

READ BEFORE USE

使用前阅读

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!



有关我们所有系列产品的，使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问www.hamiltonbeach.cn。

Questions?

Please call us – our friendly associates are ready to help.

China: 400-852-2655

如有疑问？

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆客服热线：

400-852-2655

官方网站：

www.hamiltonbeach.cn

型号：32100-CN

此说明书中图片仅供参考，产品以实物为准。

使用产品前请仔细阅读本使用说明书，并妥善保管。

Hamilton 汉美驰 Beach®



Food Dehydrator 食物脱水器 (食物烘干机)

English 2

中文 19

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. This appliance should not be used by children. Keep the appliance and its cord out of reach of children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electric shock, do not immerse cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. To disconnect, Pause or Reset/Stop the appliance and then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This product is intended for household use only.

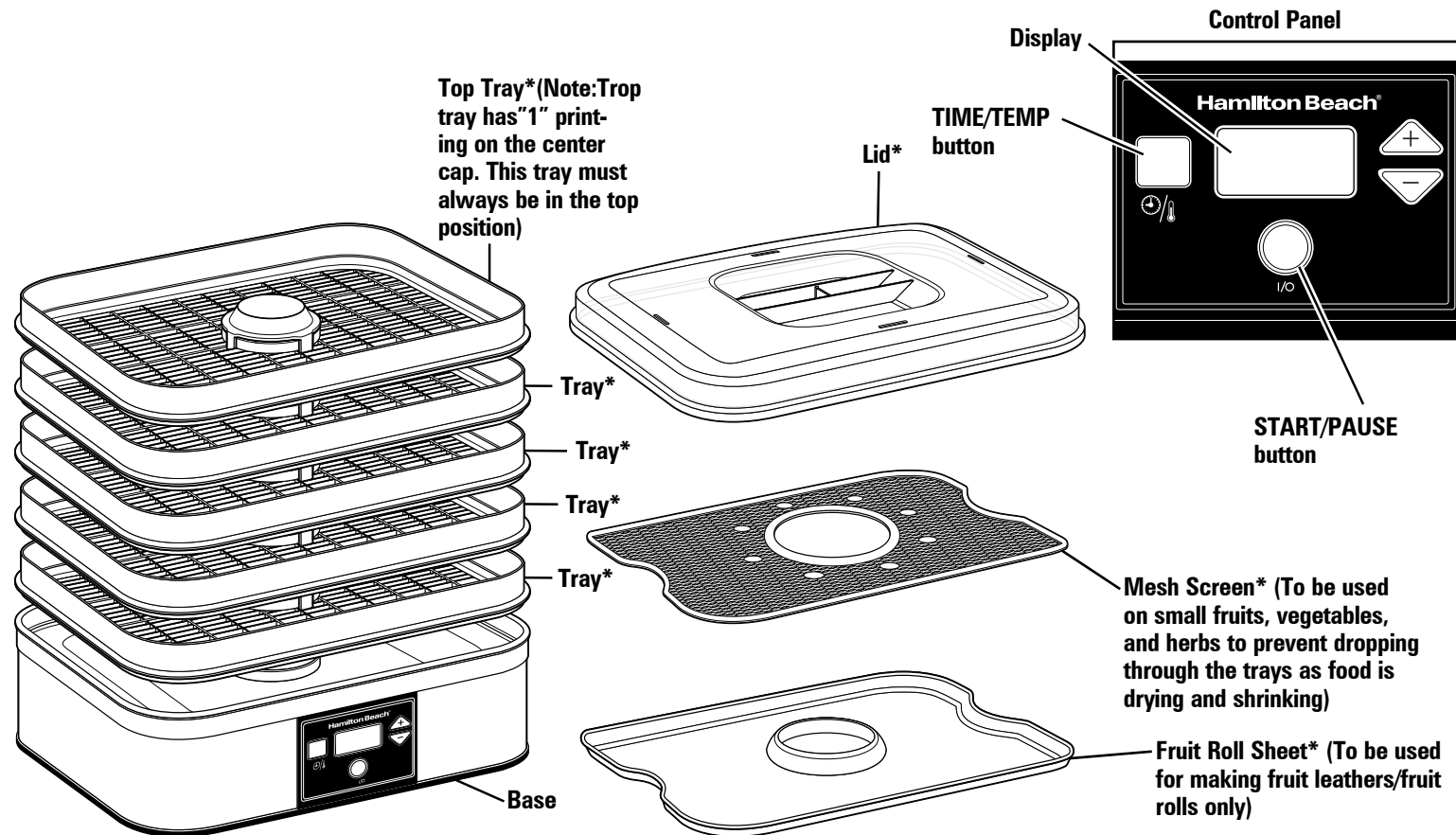
CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.

Parts and Features

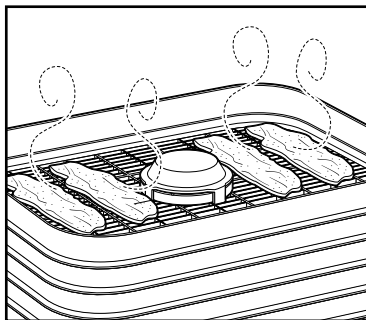
BEFORE FIRST USE: Wash all removable parts in hot, soapy water. Rinse and dry.



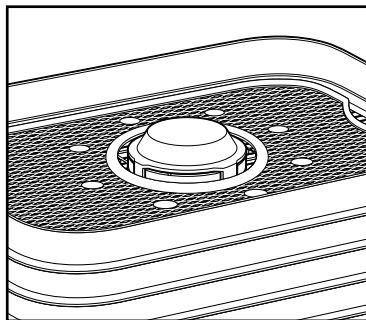
How to Load Trays and Screens

Dehydrator Preparation

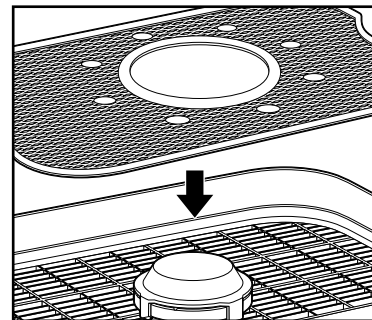
- The top tray must always be in the top position for proper drying.
- All five trays should be used during each drying, even if some are empty.
- It is best to dry one type of similar food at a time; for example, all fruits or all vegetables.
- Always leave trays in place until drying is complete. You may remove food from trays when acceptably dried.



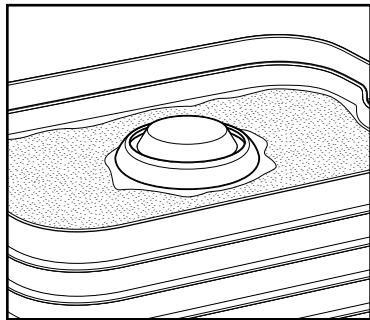
Always place food in a single layer on each tray for even drying. Do not overlap fruits, vegetables, or meats or crowd trays.



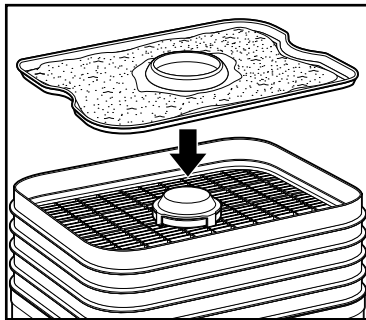
Use the mesh screen for drying herbs and small pieces of fruits or vegetables.



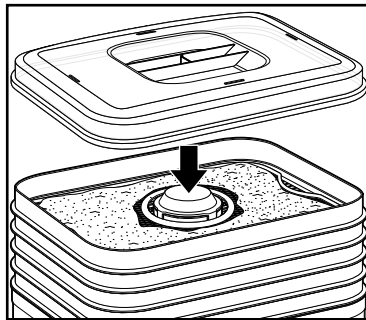
If using a mesh screen, place screen in tray before adding food. For best results, only use mesh screens in the top two trays.



Use the fruit roll sheet for drying purees from fruits.



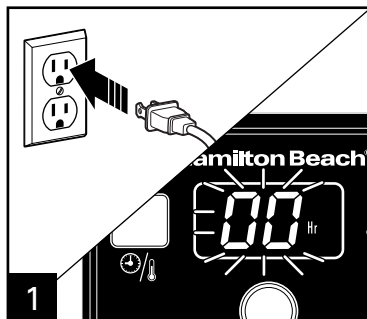
If using the fruit roll sheet, place sheet in the top tray. For best results, do not use more than two fruit roll sheets and place in the top two trays. Always stack the top tray last, before the lid, for proper drying.



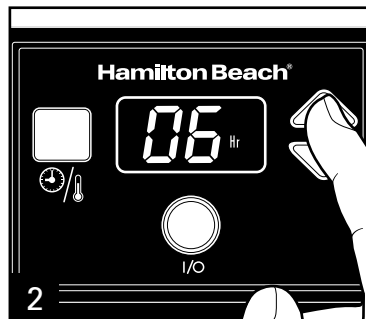
How to Use the Dehydrator

NOTES:

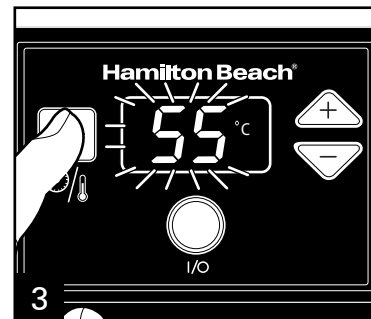
- Food should be stored in an airtight container once properly cooled.
- **To START, PAUSE, or RESET:** Press the **START/PAUSE** button.
- **To Change Time or Temperature During Drying Without Pausing or Resetting:** Press the **TIME/TEMP** button once for time or twice for temperature. The last setting will flash. Use arrows to adjust. Unit will continue drying automatically at the new setting.



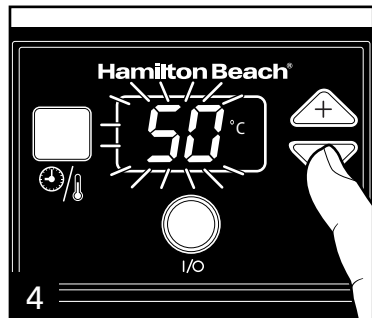
1 Plug in unit. Default time "00" will flash on the display.



2 Press the + arrow to set the drying time. Maximum drying time is 48 hours, which can be set in 1-hour increments.



3 Press the **TIME/TEMP** button to set the temperature. Default temperature "55°C" will flash on the display.



Press the + or - arrow to set the drying temperature. Press the **TIME/TEMP** button to adjust the the temperature. Temperature can be set from 40°C to 70°C in 5°C increments. Press and hold the button for 2 seconds while TEMP is displayed to change from °C to °F and in 5°F increments.
NOTE: Default setting is Celsius. If you reset this unit or unplug it while it is set for Fahrenheit, it will go back to Celsius.

Display Remark:

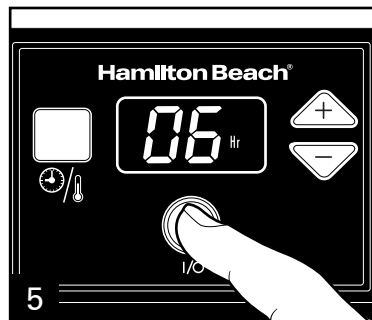
Hr: Hours

Min: Minutes

°C : Celsius

°F: Fahrenheit

How to Use the Dehydrator (cont.)



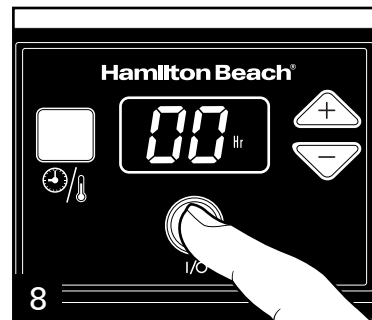
Press the **START/PAUSE** button to start drying. The display will alternate from showing **TIME** and **TEMP** over the drying period.



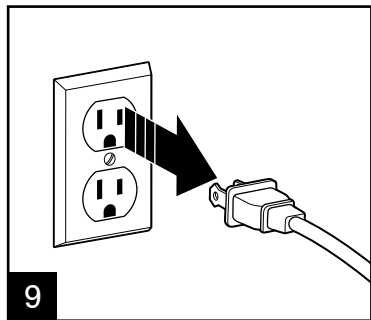
To PAUSE to Check Food: Press the **START/PAUSE** button and unit will pause. Display will flash "PA." Press the **START/PAUSE** button again to resume drying.



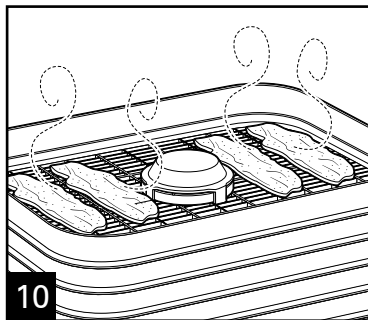
To RESET: Press and hold the **START/PAUSE** button for 2 seconds; "00" will flash in display. To continue drying, press **TIME/TEMP** button to set a new time and temperature.



To STOP "00" flashing: Press and hold the **START/PAUSE** button again for an additional 2 seconds. "00" will still appear in display and not flash. If drying is complete, unplug the unit.



If drying is complete before programmed time has ended, **STOP** unit and then unplug. Let food cool completely on trays or wire rack before storing.



Food Safety Tips

- For food safety, to help ensure any bacteria present are destroyed, choose pretreatment or post treatment from below:
 - **Pretreatment of Meat Prior to Dehydrating** – Heat oven to 175°C. Drain and discard marinade from meat. Pat dry with paper towels and place meat in a single layer, leaving a space around each piece on baking sheet. Bake 5 to 10 minutes or until internal temperature reaches 70°C. Poultry must reach 75°C. **NOTE:** This method may reduce drying time and may result in a drier texture.
 - **Post Treatment of Meat After Dehydrating** – Heat oven to 135°C. Line a large baking sheet with foil. Place jerky in a single layer, leaving a small space around each piece. Bake for 10 to 12 minutes. Cool completely on a wire rack. Pat jerky dry with paper towels to remove any surface fats before storing.
- Marinating meats helps with the flavor and texture of jerky. Do not marinate meat longer than recipe or package directions call for.
- Never dehydrate meats with fruits and vegetables, due to cross-contamination of foods. Meats dry at a different temperature from fruits or vegetables.
- All dehydrated foods must be cooled completely before storing.
- For food safety, complete the food drying process. Do not start and stop the process for longer than 5 minutes. You may pause the process to check on the food's dryness or to remove dehydrated pieces.
- Label and date all containers of dried foods.

TIP: Post treatment of meat after dehydrating may result in a more desirable jerky texture. Try each treatment to determine which jerky you like best.

Dehydrating Fruits and Vegetables

A. Food Preparation

- Always wash hands before starting food preparation.
- Wash all fruits and vegetables before preparation.
- Choose fruits and vegetables that are in season for the best flavor.
- Discard any fruits and vegetables that have bruises or mold.
- Cut foods the same thickness, size, or shape before drying to ensure even drying.
- Some foods, like garlic, onions, cauliflower, and broccoli, have a strong smell when drying.

B. Pretreatment

- Some fruits and vegetables require pretreatment before drying. Blanch or add color protectors to preserve natural color.

How to Blanch (see *B on pages 10 and 11)

Blanching is recommended for some vegetables to help prevent color and flavor loss during drying and storage. Blanching is used to break the skins on some fruits to help shorten the drying process.

- Bring a large stockpot filled with cold water to a rolling boil.
- Place cleaned fruits or vegetables in a strainer with a handle.
- Dip strainer into the boiling water for the recommended time.
- Make sure that all the fruits or vegetables are covered with water for even blanching.
- After blanching is complete, plunge into a large bowl filled with ice water to stop the blanching process.
- Drain and completely pat dry the fruits or vegetables before dehydrating.

How to Protect Color (see #C on page 10)

Some fruits and potatoes may discolor during the drying process. To protect the color, follow these steps.

- Prepare a solution of equal parts lemon juice and water.
- Dip pieces into the solution; drain.
- If using a commercial fruit preservative, follow package directions.

C. Determining Dryness

- Many things influence drying time, including moisture content, type and amount of food, shape and evenness of food slices, air temperature, humidity, and your personal preference in texture of your food.
- Drying charts are a guideline. Drying times and temperatures vary for different types of foods; start checking food at the minimum recommended time referenced on the chart. If the food is not listed on the chart, pick a similar food.
- Combine any remaining food to upper trays for ease of checking doneness.
- Check all trays for doneness at the minimum recommended time on the chart.
 - All fruits should be able to bend and be slightly soft but not be tacky, except for apples and bananas which should be crisp.
 - All vegetables should be crisp and easily broken.

Dehydrating Fruits and Vegetables (cont.)

D. Drying Fruit Rolls

- Fruit rolls can be made with peeled and pitted pureed fresh fruits; canned fruit that has been well drained and pureed; defrosted frozen fruit, drained and pureed; or with store-bought applesauce.
- Fruits that are higher in pectin (apples, apricots, blueberries, grapes, peaches, pears, pineapples, and plums) will make a fruit roll with a nice leatherlike texture.
- When using a low-pectin fruit (grapefruits, lemons, limes, oranges, raspberries, and strawberries), combine with a higher-pectin fruit for an easy peelable fruit roll.
- Lightly spray the fruit roll lightly grease with vegetable oil before adding your pureed fruit.
- Evenly spread about 3/4 cup to 1 cup (177 ml to 237 ml) puree on the prepared fruit roll sheet about 1/4 inch (0.6 cm) thick.
- Add the fruit roll sheet to one of the top two trays for drying.
- Fruit rolls should be checked for doneness starting at 4 hours.
- Fruit rolls will be slightly tacky when dried.
- Always remove the fruit roll from the sheet after cooling for 15 minutes.
- The fruit roll should be slightly warm to easily remove from the fruit roll sheet.
- Once rolled up, cool completely before storing in an airtight container.

Storing Dehydrated Food

- Dehydrated foods have to be cooled completely before packaging.
- Properly dried foods need to be stored in a clean, dry, airtight container, such as resealable plastic bags, plastic containers, or glass canning jars with a tight-fitting lid, to keep foods from rehydrating.
- Store all packages in a cool, dry place.
- Dried fruits stored at 16°C may keep up to 1 year, while vegetables stored at 16°C may keep up to 6 months.
- Fruit rolls stored at room temperature may keep up to 1 month, if stored properly.
- If jerky has been properly dried, cooled, and packaged, it may be stored up to 2 months in an airtight container at room temperature.
- Storing at higher temperature locations will shorten the storing time. Place packaged foods in the freezer for a longer storing time.
- It is a good practice to check dehydrated foods daily. Dehydrate again if you see fruits and vegetables getting soft or if they have condensation on them. Check frequently during the additional drying, since this process will be much shorter.
- Always check the condition of your food prior to consumption. When in doubt, throw it out.

Dehydrating Chart for Fruits at 60°C

*B = Blanching

#C = Color Protector

(See "How to Blanch" and "How to Protect Color" on page 8)

Fruit	How to Prepare	Pretreatment/Time	Dehydrating Time**	High-Pectin Fruit
Apples	Peeled, sliced 1/4 inch (0.6 cm) thick	#C	8 to 12 hours	Yes
Apricots	Pitted, peeled, sliced 1/4 inch (0.6 cm) thick	#C	15 to 19 hours	Yes
Bananas	Sliced 1/4 inch (0.6 cm) thick	#C	6 to 10 hours	No
Blueberries	Whole	*B/1 minute	14 to 18 hours	Yes
Cherries	Pitted, halved	–	22 to 26 hours	No
Cranberries	Whole	*B/1 minute	17 to 21 hours	Yes
Green or Red Seedless Grapes	Halved	–	19 to 23 hours	Yes
Kiwi	Sliced 1/4 inch (0.6 cm) thick	–	8 to 12 hours	Yes
Lemons, Limes, or Oranges	Sliced 1/4 inch (0.6 cm) thick	–	17 to 21 hours	No
Mangoes	Peeled, pitted, sliced 1/4 inch (0.6 cm) thick	–	13 to 17 hours	No
Nectarines	Peeled, pitted, sliced 1/4 inch (0.6 cm) thick	#C	11 to 15 hours	Yes
Peaches	Peeled, sliced 1/4 inch (0.6 cm) thick	#C	11 to 15 hours	Yes
Pears	Peeled, sliced 1/4 inch (0.6 cm) thick	#C	10 to 14 hours	Yes
Pineapples	Peeled, cored, sliced 1/4 inch (0.6 cm) thick	–	12 to 16 hours	Yes
Plums	Pitted, sliced in eighths	–	23 to 27 hours	Yes
Strawberries	Sliced 1/4 inch (0.6 cm) thick	–	6 to 10 hours	No

**Times may vary depending on the ripeness of your fruits and amount per tray. See "Dehydrating Fruits and Vegetables" on pages 8 and 9.

Dehydrating Chart for Vegetables at 55°C

*B = Blanching (See “How to Blanch” on page 8)

Vegetable	How to Prepare	Pretreatment/Time	Dehydrating Time**
Bell Peppers	Sliced 1/4 inch (0.6 cm) thick	–	9 to 13 hours
Broccoli	Small florets	*B/2 minutes	9 to 13 hours
Carrots	Sliced diagonally 1/4 inch (0.6 cm) thick	*B/2 minutes	11 to 15 hours
Cauliflower	Small florets	*B/2 minutes	8 to 12 hours
Celery	Sliced diagonally 1/4 inch (0.6 cm) thick	–	5 to 9 hours
Grape Tomatoes	Halved	–	13 to 17 hours
Green Beans	Sliced 1/4 inch (0.6 cm) thick	*B/2 minutes	12 to 16 hours
Mushrooms	Sliced 1/4 inch (0.6 cm) thick	–	8 to 12 hours
Onions	Sliced 1/4 inch (0.6 cm) thick	–	14 to 18 hours
Squash or Zucchini	Sliced 1/4 inch (0.6 cm) thick	–	7 to 11 hours
Tomatoes	Sliced 1/4 inch (0.6 cm) thick	–	10 to 13 hours

**Times may vary depending on the water content of your vegetables.

Dehydrating Fresh Herbs

- Herb leaves that are larger such as basil, bay leaves, mint, sage, or sorrel should be picked from the stems before drying.
- Herbs such as cilantro, dill, parsley, or rosemary should be kept on the stem for drying. It is easier to remove the herbs after drying.
- Always rinse herbs with cold water and carefully remove any remaining water with a salad spinner or paper towels. Herbs must be completely dried before dehydrating begins.
- Small herbs should be placed on the mesh screen for the best drying.
- Herbs are fast-drying when compared to fruits, vegetables, and marinated meats.
- Herbs crumble easily when dried.
- Herbs must be cooled completely before storing in an airtight container.

Dehydrating Chart for Herbs at 40°C

Fresh Herb	Dehydrating Time**
Basil	4 to 6 hours
Chives	5 to 7 hours
Cilantro	4 to 6 hours
Mint	5 to 7 hours
Parsley	4 to 6 hours
Rosemary	5 to 7 hours

**Times may vary depending on the water content of your herbs.

Dehydrating Jerky

- Wash your hands with soap and warm water before preparation of jerky.
- Choose lean cuts of meat for jerky.
- Trim any fat from meat before marinating.
- Wrap meat in plastic wrap and freeze for a minimum of 1 hour for easy slicing before marinating.
- Marinate in a heavy-duty resealable plastic zipper bag or a glass dish. Do not use a metal pan for marinating, since it causes a flavor change and a possible reaction of the marinade to the metal of the pan.
- Always marinate meats for jerky in a refrigerator; drain and discard marinade before drying.
- Dehydrate jerky according to the recipe or follow jerky preparation according to package directions.
- Check jerky after 4 hours and every 30 minutes after.
- Jerky is dry when it cracks without breaking when bent.
- Pat jerky dry with a paper towel to remove any surface fats and cool completely before storing in an airtight container.
- If jerky has been properly dried, cooled, and packaged, it may be stored up to 2 months in an airtight container at room temperature.
- Always slice meats against the grain for a more tender jerky.
- Meat slices should be no more than 1/4 inch (0.6 cm) thick, 4 inches (10.2 cm) long and 2 inches (5.1 cm) wide.
- Never marinate meat at room temperature. Always refrigerate meat when marinating.
- Always follow the recipe directions.
- Label and date all containers of jerky.

NOTE: For food safety, to help ensure any bacteria present are destroyed, choose pretreatment or post treatment from below:

- **Pretreatment of Meat Prior to Dehydrating** – Heat oven to 175°C. Drain and discard marinade from meat. Pat dry with paper towels and place meat in a single layer, leaving a space around each piece on baking sheet. Bake 5 to 10 minutes or until internal temperature reaches 70°C. Poultry must reach 75°C. **NOTE:** This method may reduce drying time and may result in a drier texture.
- **Post Treatment of Meat After Dehydrating** – Heat oven to 135°C. Line a large baking sheet with foil. Place jerky in a single layer, leaving a small space around each piece. Bake for 10 to 12 minutes. Cool completely on a wire rack. Pat jerky dry with paper towels to remove any surface fats before storing.

Recipes

Teriyaki Beef Jerky

Ingredients:

- 2 pounds (907 g) beef top round or flank steak
- 2 cups (473 ml) pineapple juice
- 1 bottle (15 ounces/444 ml) soy sauce
- 1 1/2 cups (355 ml) packed light brown sugar
- 1 cup (237 ml) rice vinegar
- 6 large garlic cloves, halved
- 2 small dried red chilis, halved

Directions:

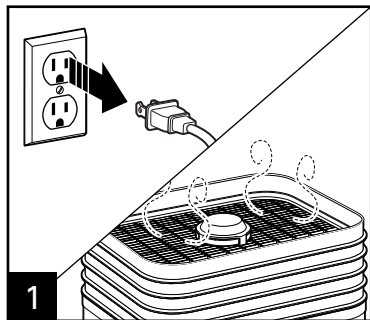
1. Place beef in a resealable plastic freezer bag and freeze for 1 hour or until firm enough to slice easily.
2. In a medium bowl, mix remaining ingredients until brown sugar is dissolved.
3. Remove beef from freezer and slice against the grain into 1/4-inch-thick (0.6-cm) slices.
4. Add beef and marinade to bag, making sure meat is completely covered with marinade.
5. Close bag and refrigerate 8 to 12 hours.
6. Drain and discard marinade. Pat all slices of beef with paper towels.
7. Place beef slices in a single layer on the first tray, leaving space around each slice for proper drying. Fill trays with remaining beef slices.
8. Stack trays on base with the top tray last.
9. Set the dehydrator to 70°C for 4 to 8 hours. Start checking beef for doneness at 4 hours and then every 30 minutes. Jerky is dry when you can bend it and the top cracks, but the slice does not break.
10. Heat oven to 135°C.
11. Line a large cookie sheet with aluminum foil. Place jerky in a single layer, leaving a small space around each slice.
12. Bake for 10 to 12 minutes. Cool completely on a wire rack. Pat dry with paper towels before storing in an airtight container.

Makes: About 1 pound

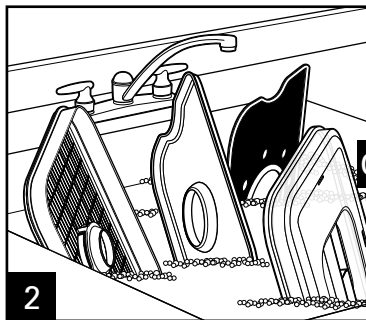
Care and Cleaning

⚠ WARNING Electrical Shock Hazard:

Disconnect power before cleaning. Do not immerse cord, plug, or base in water or other liquid.



1 Unplug unit when through drying. Let cool.

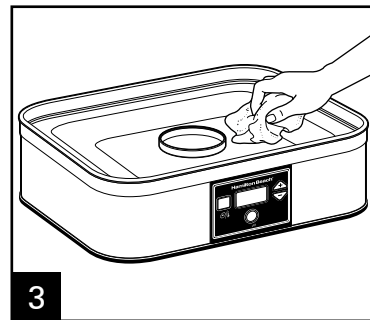


2 Wash in warm, soapy water.

OR



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.



3 Wipe the base with a damp, soapy cloth.

Troubleshooting

PROBLEM

PROBABLE CAUSE/SOLUTION

Food not drying.

- Food could be cut too thick or peel could have been left on. Follow recommendations in charts on pages 10, 11, or 12, or according to the recipe.
- Too much food on each tray. Remove some foods and dehydrate for a longer time.

Food drying unevenly.

- Foods need to be cut uniformly.
- Foods with uneven pieces can be rotated during the drying process.

Fruits or vegetables become soft during storage.

- Too much moisture was left in the food. Dry further to remove excess moisture.

重要安全说明

当使用电器时，应始终遵守基本的安全防范措施，以减少火灾、触电和/或人身伤害的风险，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监护人的密切监督和指导下使用，以确保安全。
3. 本电器不得由儿童使用。本电器及其电源线应远离儿童。请勿将本电器用于儿童玩耍。
4. 请勿接触设备热表面。请使用把手或者旋钮。
5. 为防止触电，请勿将电源线、插头或底座放入水或其他液体中。
6. 不使用与清洁时，请拔下电源插头。安装或拆解部件前，请先将其冷却。
7. 在下列情况下，请勿使用设备：电源线或插头破损、设备出现故障、设备曾跌落或已经出现任何形式的损坏。请拨打我们的售后服务电话，咨询有关电器检查、修理或调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
8. 使用非本电器制造商推荐的配套附件有可能造成危害。
9. 请勿在室外使用。
10. 请勿将电源线悬挂在桌子或柜台边缘，或接触包括炉子在内的热表面。
11. 请勿将电器置于燃气、电炉、热烤箱之上或附近。
12. 若要断开电器的电源，停止本电器的工作，然后从壁装电源插座上拔下插头。
13. 请勿将本电器用于非预期用途。

请妥善保管说明书！

其他用户安全信息

本产品仅限家庭使用。

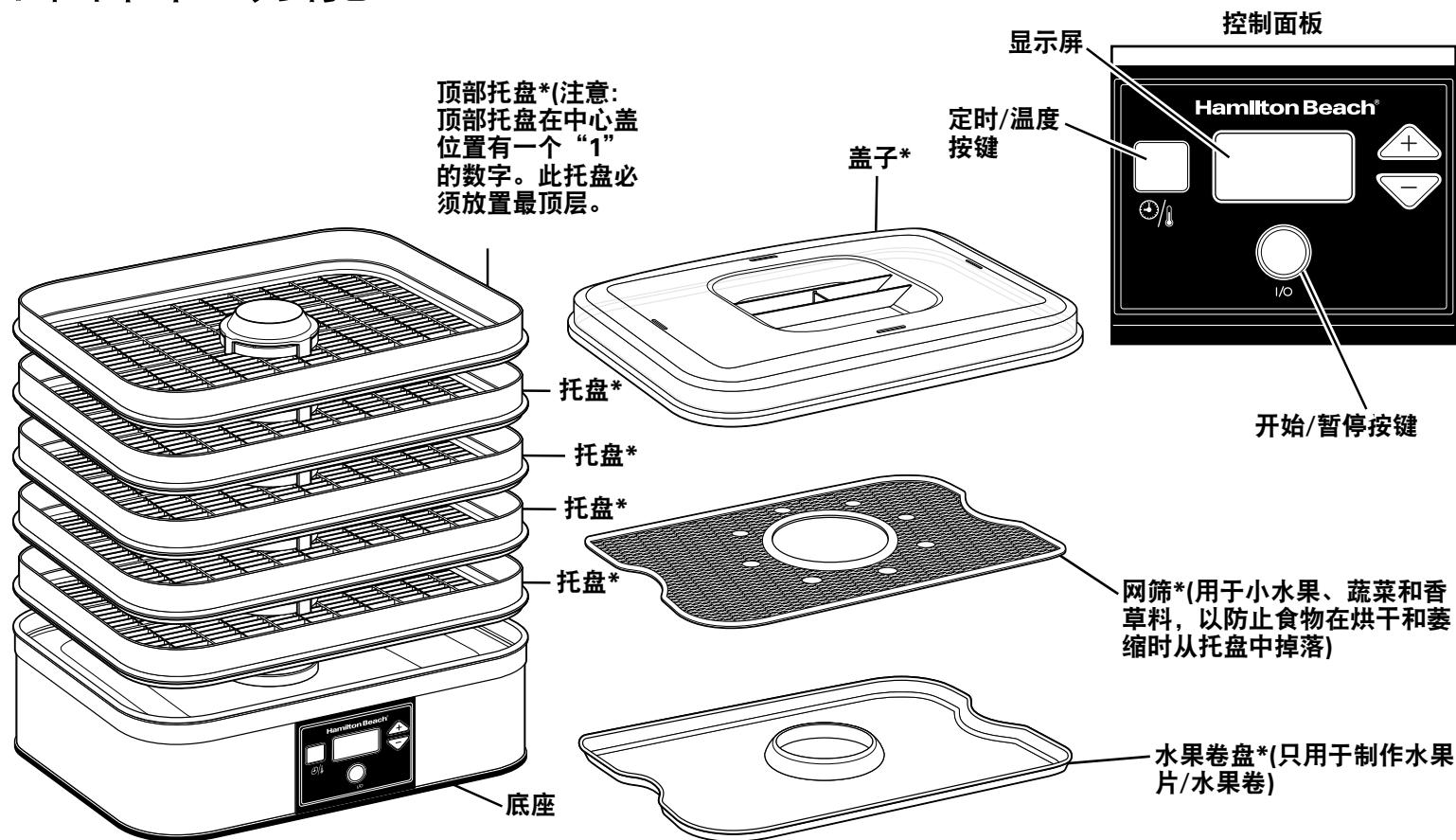
小心：为了避免由于热熔断器意外重置导致的危险，本电器禁止通过外接开关设备（例如：定时器）进行供电，或独立的遥控控制系统的方式下运行。

本电器电源线的长度经过设计挑选，以减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用经认证的电源延长线。电源延长线的额定功率必须等于或大于本电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌面上，造成儿童扯拉或绊倒他人。

为防电路过载，请勿在此电器的同一电路上使用其他高功率电器。

部件和功能

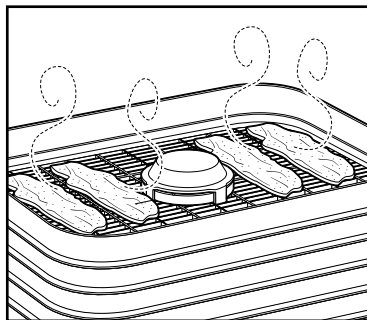
首次使用前：请使用温水和清洁剂清洗所有可拆卸部件。



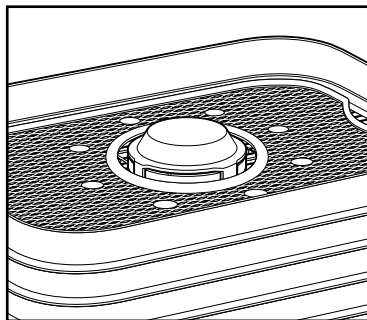
如何安装托盘和筛网

食物脱水器准备

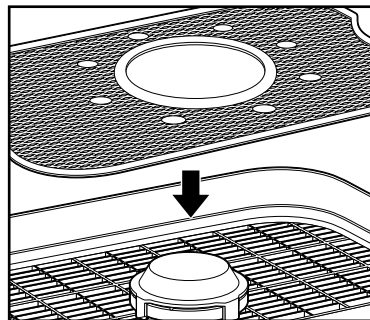
- 顶部托盘必须始终处于顶部的位置以进行正确的烘干操作。
- 每次烘干都需要使用5层托盘，即使有些托盘没有食材。
- 最好同时烘干一种类似的食物；例如，全部都是水果或都是蔬菜。
- 始终保持托盘的摆放位置直到完成烘干。达到所需要的烘干效果，可从托盘取出食材。



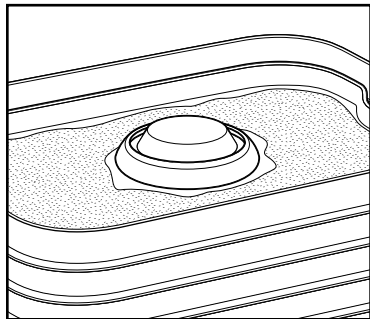
为了均匀烘干，务必将食材单层不重叠的摆放到每一层托盘上。请勿将水果、蔬菜，或肉类等食材叠放或塞满托盘。



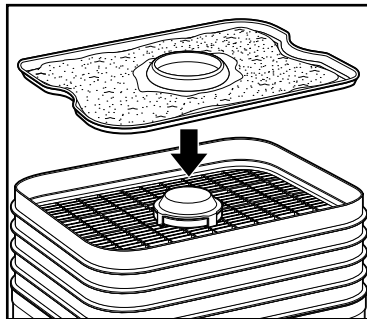
使用网筛烘干香草料和小片水果或蔬菜。



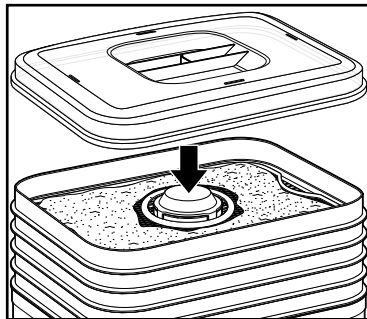
如果使用网筛，添加食材前将网筛放置在托盘中。为取得最佳效果，仅在顶部两层托盘使用网筛。



请使用水果卷盘烘干水果泥。



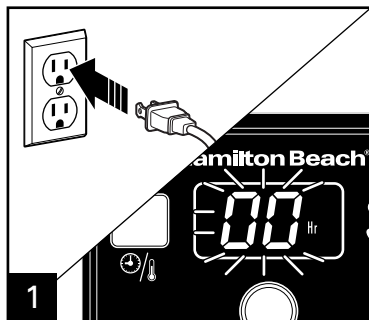
如果使用水果卷盘，请将其放在顶部托盘中。为取得最佳效果，请勿使用两个以上的水果卷盘，并放置在顶部两层托盘中。为了适当的烘干效果，务必在盖上盖子前最后放置顶部托盘。



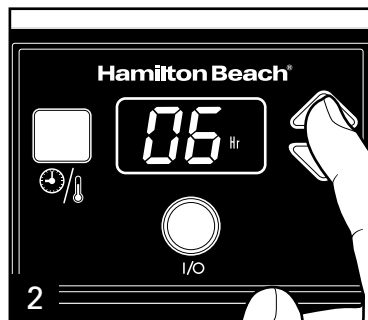
如何使用食物脱水器

注意:

- 食物冷却后, 需要储存到密封容器中。
- 开始、暂停或重置:** 按开始/暂停按钮。
- 烘干过程中,在不暂停或重置的情况下更改时间或温度:** 按定时/温度按钮, 第一次按是定时设置, 按第二次是温度设置。按箭头按键进行调整。最后确定的设置将闪烁。机器将继续按照新设置进行烘干。



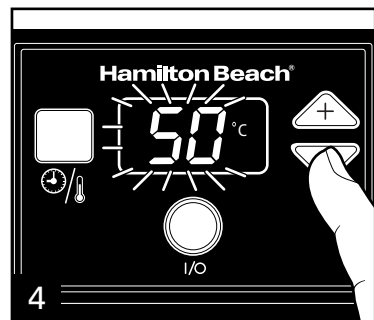
1 机器接通电源。显示屏默认时间"00"将会闪烁。



2 按+箭头以设置烘干时间。最大烘干时间为48小时, 可按1小时增量进行设置。



3 按定时/温度按钮设置温度。默认温度"55°C"将在显示屏上闪烁。



按+或-设置烘干温度。
按定时/温度按钮来调节温度单位。温度可以从40°C到70°C按5°C 的增量设置。按住按钮2秒钟, 显示屏上温度单位将°C 更改为°F 并且按照5°F 增量设置。**注意:** 默认设置为摄氏度。如果机器重启或断电前设置为华氏度, 重启后将会回复默认设置摄氏度。

显示屏注解:

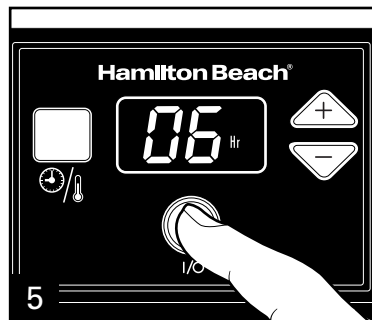
Hr: 小时

Min: 分钟

°C: 摄氏度

°F: 华氏度

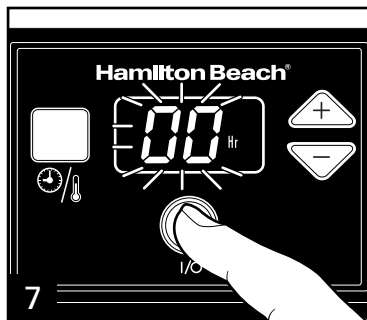
如何使用食物脱水器(续)



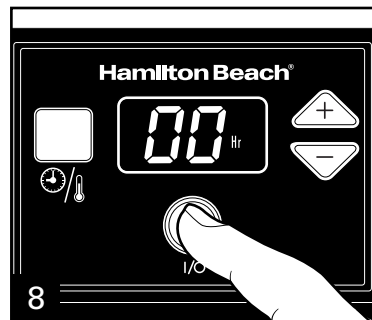
按**开始/暂停**按钮启动机器。在烘干期间，显示屏上将交替显示时间和温度。



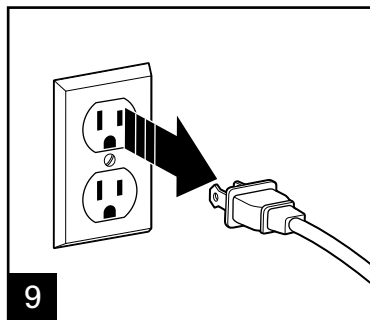
暂停机器检查食物：按下**开始/暂停**按钮，本机器将暂停工作。显示屏上将闪烁“PA”。再次按**开始/暂停**按钮可以重启机器工作。



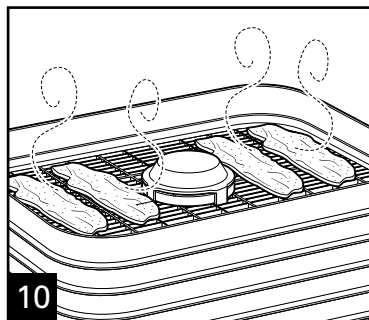
重置：按住**开始/暂停**按钮2秒钟；显示屏上会有“00”闪烁。继续烘干，按**定时/温度**按钮设定新的工作时间和温度。



停止“00”闪烁：停止“00”闪烁：再次按住**开始/暂停**按钮2秒。显示屏上显示“00”并且不会闪烁。如果烘干完成，拔掉本机电源。



如果烘干过程在设定时间前结束，按**开始/暂停**按钮停止机器工作并拔掉本机电源。食材放在托盘或金属架上，待完全冷却后才可以存放。



食品安全小贴士

- 为了食品安全，避免细菌滋生，按照以下指示做预处理或后期处理。
 - **对肉类进行预处理**-烤箱加热至175°C。倒掉腌制汁。用厨房纸将肉表面吸干，单层不重叠的形式摆放在烤盘上，每片肉之间预留一定间隙。烘烤5到10分钟，直到肉的内部温度达到70°C。家禽肉内部温度必须达到75°C。**注意:**此方法可以缩短烘干的时间和良好的烘干。
 - **肉类脱水后的后期处理**-将烤箱加热至135°C。大烤盘上铺上铝箔纸，将肉干单层不重叠的形式放置，每片肉干之间预留一定间隙。烘烤10到12分钟，将其放置在金属烤架上完全冷却。用厨房用纸吸干水分，存放前除去表面上的油脂。
 - 肉类腌制可以帮助保留肉干的风味和口感。腌制时间不要超过食谱的建议时间或包装说明书上的建议时间。
- 小贴士:** 肉类脱水后的后期处理可以使肉干的口感更加满意的效果。可以根据个人喜好尝试不同的处理。
- 由于不同食材会有交叉影响的问题，不要将水果和蔬菜同肉类一起脱水处理。肉类的烘干温度与水果或蔬菜是不一样的。
- 所有脱水后的食物必须完全冷却后才可以存放。
- 为了食材的安全，保证完成食材的烘干过程。你可以暂停机器检查食物的烘干程度或者拿走已脱水食物。但是请勿停机止超过5分钟。
- 所有已脱水食物包装后需要贴上标签和制作日期。

水果和蔬菜脱水

A.准备食物

- 准备食材前务必将手洗干净。
- 将所有的水果和蔬菜洗干净
- 最好选择当季的水果和蔬菜
- 丢弃已经破损和发霉的水果和蔬菜。
- 将食材切成相同的厚度，大小和形状，可以确保均匀的烘干。
- 像大蒜，洋葱，椰菜花和西兰花在烘干是会产生强烈的味道。

B.预处理

- 有一些水果和蔬菜在烘干前要求进行预处理。热烫生青或添加色素保护剂保持其天然颜色。
- 如何热烫生青(参考第27和第28页上的*B)
- 有一些蔬菜建议进行热烫生青，可以帮助防止在烘干和存储期间的颜色和风味的损失。热烫生青是破坏水果的外皮，可以帮助缩短烘干过程。
- 大汤锅装满水并且煮沸。
- 将洗干净的水果或蔬菜放置在带有把手的沥水篮中。
- 将沥水篮浸入沸水中，浸泡时间参考建议时间。
- 保证所有的水果或蔬菜都被热水均匀的浸泡。
- 完成后，倒入盛满冰水的容器中。
- 脱水前轻拍水果或蔬菜，保证其上面的水分完全沥干

如何保护颜色（参见第27页的#C）

一些水果和土豆在烘干过程中可能会褪色。为了保护其天然颜色，请参考以下方法步骤。

- 准备一定量的柠檬汁和水的混合液
- 将食材浸入混合液中一定时间，然后取出沥干。
- 如果使用水果防腐剂，务必参考包装说明的使用方法。

C.判断脱水程度

- 影响烘干时间的因素有很多，如食材的类型，水分含量和数量，食材的切片外形和均匀性，环境的温度，湿度和个人对食物的口感喜好。
- 脱水时间表用作参考建议使用。根据食材的类型不同，烘干时间和温度也有所不同;参考时间表推荐的最短时间，开始食材的脱水程度。如果食材未列在时间表中，选择一个相似的食材作参考。
- 将剩余的食材放置到顶层托盘上，方便检查其脱水程度。
- 根据时间表中推荐的最短时间，检查所有托盘上的食材脱水程度。
 - 所有的水果应该是可弯曲，并且柔软的，不能有黏性，但是像香蕉和苹果之类的水果应该是脆的。
 - 所有的蔬菜应该是脆的并且容易折断。

水果和蔬菜的脱水 (续)

D. 烘干水果卷

- 水果卷可以用去皮去核的新鲜水果泥;罐装水果需要沥干水和打成果泥;解冻的冰冻水果需要沥干水和打成果泥或者购买现成的苹果酱制作而成。
- 果胶含量高的水果 (苹果, 杏子, 蓝莓, 葡萄, 桃子, 梨, 菠萝和梅子)可以制作成口感良好的水果卷。
- 果胶含量比较低的水果 (西柚, 柠檬, 橙, 覆盆子和草莓), 可以混合果胶含量较高的水果, 从而可以方便的制作成水果卷。
- 添加水果酱前, 在水果卷盘上抹上适量的植物油。
- 将3/4杯到1杯量(177毫升到237毫升)的果酱(水果泥)倒到准备好的水果卷盘上, 均匀摊开厚度大约为1/4英寸(0.6厘米)。
- 将水果卷盘放在顶层的两个任一托盘进行烘干。
- 烘干开始4小时后需要检查水果卷的脱水程度。
- 水果卷烘干后会有轻微的黏性。
- 冷却15分钟后, 将水果卷从卷盘取出。
- 水果卷需要保留一点温度, 才可以容易的从卷盘出去。
- 水果卷制作完后, 待完全冷却后才可以存放在密封的容器中。

存放脱水后的食物

- 脱水后的食物须完全冷却后方可进行包装。
- 烘干完后的食物应当存放在干净, 干燥和密封的容器中, 如可重复使用的塑料密封袋, 塑料密封容器或带有密封盖的玻璃罐, 保证食物不会受潮。
- 所有包装好的烘干食物应存放在阴凉干燥处。
- 烘干的水果在16°C的环境中可保存1年, 烘干的蔬菜在16°C能够保存6个月。
- 如果存放得当, 水果卷可在室温环境中保存1个月。
- 如果肉干经过良好的烘干、冷却和包装处理, 可在室温环境的密闭容器中存放2个月。
- 存放在温度较高的环境中将缩短保存时间。将包装食物放置在冰箱中可延长保存时间。
- 建议每天对脱水的食物进行检查。如果您发现水果和蔬菜开始变软或它们上面有凝结的水珠, 请进行再次脱水。在进行二次烘干期间应频繁地检查, 因为这个过程会更短。
- 务必在食用前请检查食物的可食用情况。如果不能肯定, 请扔掉。

水果建议脱水时间表 (60°C)

*B = 热烫生青

#C = 颜色保护剂 (参见第23页的“如何热烫生青”和“如何保护颜色”)

水果	如何准备	预处理/时间	脱水时间**	高果胶水果
苹果	去皮, 切片1/4英寸(0.6厘米)厚	#C	8至12小时	是
杏子	去核, 去皮, 切片1/4英寸(0.6厘米)厚	#C	15至19小时	是
香蕉	切片1/4英寸(0.6厘米)厚	#C	6至10小时	否
蓝莓	整个	*B/1分钟	14至18小时	是
樱桃(车厘子)	去核, 切半	—	22至26小时	否
蔓越莓	整个	*B/1分钟	17至21小时	是
绿色或红色无核葡萄	切半	—	19至23小时	是
猕猴桃	切片1/4英寸(0.6厘米)厚	—	8至12小时	是
柠檬, 橙子或橘子	切片1/4英寸(0.6厘米)厚	—	17至21小时	否
芒果	去皮, 去核, 切片1/4英寸(0.6厘米)厚	—	13至17小时	否
油桃	去皮, 去核, 切片1/4英寸(0.6厘米)厚	#C	11至15小时	是
桃子	去皮, 切片1/4英寸(0.6厘米)厚	#C	11至15小时	是
梨子	去皮, 切片1/4英寸(0.6厘米)厚	#C	10至14小时	是
菠萝	去皮, 去芯, 切片1/4英寸(0.6厘米)厚	—	12至16小时	是
李子	去核, 八分切片	—	23至27小时	是
草莓	切片1/4英寸(0.6厘米)厚	—	6至10小时	否

**脱水时间可能因为水果的成熟度和每个托盘的水果数量而有差异。参考第23和第24页的“水果和蔬菜脱水”内容。

蔬菜脱水建议时间表 (55°C)

*B = 热烫生青(参见第23页的“如何热烫生青”)

蔬菜	如何准备	预处理/时间	脱水时间**
灯笼椒/菜椒/彩椒	切片1/4英寸(0.6厘米)厚	—	9至13小时
西兰花	切成小花瓣	*B/2分钟	9至13小时
胡萝卜	沿对角线切片1/4英寸(0.6厘米)厚	*B/2分钟	11至15小时
椰菜花	切成小花瓣	*B/2分钟	8至12小时
芹菜	沿对角线切片1/4英寸(0.6厘米)厚	—	5至9小时
小西红柿(圣女果)	切半	—	13至17小时
青豆	切片1/4英寸(0.6厘米)厚	*B/2分钟	12至16小时
蘑菇	切片1/4英寸(0.6厘米)厚	—	8至12小时
洋葱	切片1/4英寸(0.6厘米)厚	—	14至18小时
南瓜或西葫芦	切片1/4英寸(0.6厘米)厚	—	7至11小时
西红柿	切片1/4英寸(0.6厘米)厚	—	10至13小时

**脱水时间可能会因为蔬菜的含水量而有差异。

新鲜香草料脱水

- 大型的香草叶如罗勒、月桂叶、薄荷、鼠尾草、酸叶草等，在烘干前应当从茎干上摘下来。
- 像香菜、小茴香、香芹、迷迭香等香草料在烘干时应当保留茎干。因为在烘干后很容易将其从茎干上摘下来。
- 务必用冷水冲洗香草料，用沙拉脱水器或厨房用纸巾小心地去除剩余的水分。待香草料完全沥干后方可开始脱水。
- 为了达到最佳的烘干效果，小香草料应放置在网筛上烘干。
- 相比水果、蔬菜和腌制的肉类，香草料烘干速度很快。
- 香草料烘干后十分容易粉碎。
- 待香草料完全冷却后方可存放密封的容器中。

新鲜香草料建议脱水时间表 (40°C)

新鲜香草	脱水时间**
罗勒	4至6小时
葱花	5至7小时
香菜	4至6小时
薄荷	5至7小时
香菜	4至6小时
迷迭香	5至7小时

**脱水时间可能会因为香草料的含水量而有差异。

肉干脱水

- 准备肉干前，需要将手洗干净。
- 选择瘦肉块制作肉干
- 腌制前去除肉块上的脂肪。
- 用保鲜膜包裹肉块冷冻至少一个小时，从而腌制前可以方便切片。
- 使用可重复使用的密封塑料袋或玻璃器皿腌制。请勿使用金属器皿腌制肉类，因为金属器皿腌制肉类可能会变味，或者腌制汁可能与金属器皿发生化学反应。
- 务必将腌制肉类放到冰箱中，烘干前倒掉腌制汁和沥干水分。
- 根据食谱进行肉类烘干，或根据包装说明书的建议进行烘干。
- 烘干4小时后检查肉干的情况后，每个半小时观察一次。
- 脱水完成的肉干表面会裂开，但是弯折时不会断开的。
- 用厨房纸吸干肉干表面的水分和去除表面多余的脂肪，待完全冷却后存放在密封容器中。
- 如果肉干完全烘干，冷却和包装处理，可以在密封的容器中常温下存放2个月。
- 务必沿着肉的纹理切片，可以制作出比较嫩的肉干。
- 肉片的厚度不得超过1/4英寸(0.6厘米)厚，长度不得超过4英寸(10.2厘米)和宽度不得超过2英寸(5.1厘米)。
- 不允许在常温下腌制肉类。务必在冷藏的情况下腌制。
- 务必参考食谱的建议。
- 务必在肉干的包装容器上贴上标签和制作日期。

注意：为了食品安全，避免细菌滋生，请选择以下的预处理或后期处理：

- **脱水前对肉类进行预处理**-将烤箱加热到175°C。倒掉腌制汁。用厨房纸吸干肉类，将肉片单层不叠放的形式放置，烤盘上每片肉片之间预留一定的间隙。烘烤5到10分钟或者直到肉类内部温度达到70°C。家禽肉内部温度达到75°C。注意，此方法可以减少烘干的时间和获得烘干的最佳效果。
- **肉类脱水后的后期处理**-将烤箱加热到135°C。金属铝箔纸平铺在大烤盘上。将肉干以单层不重叠放置，每片肉干之间预留一定间隙。烘烤10到12分钟后，将其放置在金属烤架上完全冷却，用厨房纸吸干肉干，在存放前去除表面上的油脂。

食谱

红烧牛肉干

食材:

2磅(907克)牛腱肉或牛腩肉

2杯(473毫升)菠萝汁

1瓶(15盎司/444毫升)酱油

1 1/2杯(355毫升)红糖

1杯(237毫升)米醋

6个大蒜瓣, 切半

2个小干红辣椒, 切半

制作方法:

1. 将牛肉放置在可重复使用的密封塑料袋中, 冷冻1个或使其硬度达到方便切片的程度。
2. 将其他的食材和调料放进一个中型碗中, 搅拌均匀直到红糖完全溶解。
3. 将冷冻的牛肉从塑料袋中取出, 顺着肉的纹理切片。切成厚度为1/4英寸(0.6厘米)的肉片。
4. 将切好的肉片和腌制汁倒入塑料袋中。务必确保腌制汁完全淹没牛肉。
5. 密封好塑料袋, 冷藏8到12小时。
6. 倒掉腌制汁, 用厨房纸吸干肉片上的水份。
7. 将牛肉片以单层不重叠的形式放置在第一个托盘上, 每片肉片之间预留一定的间隙以便烘干。将剩余的肉片按此方法依次排放在所有托盘上。

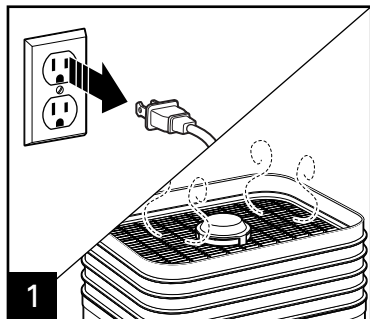
8. 从下往上插入托盘, 最后放置顶部托盘。
9. 设置的温度为70°C并定时到4到8小时。运行4小时后开始检查牛肉的脱水程度, 然后每隔30分钟检查一次。牛肉干可弯曲并且表面裂开, 但是不会被弯折, 即表明已经烘干。
10. 将烤箱加热到135°C。
11. 将金属铝箔纸铺在大烤盘上。将牛肉干单层不重叠的形式放置, 每片肉干之间预留一定的间隙。
12. 烘烤10到12分钟。将其放置在金属烤架上完全冷却。用厨房纸吸干表面水分后, 存放在密封的容器中。

制作量: 大约1磅(454克)

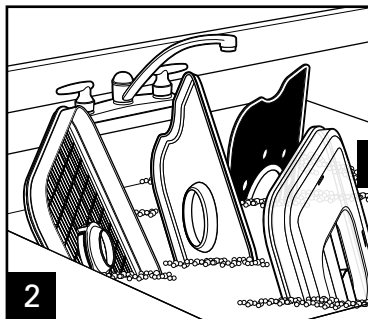
保养与清洗

⚠ 警告 触电危险：

清洁前断开电源。请勿将电源线、插头或底座浸入到水或其他任何液体中。

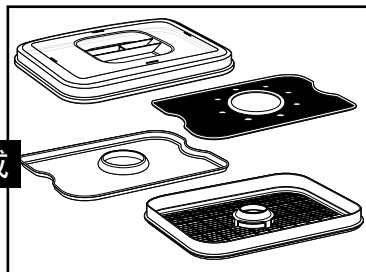


1 烘干完成后，请拔下电源插头。让本机器冷却。



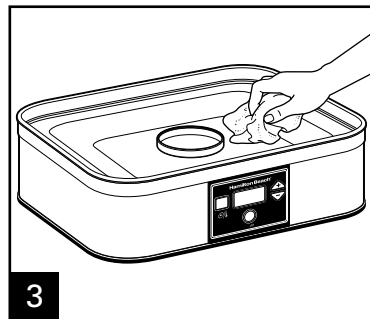
2 使用温水和清洁剂清洗。

或



可在洗碗机中安全清洗

在洗碗机中清洗时，请勿使用“消毒”设置。“消毒”循环温度会损坏本产品。



3 使用湿布擦拭底座。

故障排除

问题

食物未烘干。

可能的原因/解决方案

- 食材切的太厚，或其外皮未完全去除。参考第25，26或27的建议脱水时间表，或参考食谱。
- 托盘上放置太多的食材。拿掉一些食材，增加脱水的时间。

食物烘干不均匀。

- 食材需要切成一致的形状。
- 切片不均匀的食材在烘干过程中需要适当的翻转。

水果或蔬菜在保存期间变软。

- 食物上残留过多水分。再次烘干以去除多余水分。

注意

注意

食品接触材料信息



本产品符合相应食品安全国家标准要求，食品接触用材料及其执行标准的符合性信息说明如下：

序号	部件名称	材质	执行标准	备注
1.	透明盖子	丙烯腈-苯乙烯共聚物（AS）	GB4806.1-2016,GB4806.6-2016, GB4806.7-2016	\
2.	水果卷盘	聚丙烯(丙烯的均聚物)(PP)	GB4806.1-2016,GB4806.6-2016, GB4806.7-2016	\
3.	网筛			
4.	托盘			
5.	通风筒盖			
6.	通风筒			
7.	顶部外壳			

注：特殊使用说明：请严格遵照说明书及产品所带附件资料使用本产品。

产品中有害物质的名称及含量

Name and content of hazardous substances in product

部件名称 (Component name)	有害物质(hazardous substance)					
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr(VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
发热元件组件 Heater assembly	X	O	O	O	O	O
电子板 PCB	X	O	O	O	O	O
电机 Motor	X	O	O	O	O	O

本表格依据 SJ/T 11364 的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

O: 表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

Indicates that the said hazardous substance contained in all the homogeneous materials for this component is below the limit requirement in GB/T 26572.

X: 表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。这是由于目前技术或经济等的原因暂时无法实现替代。

Indicates that the said hazardous substance contained in at least one of the homogeneous materials used for this component is above the limit requirement in GB/T 26572. Due to technological and/ or economic reasons, these hazardous substances cannot be easily replaced at this time.



使用标志。标志内的数字代表在正常使用状态下，产品的环保使用推荐年限。

This is the logo of environmental protection use. The number inside indicates the environmental protection use recommended period (Year) of product in normal use.

Model/型号:
32100-CN

Type/类别:
DH01

Rating/规格:
220-240V~ 50Hz 470-520W

制造商：汉密尔顿海滩电器（深圳）有限公司
地址：深圳市福田区深南西路车公庙工业区天安数码时代大厦主楼 1306-1308、1309-1311 单元
本产品执行标准：GB4706.1-2005, GB4706.14-2008

以上内容如有改动，恕不预先通知



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