



**SOUTHERN
HOSPITALITY LTD**

Delta Food Dehydrator Operation Manual



ESM22—Delta Food Dehydrator
Please read these instructions carefully.

IMPORTANT SAFETY INSTRUCTIONS

WARNING!

1. Do not touch hot surfaces.
2. Keep all the cords, plugs and other electrical components away from water or other liquids.
3. Unplug this unit when not in use and before cleaning.
4. Allow the unit to cool before attaching or removing parts.
5. Do not operate this unit if it has been damaged in anyway.
6. Do not use outdoors.
7. Do not place on or near electric burners or gas cookers.
8. Connect the plug to the appliance first and then connect the electrical cord to the power outlet.
9. To turn off the unit press the power switch to off, then remove the plug from the power outlet.
10. Do not insert metal utensils or large chunks of food into this unit as they may cause a fire and increase the risk of electric shock.
11. When in operation make sure no flammable material such as curtains, drapery or wall linings are touching or covering the dehydrator.
12. Do not clean with metal scouring pads as pieces can break off and touch electrical components, increasing the risk of electric shock.
13. Do not store any item on top of the unit when in operation.
14. Place the unit on a flat surface that is well ventilated.
15. Do not inset any sharp objects into the fan guard inside the unit, as it may damage the fan.

NOTE

1. Read all the instructions carefully.
2. For commercial use only.
3. Do not use this appliance for any application other than its intended use.
4. Never place materials such as paper, cardboard, plastic etc in this dehydrator.
5. Do not cover the interior of this unit with metal foil as it may cause overheating.
6. Avoid scratching the surface or the edges of this unit.
7. Note: The use of accessories not recommended by the manufacturer may result in injury.
8. Children should be supervised to ensure that they don't play with the dehydrator.

STEPS TO FOLLOW BEFORE USING THE DEHYDRATOR

1. Unpack it from the box.
2. Remove rack supports, door and stainless steel racks (they will be taped down).
3. Using a small amount of detergent, wash the handle and food racks. **(Note: do not use a spray or abrasive polishing agent).**
4. Wipe down the interior with a damp cloth. **(Note: Do not touch the heating element and fan, do not soak the inside of the dehydrator with water).**
5. Plug in and turn it to its highest temperature setting for 5 minutes.
6. Turn off the heating elements and open the dehydrator front panel to release any smoky residue from inside the dehydrator. The heating elements are well lubricated and this initial use will burn off the extra grease. **(Note: A little amount of smoke is normal during this process).**

USING YOUR DEHYDRATOR

1. Plug in your dehydrator.
2. The power light will come on after the power switch is turned to “ON”. The unit is ready to operate.
3. Turn the knob to “ON”, the convection fan will begin circulating air. Turn the thermostat dial to “ON” and the heating element will start heating the unit.
4. When the timer reaches zero it indicates that the products have finished drying.
5. Unload the dehydrator.
6. Please use caution when removing the products from the dehydrator.

WARNING!

- During the dehydration process, make sure that no metal utensils come into contact with the electrical fan or heating elements.
- Foods dehydrated in this unit will be hot, please wear protective hand coverings when reaching into the dehydrator to lift out your food.

TIMER

The timer has a range of 0–12 hours. If you need to reset the dehydrating time while the dehydrator is in operation. Turn the timer to your desired time. The dehydrator will reset the time according to the revised requirement without needing to be turned off.

TEMPERATURE CONTROL KNOB

The thermostatic switch controls the temperature inside the dehydrator and helps to maintain the proper temperature during various dehydrating applications.

CLEANING THE DEHYDRATOR

1. Turn the unit off and wait for it to cool down.
2. Unplug the cord from the wall.
3. Clean and sanitise the rack supports, rack and door.
4. Wipe and clean the interior of the unit using warm water and a damp cloth or sponge.
5. Reassemble when dry.

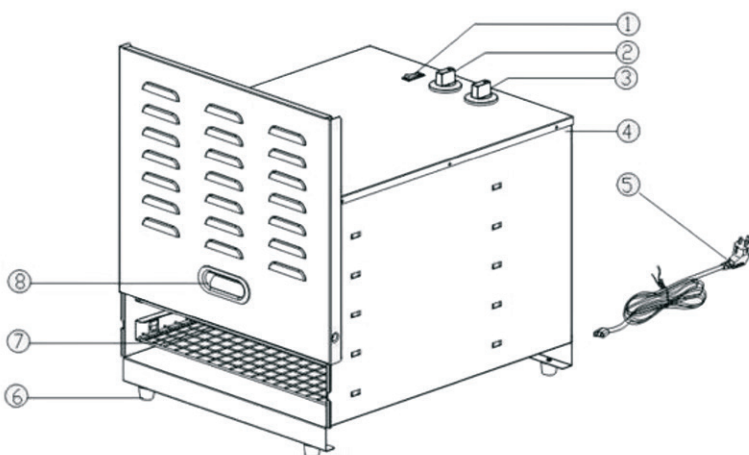
TROUBLESHOOTING

- 1. THE DEHYDRATOR DOES NOT WORK AFTER BEING SWITCHED ON**
 - a. Make sure the dehydrator is plugged in.
 - b. Make sure the timer is set.
 - c. Make sure the temperature control knob is set.
- 2. IF THE DEHYDRATOR STILL DOES NOT WORK AFTER CHECKING ALL STEPS IN #1 ABOVE**
 - a. Do not attempt to dismantle the dehydrator.
 - b. Contact your service agent right away to examine the fan.
- 3. FOOD IS OFTEN OVER DRIED OR NOT DRIED**
 - a. Check that the fan motor is operating normally.
 - b. Contact your service agent to examine the temperature control knob.

TIPS

1. Use different temperatures for different food, try to use the best quality foods.
2. Fruits and vegetables in peak season are full of nutrients and flavour, do not use fruits with bruises or blemishes.
3. Meat should be lean and fresh. Remove as much fat as possible before dehydrating.
4. Do not overlap food, make sure you lay food out flat on the trays.
5. Check the dryness after a few hours and then check it every two hours until the dehydration is complete.
6. Cut down the centre of few samples to check the internal dryness, if there is moisture dehydrate longer.

PARTS



1. Power switch
2. Timer
3. Thermostat
4. Body
5. Power cord
6. Foot
7. Food rack
8. Door handle



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