

COOKS
professional



Food Dehydrator Instruction Manual

Product Code: G0199

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting **www.cooksprofessional.co.uk/extended-warranty** or scan the QR code.





INTRODUCTION

Congratulations

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your purchase for many years to come.



Safety information and general warnings

- Use this appliance only in accordance with the instructions.
- Before cleaning and when not in use, unplug from the mains power supply.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the appliance on a stable and flat surface and never place on or near a warm hotplate or other source of heat.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- Always use the original power cable supplied with the appliance.
- Make sure that the voltage on the rating label matches the mains power supply.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the appliance and the power cable do not come into contact with sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not come into contact with water.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- Never use the appliance in humid rooms.
- If the appliance malfunctions and always before cleaning, switch off and unplug it from the mains power supply.
- Make sure that the appliance has sufficient space around it and does not come into contact with flammable materials. The appliance must not be covered.
- Do not touch the hot surface of appliance during use.

Description of parts

1. Lid.
2. Trays.
3. Control panel.
4. Body of dehydrator.
5. Temperature select.
6. Time & temperature display.
7. On/off button.
8. Plus & minus time & temperature.
9. Time select.



Specification

220-240	V
50/60	Hz
210-260	W
Timing	1-72 hours
Temperature	35°C - 70°C

Usage

Read all instructions carefully and keep them for future reference.
Remove all components and packaging.

Clean all removable parts with warm, soapy water and dry thoroughly with a soft cloth.

DO NOT USE ABRASIVE CLEANERS AS THEY CAN DAMAGE PARTS. DO NOT IMMERSE THE UNIT OR POWER CABLE IN WATER OR RUN WATER DIRECTLY ONTO THE UNIT OR POWER CABLE.

Operation

1. Before first use and after every use clean all trays and lid by washing in hot water, rinse thoroughly with cold clean water and dry thoroughly. Wipe inner base with a damp cloth using warm clean water then use a dry cloth to complete, do not allow water to run into the openings.
2. Prepare choice of food to treat following the guidelines below.

3. Place the food onto the 5 trays in sequence one by one filling the surface area but not overlapping. As one tray is full place on the unit making sure they sit into place.
4. It is possible to reverse the trays to provide a higher gap for larger food types.
5. Place the lid in position and plug the unit into the power supply and turn on the unit and you will hear a high pitched sound.
6. Press the power button on the unit and you will see the default time of 8 hours appear to increase press + (plus) to a maximum of 72 hours or to decrease press – (minus) to a minimum of 1 hour.
7. Press the temperature on the unit and you will see the default temperature of 35 °C set the desired temperature to a maximum of 70°C for the food types chosen using plus/minus buttons on the unit.
8. When the time has elapsed the unit will turn off automatically.
9. Turn off the power and remove the plug.
10. Check each tray and remove any foods that have reached the desired condition.
11. Any foods that have not dried sufficiently can be re-treated for a second time but be aware that it won't require the full time; it is worth periodically checking its condition.
12. Food that has been dried to the desired level can be stored in airtight jars or sealable plastic bags and stored in a refrigerator until required.

Note: Drying times and temperatures will depend on conditions and thickness of foods sometimes it is advised to lay foods with excessive liquid on paper towel for a few minutes prior to treatment. Once you are experienced with the dehydrator make notes of temperature and times used for future reference.

Drying guidelines

Name	Preparation	Condition after drying	Duration of drying Hours (depending on temperature)
Apricot	Slice it and take out the pit	Soft	13-28
Orange peel	Cut it to long stripes	Fragile	8-16
Pine apple fresh	Peel it and slice into pieces or square parts	Hard	6-36
Pine apple tinned	Pour out the juice and dry it	Soft	6-36
Banana	Peel it and slice to round pieces 3-4 mm thick	Crispy	8-38
Grapes	No need to cut it	Soft	8-38
Cherry	It is not necessary to take out the stone you can take it out when cherry is half-dried	Hard	8-26

Pear	Peel it and slice	Soft	8-30
Fig	Slice it with skin on	Hard	6-26
Cranberry	No need to cut	Soft	6-26
Peach	Cut into 2 pieces and take out the pit when the fruit is half-dried	Soft	10-34
Date-fruit	Take out the stone and slice	Hard	6-26
Apple	Peel and core slice it into round pieces or segments	Soft	5-7
Artichoke	Cut it to stripes 3-4mm thick	Fragile	5-13
Egg-plant	Peel it and slice it into pieces 6-12mm thick	Fragile	6-18
Broccoli	Peel it and cut into pieces then steam it for about 3-5min and allow to drain	Fragile	6-20
Mushroom	Slice it or dry it whole using small mushrooms	Hard	6-14
Green beans	Cut it and boil till transparent then allow to drain	Fragile	8-26
Vegetable marrows	Slice it into pieces 6 mm thick	Fragile	6-18
Cabbage	Peel it and cut into stripes 3mm thick and remove the heart	Hard	6-14
Brussels sprouts	Cut into 2 pieces	Crispy	8-30
Cauliflower	Boil till it becomes soft then allow to drain	Hard	6-16

Potato	Slice and boil for about 8-10min and allow to drain	Crispy	8-30
Onion	Slice it into thin round pieces	Crispy	8-14
Carrot	Boil till becomes soft. Shred it or slice into round pieces.	Crispy	8-14
Cucumber	Peel it and slice into round pieces 12mm thick	Hard	6-18
Sweet pepper	Cut it to strips or round pieces 6mm thick and remove pith and seeds	Crispy	4-14
Piquant pepper	No need to cut it	Hard	8-14
Parsley	Pull the leaves into sections	Crispy	2-10
Tomato	Peel and cut it into pieces or into round pieces.	Hard	8-24
Rhubarb	Peel and slice it into pieces 3mm thick	Soft	8-38
Beetroot	Boil and allow to cool cut off the roots and the tops. Slice it to round pieces.	Crispy	8-26
Celery	Slice it into pieces 6mm thick	Crispy	6-14
Spring onion	Shred	Crispy	6-10
Asparagus	Slice it into pieces 2.5mm thick	Crispy	6-14
Garlic	Peel and slice into round pieces or whole	Crispy	6-16
Spinach	Boil till it becomes lighter and allow to drain	Crispy	6-16

The dehydrator can also be used to dry other foods such as meat fish poultry and game, but note that these foods require additional preparation. It is also recommended to set the dehydrator to the highest temperature 70°C which is the best way to dry and preserve meat fish poultry and game products for later use. There are many guides on line around uses of dehydrating and use of foods.

Meat and game

Preliminary preparation of the meat is necessary to ensure safety and to dry effectively. It is recommended to pickle the meat before drying to retain its natural taste and to make it tender. It is necessary to add salt to a pickle; it aids removal of water. Slice meat thinly or cut into small chunks for best results.

Standard pickle mix

- 1/2 glass of soybean sauce
- 1 glass of garlic, cut to into small pieces
- 2 tablespoons of sugar
- 2 tablespoon of ketchup
- 1 tablespoon of salt
- 1/2 dessert spoon of onion powder
- 1/2 dessert spoon of dried pepper

Mix all ingredients thoroughly and marinade the meat overnight and remove from the marinade and pat dry. Then cook the meat as you would normally in a conventional oven or frying. Allow to cool then slice the meat and lay in the trays of the unit and follow the drying instructions above.

Poultry

Before drying poultry, it is better to roast boil or fry it as you would normally, then slice thinly or cut into small chunks for better results.

Dry at 70°C for about 2-8 hours or until all moisture is gone and store in a freezer until required.

Fish

It is recommended to boil or fry as you would normally in a conventional oven.

Alternatively baking for about 20 minutes with a temperature 200 degrees or till the fish become friable.

Dry at 70°C for about 2-8 hours or until all moisture is gone and store in a freezer until required.

Care and maintenance

Always clean the dehydrator thoroughly after each use as described above in operation section.

When not in use store the dehydrator carefully in a cool dry place in its original packaging away from children.

Enhance Your Dehydrating Experience with Cooks Professional Silicone Mats

Take your food dehydration to the next level with Cooks Professional Silicone Mats, specifically designed for use with our food dehydrating machines. These high-quality mats offer a range of benefits that make them an essential addition to your kitchen:

- 1.** Non-Stick Surface: The silicone mats provide a non-stick surface, making it easy to remove dried foods without any sticking or residue. This feature is perfect for delicate items like fruit leathers, herbs, and thinly sliced fruits and vegetables.
- 2.** Even Drying: Engineered to promote even air circulation, these mats ensure consistent drying across all trays. This means no more unevenly dried patches or the need for constant tray rotation.
- 3.** Easy to Clean: Cleaning up after dehydrating is a breeze with our silicone mats. Simply wash them with warm, soapy water or place them in the dishwasher. Their non-stick nature ensures that food particles are easily removed, saving you time and effort.
- 4.** Durable and Reusable: Made from high-quality, food-grade silicone, these mats are built to last. They are heat-resistant and durable, ensuring they can be used repeatedly without wear and tear.

PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

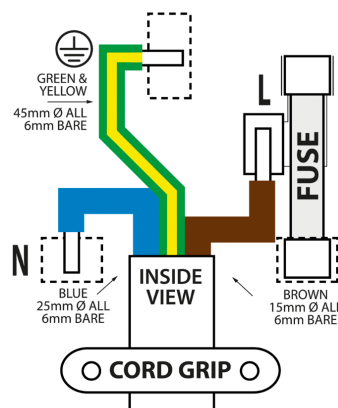
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.

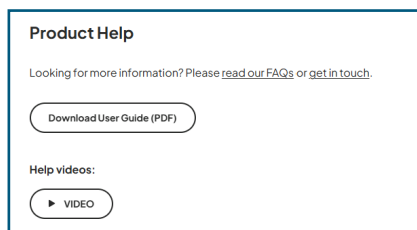


COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

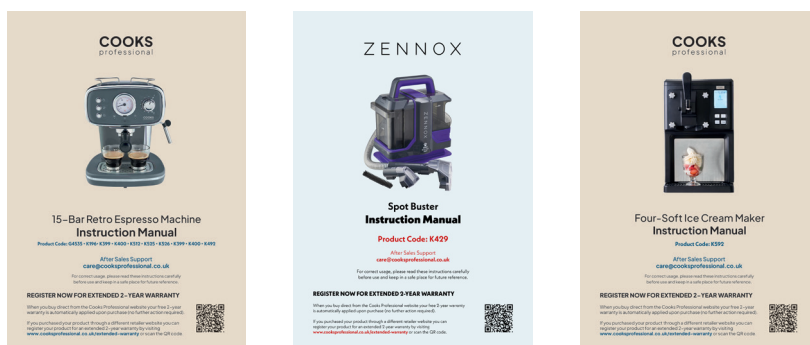
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

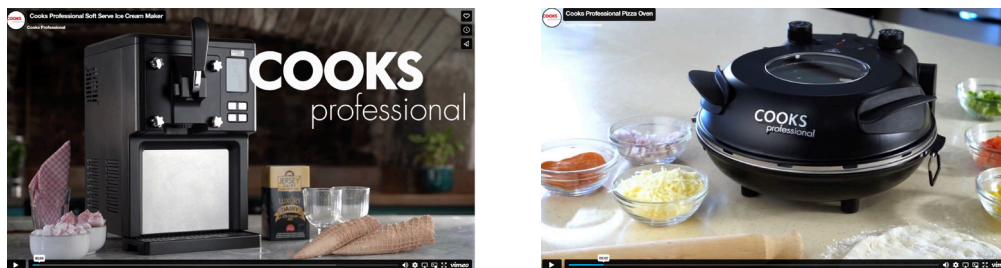


Features:

Latest Product Manuals: Access up-to-date manuals for all our products.



How to Use Videos: Step-by-step guides to help you get started.



Hints & Tips Videos: Expert advice and creative ideas to enhance your cooking experience.

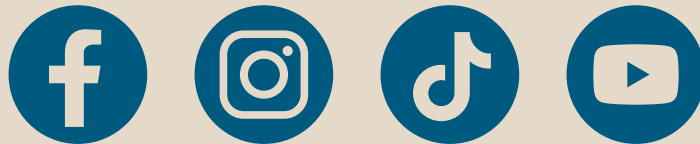
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

Scan here



cooksprofessional.co.uk

Share your purchase with us on social media and tag
@Cooksprofessional to be featured!



We'd like to know what you think!

We'd be very grateful if you can spare a few minutes to leave us a review.
Please review on the retailer website where you placed your order.

Need help?

Our friendly customer care team work Monday to Friday.
Message us at:

care@cooksprofessional.co.uk



Follow us on Instagram

**Slow Juicer
G0199 Instruction Manual**

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.