

AROMA®
PROFESSIONAL



instruction manual

AFD-1000

Collapsible Dehydrator

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Induction Cooktops

AROMA®

To Enhance and Enrich Lives.

Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

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Published By:

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

- 1. Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Use only with a 120V AC power outlet.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Metal-scouring pads may also damage the finish.
15. Always unplug from the plug gripping area. Never pull on the cord.
16. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
17. Do not wrap or tie cord around appliance.
18. Store in a cool, dry place.
19. Extreme caution should be exercised when using or moving an appliance containing food.
20. Intended for countertop use only.
21. Place the food dehydrator on a flat and heat-resistant surface, and use in a well-ventilated area.
22. Do not place too close to the edge of the table or countertop as it may be knocked off.
23. The food dehydrator should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.

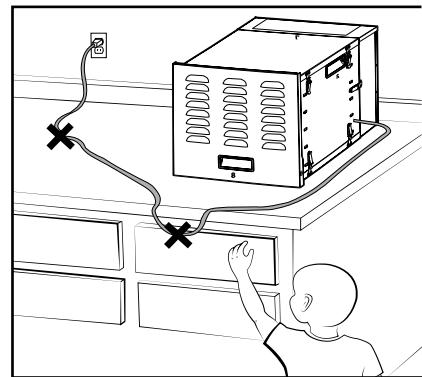
SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Short Cord Instructions

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a.) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b.) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
 - c.) The extension cord should be grounding-type 3-wire cord.



**DO NOT
DRAPE CORD!**

**KEEP AWAY
FROM CHILDREN!**

Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like figure (A). An adapter, figure (B), should be used for connecting figure (A) plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box, as shown in figure (C) using a metal screw.

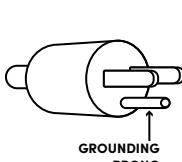
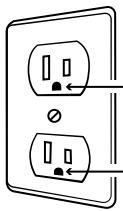


Figure (A)



CIRCUIT
GROUNDING
CONDUCTOR
CONNECTED
PROPERLY

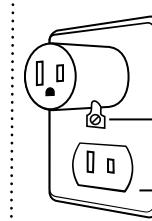


Figure (B)

METAL
MOUNTING
SCREW
COVER OF
GROUNDED
OUTLET BOX

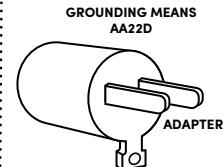


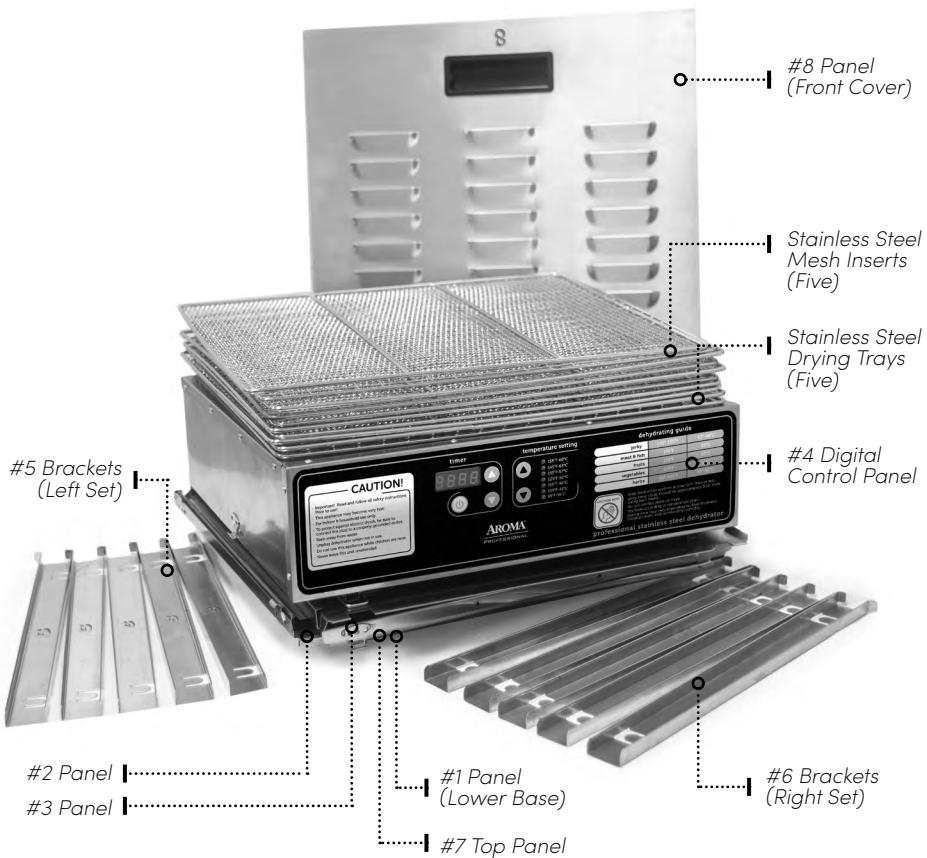
Figure (C)

GROUNDING MEANS
AA22D

ADAPTER

**THIS APPLIANCE IS FOR
HOUSEHOLD USE ONLY.**

Parts Identification



BONUS!
Ten (10) Plastic Mesh Sheets
Great for easy clean-up and
quick release with sticky foods

Controls/Functions

Power (⊕)

Turns the dehydrator on and off.

Temperature (arrows)

When pressed, the (▲) or (▼) arrows adjust to the preset temperature for dehydrating your foods.

Temperature Settings

Preset temperature ranges for specific food. Available temperatures: 95° - 155°F.

Timer (arrows)

When pressed, the (▲) or (▼) arrows adjust the desired time for dehydrating your foods.

Timer

Countdowns the time left for dehydrating.

BEFORE FIRST USE

1. **Read all instructions and important safeguards.**
 2. Remove all packaging materials and check that all items have been received in good condition.
 3. Tear up all plastic bags and dispose of properly as they can pose a risk to children.
 4. Wipe the surface of the body with a wet cloth. Do not wash the fan or heating element at the back of the unit.
 5. After cleaning, the unit must be broken in by running for 30 minutes without any food inside. Any smoke or smells produced during this time frame are normal. Please ensure sufficient ventilation of the room and at least an inch of clearance on all sides of the food dehydrator is available.
 6. Do not operate the dehydrator for more than 20 hours in one single use. After 20 hours, power off and unplug the unit, and let it cool down for at least 2 hours before operating again.
-

TO CLEAN

1. Wash removable Front Cover, Drying Trays, Mesh Rack, and Drip Tray in warm, soapy water.
 2. Use a soft brush to remove food sticking to the trays.
 3. Wipe the surface of the body with a wet cloth.
 4. Do not wash the fan or heating element at the back of the unit.
 5. Dry all parts thoroughly. Reassemble for next use.
-

Note:

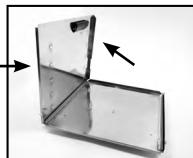
- Do not wash parts in a dishwasher, as heat may cause the parts to warp or deform.
- Do not immerse the food dehydrator base, cord or plug in water at any time.
- Do not use abrasive cleaners or scouring pads.

TO ASSEMBLE

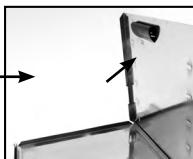
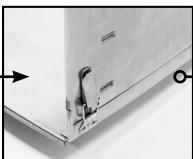


1. Place the #1 panel on a sturdy, flat surface.

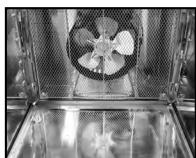
TO ASSEMBLE (CONT.)



2. Insert the #2 panel onto the left groove of the #1 panel. Hook bottom latches properly. Ensure plastic handle is positioned at the top.



3. Insert the #3 panel on to the right groove of the #1 panel. Hook bottom latches properly. Ensure plastic handle is positioned at the top.



4. Place #4 control panel on rear side next to #2 and #3 panels. Ensure there is no gap. Latch #2 and #3 panels to #4 control panel (4 total latches).

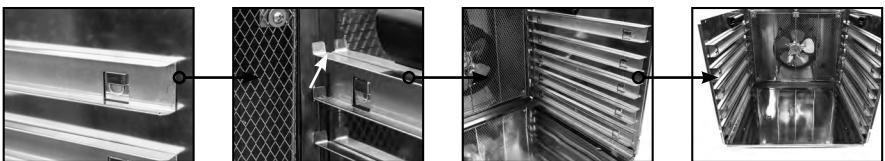


5. Insert each #5 bracket (5 pieces) onto the notches on the #2 panel ensuring brackets are set evenly. The stopping tabs must go closer to the control panel.

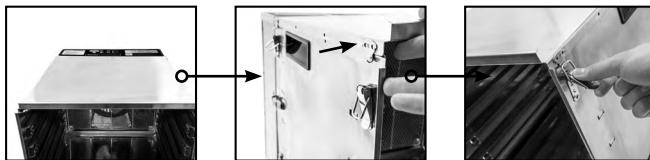
Note:

- Assembly may be easier with another adult to assist by holding side panels upright.
- The use of protective gloves are recommended when assembling the dehydrator. (Images are for illustrative purposes only).

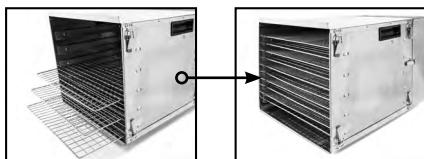
TO ASSEMBLE (CONT.)



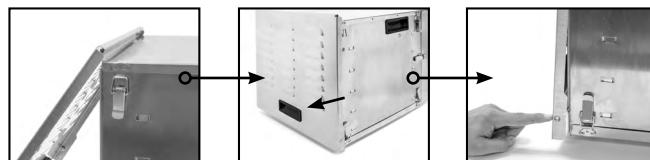
6. Insert each #6 bracket (5 pieces) onto the notches on the #2 panel ensuring brackets are set evenly. The stopping tabs must go closer to the control panel.



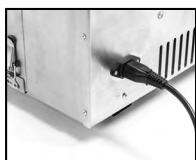
7. Insert #7 top panel onto the top edges of #2 and #3 panels. Ensure the lip of the panel is facing opposite of the control panel. Secure all remaining latches on both panel #2 and #3 panels.



8. Insert stainless steel mesh trays (5 low density trays and 5 high density trays)



9. Hang the #8 panel (Door). Plastic handle goes towards the bottom. Slightly push panel #8 at the bottom to securely close cover.



10. Insert the power cord.

DEHYDRATING FOODS

1. Place pre-treated ingredients onto the drying trays. Do not overload the trays and/or have ingredients overlap.
2. Slide the loaded trays into the food dehydrator.
3. Slide on the Front Cover.
4. Ensure at least an inch of clearance on all sides of the food dehydrator for ventilation.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press the **Power** (⌚) button. The digital display will show "00:00".
7. Adjust the temperature by pressing **Temperature** (▲) or (▼) to the recommended temperature settings chart.
8. Press the **Timer** (▲) or (▼) to set time 5 minutes to 15 hours.
9. Your dehydrator is now in operation. Check the status of the food periodically.
10. When the timer has reached "End", the dehydrator will beep several times and shut off. Unplug the power cord.
11. Allow finished food items to cool, and then enjoy!

Note:

- *For meat/poultry cook to 160-165 °F respectively, prior to dehydrating.
- For smaller ingredients, fit the mesh insert onto a drying tray to prevent pieces from falling through the holes.
- For best results, set a lower temperature for thinner/smaller pieces of food or for smaller loads, and a higher temperature for thicker/larger pieces and larger loads. The temperature buttons can also be used to decrease the temperature as the food nears the end of its drying cycle to allow more control over the final moisture level.

Temperature Settings (Recommendations)

FOOD	TEMPERATURE
Jerky*	158°F
Fruits	149°F
Vegetables	140°F
Granola	122°F
Yogurt	113°F
Herbs	104°F
Potpourri	95°F

RECIPES

Mango Chili Fruit Leather

32 oz mango chunks
---- chili powder

Line 4 trays with parchment paper. Add mango to a blender or food processor and blend until smooth.

Spread 1/4 of the puree onto each tray and spread into a thin layer roughly 1/4 inch thick. Sprinkle evenly with chili powder.

Dry at 145°F for 6-8 hours until leather is no longer sticky to the touch. Cut into strips or pieces and enjoy.

Cinnamon Apple Chips

3-4 apples
½ tbsp lemon juice
---- cinnamon

Slice apples 1/8-1/4 inch thick and place in a bowl of water with the lemon juice to prevent browning.

Arrange evenly on each tray, sprinkle with cinnamon and dry at 155°F for 7-8 hours until apples are completely dry to the touch.

TO DISASSEMBLE

1. To disassemble, follow **TO ASSEMBLE** steps in reverse order beginning on step 10 of page 8.

LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for two years from provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$35.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not apply if the warranty period expired; the products has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environment conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, lightning, earthquake, other natural calamities, war, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

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SERVICE & SUPPORT

In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286

M-F, 8:30am-4:30pm, Pacific Time

Or we can be reached online at:

CustomerService@AromaCo.com

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

· Date of Purchase:

· Place of Purchase:

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Note:

- Proof of purchase is required for all warranty claims.

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