

Ezidri Food Dehydrator

1). If you have not used a dehydrator before, or you are unsure of how to use this particular model, please talk to one of the Foundation staff before using the machine. Also read the manual and conditions of hire carefully.

2). The drying can be performed on either:

Trays alone. These are used for the drying of sliced fruit or vegetables.

Trays with **Mesh sheet.** Used for smaller items that could slip through the spokes of the trays.

Trays with **Solid sheets.** Used for drying whole meals (see below).

3). It is essential that liquids of any kind be kept away from the base of the dehydrator, which houses the electrics. If you are preparing any foods that include liquid, which could drip through the trays or mesh sheets, always use the solid sheet and place the food on it before putting it in the dehydrator.

4). Always use the dehydrator in a well ventilated area. Moisture needs to escape as it is removed from the food.

5). The dehydrator must be cleaned thoroughly and dried before it is returned to the Foundation, as follows:

Lid: Wipe with a damp cloth after removal from the unit.

Trays & Mesh: Soak in warm water with a very mild detergent. Use a soft bristled brush to remove dried-on food particles. Pre-soaking in warm water for 20 minutes will greatly help to remove dried-on food.

Solid sheet: Wash with warm water and dry with a paper towel. **Do not** use any detergent.

Base: Wipe with a soft damp cloth.

Please note:

- 1) **Never use abrasive pads (e.g. steel wool) or sharp instruments to clean the unit.**
- 2) **Never put the base, electrical cord or plug into water.**
- 3) **Handle the dehydrator gently. The plastic is fragile. Do not drop the unit as it will damage the motor within the unit.**

Tips:

Before using mesh or solid sheets, oil them lightly so that the food comes off more easily when the drying is finished.

Read the instruction book on how to prepare foods before drying and to check drying times.

Never dry raw onion and meat together. It will spoil the meat.