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PKFD30

Compact Food Dehydrator

Countertop Food Preserver with Multi-Tier
Stackable Trays (Stainless Steel)

USER MANUAL

Preface

- The following important safeguards are recommended by most portable appliance manufacturers. To reduce the risk of personal injury or property damage, when using electrical appliances basic safety precautions should always be followed. Please take a few moments to read these instructions before using your food dehydrator for the first time and keep them in a safe place for future reference.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

- This applies only to **PKFD30 Compact Food Dehydrator**.
The **PKFD30** User's Manual has been designed to provide general guideline to safely set-up, handle, operate the equipment and for maintenance reference only. **NUTRICHEF** prides itself on quality and services, ensuring that at the time of packaging the contents are supplied fully functional and free of damage. Should you find any damage as a result of transit, please contact your **NUTRICHEF** dealer immediately.
- Electrical Dehydrators are home appliances that run unattended, please keep the run time as specified.

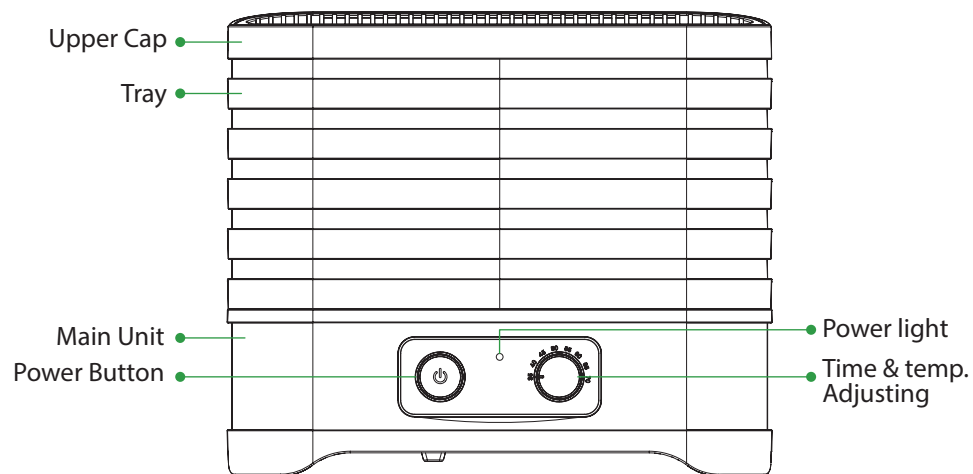
>> Section 1 Safety Cautions

1. Make sure your electricity supply matches the voltage shown on the appliance.
2. This product is for home use only. The company will not be liable for any failure or damage caused by the product's commercial use, inappropriate use or out-of-specification use, and such damage will deem the warranty void.
3. The socket plugged into must come with ground protection. The plug shall engaged tight, or loose connection might cause fire or electric shock. The multi-purpose sockets are not allowed to be used with other appliance.
4. Always switch off and unplug the dehydrator when not in use and before cleaning. Grasp the plug, not the cord. Let the dehydrator cool down completely before cleaning. Do not use if the power cord or controls have been damaged in any way. Contact the manufacturer before attempting to make any repairs.
5. This product is a long-time running unit, which shall be placed to where children can not reach.
6. The product shall not be placed to unstable, humid and heat resistant less surface when running, so as to avoid possible damage or failure.
7. This product is a vented heating unit. During the operation, the bottom of the unit shall be cleared of any objects that might congest the air inlet, otherwise the product may be damaged or risk might occur.
8. The product shall be keep secured when running. The heat radiation port shall not be covered during operation to avoid any hazard from happening.
9. Do not place the food dehydrator on or near a hot gas or electric burner, or in or near a heated oven.
10. To avoid electric shock, do not let the food dehydrator, power cord or plug get wet. Never immerse the base in water or any liquid when cleaning. Do not touch with wet hands. Let the food dehydrator cool down completely before cleaning.
11. If the product will not be used for some period, please unplug it to avoid a prolong connection of the plug and the socket. Plug shall be pulled out in the following conditions: failure, cleaning, servicing.
12. Do not use water as extinguishing agent when the product catches on fire. Please cover the portion on fire with wet cloth.
13. If the power cord is damaged, it must be replaced by designated servicing personnel or equivalent so as to avoid any danger from happening.

DO NOT USE THE PRODUCT if any of the following occurs!!!

1. The product or power cord is damaged
 2. The product falls accidentally, causing abnormal condition to the product.
- If any of the above happens, please return the product to our service center. Original parts shall be used.

>> Section 2 Components and Names




>> Section 3 Product Operation and Cautions

I. Operation

1. The Dehydrator tray shall be clean and wiped by cloth for initial use.
2. The pre-treated food is placed on each tray; the trays are then put on the unit housing and close the cap.
3. Plug into an undamaged electrical outlet.

Warning: Do not use an extension cord with your dehydrator.

Turn on the food dehydrator by pressing the “” button. Select the timer and the desired food temperature.

4. Dry the food based on different kind and tastes.
5. Once the food drying is complete, press the button to the lowest setting and turn off the power, unplug the unit.
6. Clean the tray and liquid collecting chamber after the drying is done.

Pickling Standard:

1/2 glass of bean sausage, 1 garlic pounded; 2 spoon of brown sugar; 2 spoon of tomato sausage, 1/2 cup of Worcestershire sauce; 1 -1/4 teaspoon of salt, 1/2 teaspoon of onion powder, 1/2 teaspoon of pepper, all mixed up The meat is stripped to cubic and put into the unit. The time is set to 2 - 8 hours until all moisture vaporized.

Poultry Meat:

All poultry meat shall be boiled before drying process. The best way is to steam or roast. The drying time is set to 2 - 8 hours until all moisture vaporized.

Fish:

It is recommended to steam or roast the fish (oven for 392°F of roasting, 20 minutes). The drying time is set to 2 - 8 hours until all moisture vaporized.

Vanilla:

Wipe excessive water, and remove the bad leaf. Distribute the vanilla onto the tray. The time setting is different based on the kind it takes around 2 - 6 hours for drying.

Bread:

Sliced (peeled). Scattered onto the tray, and dry for around 30 minute 2 hours.

Nut:

Remove from the shell and clean with hot water and scatter onto the tray. Store the nuts into the freezer. The oil content in the nuts may lead to some rotten flavor, so they must be stored in the refrigerator for freshness. When needed, the nuts are taken out and placed in room temperature; the drying time is around 18 - 26 hours.

>> Section 4 Cleaning and Maintenance

1. Make sure the unit is unplugged before cleaning.
2. Your dehydrator trays and lid are easy to clean. Simply soak them in warm water with a mild detergent for several minutes. Wash trays and lid with a non-abrasive moist sponge or cloth. A soft-bristle brush will loosen food particles that resist softening by soaking. Dry thoroughly with a non abrasive towel.

3. Wipe the Base with a damp, non-abrasive cloth and dry thoroughly.
DO NOT immerse the Base or cord in water or any other liquid.
4. To prolong the life for your appliance, hand-washing of parts is advised.
Dishwasher use is not recommended. Never place the base in a dishwasher. If using a dishwasher only use top dishwasher tray and do not sit anything on the top of the dehydrating trays.
Remove the trays from dishwasher before the drying cycle.
5. The cleaned product shall be stored at a cool and vented place.

>> Section 5 Process before Food Drying

Note: The below suggestion is for reference only

A. Pretreatment of Fruits

1. 1/4 glass of juice plus 2 glass of water, all food to be dried shall be dipped for around 2 minutes.

Note: To combine juice and food, such as the apple juice plus the apple

2. Pretreatment Table

Fruit	Preparation	Standard Dryness	(Approx.)
			Time/Hour
Apple	Deseed, sliced or peeled	pliable	5-6
Artichoke	Slice to 1/8 inch	fragile	5-13
Almond	Cut in half or sliced, deseed	pliable	12-38
Banana	Peeled, sliced to 3-4mm per pc.	crispy	8-38
Cherry	Deseed or not	tough	8-34 Deseed when semi-dried
Cowberry	Cut open or kept	pliable	6-26
Date	Deseed, sliced or kept	tough	6-72
Fig	Sliced	tough	6-26
Grape	In whole	pliable	8-72
Orange Peel	Strips	pliable	8-16
Peach	Deseed when semi-dried in half or in 1/4	pliable	10-34
Pear	Peeled, sliced	pliable	8-30

B. Pretreatment of Vegetable

1. Steaming, boiling water or oil. Recommended for beans, cauliflower, asparagus and potato.
2. The prepared vegetables are placed into boiling water for around 3-5 minutes. Drain water and put into the tray.
3. The vegetables are dipped into lemon juice for around 2 minutes.

Food	Preparation	Standard Dryness	(Approx.)
			Time/Hour
Asparagus	Sliced to 1 in.	fragile	6-14
Cabbage	Peel open, sliced to 1/8 in.	tough	6-14
Carrot	Steam soft, stripped or sliced	eat instantly	6-12
Cauliflower	Steam soft, cut open	tough	6-16
Celery	Sliced to 1/4 in.	fragile	6-14
Leek	Cut open	fragile	6-10
Cucumber	Peeled, sliced to 1/2 in.	tough	6-18
Eggplant	Sliced to 1/4 in. and 1/3 in. thick	fragile	6-18
Garlic	Peeled and sliced	fragile	6-16
Pepper	Whole	fragile	8-14
Mushroom	Sliced or whole	tough	6-14
Onion	Sliced	fragile	8-14
Pea	Steam for 3-5 minutes	fragile	8-14
Rhubarb	Peeled, sliced to 1/8 in.	waterless	8-38
Spinach	Steam till damp off	fragile	6-16
Tomato	Peeled, cut half or sliced	tough	8-24
Pumpkin	Sliced to 1/4 in.	fragile	6-18

C. Pretreatment of Meat and Fish

1. **Muscle (without fat):** Pickled to reserve the meet before drying to make it tender. The pickle shall be salted to remove the moisture and keep the meat fresh.

II. Cautions

1. The longest time for continuous operation shall not exceed 72 hours, or else the life of the unit might be affected.
2. Every time a mission is complete, press the decrease button to lower temperature and turn off the power, unplug the unit.
3. When the product is powered ON and work as intended, the red indicator and the fan shall be running; i.e. the red light shall be lit on and the exhaust port shall be blowing
4. Please do not add any water or other liquid to this product; while in the steaming chamber, few condensation on the food is allowed.
5. The food shall be pretreated before drying; e.g. cleaning, slicing, striping, dipping, etc. The pretreatment is helpful to the preservation of food color and flavor.
6. During the drying process, please keep the unit vented. The tray shall not be loaded with heavier food, and the food is not to be overlaid. Different food has different time of drying

Note: when the unit starts working, please be sure the cap is in correct position. If the time is not enough to dry the food in 1 day, you can leave it till the next day. In this case, the food that is semi dried shall be sealed into a container or plastic bag.

7. During the working time, the temperate on the tray goes to the highest. To make a more uniformly drying process to the food, please reposition the steaming rack regularly.
8. The dried food, if not be eaten for the time being, shall be sealed into a container or plastic bag; it is recommended to place them into the refrigerator.
9. After the end of the use, all trays shall be stacked on the product, regardless if any food remains on the tray.
10. The food shall always be placed from the top steaming chamber

PKFD30

Compact Food Dehydrator Countertop Food Preserver with Multi-Tier Stackable Trays (Stainless Steel)

Features:

- Multi-Tier Food Dehydrator
- Dehydrate Food for Enhanced Preservation
- Simple Electric Plug-in Design
- Compact & Sleek Style
- Hassle-Free Button Control Operation
- Adjustable Time & Temperature Setting
- (5) Stackable Tier Trays for Enhanced Air-Flow
- Scientifically Tested to Increase Food Shelf Life
- Dehydration Retains up to 97% of Vitamins & Minerals
- Effectively Dries Food by Removing Moisture Content
- Healthier Alternative than Canning or Freezing
- Prepare Healthy Snacks for All Ages
- Dries Your Food to Reduce Spoilage
- Stain Resistant & Easy-to-Clean
- Safe for Placement on Any Kitchen or Tabletop

What's in the Box:

- Food Dehydrator
- (5) Stackable Food Trays

Technical Specifications:

- High-Powered Output: 250 Watt
- Adjustable Temperature Range: 95° - 158° Fahrenheit
- Construction Material: Stainless Steel, Engineered ABS
- Power Cord Length: 3.3' Feet
- Power Supply: 120V
- Single Food Tray Size (L x W x H): 12.6" x 9.9" x 1.2" – inches (Each)
- Total Unit Dimensions (L x W x H): 12.6" x 10.3" x 8.5" – inches
- Sold as: 1