

DeJelin
Quality Brand

NUTRIDRY ND500
User Manual



DEJELIN NUTRIDRY ND500

User Manual

Congratulations, You just purchased a Dejelin product!
You will now be able to enjoy healthy and tasty cooking with this extraordinary appliance. Enjoy the elegance, the performance and the simplicity of use, over and over again.

Please closely read the complete user manual in order to know how to use and maintain the appliance.

Follow the instructions in this manual, in order to insure a perfect functioning of your NutriDry food dehydrator for years.

SAFETY PRESCRIPTIONS

Whenever you use electrical appliances, it is important for essential precautions to be taken:

1. Persons (including children under 8) who are inadequate to use the appliance safely, either because of their physical, sensory or mental abilities, either because of their lack of experience or knowledge, cannot use the appliance under any circumstances without surveillance or without the instructions of a responsible person.
2. Never immerse the control panel and the electrical cord in water nor hold it under the tap, since it contains electrical parts. Risk of electrical shocks!
3. Never cover the air entry and exit while the appliance is working.



4. Before plugging in the appliance, check if the voltage indicated on the appliance corresponds with the mains voltage of your home.
5. Don't use the appliance if the plug, the electrical cord or the appliance are damaged.
6. If the electrical cord is damaged, in order to avoid any danger, it has to be replaced by the technical department, after sales service or equal of the manufacturer.
7. Never let the cord hang over sharp edges.
8. Children should be supervised, never let them play with the appliance.
9. When the appliance is working, or cooling, the appliance and the electrical cord should be held out of reach of children under the age of 8.
10. Make sure the electrical cord doesn't come into contact with hot surfaces.
11. Never plug in the appliance, or touch the control panel with wet hands.
12. The appliance always should be plugged into an earthed wall socket.
13. Never connect the appliance to an external timer, this could be dangerous.
14. Never put the appliance nearby flammable materials, such as a table cloth, curtains, etc.
15. Always use the NutriDry food dehydrator on a flat surface and keep minimum 10 cm away from any other appliance, furniture or wall.
16. Never move the NutriDry food dehydrator when it is working.
17. If the appliance is used wrongly, or for professional purposes, or if it is not used according the instructions in the user manual, the warranty is void and we would have the right to refuse all responsibility regarding possible damage.
18. Repairs may only be done by a recognized repair or service centre. Never repair the appliance yourself, this would void the warranty.
19. After use, always pull the plug from the socket.
20. Never use the NutriDry food dehydrator outside.
21. Never use the appliance for other purposes than those for which it is developed.
22. Never let the appliance function for more than 48 hours. After an uninterrupted use of 48 hours, switch off the appliance (press the 'OFF' button), pull the plug from the socket and let it cool.
23. It is necessary to put some heat protection (ceramic padding, thick wooden plank, etc.) under the appliance when in use, to avoid damage.
24. Never use the NutriDry in a moist room such as a bathroom. Use in a well-ventilated room.
25. Never cover the ventilation openings when the NutriDry is working.
26. Never expose the NutriDry to high temperatures, above 80°C.
27. Never try to dehydrate liquids, very fine powder, glass or metal.
28. In order to avoid deterioration of food, never keep dried food in the NutriDry for too long when it is not working. Immediately remove the food once the dehydrating process is finished.
29. Store the dried food in an appropriate place.

DESCRIPTION OF THE FOOD DEHYDRATOR

The advantages of the NutriDry ND500

Enjoy the advantages of simple, efficient food dehydrating with respect for your food.

Optimal control of the temperature

Thanks to the electronic thermostat the Dejin NutriDry food dehydrator provides precise and constant temperature. The temperatures correspond to the requirements of raw cooking, which allows you to prepare dishes that are rich in all necessary nutrients. With the Dejin NutriDry the quality of your raw food is guaranteed!

Full autonomy

With the NutriDry you have total control of the timer up to 48 hours.

Lateral Airflow System

As opposed to other food dehydrators with a round shape, the heat distribution is not central but lateral. The hot air is distributed through the double wall of the trays.

The temperature is identical from the first to the last tray. It is not necessary to relocate your trays half way through the dehydrating process. You will have a uniform dehydrating as from the first attempt.

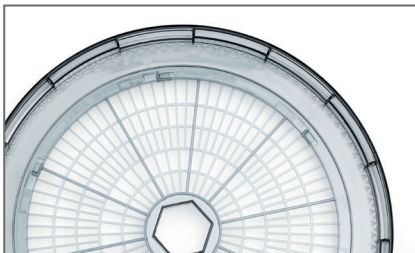
Thanks to this system you can dehydrate up to 8 trays. You can increase the dehydrating surface of your appliance by adding extra trays.

Ingenious design

The NutriDry is equipped with adjustable trays. You can increase the volume of the appliance in just a few steps. You only have to remove the centre of the tray. This allows you to make bread rise or prepare homemade yogurt.

EXTRA ACCESSORIES

Plastic tray without BPA



Five plastic trays without BPA are included with the appliance. Thanks to this basic accessory you can dehydrate fruit, vegetables, meat or fish in pieces. The NutriDry ND 500 can host up to 8 trays.

NutriFlex sheet



Ideal for dehydrating puree, cookies or sticky food. The NutriFlex sheets can be washed and reused. They are easy to clean and were especially developed for the NutriDry food dehydrators. They resist to high temperature and will not get damaged.

FlowerFlex grid



This fine plastic grid without BPA was especially developed to dehydrate delicate herbs and flowers. The grid is also practical for small types of fruit, spaghetti or if you like small cut food.

FIRST USE OF THE DEJELIN NUTRIDRY

CONTROL PANEL

① ON/OFF

Press the ON/OFF button to switch on the appliance. The food dehydrator automatically starts at a temperature of 50°C for a dehydrating time of 10 hours.

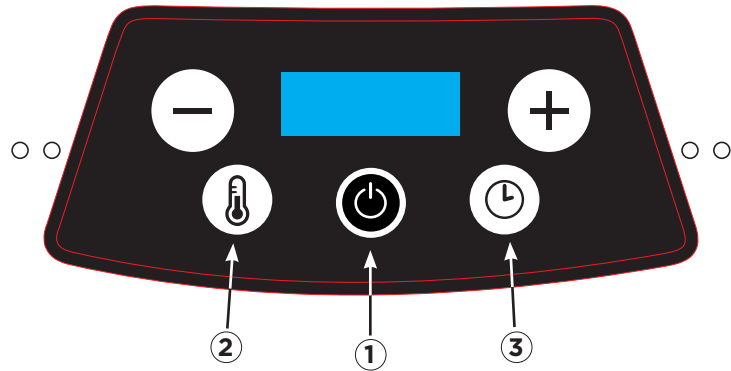
② TEMPERATURE

Set the desired dehydrating temperature by pressing the buttons “+” or “-” to increase or decrease the temperature: between 35-70°C.

③ TIME

Press the time button to set the dehydrating time. Set the desired dehydrating time by pressing the buttons “+” or “-” to increase or decrease the time: between 30 minutes and 48 hours.

NB: to set the desired time or temperature quicker, continuously press the “+” or “-” buttons.



First use

It is beautiful, brand new and you cannot wait to test it. Nevertheless, first you have to check if it is complete. Carefully remove your NutriDry from its packaging and check if all parts are in the box.

A first cleaning is required

Before the first use, the trays and the lid must be carefully cleaned with hot soapy water. These parts are also dishwasher proof. Afterwards, dry carefully.

Clean the base of the appliance with a moist cloth. Never clean the appliance under running water. This could permanently damage the electrical circuits.

Prepare the working area

Place the NutriDry on a horizontal and stable surface. Make sure to keep a minimum of 10 cm to the walls, household appliances of furniture.

Also take your time to get to know all functions of your appliance before starting to dehydrate food.

Use of the NutriDry

Use

1. Prepare the food you would like to dehydrate. Make sure there is enough space in between the food. We recommend a distance of approximately 0,5 cm. It is recommended to use different trays for each type of food.
2. Place the trays on the base.
3. Place the upper lid on the appliance. During the dehydrating process the upper lid always must be closed tightly.
4. Plug in the appliance and switch it on, then set the desired dehydrating temperature and time.
5. When you are finished with the appliance, switch off the appliance and remove the trays from the appliance.
6. Let the food cool. Place the dehydrated food in a storage box for this purpose.
7. Pull the plug from the socket.

NOTE : it is recommended to place all 5 trays in the appliance when it is working, even if some are empty. For example: the ingredients are on the top tray, the 4 other trays remain empty.

The ingredients are on the first 2 trays, the other 3 remain empty.

WARNING : hygiene measures

Raw cooking and its ingredients involve a few hygiene measures, since the preparations are not pasteurised. To avoid pathogenic bacteria to develop, it is important to follow hygiene measures.

- Wash your hands
- Thoroughly wash and clean the ingredients you want to dehydrate by removing damaged or rotten pieces.
- Use a clean worksurface and clean kitchenware.
- Thoroughly clean the food dehydrator right after use.
- Once a week, check the jars for possible mould.

MAINTENANCE

Make sure to clean and maintain your appliance after each use for your own health, but also for the longevity of your Dejelín appliance.

1. To clean the base, first unplug the appliance and then clean it with a moist cloth. Never rinse the NutriDry with water and never immerse it in water.
2. Clean the trays, sheets and grids with a warm soapy water. For an easier cleaning of the tray, put some wet kitchen paper on it and let it soak for a short period of time.
3. Make sure the trays, sheets and grids are thoroughly dried before putting them in the appliance again. Store your appliance and its parts in a safe location, out of reach of children.

FAQ

My apples and pears become brown during the dehydrating process. Are they still fitted for consumption?

Yes. Fruit that turned brown is still fitted for consumption. A lot of fruit oxide during the dehydrating process. Oxidation appears as soon as the flesh of the fruit comes into contact with air. A pre-treatment could slow this oxidation down.

My fruit leathers are too thin and crumble. How do I get the same result as in the store?

Fresh fruit with a lot of juice can weaken the leathers. To obtain the same result as in the store, add banana to your fruit purée.

When I dehydrate different ingredients at the same time, some dehydrate faster than others. Should I always remove the dehydrated elements?

Yes, as soon as the ingredients are dehydrated you can remove them from the trays and store them in a dry place so that they can cool. This optimises the dehydrating of the remaining ingredients. However, if you made equal shapes, they should dehydrate simultaneously.

GUIDE DE DÉPANNAGE

The appliance doesn't switch on	<i>The plug is not correctly inserted into the socket</i>	INSERT THE PLUG CORRECTLY INTO THE SOCKET
	<i>The appliance isn't switched on</i>	PRESS THE ON/OFF BUTTON
The screen doesn't light up	<i>The appliance isn't switched on</i>	PRESS THE ON/OFF BUTTON
The ventilator is working, but the heating element doesn't give any heat	<i>The heating element is defect</i>	SWITCH OFF THE APPLIANCE AND CONTACT THE AFTER SALES SERVICE
	<i>Something is stuck in the ventilator</i>	REMOVE THE OBJECT
The ingredients are not dehydrated	<i>There are too many ingredients on the trays</i>	REMOVE PART OF THE INGREDIENTS
	<i>The ingredients are piled up on the trays</i>	SPREAD THE INGREDIENTS REGULARLY ON THE TRAYS
There is condensation on the lid	<i>There are too many ingredients on the trays</i>	REMOVE PART OF THE INGREDIENTS
	<i>The ingredients contain too much water</i>	EXTEND THE DEHYDRATING TIME
The ingredients did not dehydrate in a uniform way	<i>The ingredients are not of the same size</i>	CUT THE INGREDIENTS IN REGULAR PIECES
	<i>There are too many ingredients on the trays</i>	REMOVE PART OF THE INGREDIENTS
Le ventilateur produit un bruit anormal	<i>The ventilator is defect</i>	SWITCH OFF THE APPLIANCE AND CONTACT THE AFTER SALES SERVICE

Environment Norm 2002/96/ce

In order to protect our environment and your health, disposal at the end of the lifetime of electric appliances must be treated under certain rules and this requires involvement of everyone, supplier or user. Therefore, your appliance cannot in any way be disposed in a public waste bin or with normal domestic waste, as indicated by the symbol on the rating plate. When disposing of the appliance it is your responsibility to bring the appliance to an official collection centre for recycling of electric and electronic appliances.

For more information on the collection centres for recycling of appliances at the end of their lifetime, please contact the local authorities in your area, the household waste disposal service provider or the store where you bought your appliance.

Electrical cord

Carefully check the electrical cord before each use. If it is damaged, do not use the appliance. The electrical cord can only be replaced by Dalcq S.A., her after sales service or a capable and authorized person in order to avoid any danger for the user. The electrical cord used is a HO5VV-F 3 G 0,75 mm². These appliances comply to the 2006/95/ CE, 2004/108/CE, DEEE 2002/96/CE, rohs 2002/95/ CE norms and the 1935/2004 regulation of the European Parliament on materials and articles intended to come into contact with food.

WARRANTY

Dalcq S.A. provides a special warranty on all parts of the appliance subject to conditions below. The legal regulations about warranty as well as the rights resulting from the legislation about responsibility of the defective products remain unaffected. Possible right to reimbursement of the buyer in case of defaults remain valid, if the conditions below are met.

1. Period of the warranty

The warranty applies to all parts of the appliance and starts from the date of purchase (date of invoice) of the appliance and has a duration of 2 years when used privately

2. Object of the warranty

Dalcq S.A. covers the material, construction and manufacturing defaults, provided the default was present at delivery and that the appliance was correctly operated by the buyer. The warranty covers free repair, or exchange of one or more defective components, or the exchange of the appliance for another appliance of the same value. It is up to Dalcq S.A. to decide which measure to undertake.

3. Warranty case

When breakdown/default, you must immediately advise:

- The store where you bought the appliance.
- The after sales service (written or via email) that the appliance will be returned, to provide an extended description of the problem with pictures

4. Packaging

It is recommended to use the original packaging to return the appliance. If you use a different packaging, make sure it provides enough protection for typical transport risks and that it offers sufficient protection. A simple cardboard box filled with paper is not sufficient. Dalcq S.A. cannot be held responsible for damage resulting from insufficient packaging. The warranty then expires. The after sales service will inform you of the return procedure as well as of the costs this implies.

5. Cleaning

If you don't clean the parts or the appliance before returning it, Dalcq S.A. will invoice a cleaning set rate. It is the responsibility of the buyer to prove the real costs of cleaning are inferior to the invoiced set rate.

6. Withdrawal of the right to warranty

The right to warranty is withdrawn by:

- Incorrect use, treatment and storage. (For example, defaults caused by humidity, high temperatures)
- Repairs, repair attempts, modifications of any kind and use of non-original parts, etc. which were not executed by Dalcq S.A. or by an authorized company.
- Insufficient packaging and bad transport.
- Inappropriate mechanical influences on the appliance or on the parts of the appliance.

- Defaults that are not caused by the finishing or production of the appliance, such as fall, collision, damage, fire, earthquake, damage by flood, lightning, etc.
- Use other than household use, especially in a commercial environment.
- The costs incurred by Dalcq S.A. because of the returning of the appliance by the buyer, without warranty or right to restitution will be for the buyer.

7. After Sales Service

Dalcq N.V. – Rue du Hainaut 86
6180 Courcelles - Belgium
support@dalcq.com

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