

Luvele

Luv life. Luv health.

LUVELE BREEZE FOOD DEHYDRATOR



Instruction
Booklet
LBFD500UK



[Luvele .co.uk](http://Luvele.co.uk)

Safety

Please be sure to read all instructions before using the Luvele Breeze Food Dehydrator. Keep these instructions for future reference.

- Remove all packaging material before using your Food Dehydrator for the first time.
- Do not place your Food Dehydrator near the edge of a bench or table during operation. Ensure the surface is level, free of liquids or other substances.
- Do not place your Food Dehydrator on or near a hot stove or oven.
- Use only recommended accessories & attachments with your Luvele Food Dehydrator and do not use this appliance for any other purpose except for its intended use.
- Do not place the power base of the Food Dehydrator or Tray Holders in the dishwasher.
- Do not immerse the power base of the Food Dehydrator in water or other liquids.
- Never operate damaged appliance (incl. Mains cable).
- Operate appliance only through a professionally installed socket supplying the correct voltage and do not use extension cables.
- Never remove main cable with wet hands, or lay cable on hot surface, or let cable come into contact with oil.
- Unplug the appliance after each use, when the appliance is not in use and before changing accessories or cleaning appliance.
- Do not try and perform any maintenance, other than cleaning. For any maintenance issues please contact Luvele Australia/UK at support@luvele.co.uk
- Do not operate outdoors.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Use a fire blanket only to extinguish fires on appliance.
- The appliance is not designed for commercial or industrial use, it is for household use only.

Congratulations

on the purchase of your new Luvele Breeze Food Dehydrator

Safety

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments

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.

Children 8 years and above can use this appliance, however, they should be supervised to ensure that they do not play with the appliance. Children should not play with the appliance.

Cleaning and user maintenance should not be made by children unless they are older than 8 years old and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

Check the power supply cord for damage from time to time. If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Use only designated accessories enclosed. This appliance is not intended to be operated by means of external timer or separated remote-control system.

Introduction

SAY HELLO TO THE LUVELE BREEZE FOOD DEHYDRATOR!

We hope you Luv your Luvele Breeze Food Dehydrator as much as we enjoyed designing it. The Luvele team have been Designing food dehydrators for over 10 years, and the Luvele Breeze marks our fifth design iteration. We believe we have thought of just about everything in our new design, to equip you to be the master of dehydrating in your kitchen! Please read this instruction booklet in full, so you can get the most out of your new kitchen companion.

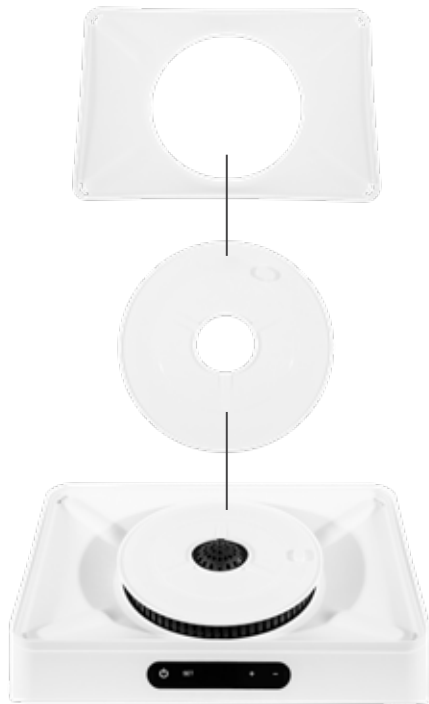


Features

DRIP TRAYS

Drying food in a dehydrator can get a little messy at times. The two drip trays solve this problem. They have been designed to catch all drips that may come from the drying food above. They are easily removed after each use and can be washed separately with warm soap water.

IMPORTANT: Do not wash Drip Trays in the dishwasher.



The **Rectangular Drip Tray** sits in the Power Base of the Dehydrator

The **Round Drip Tray** sits on the Fan Cover.

Power Base Unit



NOTE:
Remove both drip trays after each use and clean thoroughly.

Features

FAN COVER VENTS

IMPORTANT: The Fan Cover Vents can be opened and closed. The closed position is used when cleaning of the Power Base is required.

The open position is used when the dehydrator is in operation. Do not turn on the dehydrator with the vents closed.



Fan Cover Vents Open & Close Switch



WARNING:
Do not operate the dehydrator with the fan vents closed.

Features

OPAQUE EXTERIOR

The opaque exterior lid and trays help block harmful light which can destroy the nutritional content of food that is being dehydrated.



POWER BASE UNIT

The Power Base has been designed with a powerful yet super quiet 500w motor. It has an automatic internal over-heat protection switch for added safety and peace of mind.

The accurate temperature controls can be set to a temperature range of between 25 and 75 degrees C with 5 degree C increments.

On the low temperature settings of 25 and 30 degrees C, the digital timer can be set for a drying period of up to 72 hours. For temperatures between 35 and 75 degree C the timer can be set for a drying period of up to 24 hours.

Features

STAINLESS STEEL DRYING TRAYS

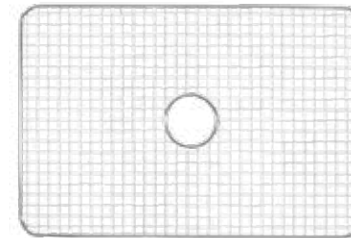
The Luvele Breeze Dehydrator comes with six stainless steel drying trays and is expandable to nine trays.



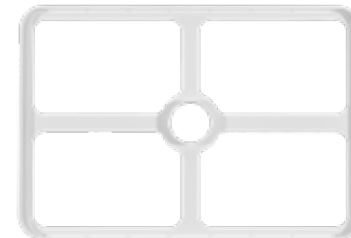
NOTE:
Packs of three trays can be purchased separately at luvele.co.uk



The Stainless Steel Tray Insert simply sits in the Tray Holder, ready to place your food on for drying.



Stainless Steel Tray Insert



BPA free Tray Holder



Features

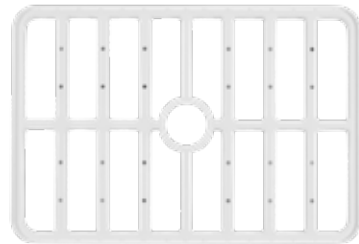
BILTONG MAKER & HANGING RACK

The Luvele Breeze Food Dehydrator has been designed with a unique hanging rack system for making meat jerky, biltong, drying flowers etc...

To set up the Hanging Rack feature, simply remove the Stainless Steel Tray Inserts from each of the Tray Holders and stack them on top of each other to create a hollow structure.



BPA FREE TRAY HOLDER



BPA FREE HANGING RACK

Place the Hanging Rack on top of the Tray Holder stack, then use the supplied Stainless Steel Hooks to hang items for drying. Once items have been hung, place the lid on to the Hanging Rack and set your desired temperature and time.



Features

STAINLESS STEEL HOOK

Twenty four Stainless Steel Hooks are supplied with the Luvele Breeze Food Dehydrator. These can be washed in a dishwasher or by hand with warm soapy water.



NOTE:
See page 18 to 19 for tips on making biltong and our biltong recipe.



Features

DIGITAL TOUCH SCREEN CONTROL PANEL

Both the drying time and the drying temperature can be accurately controlled using the Digital Control Panel.



NOTE:

See page 16 for further instructions on using the Digital Control Panel



TEMPERATURE: The Luvele Breeze Dehydrator can operate at a temperature range of between 25 and 75 degrees C, with 5 degree C increments.



DRYING TIME: A drying times of between 1 hour and 72 hours can be set. Please note, a drying temperature of 25 or 30 degrees C can be set for a drying times of between 1 and 72 hours.

When drying at a temperature range of between 35 and 75 degrees C, a maximum drying time of 24 hours only should be set.

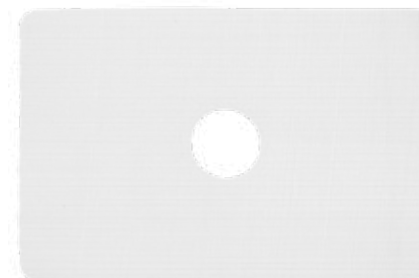


WARNING:

Do not operate at a temperature above 30 degrees C for more that 24 hours

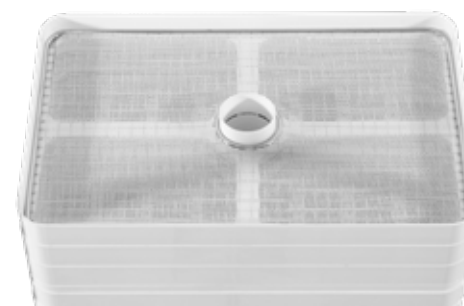
Accessories

NON-STICK SILICONE MESH SHEETS - PACK OF THREE



Luvele Mesh Sheets are used to prevent foods with high sugar content, such as bananas, tomatoes and watermelon, from sticking to the trays. Without Mesh Sheets sticky foods can be difficult and frustrating to peel or scrape off the trays. The Mesh Sheets also help prevent small pieces of food, like herbs, from falling through the trays. They minimize liquid or juice from dripping down from one tray onto another.

Our unique, reusable Non-Stick Silicone Mesh Sheets are made with medical grade silicone and are 100% food safe and free from all plastic chemicals and are suitable to be washed in a dishwasher. They are available in packs of three at luvele.co.uk.



NOTE:

Not included, available for separate purchase at luvele.co.uk

Accessories

ADD EXTRA TRAYS - PACK OF THREE

If you are enjoying your dried foods, why not add extra trays to increase the drying capacity of your dehydrator. Luvele offers packs of three spare trays. The Luvele Breeze Food dehydrator can be stacked to nine trays high. Drying more food in one batch is an efficient, power saving way to enjoy more dried foods, more often.



NOTE:

All accessories and spare parts can be purchased from our website luvele.co.uk

Operation

BEFORE USING YOUR NEW DEHYDRATOR

STEP 1 Wash the Tray Holders in warm soapy water.

NOTE: THE TRAY HOLDERS CANNOT BE WASHED IN A DISHWASHER

Operation

STEP 2 Wash Stainless Steel Tray Inserts with warm soapy water or in a dishwasher.

STEP 3 Do not put the Power Base Unit in water. Wipe down the Power Base Unit with a damp soapy cloth only.

STEP 4 Set the Power Base Unit on a level bench top or table.

STEP 5 Place the Rectangular Drip Tray and the Round Drip Tray into position as shown on page 6.

STEP 6 You are now ready to place your food onto each tray. See page 17 for more information about selecting and preparing food for drying.

STEP 7 Stack each of the six trays, one on top of each other, onto the Power Base Unit.

NOTE: ALL SIX TRAYS MUST BE USED FOR A DRYING CYCLE.

STEP 8 Place the lid on to the sixth tray.

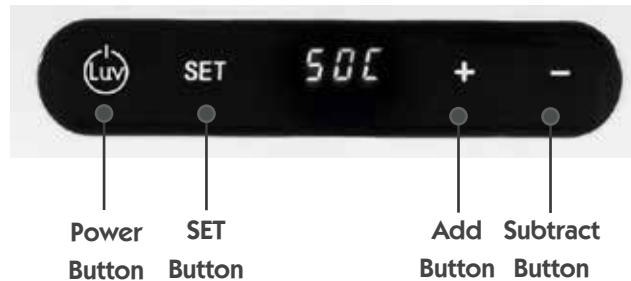
STEP 9 Plug the power cord into an electrical outlet and you're ready to begin dehydrating your food.

STEP 10 Use the Digital Control Panel to set your desired drying temperature and time.

Operation

SETTING THE DIGITAL CONTROLS

Once trays are loaded with food and have been stacked, its time to set the temperature and time for the drying cycle.



STEP 1

Press the Power Button once; this will automatically turn on the Dehydrator with the default time setting of 10 hours and the default temperature setting of 50 degrees C.

STEP 2

To adjust the temperature press the SET Button once, the LED temperature display will start to flash, use the Add and Subtract buttons to increase or decrease.

STEP 3

When desired temperature is set, press the SET button again and the LED time display will start to flash. Use the Add and Subtract buttons to set time.

STEP 4

When the time has been selected do not touch any other buttons, the LED display will stop flashing and the time and temperature will automatically be saved.

STEP 5

When the digital timer counts down fully, the dehydrator will automatically turn off.

STEP 6

To turn off the dehydrator at any time press the Power Button.

Operation

SELECTING FOOD & LOADING TRAY FOR DRYING

Select high quality produce that is ripe and full of flavour for the best results. Wash all fruits and vegetables to remove any debris, dust or insects. Cut away any bruised or damaged sections. Lay food pieces evenly onto the trays. Do not overlap the food pieces as this may inhibit drying. As each tray is loaded, stack them one by one onto the Power Base Unit ready for drying.

TIP: To get the best result be sure to slice your food between 5mm and 10mm in thickness. Any thicker than this and the food may not dry evenly.

DRYING TIME: Drying times will vary, depending on the type and amount of food, the thickness of the slices, the percentage of water in the food and the weather when using the Dehydrator. See pages 23 through to 28 for approx. drying times.

TEMPERATURE CONTROL: The Luvele Breeze Dehydrator has a temperature range of between 25 degrees C & 75 degrees C.

TEMP RANGE 25 TO 30 DEGREES C: This temperature setting range is for making biltong and drying flower etc.. over a 2-3 day period. The maximum drying time on the 25 and 30 degrees C setting is 72 hours.

TEMP RANGE 35 TO 45 DEGREES C: This temperature setting range is ideal for drying foods that need to remain raw. This lower temperature will dehydrate foods slower, so it may be necessary to slice food thinner when using these temperatures.

IMPORTANT: The maximum drying time on the 35 to 45 degrees C settings is 24 hours.

TEMP RANGE 50 TO 75 DEGREES C: This temperature range is for produce with a high water content like meats, fruits and vegetables etc. It is recommended to dehydrate all meats on the 75 degrees C temperature setting.

IMPORTANT: The maximum drying time on the 50 to 75 degrees C settings is 24 hours.

Biltong

SELECTING THE MEAT

Many different types of meats can be used to make biltong, from fish to turkey, but by far the most popular meat to use is beef, as it will suit most tastes. Venison is a good choice due to its leaner quality. Topside and silverside are also good cuts for biltong. Whatever you select, the standard factors of cut, aging and fat content apply, and will all affect your biltong in the same way they do when you cook with these meats. Fatty cuts of meat are more likely to spoil during the drying process and should be avoided.

PREPARATION: Start by removing any excess fat. This will help with the drying process, and ensure greater longevity of the final product. Leave some fat for extra flavour, as you like it. Don't cut the slices too thick or they will take too long to dry, 8mm to 10mm is ideal. When hanging biltong with six tray, cut to a length of 10cm and when using nine trays cut to a maximum length of 19cm. Get rid of any gristle or sinew as these parts become extremely tough to chew when dried. Longer strips are more space efficient for drying, and reduce the number of drying hooks you'll need to use. However, it is important the biltong strips do not touch the base or sides of the dehydrator.

BASTING & SEASONING RECIPE - FOR APPROXIMATELY 2KG OF MEAT:

250ml vinegar (for basting)
2 Tbs ground black pepper

1/2 cup ground coriander
2 Tbs sea salt
2 tsps paprika

The easiest way to prepare meat for drying is to baste and season simultaneously. Start by adding a layer of your basting mix (vinegar) and seasoning spices to the bottom of a wide, flat dish or tray.

Lay your steaks flat in the dish, then add another equal layer of basting and seasoning on top. Additional spices like paprika and peri peri can be added according to your preference for spicy flavouring. Let the steaks marinade for three hours in the fridge before proceeding to the drying phase.

Biltong

DRYING: You are now ready to hang your biltong strips for drying. If any excess liquid remains on the meat from basting, remove with paper towel. When hanging your strips of meat, be sure to separate your strips evenly throughout the dehydrator, using the 24 stainless steel hooks supplied. It is important that the strips of meat are not touching each other, or the sides or bottom of the dehydrator. Once you have completed hanging your meat, simply place the lid on to the dehydrator and set your desired time and temperature.

TEMPERATURE & TIME SETTINGS: For the best results, dry biltong on the 25 or 30 degree C temperature setting.

Depending on the type of meat used, biltong may take between 48 and 72 hours to dry. Personal taste comes into play, as some like their biltong moist while others prefer the rock hard variety. Some experimentation with drying times will be required when you first start making your biltong.



WARNING:

Do not operate the dehydrator above 30 degrees C for more than 24 hours.



NOTE:

When operating the dehydrator for more than 24 hours on the 25 or 30 degree C temperature setting, it should be checked every 12 hours, after the first 24 hour period.

STORING BILTONG: Even though biltong is cured and air-dried, it's still meat. Homemade biltong is preservative free, so we recommend storing it in the fridge in a paper bag over short periods of 4-5 days. Should you wish to store it for longer than 5 days, or you want the biltong to stay soft (moist), we recommend you store it in an air-tight container in the freezer. Biltong can be stored in the freezer for up to 6 months. The Luvele range of vacuum sealers and vacuum canisters are ideal for storing biltong in the freezer and can be purchased at luvele.co.uk.

Storage

PACKAGING

Dried foods should be packaged straight after drying to prevent stickiness and re-hydration caused by humidity. Store dried foods in airtight, moisture proof containers. If foods are insufficiently dried, or are exposed to moisture from faulty packaging, they can lose their quality and nutrition, and can even form mould during storage. The Luvele vacuum sealers and vacuum canister range are ideal for packaging dried foods. They can extend the shelf life of dried foods 4-5 times.

The Luvele vacuum sealer products can be purchased from our website luvele.co.uk

Plastic freezer bags can be used. Plastic storage bags that are not labeled for use in the freezer generally are not airtight, nor moisture-proof and should not be used to store dried foods. Since most packaging materials are transparent, store packaged dried foods in a plastic or metal container which will not allow the light to penetrate. Store all foods separately so flavours do not mix.

STORAGE

The storage area should be cool, dry, and dark. The darker and cooler the storage area, the longer the dried foods will last. The ideal storage temperature for dehydrated food is between 15°C to below freezing. The ideal storage place is a freezer or refrigerator, particularly for storing low acid foods such as meats, fish and veg.

Re-hydrating

RE-HYDRATING DRIED FOOD

Enjoy dehydrated foods when dry or rehydrate foods to use in recipes. Re-hydrating can be done by placing dried foods in enough water to cover the food and then soaking for approximately one hour. Boiling water will re-hydrates foods much faster than cold water. Fruits or vegetables may also be re-hydrated in liquids other than water, including fruit juices, cider, vegetable juices, milk etc. Adding salt or sugar during re-hydration will slow the re-hydration process down.

COOKING DRIED FOOD

After re-hydrating food, cook it as you would normally. Most fruits and vegetables will rehydrate to about 70-90% of their fresh state. Keep in mind they will be more chewy than fresh or frozen fruit and vegetable. Dried food used in cooking will absorb additional liquid, so adjust the recipe accordingly by adding more water.



Fruit

PREPARATION

Wash fruit and dry with paper towels. Remove any blemishes, pips and stones, then slice evenly to a thickness of between 5mm and 10mm. Pre-treat where recommended. Read following table for further information.

PRE-TREATMENT

The pre-treatment of fruit is recommended to help slow down browning while the fruit is drying. We recommended you use a natural pre-treatment solution of pineapple or lemon juice. Soak prepared, sliced fruit for 1-2 minutes in the juice before placing on drying racks.

BLANCHING

Some fruits with natural protective wax coatings e.g. figs, grapes and prunes, need to be blanched to speed the drying process. To blanch place whole fruits in boiling water for 1 - 2 minutes. Then plunge into ice cold water, slice and commence drying.

Fruits	Preparation	Pre-Treatment	Dry-Test	Time
Apples	Core & Slice	Soak in pre-treatment	Pliable	8-12 Hrs
Apricots	Cut in half, stone, slice in quarters	Soak in pre-treatment	Pliable	12-18 Hrs
Bananas	Peel & Slice	Dip in pre-treatment	Pliable	12-14 Hrs
Berries	Remove stalks & slice	None	Crisp	7-12 Hrs
Citrus Fruits	Peel & Slice	None	Crisp	14-18 Hrs

Fruit

DRYING TEMPERATURE

Most fruits should be dehydrated at a temperature of 75 degrees C.

Fruits	Preparation	Pre-Treatment	Dry-Test	Time
Cherries	Remove stems, cut in half & remove stone	Blanch	Leathery	10-14 Hrs
Figs	Remove Stem and half or quarter	Blanch	Leathery	14-18 Hrs
Grapes	Use seedless, remove stem & halve	Blanch	Pliable	18-22 Hrs
Kiwi Fruit	Peel & Slice	None	Pliable	10-12 Hrs
Mangoes	Peel & Slice	None	Pliable	8-10 Hrs
Melons	Remove skin & seeds	None	Leathery	14-16 Hrs
Nectarines	Halve & remove stone	Soak in pre-treatment	Pliable	12-16 Hrs
Paw Paw	Peel & remove Black seeds	None	Leathery	12-16 Hrs
Peach	Peel, halve & remove stone	Soak in pre-treatment	Leathery	12-16 Hrs
Pineapple	Peel & remove core	None	Pliable	14-16 Hrs
Plums	Halve & remove stones	None	Leathery	12-16 Hrs

Vegetables

PREPARATION

Wash all vegetables thoroughly and remove any blemishes, then slice evenly to a thickness of between 5mm and 10mm. Pre-treat where recommended. Read following chart for further information

PRE-TREATMENT

Blanching may be required to speed up the drying process for certain vegetables.

STEAM BLANCH

Some fruits with natural protective wax coatings e.g. figs, grapes and prunes, need to be blanched to speed the drying process. To blanch place whole fruits in boiling water for 1 - 2 minutes. Then plunge into ice cold water, slice and commence drying.

BLANCH

Soak vegetables in boiling water for 1-2 minutes. Then plunge into ice cold water and slice.

Vegetables	Preparation	Pre-Treatment	Dry-Test	Time
Artichoke hearts	Cut hearts into strips	Steam until tender.	Brittle	8-12 Hrs
Asparagus	Cut into lengths	Steam blanch for 4-5 minutes	Brittle	8-10 Hrs
Beans	Cut into lengths	Steam blanch until translucent	Brittle	6-8 Hrs
Beetroot	Remove skin and slice	Cook until tender	Brittle	12-14 Hrs
Broccoli	Soak in salt water for 5 minutes, to remove hidden insects.	Steam blanch	Brittle	10-12 Hrs
Brussel Sprouts	Remove outer leaves, cut in half	Steam blanch for 3 minutes	Brittle	10-14 Hrs

Vegetables

DRYING TEMPERATURE

Most vegetables should be dehydrated at a temperature of 75 degrees C.

Vegetables	Preparation	Pre-Treatment	Dry-Test	Time
Cabbage	Cut into strips	Steam blanch for 4-5 minutes	Leathery	10-12 Hrs
Carrots	Peel, cut into cubes or slices	Steam blanch for 5 minutes	Leathery	10-12 Hrs
Cauliflower	Cut into flowerettes	Steam blanch for 3 minutes	Brittle	10-12 Hrs
Celery	Cut into lengths	None	Crisp	8-10 Hrs
Tomatoes	Remove stems & slice	None	Pliable	10-12 Hrs
Corn	Remove husk & trim cobs	Steam cobs until cooked. Remove kernels & dry	Brittle	10-12 Hrs
Mushrooms	Slice	None	Crisp	6-8 Hrs
Onions	Remove skin & slice	None	Crisp	12-16 Hrs
Potatoes	Peel & Slice	Steam blanch	Crisp	10-12 Hrs
Peas	Shell & wash.	Steam blanch until cooked	Brittle	6-8 Hrs
Red/Green Peppers	Remove seeds, cut into strips	None	Brittle	6-8 Hrs
Zucchini	Remove ends & slice	Steam blanch for 2 minutes	Pliable	8-10 Hrs

Herbs

Most herbs may be dried in your dehydrator right on the plant stalk or stem. Seeds and leaves are easily stripped from the plant when dry. Do not dry herbs with fruits and vegetables. Store finished product in a cool, dark place to reduce flavour loss. Do not powder leaves until you are ready to use.

PREPARATION

Leaves and stems should be washed under cold running water to remove any dust or insects. Remove any dead or discoloured parts. If flowers are to be used in teas, dry them whole. When seed pods have dried, their outer covering may be removed by rubbing the seeds between the palms of your hands while blowing on them to remove the husks. Place seeds on a non-stick Mesh Sheet. Dehydrate until there is no moisture evident.

DRYING TEMPERATURE

Most herbs should be dehydrated at a temperature of between 60 & 75 degrees C.

Herbs	Part of Plant	Preparation	Use	Time
Basil	Leaves	Rinse in cold water	Italian and Mediterranean dishes, tomato dishes, meat, salads, soups, fish, poultry dishes	1-3 Hrs
Caraway	Seeds	Clip entire plant, then dip in boiling water	Pork, sauerkraut, rye bread, cheese, vegetables and cookies	3-5 Hrs
Chili Peppers	Pods	Rinse and dice	Mild onion flavor, use in moist recipes	2-3 Hrs
Coriander	Seeds	Clip entire plant, dip in boiling water	Sausage, pickling, spices, apple and pear dishes	2-5 Hrs
Dill	Leaves	Rinse in cold water	Salads, vegetables, potatoes and fish	1-3 Hrs

Herbs

Herbs	Part of Plant	Preparation	Use	Time
Fennel	Leaves	Rinse in cold water	Salads, soups or stews	1-3 Hrs
Fennel	Seeds	Rinse in cold water	Cakes, cookies, breads	3-5 Hrs
Garlic	Clove	Cut in half length ways	Salt, powder, recipes	6-12 Hrs
Ginger	Root	Rinse then slice or grate	Meat, vegetables, cookies and dessert dishes	2-5 Hrs
Mint	Leaves	Rinse in cold water	Sauces, mint jelly & lamb dishes.	1-3 Hrs
Mustard	Seeds	Rinse in cold water	Corned beef, sauerkraut, salad dressings & cabbage	2-5 Hrs
Oregano	Leaves	Rinse in cold water	Italian, Greek, Mexican & tomato dishes	1-3 Hrs
Parsley	Leaves & stems	Rinse in cold water	Powder, use leaves for flakes	1-3 Hrs
Tarragon	Leaves	Rinse in cold water	Sauces, salads, fish and poultry	1-3 Hrs
Rosemary	Leaves	Rinse in cold water	Barbecue sauces, eggs poultry, meats, dishes, lamb, & vegetables	1-3 Hrs
Sage	Leaves & stems	Rinse in cold water	Poultry, pork, lamb, veal & fish dishes	1-3 Hrs
Thyme	Leaves	Rinse in cold water	Meat, fish & poultry dishes, green beans, beets, carrots & potatoes	1-3 Hrs

Meats

DRYING MEAT - MEAT JERKY

Trim excess fat from the meat and slice into thin strips of between 5mm and 10mm. Marinate your meat in the refrigerator for 6-8 hours in a marinade of your choice. Place meat to dry on a non-stick Mesh Sheet, then dry meat uninterrupted for 8-10 hours at 75 degrees C.

STORAGE

Store dried meat in an air-tight container. Refrigerate if storing for any length of time. The recommended shelf life is 3 months. Be sure to test for dryness every 2-3 weeks.

Flowers

DRYING FLOWERS

You can dry your own flowers, blossoms and petals using your Luvele Breeze Food Dehydrator. You have the option of drying them lying flat on the Stainless Steel Trays, or by hanging them using the Hanging Rack system.

PREPARATION

Cut flowers when they are dry and cool. Choose flowers that are firm but only half open. Full bloom flowers tend to lose their petals. Position your flowers and petals sparsely on the drying trays or Hanging Rack and dry for 8-10 hours, at 75 degrees C, until flowers are brittle.

To make potpourri use a handful of flowers, blossoms and petals and combine with 3-4 drops of perfumed oil e.g. tea rose or lavender. Arrange flowers, blossoms and petals sparsely on the drying trays using a Mesh Sheet, then dry for 6-8 hours at 75 degrees C. When drying is completed, place flowers into a large air tight glass container and apply another 3-4 drops of perfumed oil.

Cleaning

CLEANING YOUR LUVELE BREEZE FOOD DEHYDRATOR

Power Base Unit

Do not put the Power Base Unit in water. Wipe down the Power Base Unit with a damp soapy cloth only.

Drip Trays

Wash the Drip Trays in warm soapy water. Do not use any metal objects or scouring pads to clean Drip Trays, as they may damage the surface of the trays.



WARNING:

Drip Trays cannot be washed in a dishwasher

Tray Holders & Lid

Wash the Tray Holders and Lid in warm soapy water. Do not use any metal objects or scouring pads to clean the Tray Holders or Lid, as they may cause damage.



WARNING:

The Tray Holders and Lid cannot be washed in a dishwasher

Hanging Rack

Wash the Hanging Rack in warm soapy water. Do not use any metal objects or scouring pads to clean the Hanging Rack as they may cause damage.

Cleaning



WARNING:

The Hanging Rack cannot be washed in a dishwasher.

Stainless Steel Tray Inserts

Wash Stainless Steel Tray Inserts with warm soapy water or in a dishwasher.

Stainless Steel Hooks

Wash Stainless Steel Hooks with warm soapy water or in a dishwasher.

Non-Stick Mesh Sheet (Not Included)

Wash Mesh Sheets with warm soapy water or in a dishwasher.



Warranty

The Luvele Breeze Food Dehydrator comes with a 1 Year Total Cover Warranty. Our warranty will covers any manufacturing fault with the product and will also cover damage caused during transit.

Your warranty starts from the purchase date of your Luvele product. Please visit www.luvele.co.uk to register your warranty. Further instructions can be found on your warranty card.

Warranty Process

We want to make any warranty claim as simple as possible for you. All you need to do is contact us at support@luvele.co.uk and provide us information about the problem you are having with your item. Firstly, we will suggest some troubleshooting ideas to establish whether or not the issue can be fixed without a return. Photos or a short video of the fault may be requested if and where appropriate, and if it will ensure a faster resolution.

Generally, if you have an issue with your item within 30 days of receiving it, we will send you a brand new item. The new item will be shipped within 48 hours of receiving the faulty item back. A confirmation email will be sent when we receive your product back.

If you have an issue after the 30 day period we will consider repairing your item if suitable. If it cannot be repaired it will be replaced with a brand new item.

We are here to help, so please email us and the best solution to meet your needs will be offered. support@luvele.co.uk | www.luvele.co.uk

Notes

