

FOOD DEHYDRATOR

PE-FD001
User Manual

Questions or Concerns?
support@parisrhone.co

THANK YOU

FOR BEING OUR CUSTOMER



Your purchase is truly appreciated!
We hope you are over-the-moon with our product!

CONTENTS

SAFETY INSTRUCTIONS	01
KNOWING YOUR FOOD DEHYDRATOR	03
USING YOUR FOOD DEHYDRATOR	05
CLEANING AND MAINTENANCE	09
TROUBleshooting	11
WARRANTY	13

01

SAFETY INSTRUCTIONS

Create Healthy &
100% Natural Foods

READ ALL THE INSTRUCTIONS CAREFULLY BEFORE USE AND SAVE FOR FUTURE REFERENCE

INTENDED USE

- Use this appliance only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock, or injury to persons.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capability, 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.
- This appliance is intended solely for indoor, non-commercial, non-industrial use in temporarily heating rooms.

RELATED TO USE

- DO NOT use where aerosol (spray) products are being used.
- DO NOT place near stove, gas/electric burners, or heated oven.
- DO NOT store anything on top of this appliance while in use.
- Keep the dehydrator away from flammable materials (curtains, tablecloths, etc.). Use on a flat, stable, heat-resistant surface away from heat sources and liquids.
- DO NOT operate this appliance with wet hands.
- Close supervision is necessary when this appliance is used by or near children.
- Be cautious when handling the back of the dehydrator. This area will be hotter than the rest.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Be extremely cautious when moving this appliance or removing trays if they contain hot liquid.
- Avoid contact with moving parts. Never place any object into the openings in the screen protecting the dehydrator fan.
- Unplug when not in use, and before cleaning. Allow to cool completely before putting on or taking off parts.
- DO NOT clean housing with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- DO NOT use this appliance if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support.

ELECTRICAL SAFETY

- DO NOT immerse cord, plug, or housing in water or other liquid.
- DO NOT let cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- This appliance should only be used with 120V, 60Hz electrical systems. Do not modify the plug in any way.
- This appliance uses a short power-supply cord to reduce the risk of entangling or tripping. Use extension cords with care.
- The marked electrical rating of an extension cord should be at least as high as the rating of the dehydrator.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of shock, this plug is intended to fit only one way in a polarized outlet. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to defeat this safety feature. To do so could result in an electric shock hazard.

02

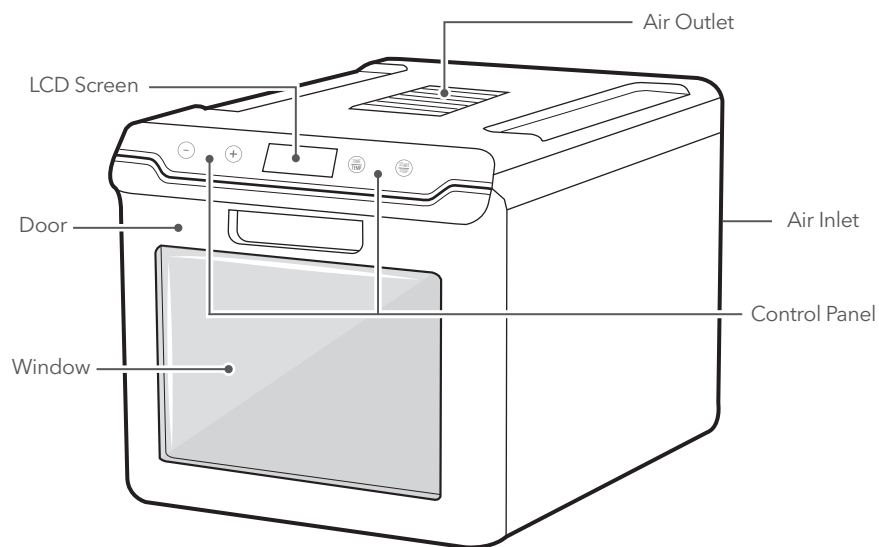
KNOWING YOUR FOOD DEHYDRATOR

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Specifications

Model	PE-FD001
Power	480W
Voltage	120V-60Hz

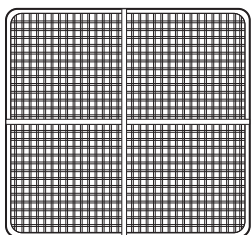
Product Diagram



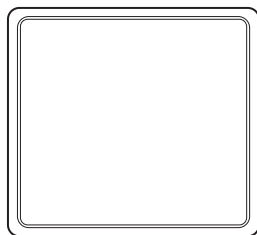
03

USING YOUR FOOD DEHYDRATOR

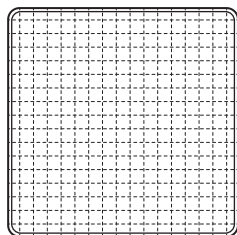
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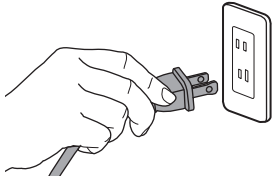
Mesh Sheet (1PC)
Used with trays
to place small foods



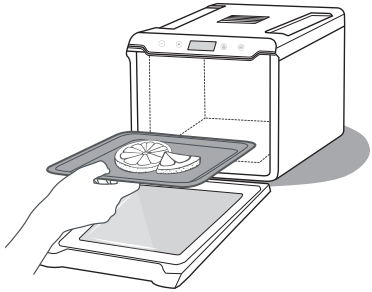
Fruit Roll Sheet (1PC)
Intended for making
fruit rolls or catching drips



Trays (6 PCS)



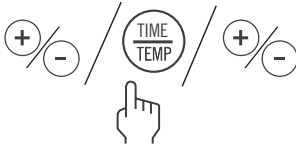
Plug this appliance to an electrical outlet.



Place the trays with prepared food and securely close door.



1



Optionally

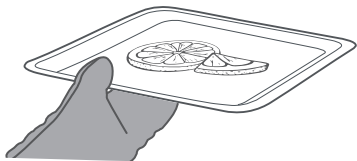
2



3

1 Tap "TIME TEMP", and the default is 158°F/10h. 3 Press "START STOP" to dehydrate.

2 Optionally, set temperature (95°F-158°F) by tapping "+"/"-"/"-" icons, then tap "TIME TEMP" again and set time (1-72h) through "+"/"-"/"-" icons.



When drying is done, unplug this appliance and carefully remove food on trays using oven mitts.

Drying Tips

- Adding lemon juice to fruits, like apples and bananas, can help prevent them from darkening. Squeeze lemon juice over your fruits or let them sit in a solution of lemon juice and water for 5 minutes before dehydrating.
- When dehydrating vegetables, be sure to blanch them for 1 minute first. Blanching will help them retain color, flavor and texture.
- Choose lean meats or cut the fat off fatty meats when making jerky. Before dehydrating, boil meat or poultry under 160°F-165°F to completely destroy any bacteria present.
- To reduce enzymes, first soak raw nuts in plenty of water for 24 hours before drying.
- Cut your food into evenly size pieces, ensuring all pieces finish dehydrating at the same time.
- Food should be placed on trays in single layers ONLY, not touching or overlapping in any way.
- To check whether the food is dried well, place a piece into a fresh bag and shake it lightly. If moisture appears, the food is not ready to be removed.
- If the food seems soft or spongy, place it back into the dehydrator for additional drying time. The ideal result is dry and firm.

Tricks

Recommended Drying Time and Temp



Apples	8-9 ^H	135-145°F	Slice 1/4 inch thick
Bananas	8-9 ^H		
Mango	9-10 ^H		
Kiwi	7-8 ^H		
Orange	8-10 ^H		
Strawberries	8-10 ^H		



Carrots	6-12 ^H	125-140°F	Peel, slice 1/8 inch thick
Potatoes	12-14 ^H		
Mushrooms	3-4 ^H		Slice 1/4 inch thick



Chives	6-10 ^H	95-115°F	Arrange on trays
Rosemary			



Beef, Poultry or Fish	5-6 ^H	150-158°F	Trim fat, slice 1/4 inch thick
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04

CLEANING AND MAINTENANCE

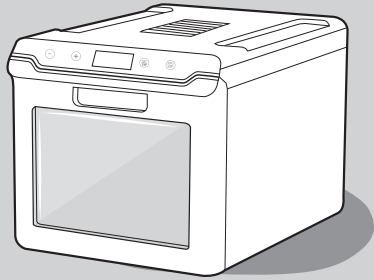
Create Healthy &
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- Unplug this appliance and allow it to cool before cleaning.
- Completely dry before reconnecting to a power source, and before storage.



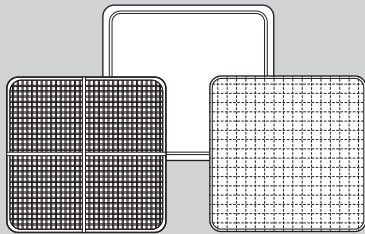
Clean the chamber and surface with a soft, damp cloth or sponge, and wipe dry.



Damp Cloth Only



- Remove for cleaning and ensure all food debris are fully removed.
- Avoid using abrasive cleaning materials or metal utensils to avoid scratches.



Hand Wash

05

TROUBLE-SHOOTING

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The food Dehydrator does not turn on.

Remaining odor

Foods are dried unevenly.

Slow drying

Need to adjust time or temperature in the course of drying.

Error code appears on the LCD screen
E1: sensor open circuit
E2: sensor short circuit

- Make sure the power cord is securely plugged into the outlet.
- Plug in another appliance to the same plug to test the circuit.

The first few times you use your food dehydrator, you may notice a plastic smell. This is normal, non-toxic, and goes away quickly. It is recommended to clean and preheat at 158°F for 30 minutes.

- Check whether the food is of similar thickness.
- Check whether the food on the trays is not blocking air flow through tray stack. Overlapping and contacting are not allowed.
- Air must flow freely around food for proper drying. Reduce quantity in trays or rearrange food.
- Check for foreign objects jamming fan.
- Check whether the food on the trays is not blocking air flow.

Press "TIME/TEMP" and adjust time and temperature through "+" / "-" icons if needed. The remaining time will show on the LCD screen.

Unplug this appliance from the power source and contact Paris Rhône Customer Support. The troubleshooting guide addresses the most common problems. If problems persist, feel free to contact the Customer Support at support@parisrhone.co.

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WARRANTY

Thanks for choosing Paris Rhône food dehydrator.

This product is covered with Paris Rhône product and labor warranty for 12 months from the date of its original purchase.

The warranty will not apply in cases of:

- Misuse, dismantling, or repairs performed by unauthorized personnel.
- Any unit that has been tampered with or used for commercial purpose.
- Use of force, natural hazards, damage caused by external influences.
- Damage caused by non-observance of the User Manual, e.g. connection to an unsuitable mains supply or non-compliance with the instructions.
- Partially or completely dismantled appliances.
- Defects caused by or resulting from damages from shipping or alteration to the product or any of its parts that have been performed by unauthorized personnel.

We can only provide after-sales service for products that are sold by Paris Rhône or Paris Rhône authorized retailers and distributors. If you have purchased your unit from a different place, please contact your seller for return and warranty issues.

※ **Please have your invoice and order ID ready before contacting Customer Support.**



support@parishone.co



www.parishone.co



Manufacturer: Shenzhen NearbyExpress Technology Development Co.,Ltd.
Address: Floor 7, Building E, Galaxy World Phase II, Shenzhen, China



Intertek
4001069



Made In China

尺寸：140*210mm

装订成册

材质：封面128克铜版纸

内页105克铜版纸