

COOKS
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Food Dehydrator Instruction Manual

Product Code: K507

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.

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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 product for many years to come.

PRODUCT SPECIFICATIONS


Product Code: K507

Power – 400w

Trays: 6 Stainless Steel

Dimensions: 33 x 35.5 x 27cm

Weight: 4.5KG



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

Precautions

- Check that the power supply voltage specified by the product matches the power supply voltage and use the original accessories of the product.
- Must use a grounded socket, plug should pay attention to plug, otherwise it will cause poor contact with the possibility of fire. Never use a universal socket with other appliances.
- Do not place the product on an unstable, wet, or heat-resistant surface to avoid damage or malfunction.
- This product is a wind circulation heating product. When the product is working, it is forbidden to have any foreign matter that can block the air inlet of the product. Otherwise, the product will be directly damaged or dangerous.
- Do not place the product directly on the fire or any place near the heat source or the fire source. Otherwise, the product may be damaged or malfunctioned, or even cause fire or other dangers.
- It is forbidden to put the product into water for cleaning. Only use a wet towel to scrub. The product must be allowed to cool to room temperature before cleaning.
- When the product is not in use, do not plug the product plug in the socket for a long time. The plug must be unplugged under the following conditions: failure after use, prior to each cleaning, inspection.
- If the power cord is damaged, to avoid the danger, it must be replaced by a full-time personnel like the manufacturer or its designated maintenance department, or be directly discarded.
- Each continuous use time is not to exceed 48 hours. If the machine is allowed to cool properly and continue to work, it will effectively improve the service life of the whole machine.
- After each use, please adjust the temperature knob to the lowest position, turn off the power switch, and unplug the plug.

WARNING: It is recommended that meat and poultry is dehydrated at the 70°C/158°F setting on your dehydrator. Fish should be steamed or baked to at least 93°C/200°F until flaky before dehydrating at the 70°C/158°F setting on your dehydrator.

TIPS FOR PRE-TREATMENT OF FOODS

With most types of cooking, preparation is important for the best results. Foods that are prepared correctly prior to dehydration will taste better and have a better appearance.

Cut, shred or dice the food uniformly. Slices should be between 6mm and 20mm thick. Meats should not be thicker than 5mm.

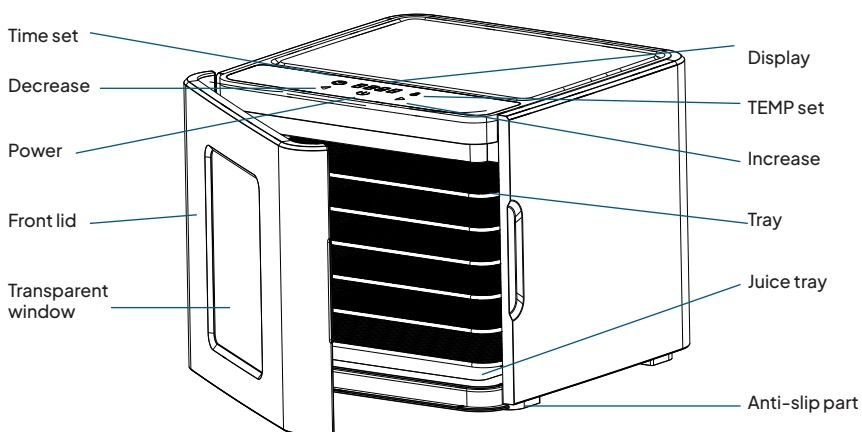
To avoid browning of fruits soak, cut fruit in lemon or pineapple juice for 2–3 minutes, then place in the dehydrator. Alternatively soak in an ascorbic acid solution (made as per manufacturer's instruction) for 2–3 minutes, then place in the dehydrator.

Waxy fruits, (such as peaches, grapes, blueberries, etc.) should be dipped in boiling water to remove the wax. This allows moisture to escape easily during dehydration.

USAGE

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. Open door by gently pulling towards you from the right hand side.
4. Place the food onto the 6 trays in sequence one by one filling the surface area but not overlapping. As one tray is full place in the unit making sure they sit into place.
5. It is possible to leave trays removed to provide a higher gap for taller foods
6. Close the door and plug the unit into the power supply and turn on the unit and you will hear a beep sound.
7. Press the power button on the unit and you will see the default time of 8 hours appear to increase press the 'Time' button followed by LEFT or RIGHT arrow buttons to increase or decrease the dehydrating times. Max time is 48 Hours
8. Press the 'Temp' button on the unit and you will see the default temperature of 35 °C set the desired temperature by pressing the LEFT or RIGHT arrow buttons to increase or decrease the dehydrating temperature. The maximum temperature is 70°C
9. When the time has elapsed the unit will turn off automatically.
10. Turn off the power and remove the plug.
11. Check each tray and remove any foods that have reached the desired condition.
12. 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.
13. Food that has been dried to the desired level can be stored in airtight jars or sealable plastic bags

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.



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.

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
Pineapple fresh	Peel it and slice into pieces or square parts	Hard	6–36
Pineapple tinned	Pour out the juice and dry it	Soft	6–36
Banana	Peel it and slice to round pieces 3–4mm 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
Dates	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
Aubergine	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 3–5 mins 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 until transparent then allow to drain	Fragile	8–26
Marrow	Slice it into pieces 6mm 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 until soft then allow to drain	Hard	6–16
Potato	Slice and boil for about 8–10 mins and allow to drain	Crispy	8–30
Onion	Slice it into thin round pieces	Crispy	8–14
Carrot	Boil until soft. Shred or slice into round pieces	Crispy	8–14
Cucumber	Peel and slice into round pieces 12mm thick	Hard	6–18
Sweet pepper	Cut into 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 slice into pieces	Hard	8–24
Rhubarb	Peel and slice into pieces 3mm thick	Soft	8–38
Beetroot	Boil and allow to cool. Cut off the roots and tops. Slice into round pieces.	Crispy	8–26
Celery	Slice into pieces 6mm thick	Crispy	
Spring Onion	Shred	Crispy	6–10
Asparagus	Slice into pieces 2.5mm thick	Crispy	6–14
Garlic	Peel and slice into round pieces or whole	Crispy	6–16
Spinach	Boil until 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.



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:

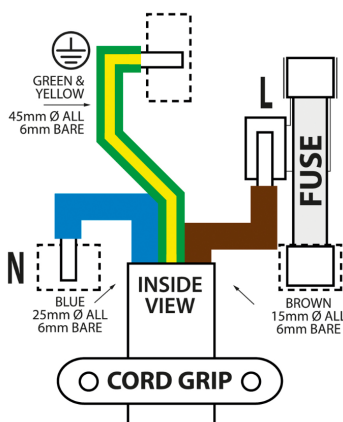
Brown – Live

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.



WELCOME TO COOKS PROFESSIONAL ‘PRODUCT HELP’!

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.

Product Help

Looking for more information? Please [read our FAQs](#) or [get in touch](#).

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15-Bar Retro Espresso Machine
Instruction Manual

Product Code K429

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ZENNOX



Spot Buster
Instruction Manual

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Four-Soft Ice Cream Maker
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Need help?

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

care@cooksprofessional.co.uk



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**Food Dehydrator
K507 Instruction Manual**

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