AROMA®
PROFESSIONAL

# instruction manual

AFD-815B

## Food Dehydrator

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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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AROMA TEST KITCHEN www.AromaTestKitchen.com

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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 anything 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, flip the power switch 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

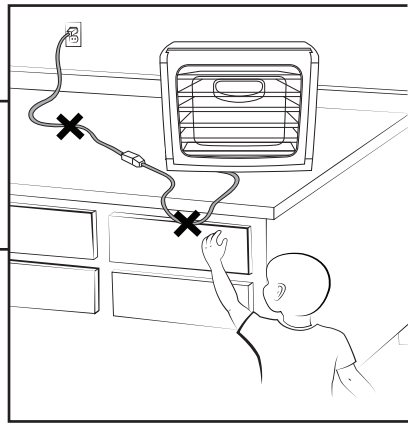
# IMPORTANT SAFEGUARDS

## 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.

**DO NOT DRAPE CORD!**

**KEEP AWAY FROM CHILDREN!**



## Polarized Plug

This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

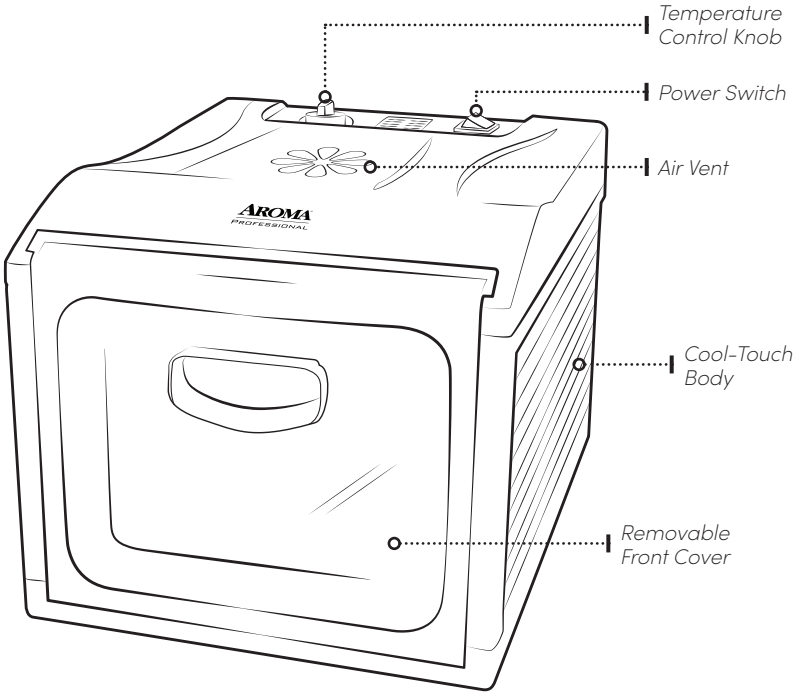
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

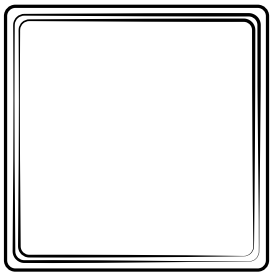
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

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

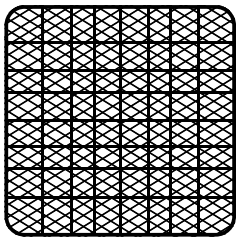


# Parts Identification

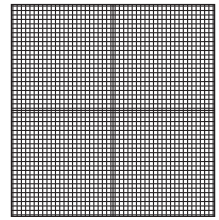


*Removable Drip Tray (x1)*



*Drying Tray (x6)*



*Mesh Tray Insert (x6)*

## *Controls/Functions*

***Power Switch***
Turns the dehydrator on and off.

***Temperature Control Knob***
Manually adjusts dehydrating temperature from 95°F–155°F.

# 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. Wash the removable front cover, drying trays, mesh inserts, and drip tray in warm, soapy water. Dry thoroughly.
5. Wipe the surface of the body with a wet cloth. Do not wash the fan or heating element at the back of the unit.
6. After cleaning and reassembling, adjust the temperature knob to 155°F then flip the power switch to ***On***.
7. The red indicator light will illuminate to signify the beginning of the dehydration cycle.
8. Run the dehydration cycle without any food inside for 30 minutes. Any smoke or smells produced during this time frame are normal.
9. After 30 minutes have elapsed, flip the power switch to ***Off***.
10. Rinse and dry all removable parts then reassemble for next use. Let the unit cool for at least 2 hours before operating again.

# To Clean

1. Wash the removable front cover, drying trays, mesh tray inserts, and drip tray in warm, soapy water.
2. Use a soft brush to remove any food sticking to the trays.
3. Wipe the surface of the body with a wet cloth. Do not wash the fan or heating element at the back of the unit.
4. Dry all parts thoroughly. Reassemble for next use.

## Caution:

Do not immerse the food dehydrator base, cord or plug in water at any time.

Please ensure sufficient ventilation of the room and that at least an inch of clearance on all sides of the food dehydrator is available.

Do not operate the dehydrator for more than 20 hours in one single use.

## Note:

- Do not wash parts in a dishwasher, as heat may cause the parts to warp or deform.
- Do not use abrasive cleaners or scouring pads.
- Running the dehydration cycle for 30 minutes with no food inside is only necessary before first use.

# Dehydrating

1. Place pre-treated ingredients onto the drying trays. Do not overload the trays or allow ingredients to overlap.
2. Slide the loaded trays into the food dehydrator. Ensure that the drip tray is in place at the bottom of the unit.
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.
6. Adjust the temperature control knob to the desired temperature then flip the power switch to ***On***.
7. The red indicator light will illuminate to signify the beginning of the dehydration cycle.
8. Allow the dehydrator to operate for the desired amount of time, checking the status of the food periodically.
9. When finished, flip the power switch to ***Off*** then unplug the power cord.
10. Allow the dehydrated food to cool before serving.

## *Temperature Setting*
*Recommendations*

| Food | Temperature |
|---|---|
| **Jerky*** | 155°F |
| **Fruits** | 145°F |
| **Vegetables** | 135°F |
| **Granola** | 125°F |
| **Yogurt** | 115°F |
| **Herbs** | 100°F |
| **Potpourri** | 95°F |

*Cook meat/poultry to 160-165°F prior to dehydrating.

## Note:

- 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 control knob 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.

# Rehydrating

- Previously dehydrated food can be rehydrated by soaking the food in water or by pouring hot water over it. Do not add any seasonings during this process as they may change the flavor of the food as a result. Typically, 1 cup of water is appropriate for 1 cup of dehydrated food.
- For stewed fruits, add 2 cups of water and simmer until tender.
- Dehydrated fruits and vegetables can be soaked in cold water using a 1:1 water/dried food ratio for 2 to 6 hours in the refrigerator. Room temperature may create an environment for harmful bacteria to grow. They can alternatively be immersed in boiling water for 5 to 10 minutes or until they reach the desired consistency.

# Useful Tips

***Apples***

Wash and peel (if desired) then core and slice into ¼" slices or rounds. You may wish to soak the fruits in lemon juice for 2-3 minutes prior to dehydrating to keep them from darkening in color. Dry approximately 7-15 hours. Apples should be slightly crisp. If you wish to rehydrate, soak in hot water for 10 to 15 minutes.

***Apricots***

Wash, half and remove the pits. Pretreatment is not necessary. Dry approximately 10-18 hours. Apricots should be pliable with no pockets of moisture. To rehydrate, soak in hot water for 15 minutes.

***Bananas***

Avoid using overripe bananas. Peel and slice. You may wish to pretreat by soaking in lemon juice for 1-2 minutes to prevent darkening. Dehydrate approximately 6-10 hours or until crisp. To rehydrate, soak in hot water for about 10 minutes.

***Berries***

Remove stems, wash and shake dry. Pretreatment is not necessary. Drying time is approximately 10-15 hours. Rehydrate by soaking in hot water for about 15 minutes. Drain well before using.



**Caution:**

Once rehydrated, food must be consumed quickly or stored in the refrigerator to prevent spoiling.

**Helpful Hints:**

To keep foods from sticking, brush a light coat of vegetable oil on the drying tray. It will make removing food and cleaning easier.

# Useful Tips (CONT.)

***Food Labeling***

Labeling each container helps to remind you of the contents, date of drying and original weight. Keeping records of all of this information will be of great help towards improving your drying techniques and obtaining better results.

***Storage***

Proper storage is essential to maintaining the quality of foods. For best results, wait until the food is cool before storing (see note). Foods can be kept longer if stored in cool, dry and dark places. Ideally, storage temperatures should be below 60°F or 16°C (the lower the better).

***Storage Containers***

Place dried food in plastic freezer bags before storing in metal or glass containers. Avoid containers that "breathe" or have weak seals. Fill the container with as much as possible. Remember, air can destroy food. Squeeze air out if using plastic bags or boiling pouches.

***Moisture Check***

Check the moisture of your dehydrated food on a regular basis. If you notice moisture inside, dehydrate it for a longer time.

**Note:**

- To properly store fruit leather, transfer to plastic bags while still warm. For all other dehydrated foods, wait until cool before storing.

# Recipes

## *Cinnamon Apple Chips*

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

Cut apples into ⅛"-¼" thick slices 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 145°F for 7-8 hours until apples are completely dry to the touch.

## *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 ¼ of the puree onto each tray and spread into a thin layer roughly ¼" thick. Sprinkle evenly with chili powder. Dry at 135°F for 6-8 hours until leather is no longer sticky to the touch. Cut into strips or pieces and enjoy.

## *Berry Green Fruit Leather*

| | |
|---|---|
| 1 cup | fresh strawberries |
| 1 cup | fresh blueberries |
| ¾ cup | applesauce |
| ¼ cup | kale, finely minced |

Wash strawberries and blueberries. Remove the stem from the strawberries. Place strawberries and berries in a blender or food processor to make a puree. Add applesauce to mixture and blend for 5 seconds. Add kale to the mixture and stir in with a spatula. Pour mixture onto tray lined with wax paper. Layer should be about a ¼" thick. Dry at 135°F for 8 hours or until leathery. Let leather cool and remove with spatula. Wrap rolls in cellophane and store in an airtight container.

For additional recipes, visit us at
**www.AromaCo.com** or at **www.AromaTestKitchen.com**



# Limited Warranty

Aroma Housewares Company warrants this product 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 product 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 environmental 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 of the United States.

# 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:

Aroma Housewares Company
6469 Flanders Drive, San Diego, CA 92121, U.S.A.
**1-800-276-6286 | www.AromaCo.com**
M-F, 8:30am – 4:30pm, Pacific Time

## Note:

· Proof of purchase is required for all warranty claims.

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