



Food Dehydrator

FD905

User Manual



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE**

IMPORTANT SAFEGUARDS

When using any electrical product, always follow these basic safety precautions:



READ ALL INSTRUCTIONS BEFORE USE.

1. Always turn the appliance OFF and remove the plug when not in use, before attempting to move the appliance and before cleaning.
2. Never immerse the main unit and power plug and cord in water or any other liquid.
3. Do not cover the appliance whilst in operation. Do not use the appliance in confined spaces.
4. If the appliance or power plug and cord is damaged, it must be replaced by a qualified electrician, or the product must be disposed of.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
8. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
9. Keep the unit clear of walls, curtains, and other heat sensitive materials (leave a minimum clearance of 20cm from the sides and back of the appliance).
10. Do not use the appliance for any other purpose than described in this manual.
11. Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT use the appliance.
12. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
13. The use of accessories not recommended by the appliance manufacturer may cause serious injury and/or damage to the appliance.
14. This appliance is for household use only, not for commercial use. Do not use in moving vehicles or boats. Do not use outdoors.
15. This appliance is intended to be used indoors in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments,
 - farmhouses,
 - by clients in hotels, motels and other residential type environments,
 - bed and breakfast type environments.
16. CAUTION: To avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
17. Misuse may cause serious injury.



CAUTION! Hot surfaces. Do not touch the appliance during use or immediately after use, the appliance gets very hot. Always use oven mitts.

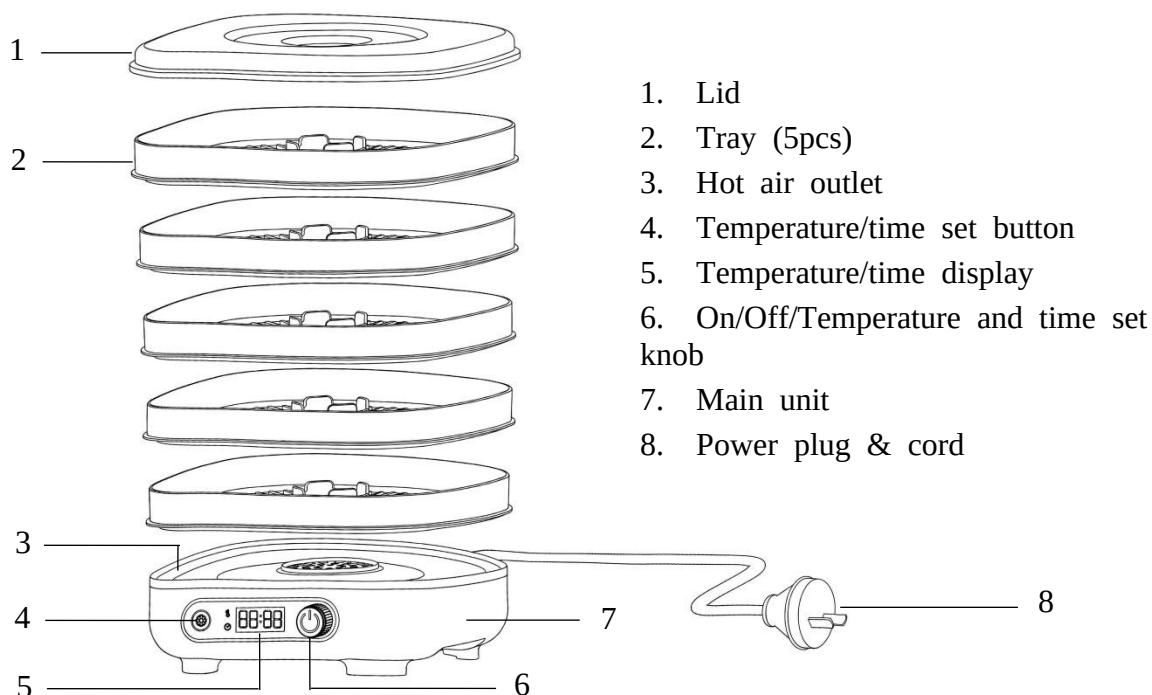
18. For cleaning, please refer to CLEANING AND STORAGE section.

IMPORTANT!

19. Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges.
20. Always unplug the power cord from the mains power outlet socket when the appliance is not in use.
21. Always allow the appliance to cool down completely before cleaning.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR FOOD DEHYDRATOR



IMPORTANT!

- Please ensure your appliance is received with all the components listed above. Carefully check all items before use. If any parts are missing or damaged, return the product to the place of purchase for a replacement.
- When using the appliance for the first time, carefully remove all packaging and dispose them responsibly.

BEFORE FIRST USE

WARNING!

- Do not immerse the main unit, the power plug and cord in water or any other liquids to clean.
 - Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.
1. Clean the lid and trays with warm water and use a non-abrasive sponge with dish-washing liquid.
 2. Clean the inside and outside of the main unit with a slightly dampened cloth and polish it with a soft dry cloth.
 3. Make sure all parts are clean and dry.
 4. Assemble and place the appliance on a stable, horizontal, flat and heat-resistant surface.
 5. Heat up the dehydrator without food for 1 hour at 70°C to remove any residue. Any odour that is emitted initially is normal and will disappear after a short time.

The appliance is now ready for use.

HOW TO USE YOUR FOOD DEHYDRATOR

1. Place the appliance on a stable, horizontal, flat and heat-resistant surface.
2. Wash food thoroughly, remove any damaged areas, seeds or pits. Cut the food into similarly sized pieces and remember that the pieces will shrink considerably during the dehydration process.

Tips:

- Use only fresh, ripe, high-quality fruits and vegetable varieties.
- For some fruits like figs, choose ripe but firm ones to avoid mushiness when cut.
- Freeze meat for 1 hour before slicing for a better experience.
- To peel some of the fruits, blanch in boiling water for 30 seconds then shock in ice water to loosen skin.
- To prevent unwanted changes in colour and/or flavour, blanch foods or immerse them in solutions such as lemon water for approx. 5 minutes.
- For some juicy fruits, pat dry with paper towel to reduce dehydration time.
- Slice against the grain for better texture.

WARNING! Do not fill the dehydrator with liquid!

3. Spread foods on the trays in a single layer, make sure no overlapping, and put on the lid.

Notice:

- For fruits cut into halves, place on the tray with the cutting surface up.
 - Place the same kind of food on the same trays if possible.
 - If dehydrating food with different dehydration times, place the food with the longest dehydration time on the bottom tray, as the temperature is the highest there.
 - Stack the trays on top of one another firmly.
4. Connect the supply cord plug into a mains power outlet socket.
 5. Press the On/Off/Temperature and time set knob to turn on the appliance, the fan and heater start to work with default setting at 10 hours, 50°C, and hot air starts to rise from the hot air outlet. The heater will switch ON and OFF to keep the set temperature.

WARNING! Do not operate the appliance with wet hands!

6. Touch the Temperature/time set button, the hour/minute/temperature flashes, rotate the On/Off/Temperature and time set knob to set the required dehydration time and temperature.

Available temperature settings: 35-70°C

Available time: 10 minutes-48 hours

- The set temperature and remain time are displayed during the dehydrating process. As the food on the bottom tray is exposed to the hottest air, move the bottom tray up and the top tray down during the dehydrating process to get the best results.

Dehydration parameters

Notice: The values specified in the table serve only as a guideline. The dehydration time depends on the size, thickness of the pieces or slices you cut. Decide the dehydration time by yourself according to the size, thickness and dryness level you prefer.

Fruit	Preparation	Dehydration temperature (°C)	Dehydration time (hours)	Dryness level
Apricots	Halve	70	12	soft
Pineapples	Peel and cut into 1cm cubes	70	12	chewy
Bananas	Peel, cut into approx.3mm thick slices.	70	9	crispy
Grapes	Remove stems, leave whole	70	7	soft
Cherries	Pit, use a cherry pitter	70	7	soft
Pears	Peel, core, slice into 6mm thick wedges	70	7	soft
Figs	Trim the stem ends, chop into 1cm chunks	70	9	hard
Cranberries	Leave whole, prick with fork	70	7	soft
Peaches	Pit, remove the skin, Cut into halves	70	7	soft
Dates	Pit, chop into 1cm pieces	70	9	hard
Apples	Peel, core, cut into 5mm thick pieces	70	8	soft
Strawberries	Cut into halves	70	10	soft
Mangos	Peel, pit, Cut into 3mm thick strips	60	10	chewy
Mandarins	Peel, separate into segments	70	10	chewy
Plums	Halve, pit	70	15	chewy

Vegetable	Preparation	Dehydration temperature (°C)	Dehydration time (hours)	Dryness level
Eggplant	Peel, slice into 6mm thick pieces	65	6	crispy
Broccoli	Chop into florets, blanch in boiling water for 3 minutes, cool and drain	65	5	crispy
Pumpkin	leave skin on, slice into 3mm thick pieces	60	6	crispy
Potatoes	Slice into 5mm thick pieces, blanch for 8 minutes, cool and drain	65	8	crispy
Onion	Slice into 3mm thick pieces	65	7	crispy
Carrots	Cut into 3mm thick slices, blanch for 2 minutes, cool and drain	70	6	hard
Cucumber	Peel, slice into 5mm thick	70	14	crispy

Vegetable	Preparation	Dehydration temperature (°C)	Dehydration time (hours)	Dryness level
	pieces, salt for 5 minutes, drain well			
Capsicum	Remove seeds, cut into 1cm wide strips	55	9	chewy
Tomatoes	Slice into 6mm thick pieces, pat dry surface moisture	65	8	leathery
Celery	Remove strings, cut into 3mm segments, blanch for 1 minute, cool and drain	65	7	crispy
Asparagus	Cut into 3mm segments, blanch for 2 minutes, cool and drain.	60	8	crispy
Garlic	Peel, slice into 1mm thick pieces	60	8	crispy
Spinach	Blanch approx. 1 minute until wilted, squeeze out excess moisture	65	8	crispy
Herbs	Wash and drain	40	3	brittle
Leek	Cut into 5cm sections, blanch for 2 minutes, cool and drain	65	8	crispy
Mushrooms	Remove stems, slice into 3mm thick pieces	50	4	chewy

Bean and meat	Preparation	Dehydration temperature (°C)	Dehydration time (hours)	Dryness level
Beans	Boil whole unit for 20 minutes, cool and drain	50	6	crispy
Peas	Shell, blanch for 2 minutes, cool and drain	50	9	hard
Beef, poultry, fish	Trim fat if any, slice into 6mm thick pieces, blanch for 5minutes, cool and drain	68	5	leathery

7. The dehydrator will automatically switch off and beep 3 times once the set dehydration time has elapsed. The fan will keep working for another 10 seconds. You can also turn off the appliance at any time by pressing the On/Off/Temperature and time set knob.
8. Remove the plug from the power outlet.
9. Remove the lid and the trays to serve the food.

CAUTION!

- Do not touch the hot surface during use or immediately after use, as the trays get hot. Use oven mitts.

CLEANING AND STORAGE

1. Clean the appliance after every use.
2. Remove the power plug and cord from the mains power outlet socket and allow the appliance to cool down completely before cleaning.

WARNING!

- Do not immerse the main unit, the power plug and cord in water or any other liquids to clean.
 - Do not touch hot surfaces.
 - Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.
6. Clean the lid and trays with warm water and use a non-abrasive sponge with dish-washing liquid.
 7. Clean the inside and outside of the main unit with a moist cloth and polish it with a soft dry cloth.
 8. Make sure all parts are clean and dry before storing or using it again.
 9. Store the appliance in a safe, cool, dry place.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50-60Hz

Power: 300W

12 Month Warranty

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Contact for Kmart purchases	Contact for Target purchases
Kmart Australia Ltd. C/- Customer Service Centre L2/ 1 Middle Road, Chadstone Vic 3148 Australia Customer Service: 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or via Customer Help at kmart.com.au	Target Australia Pty Ltd C/- Customer Service Centre L2/ 1 Middle Road, Chadstone Vic 3148 Australia Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us