

USER MANUAL

DEHYDRATOR

model WM-1912 DH



Wartmann™

www.wartmann.cooking

CONTENTS

- WELCOME 3
 - Congratulations on your purchase 3
 - An excellent choice..... 3
- IMPORTANT..... 4
 - Only suitable for domestic use 4
 - Check electrical connections 4
 - Avoid contact with water 4
 - Contains heating elements..... 4
 - Use original accessories..... 4
- FOOD TREATMENT 5
 - Hygienic precautions for plant products 5
 - Hygienic precautions for animal products..... 5
 - Food preparation..... 5
 - Optimal drying temperature and duration 5
 - Food Storage 6
- THE CONTROL PANEL 6
- PREPARING FOR FIRST USE..... 7
 - Unpack the dehydrator 7
 - Place the trays 7
 - Connect the power cable 7
 - Switch the dehydrator on..... 7
- USING THE DEHYDRATOR..... 8
 - Fill the trays 8
 - Start the dehydrator..... 8
 - Set the temperature 8
 - Set the time 8
 - Take out your food 8
 - Interrupt a dehydration..... 8
- AFTER USE 9
 - Power Off 9
 - Cleaning..... 9
 - Storing 9
 - Maintenance 9
- RECYCLING THE DEHYDRATOR 10
- APPENDIX: TROUBLESHOOTING 11

WELCOME

Congratulations on your purchase

Wartmann™ hopes you will enjoy your new dehydrator. With the Wartmann™ dehydrator you'll be able to dry your own fruit and vegetables or make warm dishes. The dehydrator comes with twelve stainless steel trays and a stainless steel drip tray.

An excellent choice

The Wartmann™ dehydrator has a stainless steel housing, a built-in fan and a 1000 watt heater. A glass window provides for a clear view on the inner side when dehydrating, without having to open the door. The solid materials used make the Wartmann™ dehydrator sturdy and sustainable.

Please follow this instruction manual and maintain your Wartmann™ dehydrator as described and your dehydrator will provide you with years of pleasure.

IMPORTANT

This manual contains information about the use and upkeep of the Wartmann™ dehydrator. Read this manual carefully before you start using the Wartmann™ dehydrator and keep this manual for possible future use.

Only suitable for domestic use

The Wartmann™ dehydrator is exclusively intended for normal household use. In case of professional or improper use, which is not in accordance with the instructions in the manual and in the event of self-performed repair, the warranty will expire and Wartmann will refuse any responsibility for the resulting damage.

Check electrical connections

Check if the voltage indicated on the Wartmann™ dehydrator corresponds with the local mains voltage before connecting the Wartmann™ dehydrator. Connect the Wartmann™ dehydrator only to earthed sockets. In case the plug, power cord or the Wartmann™ dehydrator itself is damaged, first have it repaired or replaced by a certified service centre.

Avoid contact with water

The Wartmann™ dehydrator contains electrical parts. Make sure that water can never end up on the power cord inlet, the back or the control panel to prevent electric shock and/or damage to the Wartmann™ dehydrator.

Contains heating elements

Do not touch the heating element inside, it could be hot. Do not position the Wartmann™ dehydrator near flammable gasses or cleaning agents (such as methylated spirit).

Use original accessories

Always use the original Wartmann™ accessories for this dehydrator. Accessories of other suppliers are not supported.

FOOD TREATMENT

Hygienic precautions for plant products

Always work hygienic and use only fresh products that are properly cooled and stored until preparation. Check if food is spoiled, before using it. Food that is spoiled may contaminate your entire batch. We recommend to only use fresh and if possible seasonal food. Never use food that is marinated in alcohol to avoid the risk of a fire or explosion.

Hygienic precautions for animal products

Dehydrating at medium range temperatures does not kill pathogens. It is therefore important that any meat or fish that is being dehydrated has been properly heated first, as to illuminate the risk of a pathogen contamination.

Meat should be heated to a temperature above 68 °C for a longer period prior to dehydrating. A piece with a thickness of 5 centimetre should be heated for at least 14 minutes at this temperature. Thicker pieces require a longer time. Fish should be heated until 93 °C until flaky.

Fat should be removed from meat as much as possible. Too much fat may cause unwanted dripping.

Food preparation

Food should be sliced to a thickness of 6 to 20 mm. Meats slices should ideally not be thicker than 5 mm. Fruit can best be soaked in a citric liquid, such as lemon juice, for a few minutes to avoid the loss of colour.

Vegetables may require blanching. This will inhibit the enzymatic activity which causes loss of flavour and colour fading. Cook the vegetables or place them in the microwave until they are done, but still a bit crispy. Subsequently you immerse the vegetables in cold water, stopping the cooking process. Next, dry the vegetables with, for instance, a clean towel.

All the food should be dry before placing it in the dehydrator. It should be placed on dehydration trays without overlapping.

Optimal drying temperature and duration

Nutrients such as enzymes and vitamins are maximally preserved at a drying temperature below 42 °C. The drying time depends on various factors such as the moisture content, the maturity, the average thickness, the set drying temperature and the total filling of the dryer. The drying time must be set so that the food dries completely. As a rule of thumb you can do the following test: When you take a few slices or pieces between two fingers you can immediately feel whether they are still damp. If the surface no longer sticks to the fingers, or the surfaces of either slices or pieces can't slide against each other, the drying is sufficient. You can choose to shorten the drying time by increasing the temperature.

Food Storage

Protect dried food from moist and insects by storing it in vacuum containers, airtight pots or vacuum sealed bags. You can enjoy your self-dried food for a long time by storing it in a cool and dark place. Wartmann™ supplies various types of vacuum devices, vacuum bags and (vacuum) storage boxes.

THE CONTROL PANEL



ON/OFF button. Use this button to start and stop the dehydrating program.



TIMER. Touch this button to set the required dehydrating time.



TEMP. Touch this button to set the required dehydrating temperature.



Decrease time/temperature. Hold this button to decrease the required time or temperature.



Increase time/temperature. Hold this button to increase the required time or temperature.

PREPARING FOR FIRST USE

Unpack the dehydrator

Take the Wartmann™ dehydrator out of the box and remove all packaging materials. Position the Wartmann™ dehydrator near an electricity connection, on a stable horizontal surface.

Make sure there is sufficient room for fresh air circulation at the back and the emission of warm, moist, air from the front.

Place the trays

The Wartmann™ dehydrator comes with 12 stainless steel trays and a stainless steel dripping tray. Open the door and place the 12 trays by sliding them in the guide rails on both sides. Place the dripping tray at the bottom. Make sure that the end of the trays are clear and that nothing is between the tray and the ventilator mesh at the back.

Connect the power cable

The Wartmann™ dehydrator comes with a detachable power cord. Plug the connector of the power cord in the socket on the back of the Wartmann™ dehydrator. Now plug the power plug in the wall socket. Always use an earthed power socket.

Switch the dehydrator on

The Wartmann™ dehydrator has a main power switch at the back. Press the power switch to switch the dehydrator on. You may hear a short beep and the ON/OFF button will start flashing.

The Wartmann™ dehydrator is now ready for use.

USING THE DEHYDRATOR

Fill the trays

Open the door, slide out the trays and fill them with the required food. Do not overfill the trays and make sure nothing sticks out at the back that can block the ventilator. Slide the trays back in and close the door.

Start the dehydrator



Press the ON/OFF button to start the dehydration programme. All buttons will lit up and the display alternating shows the last set time and duration. The fan and the heating element start working. Now the drying temperature and the duration may also be changed, if required. Press the button one more time will halt the programme.

Set the temperature



Press the TEMP button, the display flashes with the set temperature. Hold the + or - buttons until the temperature is set to the desired value. The temperature can be set between 25°C to 90°C.

Set the time



Press the TIMER button, the display flashes with the set duration. Hold the + or - buttons until the duration is set to the desired value. The duration can be set from 30 minutes up to 72 hours.

Take out your food

Once the set duration has been reached the dehydrator will automatically stop. Open the door and take out your trays. Be careful, the trays may still be hot. If necessary, use some oven wants or utensils to take the trays or food out of the dehydrator.

Interrupt a dehydration



At any time you can stop a dehydration by pressing the ON/OFF button. The display will dim and only the ON/OFF button will flash. After approximately 3 minutes, when the heater has cooled of sufficiently, the fan will stop running.

AFTER USE

Power Off

Press the switch at the back of the Wartmann™ dehydrator to power off the Wartmann™ dehydrator. The ON/OFF button should not flash when the Wartmann™ dehydrator is fully powered off.

Cleaning

It is advised to remove the power plug before cleaning the dehydrator.

The stainless steel trays can be simply cleaned with warm water, dish washing liquid and a brush after use. It is recommended to not put stainless steel in a dishwasher to avoid premature corrosion. The inside of the Wartmann™ dehydrator can be cleaned with a detergent that is safe to use in ovens, such as an oven cleaner. The outside of the Wartmann™ dehydrator may be cleaned with a microfiber cloth and a soft detergent, or a cleaner that is suited for stainless steel. Always be careful around the power cord inlet and power switch. Make sure no water can get inside the switch or on the power cord. To clean the power cord it must first be removed from the wall socket.

Storing

We advise to clean the stainless steel trays, the dripping tray and the inside of the Wartmann™ dehydrator straight after use to avoid undesired bacteria growth. Do not leave wet stainless steel trays in the Wartmann™ dehydrator when it is not being used.

Maintenance

Your Wartmann™ dehydrator does not require any special maintenance.

RECYCLING THE DEHYDRATOR

When the Wartmann™ dehydrator has reached the end of its service life, you are required to take it to a collection point for the recycling of electrical and electronic equipment. The Wartmann™ dehydrator can't be disposed of together with the normal household waste.

APPENDIX: TROUBLESHOOTING

In general the Wartmann™ dehydrator performs adequately. Should however a malfunction occur, then please first try the troubleshooting recommendations mentioned below.

SYMPTOM	POSSIBLE CAUSE	SOLUTION
The dehydrator does not work. The ON/OFF button is not flashing.	The switch at the back is in the OFF position.	Press the switch at the back to the ON position.
	The power cord is damaged or not properly fitted in the wall and/or dehydrator socket.	Check if the power cord is undamaged and then insert one side into the dehydrator socket, then the other side into the wall socket.
	There is no voltage on the socket.	Check with another electrical device that the socket has power; if so try the dehydrator again.
The display shows time and temperature, but the fan is not running.	The dehydrator is broken.	Send the dehydrator in for repair.
	Something is blocking the fan from running.	Press the ON/OFF button to stop the programme, open the door and remove the item blocking the fan.
The display shows time and temperature, but the dehydrator does not get warm	The remaining time is zero.	Set the time to 30 minutes or more and try again.
	The fan is broken.	Send the dehydrator in for repair
	The temperature is set equal or below room temperature	Increase the temperature to above the room temperature
There is a rattling noise coming out of the dehydrator	The heating element is broken	Send the dehydrator in for repair
	Something is blocking the fan from running.	Press the ON/OFF button to stop te programme, open the door and remove the item blocking the fan.
There is smoke coming out of the dehydrator	Something is in contact with the heating element.	Press the ON/OFF button to stop the programme, let it cool down and then remove the item that is in contact with the heating element.
	The dehydrator is broken.	Stop using the dehydrator and send the dehydrator in for repair
Water or oil is dripping out of the the dehydrator	The dripping tray has not been placed.	Place the dripping tray at the bottom of the dehydrator.
	The food is too wet or oily.	Dry the food and clean the dripping tray. Then try again.
The dehydrator no longer works (properly).	There is a technical failure malfunction.	Remove the plug from the socket, wait 10 seconds and reconnect the dehydrator.
		Send the dehydrator in for repair.

Model	WM-1912 DH
Voltage	220-240 volt / 50 Hz
Power	1000 Watt
Mass	23.1 Kg
Dimensions	47 x 58 x 57 mm (L x W x H)

WARTMANN®