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Professional Food Dehydrator RHFD-18001

User Manual

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Features

With the advanced Professional Food Dehydrator, you can enjoy the benefits of efficiently and conveniently dehydrating your favorite fruits, vegetables, and meats, utilizing the latest in digital dehydration technology and the revolutionary Two-Stage Sequential Temperature-Timer (TST) feature. From apples to zucchini, breads to pâtés, to crackers and your favorite jerky recipes, you can meet all your dehydrating needs.

- Two-Stage Sequential Temperature-Timer (TST) allows you to easily set the Dehydrator to start at a higher temperature, to kick-start the dehydration process. Then it automatically switches to a lower temperature to finish off the job without adjusting the temperature of the food beyond desired level. The TST decreases the amount of time it takes to dehydrate your favorite recipes without all the hassle.
- Timer Setting up to 99 hours.
- Dehydrate up to 12 trays of your favorite recipes using Food Grade 304 stainless steel trays.
- Tempered Glass Door for a convenient way to monitor your foods with a transparent glass window at the front of the unit.
- Fast Mode (Two Fans) for express dehydration process.
- Slow Mode (One Upper Fan) saves you 50% energy.
- Digital Thermostat from 95°F to 167°F.
- Keep Warm function activates after food dehydration is complete to maintain a dry environment and avoid exposure to humidity in the air before storage.

Important Safety Precautions

When using electrical appliances, the basic safety precautions below should always be followed:

- Read all instructions.
- Do not touch hot surfaces. Use handles.
- To protect against electrical shock, do not immerse cord, plugs, or the Dehydrator in water or other liquids.
- Only use an approved power cord included with your machine.
- Only plug the machine into an electrical outlet that has a compatible electricity rating. Failure to do so may damage the fan motor and/or heating-coil and will void the warranty.
- Never handle the plug with wet hands.
- Close supervision is necessary when any appliance is used by or near children.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always use the Dehydrator on a leveled surface, and keep it a minimal distance of 4 inches from other appliances or furniture.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not attempt to disassemble or modify the Dehydrator. It may cause a fire, an electric shock or a malfunction. Any attempt to modify the Dehydrator will void the warranty.
- Opening the Dehydrator door stops the appliance from operating. Once the door is closed, operation will resume.
- NEVER put your fingers or other foreign objects such as spoons, knives or any other kitchen utensils into the air vents while in operation. It may cause physical harm such as a burn, electric shock or fire.
- Do not move the Dehydrator while in operation.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use of unauthorized accessories or attachments not approved or recommended may cause injuries.
- Do not use the Dehydrator outdoors. Intended for indoor use only.
- Do not let the power cord hang over the edge of your table or counter, or come in contact with any hot surfaces.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the unit OFF and then remove the plug from the wall outlet.
- Do not use the Dehydrator for anything other than its intended use.

Safety Tips

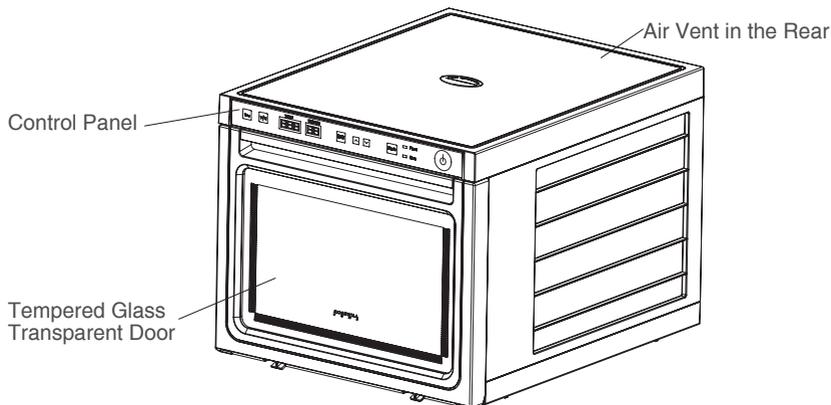
To avoid damage or injury, please follow these basic safety tips:

1. Do not clean the main body of the Dehydrator with water. Always use a wet towel.
2. Never use Dehydrator in a humid room such as a bathroom. Use in a well-ventilated setting.
3. Always use a separate outlet that has a minimum of 10 amps. In other words, don't plug the Dehydrator into an extension cord and then into an outlet.
4. Do not block the air vents while the Dehydrator is in operation.
5. Do not expose Dehydrator to high temperatures over 176°F (80°C).
6. Plug in Dehydrator with the main switch OFF.
7. Do not attempt to dehydrate any liquids or very fine powder that will turn into dust, glass, or metal.
8. To avoid deterioration of food, do not keep dehydrated food in Dehydrator for long periods without operating. Remove the dehydrated food immediately after the dehydration process is over.
9. Store dehydrated foods in a proper place. For best results, store in a suitable airtight container.

Product Specifications

MODEL	RHFD-18001
DIMENSIONS (W x D x H)	15.7 x 20 x 13.8 in 40 x 51 x 35 cm
TRAYS	6 Stainless Steel Dehydrating Trays
TRAY DIMENSIONS (W x D)	13.3 x 15.16 in (33.8 x 38.5 cm)
UNIT WEIGHT WITH TRAYS	20.5 lbs (9.3 kg)
RATING	US: 120V / 60Hz 1000W Fast Mode / 500W Slow Mode
CORD LENGTH	3.2 ft (98 cm)
TEMPERATURE RANGE	95°F - 167°F (35°C - 75°C)

Parts Description



Door is designed for soft closing to avoid glass damage and noise.

Switch and Button Functions



 = ON/OFF BUTTON

Mode = Choose Fast or Slow (Fast uses two fans while Slow uses one upper fan). Operation under the Slow mode can save up to 50% energy consumption, but will need an extra two hours based on Drying Times Chart (page 8). After selection, the function will be lit.

Temp = Adjust from 95°F-167°F (35°C-75°C). Press the “**SET**” button until the Temp light illuminates. Adjust the temp high or low according to different foods with the Up or Down arrows.

“**^**” Up = Increase the Temp in increments of one degree.

“**∨**” Down = Decrease the Temp in increments of one degree.

Timer = Set dehydration times from 1 hour to 99 hours. Press the “**SET**” button until the Timer light illuminates. You can adjust the timer up or down.

“**^**” Up = Increase the Timer in increments of one hour.

“**∨**” Down = Decrease the Timer in increments of one hour.

°F/°C = Change Celsius or Fahrenheit scale according to your preference.

Warm = Keep Warm function activates after food dehydration is complete to maintain a dry environment and avoid exposure to humidity in the air before storage. Temperature is maintained at 68°F (20°C).

Operation

Before using your dehydrator for the first time:

Remove the trays and wash in warm water with small amount of dish soap. Set up Fast mode and let machine run for 1 hour.

1. Always keep the Dehydrator on a flat surface.
2. Keep the Dehydrator at least 4 inches away from walls, other appliances or furniture.
3. Open the door to insert trays into the Dehydrator. Hold the tray in the horizontal position and push the tray into the proper slots.
 - Place the food evenly and neatly on each tray as close as possible. For best results, cut the food into even sizes and thickness so that dehydration will be completed altogether.
 - It is recommended to use separate trays for each type of food.
 - Double check whether all the trays are properly loaded.
4. Plug into an outlet that has 10-amp capacity. Do not plug into an extension cord.
5. Turn the main switch ON.

For TST Mode Only

The Two-Stage Sequential Temperature-Timer (TST) is a two-phase combo mode that allows for both Fast mode and Slow mode to be applied sequentially.

Steps:

Turn the Dehydrator on. The indicator light will be lit on the panel.

Press the **“SET”** button **three times** and then the TST mode starts automatically.

About Two-Stage Sequential Temperature-Timer (TST)

The initial temperature starts at 167°F for the first 2 hours and then the temperature cools down to maintain at 145°F for 6 hours. When the full food dehydration cycle completes in 8 hours, the dehydrator automatically switches to Keep Warm for 24 hours and switches off afterwards.

According to the USDA's current recommendation (as of 2017), to make jerky safely is to pre-heat meat to 160°F and poultry to 165°F before the dehydrating process starts. The TST function is designed to sterilize meat and poultry for making jerky, and which might not be ideal for fruits and vegetables due to the high temperature.

Cleaning and Maintenance

- Clean the trays and drying sheets with a mild detergent under warm water after each use.
NOTE: The Stainless Steel trays are dishwasher safe.
- To clean the Main Body, first unplug the machine and then clean with a wet towel.
- Do not rinse with water or submerge the machine in water.
- For easier screen/tray cleaning, cover with wet paper towels and soak for a short while.
- Make sure the trays and drying sheets are thoroughly dried before inserting them back into the Dehydrator. Keep your machine and machine parts in a safe place, out of reach of children.

Dehydrating Tips

Keep these tips in mind when dehydrating fruits, vegetables, nuts, or spices:

- It is best to use fruits and vegetables that are in season, grown organically/locally.
- Use fruits or vegetables with appropriate firmness, with no soft spots that discolor during dehydrating.
- Remove unwanted parts: stalks, cores, unwanted seeds, rinds or outside skins, peels if desired.
- Keep slices the same size. This will help dehydrate more evenly and the dehydrating time will stay more consistent.
- When spicing (e.g. BBQ or salty flavors), coat foods with something wet, sticky, or oily to help the spices/seasonings adhere to the foods/chips better. Olive oil, miso, liquid marinades, or sweeteners like honey or agave work well.
- Store in sealed containers to keep the food longer after dehydration.
- To re-hydrate (if you over dry), put a moist paper towel, add a lettuce leaf into the container, or lightly mist the foods with water to re-hydrate back to desired texture.

Troubleshooting

Appears on Display	Possible Reason	Solution
E1	Door is not properly shut	Shut the door completely
E2	Sensor Failure	Contact Customer Service

NOTE

If the tempered glass door is opened while the dehydrator is in operation, power supply to both the heating coil and the fan will be turned off. The machine will automatically restarts as soon as the door is fully shut.

When you hear a beep sound and see **E1** on the display screen while the door is opened, it is not a program error but a signal that the door is not fully shut. Just try to shut the door completely.

Fruits

- Fruit chips are tasty and a good way to save extra produce for camping, hiking, or for later use.
- Use crisp fruits, or fruits not overly ripened for best results.
- Most dehydrated fruits taste less sweet than fresh fruits, especially banana chips, so putting a desired spice (e.g. cinnamon, nutmeg, or vanilla) or sweetener (e.g. agave, stevia, or maple syrup) on top of each chip can sweeten the finished food.
- Make sure to remove cores, seeds, and other inedible parts (peels, etc.).
- When using larger pieces (e.g. a small apple, pitted fruits, or bananas) keep them the same size to keep the drying time the same and dehydrate more evenly.

Grains

- Best to soak/sprout grains before dehydrating; two or three days is sufficient.
- Grains can be sprouted and dried back in order to make a sprouted flour.
- Savory or sweet crackers and breads can be made by combining the grains with spices, herbs, vegetables, dried fruits, or even the pulp from juices.

Nuts

- Soak nuts initially in enough water to cover entirely, then add a splash of hydrogen peroxide into the soaking water and rinse thoroughly after 5 minutes (this gets rid of unwanted mold).
- Softer nuts (e.g. cashews or pecans) hardly need any soaking. Just the initial soak/rinse (as mentioned above with hydrogen peroxide) to remove unwanted molds.
- The harder nuts (e.g. almonds, brazil nuts) need to be soaked for longer (between 6 - 12 hours), after the initial soaking/rinsing.
- Drying soaked nuts keeps them fresh longer, without the enzymes that coat the nuts that inhibit/block digestion. They can take up to 48 hours to fully dehydrate, depending on the size of the nut, the weather (more humidity takes longer), and how long the nut has soaked.
- After a nut has been soaked and dried, it can be ground into a flour and used in other recipes.

Seeds

- Soak seeds to remove the coating that protects them from automatically sprouting into a plant.
- If you want to make a flour, soak and dry the seeds so that you can grind them.
- Soaked seeds combine well with all the foods (vegetables, fruits, nuts, or grains) in many dehydrated recipes. They act as a thickener, as well as add their own lovely flavors.
- Combine to make cereals or granolas.
- The Fast mode is fine for solo seed snacks.

Spices

- When using fresh herbs, remove the stems and stalks or anything else inedible.
- Use a baking sheet to avoid having herbs drop out of the screen/tray.

Vegetables

- Dried vegetables (carrots, corn, zucchini, mushrooms, etc.) can be great foods to use for soups later in the year, when the food is out of season, or to take on camping/hiking trips.
- Cut into uniform sizes/shapes when dehydrating.
- Take off skins, seeds, and other unwanted parts before dehydrating.
- Some vegetables (e.g. onions) get more spicy/hot flavored when dehydrated and some get sweeter.

Drying Times Chart

Recommended Drying Temperature: 125°F (50°C)

Vegetables			
Asparagus	5-6 hours	Onions	4-8 hours
Beans	8-12 hours	Parsnips	7-11 hours
Beets	8-12 hours	Peas	4-8 hours
Broccoli	10-14 hours	Peppers / Hot	4-8 hours
Cabbage	7-11 hours	Kale	4-6 hours
Carrots	6-10 hours	Potatoes	6-14 hours
Celery	3-10 hours	Pumpkin	7-11 hours
Corn	6-10 hours	Summer Squash	10-14 hours
Cucumber	4-8 hours	Tomatoes	5-9 hours
Eggplant	4-8 hours	Turnips	8-12 hours
Greens	3-7 hours	Mushrooms	3-7 hours

Recommended Drying Temperature: 135°F (58°C)

Fruit			
Apples	8-10 hours	Nectarine	8-16 hours
Apricots	20-28 hours	Peaches	8-16 hours
Bananas	6-10 hours	Pears	8-16 hours
Berries	10-15 hours	Kiwi	6-10 hours
Cherries	13-21 hours	Pineapple	10-18 hours
Cranberries	10-12 hours	Prune Plums	22-30 hours
Lemon	8-12 hours	Mango	10-12 hours
Grapes	22-30 hours	Strawberries	10-15 hours

Recommended Drying Temperature: 161°F (72°C)

Jerky	
Meat Jerky	3-8 hours
Fish Jerky	8-12 hours

Recommended Drying Temperature: 100°F (38°C)

Other	
Herbs and Spices	2-4 hours
Nuts	6-12 hours
Re-Crisping	1 hour

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Rosewill[®] Technical Support Information
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Thank you for purchasing a quality Rosewill product.
Please register your product at www.rosewill.com
for complete warranty information and support for your product.



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