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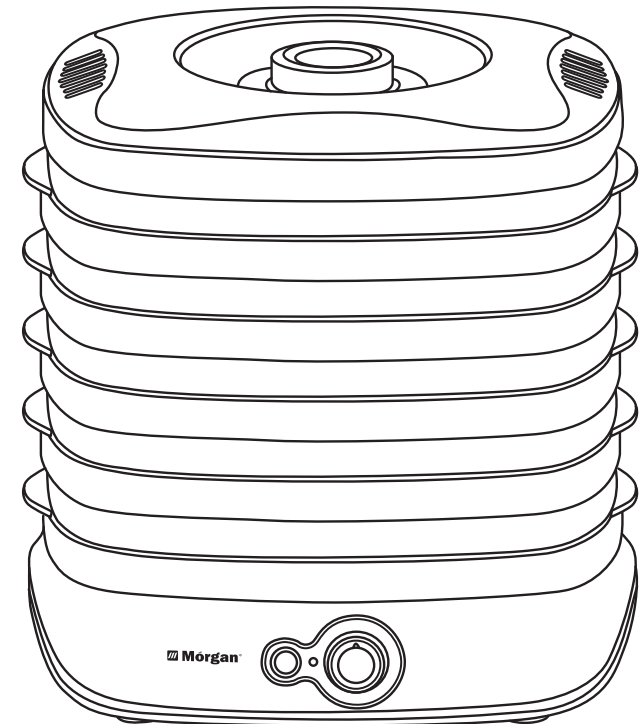


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USER MANUAL



Food Dehydrator

MFD-A9

OPERATING INSTRUCTIONS

1. Place clean food into the trays. – Do not overload the trays and never overlap the food. Close the cover.

Note: Always start to load the food from the bottom tray to the top tray.

2. Connect the power supply. Turn on the switch then adjust the temperature.

Note: Set low temperature for thin/small pieces of food or for a small load of food. Set high temperature for drying thick/big pieces of food and large loads. The thermostat can also be used to decrease the temperature as the food is near the end of its drying cycle making it easier to control the final moisture level in the food.

3. Close the cover. Place the cover on the top of the first working tray and press the power switch to 'I' position – the indicator light will light up red.

Note: Ensure that the fan base is always in place when operating the dryer. If you do not have time to dry all the food in one day, you can dry them the next day. In this case, you should store the food in a container/polyethylene bag and put it in the freezer.

4. Turn off the appliance (press the power switch to the 'O' position) when you have finished drying the food. Allow the food to cool. Store the food items in polyethylene bags or food containers and place in the refrigerator (See "STORAGE" section for more information).

5. Unplug the appliance from the power point.

Note: It is recommended to stack at least 3 working trays, whether you have food on them or not.

TIPS

- This dehydrator includes 5 stackable transparent trays and an overheat protection. The base contains heating elements, motor, fan and thermostat.
- The air vents on the tray allow air to be circulated.
- Using a controlled heat temperature, air is circulated from the base of the dehydrator to each of the five trays. The cover helps remove moisture from food.
- Depending on the moisture inside the food itself and the humidity in the air, drying operation time can vary. Use the dryer in a dust free, well ventilated, warm and dry room. Proper air ventilation is also important.
- Fruit and vegetables dried in your food dehydrator will be different in appearance from those sold in health food stores and supermarkets. This is because the appliance uses only natural additives without preservatives & artificial coloring.
- Records of humidity, weight of produce before and after drying times, will be helpful to improving your drying techniques for the future.

SAFETY INSTRUCTIONS

18. Do not operate the appliance with an external timer or remote-control device.
19. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
20. Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury. The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur while the product in use.
21. If you pass this appliance onto a third party, these operating instructions must also be handed over.

CAUTION

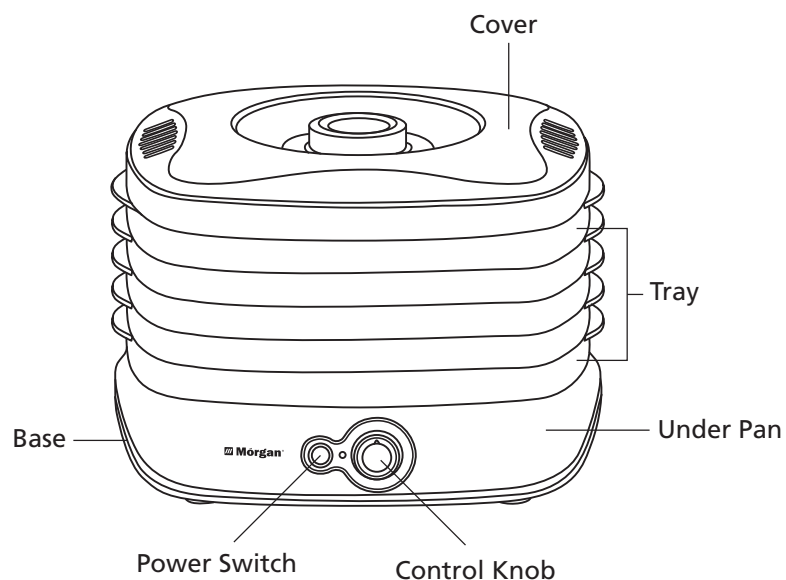
- To reduce the risk of electric shock, do not immerse or expose the appliance, power cord or power plug to rain, moisture or any liquids.
- Do not use the appliance near baths, basins or other vessels containing water or other liquids, or when standing in or on damp and wet surfaces. Do not store the appliance in a damp or wet environment.
- Keep the appliance away heat and dampness.
- Do not operate the appliance with wet hands.
- In the event where the appliance is dropped into water, turn off the power at the power supply and retrieve the power plug immediately. **DO NOT REACH INTO THE WATER TO RETRIEVE IT.** Contact a qualified technician to inspect the appliance before operating it again.

ATTENTION!

Do not operate the appliance for more than 20 hours in a single use. After 20 hours, turn switch to 'O' position. Unplug and allow it to cool down for at least 2 hours before operating again.

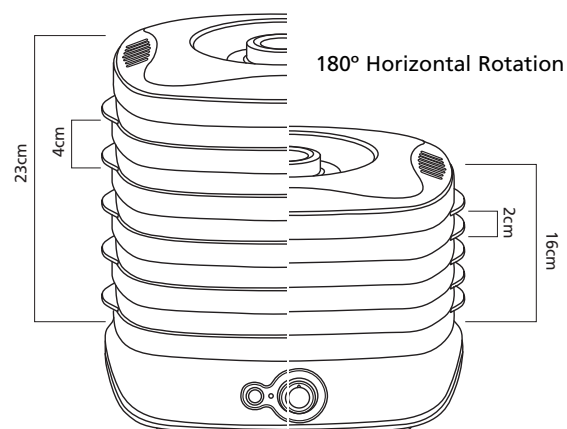
- Do not operate the appliance near aerosol spray cans.
- Incorrect operation and improper handling can lead to malfunction of the appliance and injuries to the user.
- Do not damage the power cord with any heavy or sharp objects to avoid fire, electric shocks and other hazards.
- **WARNING:** The temperature of the appliance's external surface may be HIGH when the appliance is operating.

PARTS IDENTIFICATION



EXTENSIBLE CAPACITY

Two placing way with different sizes. Large capacity for drying various food conveniently.



FEATURES

This appliance features an automatic fan, which circulates warm air. Dried foods are a great treat to snack on because they preserve almost all their nutritional values and flavour.

- Perfect way to preserve fruit, snacks, vegetables, bread, flowers and so forth.
- Height adjustable trays: five easy stack trays.
- Easy cleaning.
- Transparent trays allow you to check the food status.

BEFORE USE

CLEANING

- Before using the first time, wipe all parts of the appliance and clean the 5 trays with a lightly moistened cloth. Use detergent as needed. Do not wash the BASE in a dishwasher or immerse it in water or any other liquid!!!
- After cleaning the appliance, operate empty for 30 minutes. Any smoke or smells produced during this process is normal. Please ensure sufficient ventilation during operation. After the running in period, rinse the racks in water and dry all parts. This process is only necessary for the first time. (DO NOT WASH THE BASE!!!)
- Unplug the dehydrator from the power supply and allow it cool down before cleaning. Use a soft brush to remove leftover food residues. Dry all parts before storing the dehydrator.
- Do not clean the appliance with abrasive cleansers or chemicals to avoid damaging the exterior.

ASSEMBLING THE APPLIANCE:

- Ensure that the dehydrator sits steadily on a solid, level surface. Stock the drying trays and connect the plug with a wall socket. The height of dehydrator can be increased from 308mm to 395mm by turning the upper trays into the clips of lower ones, which make it possible to load thicker food.
- The dehydrator is now ready for use.

SPECIFICATIONS

Model	MFD-A9
Dimensions (mm)	357W x 258L x 345H
Rated Voltage / Frequency	220-240V~ 50/60Hz
Rated Wattage	420-500W
Net Weight	2.7 Kg

SAFETY INSTRUCTIONS

PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USE AND RETAIN FOR FUTURE REFERENCE

To reduce the risk of personal injury or damage to property, basic safety precautions must be observed including the following:

1. 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;
2. This food dehydrator is designed for DOMESTIC USE ONLY and is not suitable for commercial use. Do not use it outdoors.
3. Ensure that the food dehydrator is placed on a flat, level and sturdy surface without the risk of toppling over. Also, ensure that it can take the weight of the unit during use.
4. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries or damage the appliance.
5. Ensure that the food dehydrator is switched off and unplugged from the power supply when it is not in use; before cleaning or when it is being repaired. Detach from the power supply by grasping the power plug. Do not pull the power cord.
6. Always use the appliance from a power supply (AC power only) with voltage corresponding to that found on the appliance's voltage rating plate.
7. Never leave the appliance unattended while in use.
8. Young children should be supervised to ensure that they do not play with the appliance, as they are unable to recognize the hazards associated with incorrect handling of electrical appliances.
9. 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 appliances by a person responsible for their safety.
10. Ensure that the food dehydrator and power cord DOES NOT hang over sharp edges and KEEP AWAY from hot objects and open flames to prevent the plastic parts from melting and burning.
11. Always inspect the appliance and the electrical wires frequently. DO NOT use it when malfunctions are detected or when it is damaged. Do not attempt to repair the appliance yourself. Always refer to a technician or similarly qualified persons for such undertakings.
12. Do not operate any electrical appliance if the power cord is damaged or after the appliance has been dropped or damaged in any manner.
13. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
14. Do not use your appliance with a power extension cord unless it has been checked and tested by a technician or similarly qualified persons.
15. NEVER immerse the BASE or POWER PLUG in water or any other liquids. Do not operate the appliance with wet hands.
16. Only the transparent trays and upper cover parts are dishwasher safe, unless explicitly specified otherwise.
17. Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the appliance.

DRYING TIPS

Drying time for pre-treatment fruit will vary according to the following factors:

1. Thickness of pieces or slices
2. Number of trays with food being dried
3. Volume of food being dried
4. Moisture or humidity in your environment
5. Your preferences of drying for each type of dried food

IT IS RECOMMENDED TO

- Inspect food every hour.
- Rotate and/or re-stack your trays if you notice uneven drying.
- Label food with contents dried, date and weight before drying. It will also be helpful to note the drying time for future reference.
- Pretreated food will give the best effect in drying.
- Correct food storage after drying also will help to keep food in good quality and save the nutrients.

STORAGE

- Store food only after they have cooled down.
- Food can be kept longer if stored in a cool, dry and dark place.
- Remove all the air you possibly can from the storage container and close tightly.
- Optimal storage temperature is 15 or lower.
- Never store food directly in a metal container.
- Avoid containers that "breathe" or have a weak seal.
- Check the contents of your dried food for moisture during the weeks following dehydration. If there is moisture inside, you should dehydrate the contents for a longer time to avoid spoiling.
- For best quality, dried fruit, vegetables, herbs, nuts, bread should not be kept for more than 1 year, if kept in the refrigerator or freezer.
- Dried meats, poultry and fish should be stored for no more than 3 months if kept in the refrigerator, or 1 year if kept in the freezer

MAINTENANCE & CLEANING

- After using, detach the appliance from the power supply and allow it cool down before cleaning. Use a soft brush to remove food sticking on the trays. Dry all parts with a dry cloth before storing the dehydrator. Clean the surface of body with wet cloth.
- Use paper towels to remove any excess marinade.