Long press the ↑ or ↓ key to increase or decrease by 1 hour, up to 24 hours. After five seconds, the machine will automatically run according to the set program.

3 When the machine runs to the set time, it will automatically stop running. You can also choose to click the power button to turn off the machine.
If you do not run the machine for a long time, please pull out the power plug!

ST-01/ST-02/ST-03/ST-04/ST-32/ST-00

1 Cut all kinds of food into slices, the thinner the cut, the shorter the drying time. The cut is placed on the stainless steel shelf and then pushed on the guide rails layer by layer. If there is less food to bake, you can put the shelf in the middle position, which will be faster.

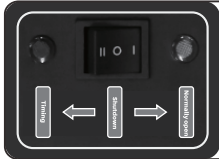
2 After placing the food, close the front door tightly and fasten the buckle. Plug in the power, turn the switch to the "timing" position, adjust the required temperature according to different food requirements, and then set the drying time (any adjustment between 1-15 hours), you can leave, and the machine will meet at the time Stop working automatically!

3 If you want the machine to work for a long time (not according to the timing), you can press the machine switch to the "normally open" position, so that the machine will keep running until you turn off the switch or unplug the power cord Out.

4 After drying, take out the processed food, clean the stainless steel shelf for the next use. The machine is all stainless steel, so no additional maintenance is required, which is very worry-free!

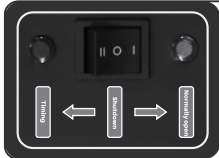
Buttons and Key Usage

ST-01/ST-02/ST-03/ST-04/ST-32/ST-00



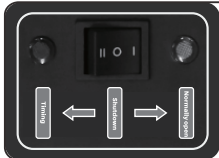
Timing file

If you need to run according to the set time, please press the switch to the "timing gear", and then adjust the required time. After the machine runs to the set time, it will automatically stop running.



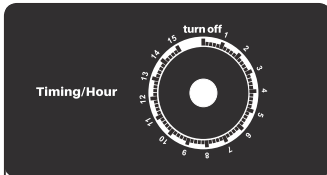
Shutdown file

Turn the switch to the middle position and the machine will stop completely.



Normally open

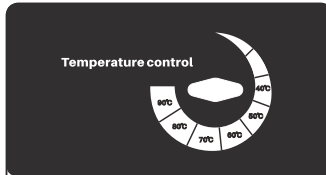
If you need a long-term continuous operation, please turn the switch to the "normally open position" until you turn the power switch to the "off" position.



Timing/Hour

First press the power switch to the "timing gear", and then turn the timing knob to the required time. The specific time varies greatly with different foods. You need to test it yourself or consult our customer service.

Set time



Temperature control

Turn on the power, after setting the time, turn the thermostat knob to the desired temperature, you can achieve good results without being too precise.

Set temperature

Note: If you turn on the machine to the "normally open" state, someone must be on duty, so as not to forget to turn off the power for too long, which may cause damage to the machine.

Food Safety

There are basic rules to follow when handling food, they heat, separate, clean, and cool

Heating

- Heating to a suitable internal temperature is essential to destroy bacteria. If the meat is not heated to at least 71°C -74°C, the bacteria will not be destroyed, so the bacteria can easily make you sick.
- Steaks and pork chops do not have dangerous bacteria such as E. coli, so they can make more rare foods. However, any beef must be cooked to an internal temperature of at least 63°C. The safe temperature for poultry is 82°C and pork should be cooked to 71°C. Eggs should be cooked thoroughly. If you are making a pie or other party with raw eggs, use pasteurized eggs or use prepared protein powder.

Separate

- Food that is eaten raw must be separated from food that needs to be cooked. Cross-contamination caused by contact with raw meat or eggs will make the food inedible, which is the main source of food
- poisoning. Put the meat on the bottom grid in the refrigerator so that its juices will not drip onto the fresh produce. Eat raw meat within 1-2 days after purchase, or store frozen. Defrost frozen meat in the refrigerator, not on the counter. Cold meat should be defrosted in the refrigerator.
- When grilling or cooking raw meat or fish, be sure to put the cooked meat on a clean plate, and don't use the plate you used for grilling food. Before turning over to dry food, not only clean the tongs but also keep the spatula and spoon for cooking meat clean.
- Make sure to wash your hands after handling raw meat and raw eggs. Be sure to use soap and water or use wet antibacterial wipes after you have touched raw meat or raw eggs. Careless cleaning during cooking is the main cause of cross-contamination.

Clean

Clean your hands frequently when you touch a variety of ingredients at work. Wash with hand sanitizer for at least 15 seconds, then dry with paper towels.

Cool Down

Cooling food is very important. The danger zone for bacterial growth is 4°C to 6°C. Your refrigerator should be set to 4°C or below, and your refrigerator should be -17°C or below. Simple rule: keep hot food hot and cold food cold. Keep cold food cold with ice water. Do not leave any food at room temperature for more than 2 hours if the ambient temperature is 32°C or above. When they pack, make sure the food has cooled. If you want to keep cold food, you can put ice. Hot cooked food should be placed in shallow containers immediately, as refrigeration will quickly cool them down.

Jerky Storage

Wrap the dried meat in aluminum foil and store it in a thick food storage bag or in a tight storage tank. Dried meat can be stored for 1-2 months at room temperature. Store dried meat in the refrigerator to extend the shelf life of 6 months. In addition, ensure that all packaging bags are labeled and dated.

Prompt

1. Stack dry food on the shelf without overlapping.
2. If dry for 6 hours, check every 2 hours-the drying situations, softness or toughness depends on your dry ingredients.
3. When moving dry ingredients, make sure that the drying effect has been achieved. Open or cut some samples to check the drying condition. If the food is still moist, you can extend the drying time.
4. Register the name, date, and weight of your own dry food in order to improve your operating skills.
5. To ensure the quality of food, proper storage is essential. It should be packaged when the food is chilled. If stored in a cool, dark, and dry place, food can be stored longer. The ideal storage temperature is 16°C or lower.
6. Store the food in a dry plastic fresh-keeping bag after leaving the metal or glass container, and store it in a vacuum as much as possible. Vacuum sealing is the ideal state to keep the food dry.
7. Note: During the dehydration process, the food will lose about 1/4 to 1/2 of its original size and weight, so the material should not be cut too small. Such as a pound of raw meat yields about 1/3 to 1/2 of beef jerky.
8. Refer to the operation guide on the surface of the dehydrator to set the required drying time. If the temperature is set too high, the outside of the food will become hard and dry, but the center will still contain water. If the temperature is set too low, the drying time will increase.

Soaking Dry Food

When you don't need to air-dry food again, refer to the following method, you can easily re-dry the vegetable food and turn it into a good side dish in the recipe.

1. Dry food can be soaked in cold water for 3-5 minutes. The ratio of water to dried food is 1:1. Once you need to let dry food soak, you can boil it in water. Soaking in warm water can speed up time. However, it may cause the food to lose its taste.
2. Dried fruits and vegetables are soaked in cold water for 2-6 hours and put in the refrigerator. Warning! Soaking at room temperature can cause harmful bacteria to grow.
3. No seasoning. Adding salt or sugar to soaked dried food may change the taste of the food.
4. Stew fruits or vegetables, add 2 cups of water, and cook until soft.
5. Eat dry food as soon as possible after the storage container is opened, or put it in the refrigerator to avoid deterioration.

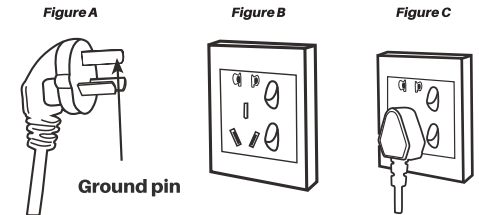
Precautions

- When using the dehydrator, the air inlet at the back should be at least cm away from the wall to maintain air circulation, save electricity, and dry. The time is also shorter.
- When the dehydrator is in use, especially when it is turned to the maximum temperature, the surface of the body may be a little hot, please do not place other objects. Put the product on the body, it is best not to touch the shell with your hands, so as not to get hot.
- Different types of food, it is best not to put them together to air-dry (such as meat and fruit) fruits with high water content, such as. It is best to cut mangoes and pineapples thicker, otherwise, they are too thin after drying, which will also affect the taste.
- Please cut off the power supply after the work is finished, and do not keep the power cord connected to avoid danger.

Ground Indication

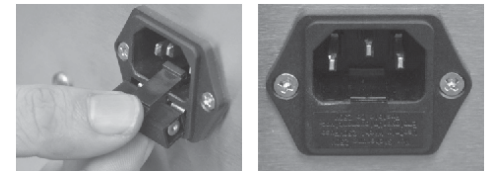
This equipment must be grounded to protect the operator from electric shock. The equipment is provided with a plug similar to Figure A, which should be used with a three-hole socket with grounding in Figure B. The plug must be correctly inserted into the socket as shown in Figure C.

Grounded



Spare Fuse

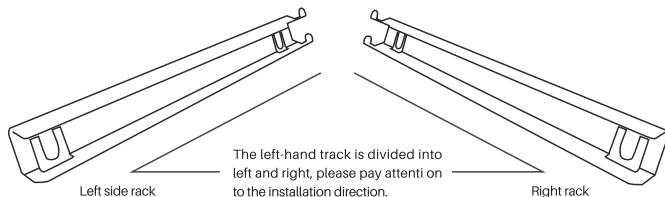
There is a fuse installed in the socket and one spare. If the machine is not powered on, please check if the fuse is blown first. If it is blown, replace it with a spare.



How to Use ST-01 Buckle and Hanger

Hasp

When the front door is closed, please lock the hasp tightly. On the contrary, when opening the door, you can gently pull the buckle outward to open it.

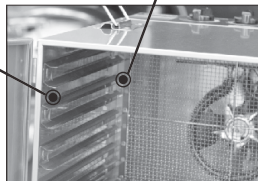
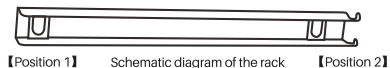


Hanger

When the front door is closed, please lock the hasp tightly. On the contrary, when opening the door, you can gently pull the buckle outward to open it.

[As shown in position 2]
The left pylon faces the nose

[Position 1 in the picture]
The left hanger faces the door



Dry Flower Craft

1. It is best to dry the flowers without dew. The dough will be wet before dawn. dry as soon as possible after picking.
2. The best conditions for dry flowers are in a dry, warm, dark, clean, and well-ventilated place. Drying flowers quickly will retain their best color and condition.
3. Low temperature can retain natural oils.
4. If you like to keep the leaves, you need to remove the brown or damaged leaves.
5. Put it on the shelf independently to avoid stacking.
6. The drying time depends on the size of the flowers and leaves, and the drying temperature is 38°C.

Ingredients Preparation

For various cooking methods, proper preparation is necessary. Following these guidelines will greatly increase the drying effect and reduce the drying time to ensure quality. Pre-treated ingredients have better drying effect and appearance than untreated ones. Use some methods to prevent oxidation of the ingredients, otherwise, they will turn black when dried, especially apple pears, peaches, and bananas.

1. Remove all shells, peels, and cores.
2. Decompose evenly, slice, or cut the ingredients. The slices should be between 0.6 cm and 1.9 cm thick. Meat should be no more than 0.5 cm thick.
3. Steam or roast to 71°C, and put poultry at 74°C and put it in the dehydrator.
4. During the drying process, the temperature must be maintained at 55°C-60°C.
5. Put the cut fruits such as lemon or pineapple in salt water for a few minutes and then put them on the shelf.
6. Fruits with wax on the surface (figs, peaches, grapes, blueberries, plums, etc.) should be soaked in boiling water to remove wax. This will reduce the wax layer for drying.

Blanching and drying the ingredients in advance will not destroy the beneficial enzymes and help maintain nutrition. There are two ways:

Hot water blanching

Use a pot, it is expected to soak half of the ingredients, boil the water, put the food directly into the boiling water, and cover it. Take it out three minutes later and put it on the shelf.

Steam blanching

Boil water for 2-3 minutes (5-7cm) in a steamer. Put the ingredients in the steamer and steam for 3-5 minutes, then take out the ingredients and put them in the dehydrator.