

USER MANUAL

DEHYDRATOR

model WM-1902 DH



Wartmann®

www.wartmann.cooking

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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, vegetables, fish and meat. The dehydrator comes with ten stainless steel trays and a drip tray.

An excellent choice

The Wartmann® dehydrator has a stainless steel housing, a built-in fan and an 800 watt heater. A glass door provides for a clear view on the inner side when dehydrating. 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, control panel or on the electrical parts inside 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 PREPARATION

Food safety

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.

Always work hygienic and use only fresh products that are properly cooled and stored until preparation. Check if food is spoiled, before using it.

Meat should be heated to a temperature above 68 degrees Celsius 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. Fisk should be heated until 93 degrees Celsius until flaky.

Food selection

We recommend to only use fresh and is possible seasonal food. Food that is spoiled may contaminate your entire batch. Fat should be removed from meat as much as possible. Too much fat may cause unwanted dripping.

Never use food that is marinated in alcohol to avoid the risk of a fire or explosion.

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 them in the dehydrator. It should be placed on dehydration trays without overlapping.

Dehydration temperatures

Dehydration temperatures may vary per depending on the moist level of the food. The time is depending on the moist level and should be set until the food is fully dried. Typical temperatures are:

46 degrees Celsius	Spices and herbs
52 degrees Celsius	Vegetables and nuts
57 degrees Celsius	Fruit and pasta
68 degrees Celsius	Meat, poultry and fish

Food Storage

Vacuum packaging is a good method for storing food. Wartmann sells different type of vacuum devices, vacuum bags and vacuum storage boxes. For a longer lifetime vacuum packed food is best stored cooled or in a freezer.

OVERVIEW OF THE DEHYDRATOR



-  Start/Stop button. Use this button to start and stop the dehydrating program.
-  Select time. Touch this button to set the required dehydrating time.
-  Select temperature. Touch this button to set the required dehydrating temperature.
-  Decrease time/temperature. Touch this button to decrease the required time or temperature.
-  Increase time/temperature. Touch 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 electric connection, on a stable horizontal surface, in a place where the Wartmann® dehydrator can't fall or be knocked over.

Place the trays

The Wartmann® dehydrator comes with 10 stainless steel trays and a dripping tray. Open the door and place the 10 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 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 backside of the Wartmann® dehydrator. Now plug the power plug in the wall socket.

Switch the dehydrator on

The Wartmann® dehydrator has a main (red) power switch at the back. Press the power switch to switch the dehydrator on. The power switch lights up and the control panel shows the text "OFF".

The 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.

Set the temperature



Press the temperature button, the display shows the set temperature. Use the + and - buttons to set the temperature to the desired value. To quickly change the required temperature, hold down the + or - buttons. The temperature range for the Wartmann® dehydrator can be set between 35° to 80°C.

Set the time



Press the time button, the display shows the remaining time. Use the + and - buttons to set the remaining time to the desired value. To quickly change the remaining time, hold down the + or - buttons. The duration for the Wartmann® dehydrator can be set from 30 minutes up to 24 hours.

Start the dehydrator



Press the Start/Stop button to start the dehydration programme. Press the button one more time will halt the programme.

Take out your food

Once the set time 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 gloves 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 Start/Stop button. The display will return to "OFF". After a few minutes, when the heater has cooled off 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. It is recommended to always power off the unit before cleaning. The red light should not burn when the Wartmann® dehydrator is powered off.

Cleaning

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 switch light at the backside is not burning.	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 online, but the fan is not running.	The dehydrator is broken.	Send the dehydrator in for repair.
	Something is blocking the fan from running.	Press Start/Stop to set the dehydrator offline, open the door and remove the item blocking the fan.
The display shows online, 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 time 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 Start/Stop to set the dehydrator offline, 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 Start/Stop to set the dehydrator offline, let it cool down and then remove the items 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-1902 DH
Voltage	220-240 volt / 50 Hz
Power	800 Watt
Mass	9,6 Kg
Dimensions	332 x 472 x 374 mm (L x W x H)

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