

kogan

Kogan 6 Tray Food Dehydrator with Timer

KA06DHTIMA

USER MANUAL



Attention

Please handle this product with care and inspect it regularly to ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop use, unplug and contact Kogan.com support.

Table of Contents

Safety & Warnings.....	1
Setup.....	2
Operation.....	3
Storing Food.....	3
Troubleshooting.....	4
Food Dehydration Tips and Ideas.....	4
Food Preparation Tables.....	5

Safety & Warnings

- Do not touch hot surfaces or allow them to come into contact with flammable materials. Use handles or knobs.
- Do not immerse the cord, the plug or the base of the dehydrator in water or other liquid. Do not wash the appliance in sink or dishwasher.
- This appliance should not be used by or near children. Keep out of reach of children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, cease use immediately and contact Kogan.com.
- The use of accessory attachments other than those supplied or recommended by the manufacturer may cause hazards and can void your warranty.
- Arrange cord so that it cannot be caught or tripped over. Do not allow cord to hang over edge of table or counter. Keep cord away from hot surfaces.
- This appliance is for indoor, household use only. Do not use appliance outdoors or other than as described in this manual.
- To disconnect, turn the control to “OFF” before removing the plug from the outlet.
- Operate the dehydrator only in a clean, dust-free area. Dust and dirt can be drawn into the dehydrator and can contaminate the food being dried.
- Make sure the appliance and all controls are in OFF position before inserting plug in electrical outlet.
- Do not place the dehydrator on a towel or carpet. This will reduce or cut off the dehydrator’s airflow and could result in damage to the appliance.
- Always leave at least 3cm of space around the dehydrator on all sides for proper ventilation.
- Do not use more than 20 drying trays at one time.
- To clean the heating base, unplug from wall outlet and wipe with damp cloth or sponge and mild soap. Do not immerse base or cord in water. Top lid and trays may be submerged in warm water and washed with mild soap or washed in TOP rack of dishwasher only. Heat from the drying cycle can warp trays which is not covered by warranty.
- Before each time you operate your food dehydrator, be sure to wash and dry the trays and any other parts which will contact the food.
- Only use the appliance on a suitable heat-resistant surface to avoid damage.

Setup

Before first use

Read the manual in full and retain for future reference.

The first time you turn on the food dehydrator, you may notice an odour. This is normal. To avoid odour from being transferred to the food, place one tray covered with lid on the base of the unit, and following instructions, allow the unit to run without food in place until the odour is gone. This is only necessary the first time you use the dehydrator and takes less than one hour.

Preparing for use

Place the dehydrator on a flat, dry, stable and heat-protected surface. Ensure there is at least 3cm of clearance in all directions to allow proper ventilation.

Prepare food according to the instructions given in this manual and fill the drying trays. NEVER cover the centre hole in the trays or the vents on the top lid.

Before you begin preparing your food, wash and dry the trays, the lid and the tray liners, if they are to be used. Place dehydrator base where you intend to use it for the dehydration process and insure electrical cord reaches an outlet in a safe manner. This way, as you prepare the food, you can place it right on the trays. As a tray is filled, it can be placed on the dehydrator for easy setup.

Before loading the trays with food, it is a good idea to make sure that they are all aligned right-side up by stacking them up in one place near the preparation area. The narrow side of the tray always is the top. Trays have alignment arrows cast into the handle. The arrow (as seen below) should all be visible on the top of the tray handles. Improperly stacked trays will negatively affect the drying process.

Once the trays are all right-side up you can stack them in two different ways. Depending on their orientation to each other, they can be set for thick or thin foods. To change the stacking height simply rotate a tray 180 degrees to change whether it is tall or short stacked.

Any combination of stacking can be used to accommodate the foods being dried. An example would be some short tray stacking for banana chips and some tall stacking for large strawberry halves. When properly stacked, trays will be locked into each other whether tall stacked or short stacked and in any combination thereof.

Operation



TEMP (A) TIMER (B) ON/OFF (C)

How to use

1. Set up as per the previous “Setup” section and plug into an electrical outlet.
2. To adjust the “Temperature”, press the <TEMP> button (A) to set the desired temperature range from 40°C to 70°C. A single press of the button increases the temperature by 5°C, and holding the button down increases the temperature more quickly.
3. To adjust the “Time”, press the <TIMER> button (B) to set the desired time range from 1 hour to 48 hours. Press and hold the button and release when desired hours are achieved.
4. Inspect drying trays periodically. Rotate trays if the food you are drying requires it. Remove all the trays as a unit, and then remove the lid. Place the top tray on the base, followed by the next uppermost tray, until all trays have been rotated.

NOTE: The model will stop automatically when the time expires or you can stop it at any time using the <ON/OFF> button. Remove the plug from the outlet once it has stopped.

Consult the various tables at the end of this manual to get an idea as to when food is properly dehydrated and ready to be stored.

Storing Food

Once food is properly dried, it is important to store it properly for best results. By following these storage techniques, your food will stay fresh and ready to use for the longest time possible.

Containers

Any container which is clean, airtight and moisture-proof is suitable for storage. Heavy, zippered plastic bags or heat-sealing cooking bags are excellent. Fill each bag as much as possible and squeeze out excess air. Filled bags may be placed in metal cans with lids (shortening or coffee cans are good) to keep out insects. Glass jars with tight-fitting lids can be used with or without plastic bags. Quality plastic containers with tight-fitting lids are good but they must be airtight. Do not use paper or cloth bags, lightweight plastic bags, bread wrappers, or any container without a tight-fitting lid.

Troubleshooting

Symptom	Possible Cause	Steps to Resolve
No Heat No Fan	No power	<ol style="list-style-type: none"> 1. Be sure unit is plugged in. 2. Make sure power switch is on. 3. Check that outlet is working.
No Heat Fan-OK	Broken wire in unit	Contact Kogan Support
Heat-OK No Fan	Motor stalled or fan blocked	<ol style="list-style-type: none"> 1. Turn off immediately. 2. Check for foreign objects (pieces of dried food) jamming fan. Turn base assembly upside down and shake vigorously. Turn unit on side and shake particles out. If fan still doesn't operate, contact Kogan Support. 3. If liquid has been spilled into the air vents or the fan housing, unplug immediately and contact Kogan Support.
Slow drying	Trays overfilled Fan jammed or running too slowly Air leaks due to warped or improperly stacked trays	<ol style="list-style-type: none"> 1. Air must flow freely around for proper drying. Reduce quantity in trays or rearrange food. 2. Check for foreign objects jamming fan (see <Heat-OK, No Fan> above). 3. Fan motor running slow. Contact Kogan Support. 4. Replace warped trays. NOTE: The heat during drying cycle on most dishwashers may warp the drying trays. 5. Re-stack trays properly.
Uneven drying	Variation in food thickness and ripeness Trays not rotated Too much food in drying trays	<ol style="list-style-type: none"> 1. Check that food is similar thickness. 2. Rotate trays once or twice during dehydration process. 3. Check that food on trays is not blocking air flow through tray stack. Make sure central chimney of tray is not obstructed.
Overheating or insufficient heat	Temperature control not functioning at proper range	Temperature in the lowest tray should be approximately 60°C with empty trays in place. If temperature varies significantly, adjust accordingly higher or lower or contact Kogan Support.
Noisy Fan / Motor	Foreign matter in fan Motor bearing worn	<ol style="list-style-type: none"> 1. Check for foreign objects jamming fan (see <Heat-OK, No Fan> above). 2. Contact Kogan Support.

Food Dehydration Tips and Ideas

Here are some tips and suggestions to get started on food dehydration:

- Fruit and vegetable peel is often the most healthful part of the food. It is best not to peel fruits and vegetables unless a recipe specifically calls for it.
- As much as possible, slice food evenly and with wide, diagonal cuts so that the food dries best and most evenly.
- Vegetables can be pre-treated by steaming until slightly tender.
- Green beans, cauliflower, broccoli, asparagus, potatoes and peas can be blanched by placing in boiling water for 3-5 minutes.
- You can make cheap and delicious fruit leathers with the dehydrator. Simply wash, remove pits/seeds as necessary and skin according to taste and puree, adding liquid (honey, fruit juice or water) to produce a suitable texture.
- Lean meat can be used for dried meat or jerky. White meat must always be cooked and other meats should be cooked unless being made into jerky.

To make jerky:

- Choose a high-quality cut of beef.
- Prepare by cutting away fat and connective tissue.
- Freeze partially (30 minutes one side, turn and freeze another 15).
- Cut into strips about 3-5mm thick.
- Marinate overnight or for upwards of 3 hours.
- Season with salt, pepper, garlic/onion powder or other spices to taste.
- Note that flavours intensify during dehydration, so use strong flavours like salt sparingly.

Food Preparation Tables

Vegetable	Preparation	Dryness Test	Approx. Time (hrs)
Artichokes	Cut into 1/2 inch strips. Boil about 10 minutes	brittle	6 to 14
Asparagus	Cut into 1-inch pieces. Tips yield better product	brittle	6 to 14
Beans	Cut and steam blanch until translucent	brittle	8 to 26
Beets	Blanch, cool, remove tops and roots. Slice	brittle	8 to 26
Brussel Sprout	Cut sprouts from stalk. Cut in half lengthwise	crispy	8 to 30
Broccoli	Trim and cut. Steam tender, about 3 to 5 min.	brittle	6 to 20
Cabbage	Trim and cut into 1/2 inch strips. Cut core into 1/4 inch strips	leathery	6 to 14
Carrots	Steam until tender. Shred or cut into slices	leathery	6 to 12

Cauliflower	Steam blanch until tender. Trim and cut	leathery	6 to 16
Celery	Cut stalks into 1/4 inch slices	brittle	6 to 14
Chives	Chop	brittle	6 to 10
Cucumber	Pare and cut into 1/2 inch slices	leathery	6 to 18
Eggplant/Squash	Trim and slice 1/4 inch to 1/2 inch thick	brittle	6 to 18
Garlic	Remove skin from clove and slice	brittle	6 to 16
Hot Peppers	Dry whole	leathery	6 to 14
Mushrooms	Slice, chop, or dry whole	leathery	6 to 14
Onions	Slice thinly or chop	brittle	8 to 14
Peas	Shell and blanch for 3 to 5 minutes	brittle	8 to 14
peppers	Cut into 1/4 inch strips or rings. Remove seeds	brittle	4 to 14
Potatoes	Slice, dice or cut. Steam blanch 8 to 10 min.	brittle	6 to 18
Rhubarb	Remove outer skin and cut into 1/2 inch lengths	No moisture	6 to 38
Spinach	Steam blanch until wilted, but not soggy. Kale, etc	brittle	6 to 16
Tomatoes	Remove skin. Cut in halves or slices	leathery	8 to 24
Zucchini	Slice into 1/4 inch pieces	brittle	6 to 18

Fruit	Preparation	Dryness Test	Approx. Time (hrs)
Apples	Pear, core and cut slices or rings	pliable	5 to 6
Artichokes	Cut into 1/2 inch strips	brittle	5 to 13
Apricots	Clean, cut in halves or in slices	pliable	12 to 38
Bananas	Peel and cut into 1/2 inch slices	crisp	8 to 38
Berries	Cut strawberries into 3/2 inch slice. Other berries whole	no moisture	8 to 26
Cherries	Pitting is optional, or pit when 50% dry	leathery	8 to 34
Cranberries	Chop or leave whole	pliable	6 to 26
Dates	pit and slice	leathery	6 to 26
Figs	Slice	leathery	6 to 26
Grapes	Leave whole	pliable	8 to 38
Nectarines	Cut in half, dry with skin side down. Pit when 50% dry	pliable	8 to 26
Orange Rind	Peel in long strips	brittle	8 to 16
Peaches	Pit when 50% dry. Halve or quarter with cut side up	pliable	10 to 34
Pears	Peel and slice	pliable	8 to 30

User manual is subject to change without notice. For the latest version of your user manual, please visit <https://www.kogan.com/usermanuals/>