

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate

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FRUIT DRYING MACHINE

MODEL:H6-C001、H8-C001、H12-CX001

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

FCC Information:

CAUTION: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment!

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- 1) This product may cause harmful interference.
- 2) This product must accept any interference received, including interference that may cause undesired operation.

WARNING: Changes or modifications to this product not expressly approved by the party responsible for compliance could void the user's authority to operate the product.

Note: This product has been tested and found to comply with the limits for a Class B digital device pursuant to Part 15 of the FCC Rules, These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This product generates, uses and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this product does cause harmful interference to radio or television reception, which can be determined by turning the product off and on, the user is encouraged to try to correct the interference by one or more of the following measures.

- Reorient or relocate the receiving antenna.
- Increase the distance between the product and receiver.
- Connect the product to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for assistance.



	<p>CORRECT DISPOSAL</p> <p>This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices</p>
	<p>Warning- For Indoor Use Only</p>

Introduction to Fruit Dryer

A. Brief introduction

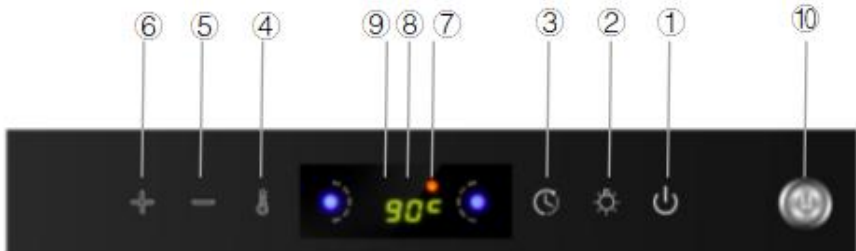
The fruit drying machine is suitable for fruits, vegetables, meat, fish, herbs, etc., and it is perfect for making snacks for pets.

B. Product brief picture



C.Product Analysis Picture

- ①Switch
- ②Lighting
- ③Time setting
- ④Temperature setting
- ⑤Reduce
- ⑥Increase
- ⑦LED indicator
- ⑧Start light
- ⑨Machine starting light
- ⑩Rotating switch



Product Working Principle

The fruit drying machine is equipped with a heater, impeller motor, temperature control and power switch.

·It adopts a fin piece type heating pipe to guide out the hot wind, and the air forms hot circulation to cool and dry.

·You can adjust the time and temperature using the temperature control.

·To change temperature unit from Celsius to Fahrenheit, press and hold the temperature button for 5 seconds in the power-off state. Release it when you hear a ding-dong sound. The unit will be changed the next time when you turn on the machine again. It is the same operation as converting Fahrenheit back to Celsius.

Product Specification

Bearing layers	6 layers	8 layers	12-layer rotation
Vol	100V-220V	100V-220V	100V-220V
HZ	50-60Hz	50-60Hz	50-60Hz
Watt	400W	400W	800W

Product Features

- These series products are hot-selling in the EU and USA.
- They are energy-saving, with low power consumption, and can dry vegetables, fruits, herbs, beans, meat, fish, bread, mushrooms, and more. With hot air to dry them, no pigment, adhesive, or flavor is added. At the same time, the nutrition remains intact, and the keeping time is longer. It is very convenient to make natural food with rich flavor for individuals or families. Dried fruit is different from fresh fruit as it contains mineral objects and locked-in nutrition.
- The temperature won't exceed 212°F, preserving the food nutrition.

Adjustable temperature design allows you to set different

temperatures according to different foods to achieve the best results.

- The many-layer design enables DIY customization based on your needs.

Operating Progress

a. Normally, the suggested temperatures for different foods are as follows: Herbs/Flowers: 140°F Bread: 140°F Fruit: 158°F Meat/Fish: 158°F. The drying time is determined by the thickness of the food (the environmental temperature and humidity also have some influence). The thinner the food, the faster it will dry.

b. Place the pre-handled food on the trays and adjust the temperature to the desired level. Fruits and vegetables should not exceed 158°F to avoid breaking down the food's

vitamins. Some fruits have a natural protective layer to prevent drying; when drying such fruits, it is suggested to boil them for 1-2 minutes, then immerse them in cold water before drying.

c. When the machine is turned on, there will be airflow coming out from the front door, and you will hear the machine's operational noise.

d. Select the drying time according to different foods and personal preference (soft or crispy) The dried fruit can be stored in airtight bags, sealed bottles, and then refrigerated

e. After the machine is plugged in, touch the indicator light on the panel, gently press the

button, then set the desired drying time. Next, adjust the temperature to the desired level. The machine will only operate under the set time and temperature. The time must be at least 0.5 hours, and the temperature must be above 84°F.

Food Pre-handle and Dry Management

1) Fruit Pre-handle

a. Clean the fruit and remove any rotten ones

b. Cut the fruit into pieces. To avoid oxidation and color changes, you can soak the fruit pieces in lemonade, salty water, or pineapple juice for 10 minutes, then dry them.

c. If you want the fruit to have a special aroma, you can add cinnamon powder, coconut powder, or coconut oil to it.

d. Take 1/4 juice and 2 cups of water (if natural, then better), and dip the fruit for about 2 hours (mind the match of juice and fruit, like apple juice for apples) to maintain the natural color, taste, and flavor of the dried food.

2) Vegetable Pre-handle

a. Use steam, boiled water, or oil to handle vegetables like green

beans,cauliflower, asparagus,potatoes,and so on.

b.Put the prepared vegetables into boiled water for 3-5 minutes.Drain them and then place them onthe drying trays.

c.Alternatively,you can soak the vegetables in lemonade for 2 minutes.(You can select any ofthe above methods.)

3)Meat Pre-handle

a.Cut the meat into thin pieces or strips.

b.Boil the meat with clean water,drain it,and then dry it.

c.Marinate the meat with ingredients for two hours,then you can steam or boil it. After draining,the meat can be dried.

4)Herbs and Flowers Drying Suggestions

a.Dry fresh leaves.

b.After they are dried,store them in paper bags or sealed bottles and place them somewhere shaded.

Precautions and Safety Notice

A.Precautions in Using

a.Place the machine on a flat platform and ensure there is nothing obstructing the air ventilator before using it.

b.The longest operating time should not exceed 48 hours to avoid affecting its lifespan.

c.When the machine is working,do not add any water or liquids.A little water on the trays is permitted.

d.Keep fammablesaway from the machine when it's working,at least 2 meters away.

e.During drying,ensure the hot air flows naturally.Do not overload the trays with heavy food or stack the food.Differentfoods have different drying times.(Note:Ensure thetrays are positioned correctly when the machine is on.If the food cannot be dried within a day,you can continue drying the

next day. Please store the undried food in sealed bags to avoid humidity.)
f. While the machine is working, the temperature near the air ventilation is higher. To ensure adequate food drying, we suggest changing the position of the trays.

g. After the food is dried, if not using immediately, store the dried food in sealed bags and place them in the refrigerator.

h. After using the machine, clean the trays promptly. The trays can be washed or soaked. If there is fruit or meat residue that cannot be cleaned, we suggest soaking the trays in clean water then washing again.

B. Safety Notice

To use the machine safely, please read this manual carefully. This fruit drying machine series is suitable for home and similar places only. Special Notice: This machine cannot be operated with an external timer or individual remote control system.

a. The fruit drying machine belongs to devices with human monitoring.

b. Place the food on the cleaned trays, and it is not allowed to let water drop onto the inner bottom of the electric heater, or there will be a short circuit.

c. Do not overload the trays with too much food, as it will affect the drying time and effectiveness.

d. Ensure the power connection is safely grounded and matches the local marked voltage and power supply.

e. Avoid sharing the socket with other devices that consume a lot of power while using the machine.

f. While in operation, this machine generates high temperatures, so please be careful around the hot air vents to avoid burns.

g. Supervise children and those who lack experience with using such machines, and do not allow them to use it unsupervised.

h. If the power cord is damaged, in order to avoid danger, it must be

replaced by professionals from the manufacturer, its maintenance department or similar departments.

i. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

C.The following actions are specifically prohibited:

a.Using the drying machine when its main body,power cable,or plug is damaged.

b.Modifying the machine's structure or attempting repairs without professional instruction after identifying faults.

c.Using chemicals to clean the machine.

d.Submerging the machine in water for cleaning or cleaning the main body 's surface with water.

e.Moving the machine while it is operating.

f.If the impeller motor stops (no air comes out), the power should be cut off immediately.

g. Attempting to repair the machine yourself when it is short-circuited or broken.

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