



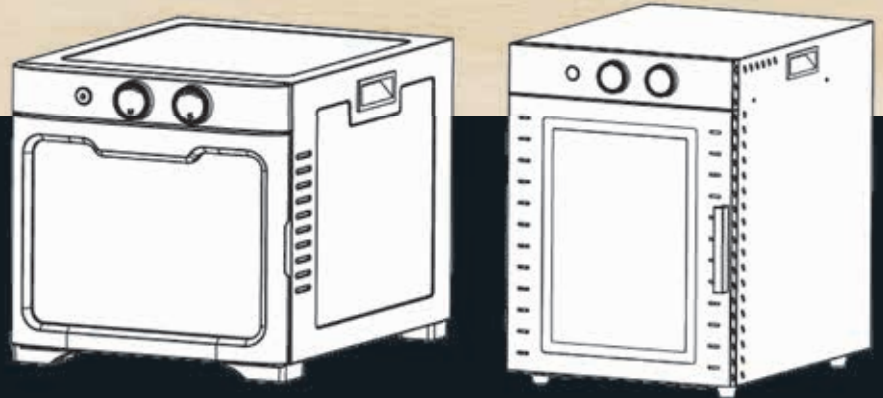
pro-line™



Food Dehydrator

DH-C8 - 8 Tray
DH-C12 - 12 Tray
DH-C16 - 16 Tray

User Manual





Congratulations on your purchase of a Pro-line Food Dehydrator.



Note: Please read through the instructions carefully before using or installing the product and ensure that the manual is kept in a safe place for future reference.

The system must be properly installed and located in accordance with the installation instructions before it is used.

During the set up of this product if you have any questions / comments / issues **DO NOT RETURN TO STORE.**
FOR SERVICE AND TECHNICAL ADVICE VISIT WWW.PROLINEAUSTRALIA.COM.AU/CONTACT

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Electrical Requirements:
Australia / New Zealand 220-240V 50Hz
Due to manufacturing alterations product
may vary slightly from that pictured.

OPERATION CONDITIONS & SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATION OF THE UNIT

- All components need to be installed in accordance with the user manual instructions for correct performance of the appliance.
 - This appliance should be used in conjunction with a safety switch.
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety and they understand the hazards involved.
 - Children should be supervised to ensure they do not play with the appliance
 - Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
 - If the cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - To protect against fire, electric shock and personal injury, do not immerse any part of the appliance, including the power cord or plug in water or other liquids.
- Do not disassemble, repair or re-form the unit, It may cause Injury, fire or other malfunctions. A qualified service agent must make all service adjustments. Removing any part of attempting to service the unit will void the warranty.
 - Unplug from outlet when not in use, before assembling and before cleaning. Allow the appliance to cool before handling it.
 - Do not use attachments or accessories not recommended or sold by the manufacturer as it may lead to fire, electric shock or injury.



CAUTION!
DEHYDRATOR SURFACES BECOME HOT!

HOT
DO NOT TOUCH

WARNING: RISK OF INJURY: Dehydrator surfaces and trays will become hot during use, use extreme caution to avoid burns. Always allow system to cool before handling or use appropriate heat proof tools when handling trays.



IMPORTANT

- Do not use appliance for other than Intended use.
- Use In a well-ventilated area.
- Do not block the air vents at the rear or on the door of the Dehydrator. Keep the Dehydrator at least 30cm away from walls to allow for proper circulation.
- Operate on a dry, flat, non-flammable surface suitable for the weight of the appliance.
- Indoor use only.
- Do not operate appliance with an external timer or separate remote-control system.
- Do not operate the appliance near explosive or flammable material.
- Ensure all packaging is removed from all internal and external parts and accessories of the appliance before use.

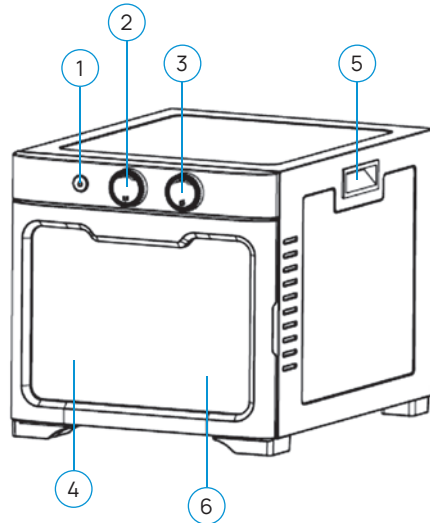
SYSTEM SPECIFICATIONS	Food Dehydrator		
Model Code	DH-C8	DH-C12	DH-C16
Product Dimensions	41.5H x 54.5L x 41.0D cm	55.5H x 54.5L x 41D cm	67.5H x 55.5L x 41.5D cm
Product Weight	11kg	17kgs	21.5kgs
Power	220-240V ~ 50/60Hz, 800W	220-240V ~ 50/60Hz, 1000W	220-240V ~ 50/60Hz, 1200W
Temperature Range	20-90 °C	20-90 °C	20-90 °C
Time Setting Range	5 minutes - 24 hours	5 minutes - 24 hours	5 minutes - 24 hours

FOOD DEHYDRATOR PARTS IDENTIFICATION

1. Power Switch
2. Temperature Display and Dial
3. Time Display and Dial
4. Glass Door
5. Carry Handles
6. Trays

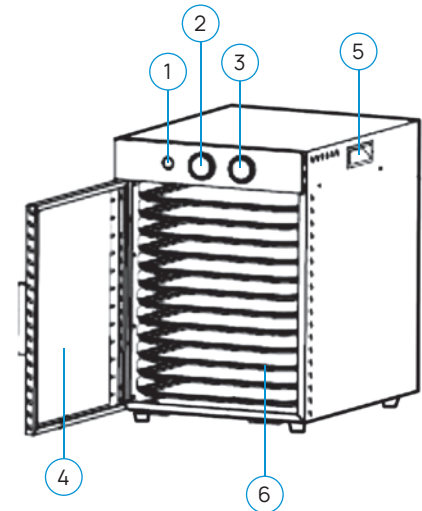
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DH-C8



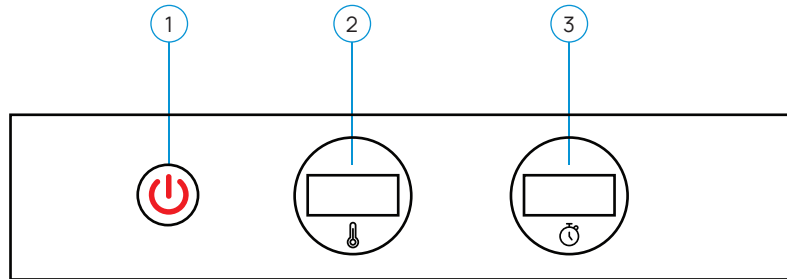
(INSIDE, NOT SHOWN)

DH-C12, DH-C16



CONTROL PANEL

1. Power Switch
2. Temperature Display and Dial
3. Time Display and Dial



CONTROL PANEL DESCRIPTION

Ref	Description
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- | | |
|---|---|
| 1 | Power On/Off
Power switch flashes in standby mode. |
| 2 | Temperature Display and Dial
Display will show temperature, default setting 80°C
Rotate the dial clockwise to Increase temperature and counterclockwise to decrease temperature setting. |
| 3 | Time Display and Dial
Display will show set time, default setting 45 minutes.
Rotate the dial clockwise to Increase time and counterclockwise to decrease time setting. |

OPERATING INSTRUCTIONS



BEFORE USING YOUR FOOD DEHYDRATOR

1. Ensure all packaging is removed from all internal and external parts and position the Food Dehydrator on a dry, flat, non-flammable surface.
2. Ensure there is at least 30cm space around all sides of the dehydrator to allow for sufficient air circulation around the appliance and it is in a well ventilated area.
3. In warm water with a mild detergent wash the drying trays, mesh trays, silicone trays, and drip tray. Ensure each part is thoroughly dry before use.

USING YOUR FOOD DEHYDRATOR

1. Arrange the food on the drying trays, ensuring the pieces of food do not touch, to allow air to circulate.
2. Place the shelves into the food dehydrator and close the door.
3. Plug in the Unit. The Power switch will flash to show it is in standby mode.
4. Press the Power switch. The Temperature and Time displays will illuminate and show the default setting of 80°C and 45 minutes.
5. Rotate the temperature and time dials clockwise to Increase setting and counterclockwise to decrease setting until you have the desired temperature and time settings. The dehydrator will automatically run according to the set parameters.

Note: Drying time will vary and may depend on several factors including, relative humidity, air temperature, produce thickness, moisture content and fat content of items.

6. After the set time has elapsed the food dehydrator will beep 3 times and switch off automatically.
7. Unplug the unit from the power socket.

GETTING STARTED WITH A FOOD DEHYDRATOR

PREPARATION

- Wash hands well before commencing any food preparation.
- Food should be washed and dried thoroughly.
- Food items used must be of the highest quality in freshness with soft or spoiled areas removed. Remove pits, skin or cores.
- Prepare foods to an even thickness to ensure uniform results.
- Some items such as vegetables benefit from blanching with hot water prior to dehydrating.
- Soak cut fruit prone to browning in lemon or pineapple juice for a few minutes prior to dehydrating.
- Always thoroughly clean dehydrator after use (see Cleaning Instructions).

DEHYDRATING

- Refer to the Temperature guide as a guideline for cooking times.
- Place food evenly on the trays, do not have food touching or overlapping.
- Do not put too much produce on any one shelf.
- Where possible do not open the door during the drying process, to ensure heat isn't lost.
- Check on the drying process every hour by looking through the glass door.
- Drying time will vary and may depend on several factors including, relative humidity, air temperature, produce thickness, moisture content and fat content of items. The temperature guide is a guide only, always check the progress.
- Test for dryness- allow item to cool then cut open, there should be no visible moisture.
- It is helpful to keep records of item, weight, drying time and drying temperature for future reference.



GETTING STARTED WITH A FOOD DEHYDRATOR

ITEM	TEMPERATURE	TIME	PREPARATION
Herbs - Leaves (eg. Basil/ Parsley)	35°C	2-4 Hours	
Herbs - Roots (eg. garlic)	35°C	4-6 Hours	
Chilli	35°C	6-8 Hours	Halved and deseeded
Mushrooms	45°C	6-8 Hours	Cut into 1cm thick slice
Pumpkin	50°C	8-10 Hours	
Apples	60°C	8-10 Hours	Peeled, cored, 5mm thick slice
Apricot	60°C	12-14 Hours	De-stoned, in half
Fish	65°C		
Meat	70°C		
Fruit Roll Ups	70°C		

STORAGE

- Storage container should be moisture and Insect free.
- Glass jars with metal screw lids make an Ideal storage container for dehydrated goods.
- Items should be stored In a cool, dry and dark location.
- Never place warm dehydrated Items In storage, always allow to fully cool before storing.
- Periodically check on your stored Items. If the Item has not been sufficiently cooled before storage or there Is still moisture within the Item, mould and mildew may form Inside the storage container. Do not consume food If this occurs

CLEANING AND MAINTENANCE

IMPORTANT:

- Before carrying out any maintenance or cleaning of the unit, ensure that the power to the unit is turned off and power cord is unplugged from the socket.
- To protect against electric shock and personal Injury do not Immerse any part of the appliance, Including the power cord or plug In water or other liquids.
- Allow ALL parts Including the trays of the dehydrator to cool before cleaning
- After the appliance has cooled wipe the surface with a damp soft cloth.
- In warm water with a mild detergent wash the drying trays, mesh trays, silicone trays, and drip tray. Ensure each part is thoroughly dry before use. A soft brush can be used to remove stubborn stains.
- Do Not use chemicals, steel wool, or abrasive cleaners.
- Do Not place any part in a dishwasher



Your Pro-Line Australia 12-month Repair or Replacement Warranty

Pro-Line warrants this appliance to the first purchaser and subject to the stated conditions:

This warranty only applies to appliances purchased and used in Australia or New Zealand and covers any defects in material or workmanship in the manufactured product within the first 24 months of warranty, from the date of purchase.

To make a warranty claim you must visit Pro-line Australia online at www.prolineaustralia.com.au/warrantyclaim

If a product is found to be faulty there is a 90 day return policy from the date of purchase. Products returned to store MUST be accompanied by a valid proof of purchase.

For warranty claims outside of 90 days from date of purchase, product will be repaired or replaced at our discretion. Repair or replacement costs of the product will be covered under warranty by Pro-line.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods. The benefits given to you by this warranty are

in addition to other rights and remedies of the consumer law in relation to the goods or services to which this warranty relates.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

Conditions Of This Warranty:

1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, accidents, or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire, floods, power surges or black outs.
5. Proof of purchase is required for warranty claims. Please keep purchase receipt in a safe place.

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