(We hope you love our new food dehydrator as much as we do.)

join the Cosori Cooks Community on Facebook facebook.com/CosoriUK

explore our recipe gallery www.cosori.com/recipes

enjoy weekly, featured recipes made exclusively by our in-house chefs

CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: recipes@cosori.com

On behalf of all of us at Cosori,

Happy cooking!
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Package Contents
1 x Original Food Dehydrator
5 x Trays
1 x Fruit Roll Sheet
1 x Mesh Screen
1 x Recipe Book
1 x User Manual
1 x Warranty Card

Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Supply</td>
<td>AC 220–240V, 50Hz</td>
</tr>
<tr>
<td>Rated Power</td>
<td>420–500W</td>
</tr>
<tr>
<td>Temperature Range</td>
<td>35°C–75°C</td>
</tr>
<tr>
<td>Product Size</td>
<td>350 x 350 x 300 mm (13.8 x 13.8 x 11.8 in)</td>
</tr>
</tbody>
</table>
**IMPORTANT SAFEGUARDS**

Always follow basic safety precautions when using your dehydrator. Read all instructions.

**General Safety**

- **Do not** touch hot surfaces.
- **Do not** immerse cord, plug, or base in water or other liquid.
- Closely supervise children near the dehydrator.
- Unplug when not in use, and before cleaning. Allow to cool before putting on or taking off parts.
- **Do not** use dehydrator if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (see page 12).
- Using third-party parts or accessories may cause injuries.
- **Do not** use outdoors.
- **Do not** place on a stove, near gas or electric burners, or in a heated oven.
- Be extremely cautious when moving the dehydrator if it contains hot liquids, and when removing trays if they contain hot liquids.
- **Do not** clean base with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- **Do not** run the dehydrator for more than 48 hours at a time. After 48 hours, unplug and allow to cool for 2 hours before using again.
- **Do not** allow liquids to drip into the vents in the base of the dehydrator.
- Not for commercial use. Household use **only**.
- **Only** use the dehydrator as directed in this manual.

**Plug and Cord**

- **Do not** let cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- This dehydrator uses a short power-supply cord to reduce the risk of entangling or tripping. Use extension cords with care.
- The marked electrical rating of an extension cord should be at least as high as the rating of the dehydrator (see page 3).

**SAVE THESE INSTRUCTIONS**
GETTING TO KNOW YOUR DEHYDRATOR

Your Cosori dehydrator features an automatic fan, which circulates warm air to evenly dry food. Dried foods are a great treat to snack on, because they keep almost all their nutritional value and flavor. Dehydrating is the perfect way to preserve snacks, fruit, vegetables, bread, and even flowers.

Food Dehydrator Diagram

A. Cover
B. Trays
C. Underpan
D. Base
E. Control Panel
F. Power Cord
G. Mesh Screen
H. Fruit Roll Sheet
BEFORE FIRST USE

Setting Up

1. Remove all packaging from your dehydrator and its accessories. Make sure all package contents are included (see page 3).

2. Clean the base and trays with a moistened cloth.

   *NOTE: Do not wash the base in a dishwasher. Do not immerse the base in water.*

3. Place the dehydrator base on a solid, level surface. Plug in. Stack the drying trays on top of the base.

4. Run the dehydrator for 30 minutes at any temperature, without adding any food. Make sure that the room has sufficient ventilation, in case the dehydrator produces any smoke or smells. This is normal.

5. Rinse the trays in water. Dry all parts.

   *NOTE: You only need to do this the first time you use the dehydrator.*

Controls

- Press TEMP/TIME once and use the – and + buttons to change the temperature.
- Press TEMP/TIME a second time and use the – and + buttons to change the time.
- Press START/STOP to start or stop the dehydrator.


**USING YOUR DEHYDRATOR**

**Operation**

*NOTE: Use the dehydrator in a warm, dry room. Depending on humidity in the air and moisture in the food, dehydration time may vary.*

1. Place food on trays. The trays can hold up to 0.5 kg (1.1 lb) of food. Place food on the bottom tray first, and use the top tray last. Be careful not to overload the trays.

2. Plug in. The dehydrator will beep, and the display will show *88:88*. The dehydrator will switch to standby mode after 3 seconds, and the display will show *00:00*.

3. Press **TEMP/TIME** to choose temperature. You must press **TEMP/TIME** first before you can use any other buttons. The temperature will blink on the display, and the – and + buttons will light up. Use – and + to change the temperature (35°C–75°C).

   *NOTE: Temperature changes in 1°C increments. Press and hold – and + to change the temperature rapidly.*

4. Press **TEMP/TIME** again to choose time. The time will blink on the display, and the – and + buttons will light up. Use – and + to change the time (0:30–48:00).

   *NOTE: Time changes in increments of 30 minutes. Press and hold – and + to change the time rapidly.*

5. Press **START/STOP** to start dehydrating. The dehydrator will start heating. **START/STOP** will stay lit, and the other buttons will turn off. Temperature and time will cycle on the display every 3 seconds.

   *NOTE: If you press **START/STOP** again to stop dehydration, the timer countdown will reset and the dehydrator will go into standby mode.*

6. Optionally, you can change the time and temperature at any time by pressing **TEMP/TIME**.

7. When the timer finishes, the display will show “End” and heat will turn off. The dehydrator will beep 5 times, and the fan will continue running for 5 seconds before stopping.

   *NOTE: The dehydrator will always remember your previous temperature and time settings.*
Tray Liners

Your dehydrator comes with 2 tray liners: a fruit roll sheet and a mesh screen.

1. Place a tray liner on a dehydrator tray. Place food on the tray.
2. Once the food is dehydrated, lift the tray liner out of the tray, using the cutouts on the side of the liner.
3. Remove food. Bending the screen is helpful for removing sticky foods.

Fruit Roll Sheet

- Use for making fruit rolls and strips from fresh, frozen, or canned fruit. You can also use this liner when dehydrating purées.

  **NOTE:** Do not allow any liquid to drip into the vents in the base of the dehydrator.

Mesh Screen

- Use for foods that shrink when dried. This liner will prevent them from falling through tray grates, while still allowing air circulation.

Overheat Protection

- Overheating is extremely rare. If the dehydrator overheats, it will automatically shut down as a safety feature, and will no longer turn on. If this happens, contact **Customer Support** (see page 12).

Tips

- Fruit and vegetables dried in your food dehydrator will look different from those sold in stores. This is because homemade dried foods do not use preservatives, artificial colouring, or artificial additives.
- Check out the Recipe Book for many more tips on dehydrating foods.
CARE & MAINTENANCE

**NOTE:** Do not clean any part of the dehydrator with abrasive chemicals, as this will damage the surface.

1. Unplug the dehydrator and allow it to cool before cleaning.

2. If you used a recipe that left traces of liquid or other residues, use paper towels to wipe down the trays and tray liners before cleaning.


4. Use a soft brush to clean the trays and tray liners.

5. Clean the surface of the dehydrator base with a damp cloth.

6. Dry all parts before storing or using the dehydrator.

7. When storing, turn the base upside down and wrap the cord around the centre of the base. Secure the cord under the clips. [Figure 1.1]

8. Set the base back upright and stack the trays on top of the dehydrator as normal.
# TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The dehydrator will not turn on, or the fan is not working.</td>
<td>Unplug the dehydrator and plug it in again.</td>
</tr>
<tr>
<td></td>
<td>The dehydrator may be damaged or malfunctioning. Contact <strong>Customer Support</strong> (see page 12).</td>
</tr>
<tr>
<td>“ERR” indicator appears on the display.</td>
<td>The dehydrator may be damaged or malfunctioning. Contact <strong>Customer Support</strong> (see page 12).</td>
</tr>
<tr>
<td>Foods are dried unevenly.</td>
<td>Food placed in the lower trays will cook faster. Rotate the trays every few hours.</td>
</tr>
<tr>
<td></td>
<td>Cut foods evenly to ensure that they all finish drying at the same time.</td>
</tr>
<tr>
<td></td>
<td>Follow the recipes and tips in the Recipe Book.</td>
</tr>
</tbody>
</table>
WARRANTY INFORMATION

Cosori warrants all products to be of the highest quality in material, craftsmanship, and service for a minimum of 2 years, effective from the date of purchase. Warranty lengths may vary between product categories.

Should you encounter any issues or have any questions regarding your new product, feel free to contact our helpful Customer Support Team. Your satisfaction is our goal!

CUSTOMER SUPPORT

Importer: Adiman B.V.
Address: Steenovenweg 5, Place for Bizz Helmond, 5708HN Helmond, NL

Email: support.eu@cosori.com

* Please have your order confirmation number ready before contacting Customer Support.
SHOW US WHAT YOU’RE MAKING

We hope this has been helpful to you. We can’t wait to see your beautiful results, and we think you’ll want to share glam shots! Others already in the community await your uploads—just pick your platform of choice below. Snap, hashtag, and tag away, Cosori chef!

#iCookCosori

@cosoricooks

Cosori Appliances

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

MORE COSORI PRODUCTS

If you’re happy with this food dehydrator, the line doesn’t stop here. Check out www.cosori.com for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!
Questions or Concerns?
support.eu@cosori.com

COSORI

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