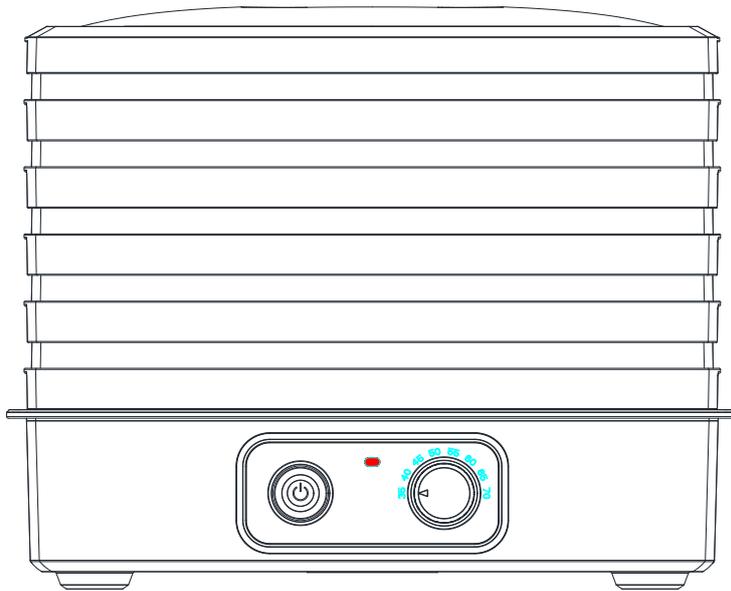


Dehydrator

Model: GGJ-320A

AC220—240V/50Hz / 240W



Prior to use of this product, please read this operating manual carefully!

This product is only limited to use at home or similar places.

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Chapter I Safety Precautions

- 1. Check if the voltage specified for the product is consistent with that for power source.**
- 2. This product is only for family use, and we assume no liability for any commercial use, improper use and any fault as a result of using it not following this operating manual. Such fault is not within the warranty scope.**
- 3. A grounded socket shall be used, and the plug shall be properly inserted, or there may be the possibility of poor contact and resulting in a fire. Do not use it in a multi-purpose socket with other appliances simultaneously.**
- 4. Be sure to hold the plug and pull it out, and do not pull or twist the power cable with force. If the power cable is damaged, use a special-purpose power cable to replace it or discard it directly.**
- 5. This product is for long-time work, do not put it in a place within reach of children.**
- 6. Do not put the product on an unstable, humid and not heat-resistant surface, and prevent it from being damaged or resulting in a fault.**
- 7. This product is an air-circulation heating product, and any foreign matter shall be prohibited being put at the bottom of the product when the product is working for that may block the air inlet, or the product may be damaged directly or any danger may occur.**
- 8. Do not move the product when it is at work. The heat radiating hole at the upper cover shall be prohibited when the product is at work to avoid any danger.**
- 9. Do not put the product over the fire or nearby the heat or ignition source directly, otherwise the product may be damaged or in fault, or even a fire or any other danger may occur.**
- 10. Do not clean the product in the water, instead, wipe it only with wet cloth. Before cleaning, make sure to cool it to room temperature.**
- 11. When the product is not used, do not leave the plug in the socket on a long-term basis. The plug shall be taken off under the following circumstances: Any fault occurs after it is used, before cleaning each time and when it is being overhauled.**
- 12. When the product is on fire partially, do not put down the fire with water directly, instead, use a fire extinguisher or cover the part on fire with a wet towel to put it down.**
- 13. If the power cable is damaged, to avoid any danger, it shall be changed by a professional**

assigned by the manufacturer or the maintenance department designated by it, or it can be discarded directly.

Do not use this product under the following circumstances!!!

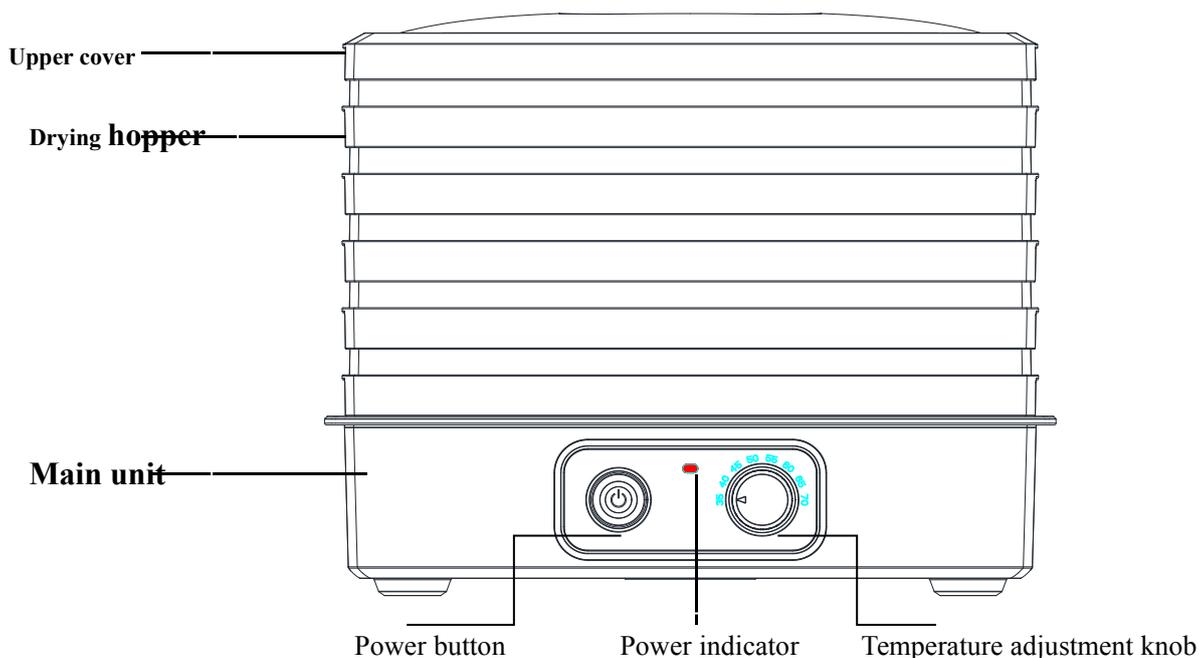
1. When the product or the power cable is damaged;
2. The product is damaged or does not work normally after it falls off accidentally.

In the event that any of the above circumstances occurs, send the product to the after-sales service center of our company for handling. Be sure to use various accessories of the original manufacturer.

Chapter II Technical information

Supply voltage, V	220V--240V
Grid frequency, Hz	50/60
Standard consumption power, W	210W—260W
Protection level for shock current	II
Working condition	Continuous
Air temperature over each tray	± 10
Drying efficiency, %, ≥	80
Packing weight, kg, ≤	3.5

Chapter III Parts and Their Names



(The product is subject to actual object)

Chapter IV Operations of Products and Notes for Attention

I. Operation

1. Prior to first use of the dehydrator (electric dryer), clean the hopper, and wipe it off with dry cloth.
2. Put the pre-treated food on each layer of the hopper evenly, put the hopper with the food on the bottom seat of the product, and put on the upper cover.
3. Plug the power cord into the socket, turn on the power and press the power button, and turn the temperature adjustment knob to desired temperature.
4. Dry the food according to different food and personal taste.
5. After drying of the food is completed, adjust temperature to the minimum, turn off the power switch and pull off the plug.
6. After the work is done, clean the hopper and juice accumulation plate and so on.

II. Notes for Attention

1. The long time for each use shall not exceed 72 hours to avoid affecting service life of the whole machine.
2. After each use, adjust the temperature knob to the minimum, turn off the power switch and pull out the plug.
3. When the product is connected to the power and in normal use, the red indicator of the switch and the fan shall be in their working state, namely, the red indicator shall be on and there shall be evident air blowing from the air outlet on the steam cover.
4. No water or any other liquid can be added into this product, and a few water drops on the food inside the container are allowable.
5. While the food is being dried, keep hot air inside the machine circulating naturally. Do not put any over-heavy food in the hopper, and food cannot be placed in an overlaying way. The drying time for different food is different (Note: when the machine starts working, ensure the upper cover is in its correct position. If the time for drying the food is not enough within a day, the food can be dried on the next day. In this case, seal up the food that has not been dried in a container or a plastic bag).
6. The temperature on the baking bucket is the highest when the product is running, in order to make food drying more uniform; steam vent position should be regularly exchanged.
7. After the food is dried, if it is not eaten, it shall be sealed up in a container or a plastic bag promptly for storage, and it is recommended being stored in a refrigerator.
8. After the product is used, no matter there's any food in the hopper or not, it is suggested that all the shelves be placed on the product after they are stacked properly.
9. The food shall be placed on the uppermost layer of the hopper to the ones downwards. After the food is placed properly, put on the cover properly, otherwise, drying time and the flavor of dried food will be affected.
10. Pre-treat the food before drying, such as clean, cut it into slices or dices and soak it. Pretreatment of the food helps for the color of the food after drying and maintaining of its taste.

Chapter V Method for Treatment before Drying of Food

(Note: the following methods are only for reference)

A. Pre-treatment for fruits

1. Add 2 cups of water for 1/4 cup of fruit juice, soak the food to be dried in it for about 2 minutes. (Note, match fruit juice with food, such as apple juice for drying apple).

2. Food treatment table

Name of food	Preparation	Criterion for drying	Time/hour (approx.)
Apple	Stone, cut into pieces or peel	Pliable and tough	5-6
Artichoke	Cut into strips of 1/8 inch	Crumbly	5-13
Almond	Cut into halves or pieces, stone	Pliable and tough	12-38
Banana	Peel and cut into pieces of 3-4mm	Crispy	8-38
Cherry	Stone or not	Tough	8-34, stoned after semi-dried
Huckleberry	Split or use the whole	Pliable and tough	6-26
Date	Stone and cut into pieces (or use the whole)	Tough	6-72
Fig	Cut into pieces	Tough	6-26
Grape	Use the whole	Pliable and tough	8-72
Nectarine	Cut into valves with peel and dry naturally, or semi-dried and stoned	Pliable and tough	8-26
Orange peel	Long-bar shape	Crumbly	8-16
Peach	Semi-dried and stoned, half or 1/4	Pliable and tough	10-34
Pear	Peel and cut into pieces	Pliable and tough	8-30

B. Pre-treatment of vegetable:

1. Treat with steam, boiled water or oil, recommended for green beans, cauliflower, broccoli, asparagus and potato.

2. Put the prepared vegetable into the boiled water for 3-5 minutes, drain it and put it into the hopper.

3. Put the vegetable into lemon juice and soak for about 2 minutes.

Name of food	Preparation	Criterion for	Time/hour
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		drying	
Artichoke	Cut into strips of 1/3 inch and cook for about 10 minutes	Crumbly	6-14
Asparagus	Cut into pieces of 1 inch	Crumbly	6-14
Beans	Cut open and steam to semi-transparent	Crumbly	8-26
Beet	Steam, cool, de-head and de-root	Crumbly	8-26
Brussels leaf	Pick leaves from stem	Crumbly	8-30
Broccoli	Cut open and steam soft for about 3-5 minutes	Crumbly	6-20
Cabbage	Open and cut into strips of 1/8 inch	Tough	6-14
Carrot	Steam soft and cut into thin strips or cut into pieces	Ready-to-eat	6-12
Cauliflower	Steam soft and cut open	Tough	6-16
Celery	Cut into pieces of 1/4 inch	Crumbly	6-14
Chinese chives	Cut open	Crumbly	6-10
Cucumber	Peel and cut into pieces of 1/2 inch	Tough	6-18
Eggplant	Cut into pieces of 1/4 inch, with thickness of 1/3 inch	Crumbly	6-18
Garlic	Peel and cut into pieces	Crumbly	6-16
Pepper	Use the whole	Crumbly	8-14
Mushroom	Cut into pieces or use the whole	Tough	6-14
Onion	Cut into pieces	Crumbly	8-14
Pea	Steam for 3-5 minutes	Crumbly	8-14
Chili	De-seed and cut into strips or circles of 1/4 inch	Crumbly	4-14
Potato	Cut into slices or dices and steam for 8-10 minutes	Crumbly	6-18
Rhubarb	Peel and cut into pieces of 1/8 inch long	Non-water	8-38
Spinach	Steam to withered	Crumbly	6-16
Tomato	Peel, cut into halves or pieces	Tough	8-24
Pumpkin	Cut into piece of 1/4 inch	Crumbly	6-18

C. Pre-treatment for meat and fish

1. Lean meat (without fat): It is suggested that it be salted to keep its natural flavor and make it tender. There shall be salt in the meat to help exhaust its moisture and keep it fresh.

Salting standard:

1/2 cup of bean sauce, 1 garlic, and mash it; 2 soup spoons of brown sugar, 2 soup spoons of tomato sauce, 1/2 cup of Worcestershire sauce, 1 and 1/4 teaspoons of salt, 1/2 teaspoon of onion powder, 1/2 teaspoon of pepper powder, and mix all the above seasonings. Cut meat into small cubes and put them into the machine. Drying time is about 2-8 hours till all the moisture evaporates.

2. Poultry meat:

All poultry meat shall be cooked beforehand prior to drying, and steam or baking is the best way. Drying time is about 2-8 hours till all the moisture evaporates.

3. Fish:

It is recommended to steam or bake before drying (bake in the oven for 20 minutes at 200°C). Drying time is about 2-8 hours till all the moisture evaporates.

D. Vanilla and so on

Rinse with water and spin dry excessive moisture and remove stale leaves. Spread the vanilla in the hopper in a loose way. Drying time is determined by different size and kind, and it is about 2-6 hours.

E. Bread and so on

Cut it into small slices without crust. Spread them in the hopper in a loose way. Drying time is about 30 minutes -2 hours.

F. Nut:

Stone and rinse with warm water. Spread them on the hopper in a loose way. The nuts can only be stored after they are cooled. There's oil content inside the nuts may produce some rotting smell, so they shall be kept fresh in the refrigerator. When they are needed, take them out and put in normal room temperature. Drying time is about 18-26 hours.

Chapter VI Cleaning and Maintenance

1. Prior to cleaning, cut off the power source for the electric dryer.
2. After the food is dried, clean the shelves with warm water with aid of soft cotton cloth, and clean them with detergent for cleaning utensil, and wipe them off.
3. Do not clean the electric dryer with water current, or clean the bottom seat in the water. Clean the surface of the dirty bottom seat with wet cloth.
4. Do not use detergent made of grinding material, metal brush or organic solvent.
5. Put the cleaned product in a cool and ventilated environment.

Chapter VII Trouble-shooting

Symptom	Cause	Solution
The product does not work	1. The power plug is not inserted or it is inserted loosely.	Insert it properly
	2. The power socket is damaged	Change the power socket
	3. The power cable is damaged	Send to designated department or professional maintenance personnel for replacement
The product works and the light is not on	The power indicator is damaged	Send to designated department or professional maintenance personnel for replacement
The product works and there's no hot air	1. Temperature is set to low, and room temperature exceeds the set temperature	Set temperature again
	2. The fuse is burned	Send to designated department or professional maintenance personnel for replacement or scrapping

	3.The heating wire is burned	Send to designated department or professional maintenance personnel for replacement or scrapping
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Chapter VIII Packing List

Main unit	Hopper	Upper cover	Operating manual	Warranty card
1	5	1	1	1