



23599

Food Dehydrator



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Specification

Product Description

The easy way to make delicious and healthy snacks at home.

Dehydrating is a fun, easy and cost-effective way to prepare food for storage - or for snacking on straight away! With the provided information, and some practice and experimentation, you'll be able to dehydrate food like a pro in no time!

This appliance has 5 spacious drying tiers, accommodating to different food sizes and thickness. Details about suitable temperatures, times and preparation for certain foods are included in this manual. Two free fruit cutters are also included in your purchase!

We at Monster Group UK understand that this is a new and exciting purchase, and although it is tempting to get stuck in, please carefully read these instructions before you start using the machine.

Technical Information

Power: 250W

INPUT: 220-240V

UK 13A 3 Pin Plug

Adjustable thermostat range of 35-70°C.

Weight: 2KG

Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

Specification

Product Features

- 1) Plastic Tray
- 2) Base
- 3) Lid
- 4) ON/OFF Button
- 5) Timer/Digital Panel
- 6) Temperature Control



Safety Advice



Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Do not use if the appliance is broken and/or damaged.

This product is for household use only. It is not suitable for commercial use.

Not suitable for outdoor use.

Ensure the surface is sturdy, level and dry.

Unplug the appliance when not in use and before cleaning.

Let the appliance cool completely before cleaning it.

The temperature of accessible surfaces may be high when the appliance is in use.

Do not place near a hot gas or electric burner, or in a heated oven.

Do not leave this appliance unattended when in use. Close supervision is necessary when the appliance is near or in use by children.

Do not let the power cable hang loose over worktops and/or tables, or touch hot surfaces.

Do not move or lift the appliance when it is in use as it will be hot.

Do not immerse the appliance, power cable or plug in water or any other liquid.

Only use plastic or wooden utensils with this product.

Do not use abrasive cleaners or scourers to clean this product as they will damage the appliance.

Do not use this product for 40 hours continuously.

Do not use the appliance if the vent is blocked or closed as this will interfere with the air flow.

Do not use oil sprays on the trays.

Do not put any part of this appliance in a dishwasher.

User Guide

Operating Instructions

Before use:

1. Wipe the trays, tiered section and lid of the appliance with warm soapy water.
2. Wipe the base of the unit with a soft, damp cloth.
3. Make sure you dry each piece thoroughly.

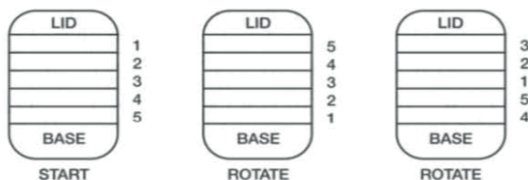
Do not wash in the dishwasher as this could damage the product.

Operating your food dehydrator:

1. Place the dehydrator on a heat proof mat and on a dry and level surface.
2. Arrange your food on the tiered trays, make sure the food doesn't overlap as you need the air to circulate freely.
3. Put the trays into the dehydrator and put the lid on. During operation, the lid should always be on.
4. With the power button set to OFF, plug the appliance in.
5. Switch the power button to ON.
6. Set the temperature and timer. Use the dial to set the temperature, and the buttons and digital screen for the time (measured in hours).
7. When the food is dehydrated, allow it to cool before handling.
8. Package your food in airtight food storage containers or plastic wrap- or eat it straight away!

It is recommended that you put all 5 trays in the appliance, regardless of how many are empty.

It is important that you rotate the trays during dehydration. The trays nearest to the bottom are more exposed to the hot air, and this will cause them to dry much more quickly than the trays on top. Rotating the trays will ensure an even dry.



User Guide

Preparation

In order to maintain the colour, flavour and vitamins of your food when drying, it may be necessary to pre-treat your fruit and vegetables before adding them to the dehydrator.

Please note that pre-treatment is not a necessity of using the dehydrator.

Try experimenting with pre-treated and non-pretreated foods to see what works best for you. Here are some guidelines that you can follow when preparing your food for drying.

Pre-treatment:

Dipping:

Dipping is a treatment used primarily to prevent fruits and vegetables from oxidizing. The following are various pre-treatment dips with which you may want to experiment with.

Natural acidic solutions like lemon or pineapple juice can be used to reduce the browning of soft fruits like apples, peaches, apricots and pears. You can simply slice the fruit and place them in the juice for around 2 minutes before placing them on the dehydration trays.

You can always experiment with different juices, spices, honey, coconut or other flavours, creating your own flavoured dips suited to your taste.

Ascorbic acid is a form of vitamin C that can boost the nutritional content of dried fruit further. You can buy ascorbic acid in crystal, powder or tablet form. Dip the fruit in a solution of ascorbic acid for 2 minutes, drain the fruit and then place in the dehydrator trays.

User Guide

Preparation

Sodium Bisulfite: When mixed with water, sodium bisulfite is a liquid form of sulfur. It is the most effective and cheapest anti-oxidant. Only use a food safe grade of sodium bisulfite that is made especially for dehydration.

If you are subject to suffering from allergic reactions, please check with your doctor before using Sodium Bisulfite as a dip.

Boiling: Some fruits and vegetables that have a natural protective wax coating are prone to drying out very quickly. You can dip these types of fruits and vegetables in boiling water for 1-2 minutes before putting them in the dehydrator. This will make the skin more porous and help it to retain more vitamins, while speeding up the drying time.

Blanching:

Blanching can be done either in boiling water or by steaming the produce.

You can try **steam blanching**. Steam your fruit or vegetable for 2-3 minutes until it is heated through, but not cooked enough to eat. Once done, remove the food and place it into ice water to cool. Blot with a towel to remove any excess water before dehydrating.

You can also try **boiled blanching**. Bring your water to the boil and stir the food directly into it. Let the water boil for 3-5 minutes and then remove the food and place it into ice water to cool. Blot with a towel to remove any excess water before dehydrating.

Ensure that the food is transferred to the trays quickly after blanching.

User Guide

Preparation

Food Drying Guide - Fruit:

Food	Preparation	Condition after drying	Temperature	Time
Apples	De-core and cut into slices	Pliable	55-60°C	7 - 15 hrs
			135-140°F	
Apricot	Wash, cut in half, slice and remove pit	Pliable	55-60°C	13 - 28 hrs
			135-140°F	
Bananas	Peel and cut in slices	Leathery or crispy	55-60°C	8 - 38 hrs
			135-140°F	
Berries	Leave whole and pre-treat for wax skin	Leathery or soft	55-60°C	10 - 15 hrs
			135-140°F	
Cherries	Remove the stem and pit and cut in half	Leathery and sticky	55-60°C	8 - 26 hrs
			135-140°F	
Fig	Wash and cut	Hard	55-60°C	6 - 26 hrs
			135-140°F	
Grapes	No need to cut	Soft	55-60°C	8 - 38 hrs
			135-140°F	
Peach	Cut and remove pit	Soft	55-60°C	10 - 34 hrs
			135-140°F	
Pear	Peel and slice	Soft	55-60°C	8 - 30 hrs
			135-140°F	
Pineapple (fresh)	Peel, core and cut	Hard	55-60°C	10 - 18 hrs
			135-140°F	
Pineapple (tinned)	Pour out juice and dry it	Soft	55-60°C	6 - 36 hrs
			135-140°F	

The above preparation methods and times are only a guide, personal preferences can differ.

Experiment with your drying times, or have a look around for recipes and how to make the most of your dehydrator.

User Guide

Preparation

Food Drying Guide - Vegetable:

Food	Preparation	Condition after drying	Temperature	Time
Artichoke	Cut it into slices	Fragile	50-55°C	5 - 13 hrs
			122-131°F	
Asparagus	Slice into pieces	Crispy	50-55°C	6 - 14 hrs
			122-131°F	
Aubergine	Wash, peel and slice into pieces	Fragile	50-55°C	6 - 18 hrs
			122-131°F	
Beetroot	Boil, cool, cut off roots and tops and slice	Crispy	50-55°C	8 - 26 hrs
			122-131°F	
Broccoli	Peel, cut and steam	Fragile	50-55°C	6 - 20 hrs
			122-131°F	
Cabbage	Wash, trim and cut into strips	Hard	50-55°C	6 - 14 hrs
			122-131°F	
Carrot	Boil until soft and shred or slice	Crispy	50-55°C	8 - 14 hrs
			122-131°F	
Celery	Slice into pieces	Crispy	50-55°C	6 - 14 hrs
			122-131°F	
Cucumber	Peel and slice	Hard	50-55°C	6 - 18 hrs
			122-131°F	
Mushroom	Slice or dry whole (small mushrooms)	Hard	50-55°C	6 - 14 hrs
			122-131°F	
Onion	Slice into thin round pieces	Crispy	50-55°C	8 - 14 hrs
			122-131°F	
Peppers	Remove stem and seeds, wash and cut	Leathery	50-55°C	4 - 14 hrs
			122-131°F	
Potato	Slice and boil for 8 - 10 minutes	Crispy	50-55°C	8 - 30 hrs
			122-131°F	
Tomato	Peel and slice	Leathery or brittle	50-55°C	8 - 24 hrs
			122-131°F	

The above preparation methods and times are only a guide, personal preferences can differ.

Experiment with your drying times, or have a look around for recipes and how to make the most of your dehydrator.

User Guide

Preparation

Jerky:

There are many recipes available, but it's always fun to make your own. For example, you could use any combination of the following ingredients: Soy, Worcestershire, tomato or barbecue sauce; garlic, onion or curry powder, salt and pepper.

Pick a lean cut of raw meat, as free from any fat as possible. Slice the meat either with or across the grain, as thick and long as you want.

To dehydrate the meat, spread the meat strips in a single layer on the dehydrator trays. Dry at 68°C/155°F for 4-6 hours. Other recipes may vary, this is only a guide.

Always test Jerky using a cooled piece. Properly dried Jerky, when bent, should crack but not break.

Always take extra precautions when preparing meat for drying, as it can be susceptible to bacteria. Always wash your hands, surfaces, utensils and chopping boards before and after handling meat and fish. Always make sure you have a separate chopping board for meat and fish.

Fruit Leathers:

Leathers are simple to make and the perfect healthy snack. There are many recipes available, but why not try experimenting with your own first!

Choose 2 or more pieces of fruit that blend well together, like bananas and blueberries, and prepare the fruit. Puree the produce in a blender until it is smooth.

Cover your tray in plastic wrap and then pour 1 1/2 to 2 cups of the puree on it. Place the tray in the dehydrator at 57°C/ 135°F for 4-6 hours. Other recipes may vary, this is only a guide.

Allow the leather to cool and then peel it from the tray. Roll it into a tight cylinder shape to eat!

Make sure you always store your dehydrated food in air-tight storage containers or plastic wrap.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your device. The information covers and resolves the majority of frequently asked questions.

Q: There are parts missing from my order.

A: If there appears to be any part missing from your package contact our Customer Support team via the details on the Contact Us page within 7 days of receipt.

Q: One side of my drying tray seems to be drying faster than the other/The bottom tray is drying faster than the other trays.

A: Halfway through drying it is advised that you rotate and turn your trays in order to create an even dry over all of your trays.

Q: The appliance will not turn on.

A: Check that you have the correct power supply, and that it is supplying the correct voltage. Check that the power cord plug has not become loose.

For all other issues please contact our Customer Support department via the details on the Contact page.

Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: hello@monstershop.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: help@monstershop.co.uk

Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton
Industrial Estate, Sheriff Hutton, York YO60 6PG



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