

SENCOR®

SFD 950SS



FOOD DEHYDRATOR
Translation of the original manual



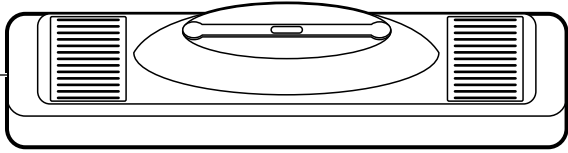
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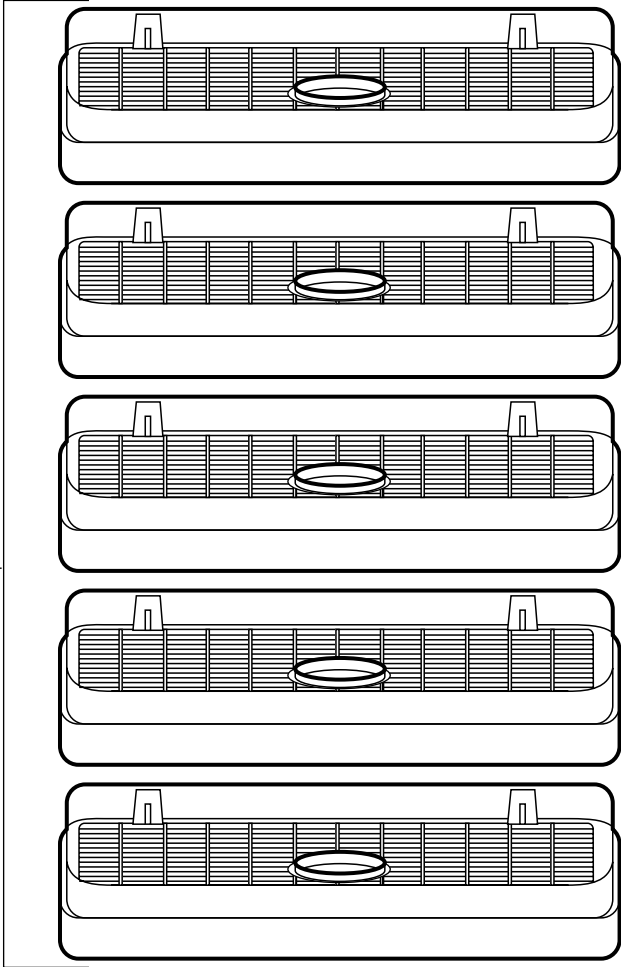


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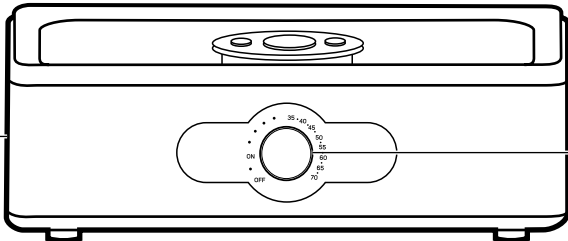
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EN Food Dehydrator

Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

General warnings

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.



Attention:
Hot surface.

- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.

- This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

ELECTRICAL SAFETY

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the power cord from the power socket by pulling on the plug.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Do not place the power cord of the appliance over sharp objects. Make sure that the power cord does not hang over the edge of a table and that it is not touching a heated or hot surface.
- Keep the power cord dry. Never use the appliance in the vicinity of a bath, shower or swimming pool.
- To avoid potential injury by electrical shock, do not spray the appliance or its power cord with water and do not submerge it in water or any other liquid.
- If the power cord is damaged, it must be replaced by the manufacturer, its service technician or by a similarly qualified person, as this will prevent a dangerous situation from arising.
- Do not uncover the electrical parts of the appliance. They do not contain any components repairable by the user. Have the appliance serviced by qualified persons.
- Do not use the appliance if it is not working correctly, if it has been damaged or has been submerged in water.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.

SAFETY DURING USE

- This appliance is designed for use in households, offices and similar types of areas. Do not use it in industrial surroundings or outdoors or in rooms with high humidity, i.e. laundries or bathrooms.
- Do not use the appliance for purposes other than dehydrating food.
- Only use the appliance with the original accessories from the manufacturer. Never use accessories, which have not been supplied with this appliance or which have not been explicitly recommended by the manufacturer.
- Do not expose the appliance to direct sunlight and do not place it near an open fire or appliances that are a source of heat, e.g. electric or gas stoves.
- Only position the appliance on a clean, dry, horizontal and stable surface. Do not position the appliance on the edge of a kitchen countertop or table, or use it on the drainboard of a kitchen sink. Likewise, do not place it on window sills. Always maintain a clearance of at least 15 cm around the appliance.
- Do not place any items on to the appliance and do not step or sit on it.
- Protect the appliance and its accessories against being dropped on the floor or table, even from low heights and against items falling on them.
- Do not insert any objects into the ventilation openings of the appliance. Do not cover the ventilation openings of the appliance, this creates a risk of overheating.
- When the appliance is running, watch out for children and household pets.
- Never leave the appliance in operation without supervision. Keep it under supervision during the entire food dehydration process.
- Air vents must not be covered. Do not insert or throw any items into the vents.
- If the appliance is used in the vicinity of children, be especially careful and select an installation location that is out of their reach.
- Do not use sprays in the vicinity of the appliance.
- Do not place any paper or plastic items inside the appliance. Do not store anything inside the appliance.
- When handling the appliance and the trays, proceed carefully, they may be hot!
- The temperature of accessible surfaces may be higher if the appliance is in operation.
- Do not carry the appliance when it is hot.
- Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you will be leaving it without supervision, before assembly, disassembly, cleaning or moving it.
- Keep the trays clean because they come into contact with food.
- Never wash the appliance under running water or submerge it in water or another liquid.

EN Food Dehydrator

User's manual

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE APPLIANCE

A1 Lid	A3 Base unit
A2 Height-adjustable trays	A4 Temperature control knob

PURPOSE OF USE AND FEATURES

- The food dehydrator is intended for dehydrating food such as fruit, vegetables, fruits of the forest, meat, seeds, beans, nuts, mushrooms, etc. It is also suitable for drying herbs, medicinal, spices or even flowers for decorating or for making aromatic mixtures.
- The food dehydrator consists of a base unit with five removable, transparent trays and a lid. The transparent trays make it possible to check the dehydration process at any time.

BEFORE FIRST USE

- Before first using the food dehydrator, thoroughly wash the removable trays and the lid in hot water using neutral kitchen detergent. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth.
- Use a dry wiping cloth to wipe the base unit. ATTENTION: Never submerge the base unit of the food dehydrator and its power cord in water or in any other liquid!
- After washing and before actual use, we recommend running the food dehydrator without food inserted inside it for at least 30 minutes. After turning the food dehydrator off, allow the trays to cool down and to air out to rid them of potential odours.

OPERATION

LOCATION OF THE FOOD DEHYDRATOR

- Locate the food dehydrator in a well-ventilated, warm and dry room with minimal dustiness. To ensure proper air circulation, there must be a clearance of at least 15 cm around to the food dehydrator.
- The surface on which the food dehydrator is placed must be stable, heat resistant and sufficiently far from other sources of heat. The load bearing capacity of the selected surface must correspond to the combined weight of your food dehydrator and its contents.
- Also select a location respecting the fact that it is not appropriate to move the food dehydrator while it is running. Likewise, also take into consideration the fact that the aroma of the dehydrated food will be released into the room during the dehydration process, which may not be pleasant for everyone.

SELECTING AND PREPARING INGREDIENTS

- Correctly selecting and preparing foods for dehydration will result in their better appearance and taste, faster drying and termination of the ripening process, and it will also extend the food's shelf life.
- The best results are only achieved when good quality ingredients are used. Just one bad piece may affect the quality of the entire contents of the food dehydrator.
- Practically any type of fruit or vegetable may be dehydrated. Only select ripe fruits and vegetables, not over-ripened, and free of bruising, rot and moulds. It is possible to dehydrate sour and mildly sweet fruits and vegetables.
- Remove any pits, stones, stems or roots, and any other unusable parts from the food.
- When intending to dehydrate meat, it must be fresh and lean.
- Ensure that your hands and any utensils that are used are clean. Cut the ingredients into thin slices, ideally to a thickness of approx. 2 mm (max. 4 mm). Pat dry the slices with a wiping cloth or paper towel/ tissue.

PLACING FOOD ON THE TRAYS

- The trays offer two options for setting the height between the individual trays. To achieve the standard height, the trays are stacked on top of each other in the same orientation. Turning the trays upside down and seating them into the preceding tray will create a larger gap between them, which is ideal for drying larger food pieces. Therefore, prior to placing food on to the trays, always first decide what height between the individual trays you will use.
- Arrange the cut pieces evenly on the trays, do not overlap the pieces, remembering to leave gaps between the individual pieces so that sufficient air circulation is provided.
- Place a drying insert underneath juicier ingredients to prevent their juices from dripping on to the trays. This will also make subsequent maintenance easier.

PLACING THE TRAYS ON TO THE FOOD DEHYDRATOR

- We recommend that you always stack at least 3 trays on top of each other even when some of them remain empty.
- Always stack the trays with the food first and the empty trays last. Cover the highest tray with the lid.

DEHYDRATING

- Connect the power cord of the food dehydrator to a power socket.
- Using the temperature control knob, set the desired dehydration temperature. In the event that you do not have experience with food dehydration, use the following indicative temperature settings:
 - Herbs: 35–40 °C
 - Vegetables: 40 °C
 - Bread, baked goods: 40–50 °C
 - Fruit: 55–60 °C
 - Meat, fish: 65–70 °C
- The dehydration time depends on the type of food, the size of the individual pieces and the amount of food. Experiment with the dehydration time to your own taste. Somebody prefers drier and crunchier results, while somebody else gives preference to less dry product with a tougher consistency. We recommend that you record the dehydration time for individual types of foods.
- If you notice that food is dehydrating unevenly, simply rearrange the trays as necessary.
- We recommend inspecting the food every hour and in the event of uneven dehydration, to rearrange the position of the food.
- If you wish to check the progress of dehydration, take off a small sample and allow it to cool down for a few minutes. Food that is hot, appears to be moister and softer than when cooled down.

ENDING DEHYDRATION

- Before removing food from the trays, check that each and every piece is completely dehydrated. When unsure, slice a piece in half and check its condition.
- End the dehydration process by turning the temperature control dial to the OFF position.

PACKAGING AND STORING DEHYDRATED FOOD

- Leave the dehydrated fruit, vegetables or mushrooms to cool for about 1 hour, if you prefer inside the turned off food dehydrator. However, to not extend this cooling time as dehydrated food may absorb moisture from the ambient air and thus require further dehydration.
- Ideally, store dehydrated food in enclosed glass jars (e.g. canning jars), or food grade fabric or paper bags. Do not use plastic or aluminium containers.
- Store dehydrated meat at room temperature in a closed container in a dry, dark location.

CLEANING AND MAINTENANCE



Attention:

Before any maintenance and cleaning, always disconnect the food dehydrator from the electric grid! Never submerge the base unit of the food dehydrator and its power cord in water or in any other liquid! Do not use thinners or solvents or any abrasive cleaning agents to clean the food dehydrator, they may damage the surface.

Clean the surface of the base unit with a dry or lightly dampened cloth and then dry it.

To clean the individual food trays, use a cloth dipped in ordinary dishwashing detergent. In the event of greater soiling, you may wash the individual trays under running water and use a fine cleaning brush.

STORAGE

- When you have finished using it, you can store the cleaned food dehydrator with all its accessories in a suitable location out of children's reach. Keep the food dehydrator away from extreme temperatures, direct sunlight and excessive humidity. Do not use it in an overly dusty environment.

TECHNICAL SPECIFICATIONS

Rated voltage range 220–240 V AC
Rated frequency 50–60 Hz
Rated power input 200–240 W
Dimensions (height × depth × width) 299 × 216 × 214 mm
Weight 2 kg
Temperature range 35–70 °C
Noise level < 60 dB

Electrical shock protection class II

The declared noise emission level of the appliance is < 60 dB, which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Explanation of technical terminology



Electric shock protection class:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

Changes to text and technical parameters are reserved.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling, hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic equipment, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.

