

ggmgastro

**AUTOMATIC FOOD
DEHYDRATOR
INSTRUCTION MANUAL
DGS HB**



Please read this manual carefully before use.





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1. Brief Introduction

A. Digital Touch Control Panel



1.  : To turn the device on and off
2.  : To set the temperature (from 30 °C to 90 °C)
3.  : To set the time (24 hours)
4. + : To increase the temperature and time
5. - : To decrease the temperature and time
6.  : Light

B. Technical Specifications

Model	Voltage / Frequency (V/Hz)	Power (W)	Unit Dimensions (cm)	Number of grids (pcs.)	Grille size (cm)	Rear grid size (cm)
DGSHB10	220–240 V/50 Hz	800	44.2*35.5*42.5	10	33.9 × 31.1	33.9 × 31.1
DGSHB16	220–240 V/50 Hz	1450	56.7*47*74.2	16	40 × 38	60.8 × 41.3
DGSHB20	220–240 V/50 Hz	2000	56.7*47*88.2	20	40 × 38	74.8 × 41.3
DGSHB24	220–240 V/50 Hz	2000	56.7*47*88.2	24	40 × 38	88.8 × 41.3
		1600				

C. Features

- Food dehydrators are very popular in the EU and the U.S.
- Energy-efficient and low power consumption.
- Suitable for drying vegetables, fruits, herbs, beans, meat, fish, bread, mushrooms, etc.
- Dries with hot air—completely free of dyes, adhesives, or additives—and preserves the food's nutrients.
- Very practical for making natural, flavorful foods for personal or family use.
- Dried foods have a longer shelf life than fresh foods and retain their minerals and nutrients.
- The temperature can be adjusted individually depending on the type of food.
- The number of drying racks used can be selected as needed.

2. Operating Instructions

- Recommended temperatures for various foods: Herbs /
Flowers: 35–40 °C
Bread: 40–50 °C
Fruit: 55–60 °C
Meat / Fish: 65–70 °C

The drying time depends on the thickness of the food or fruit. Ambient temperature and humidity also affect the drying time. The thinner the slices, the faster they dry.

- Place the sliced food on the racks and set the desired temperature. For fruits and vegetables, the temperature should not exceed 65 °C to prevent the loss of vitamins. Foods with a protective skin should be blanched for 1–2 minutes before drying and then cooled in cold water.
- While the appliance is running, warm air escapes from the front door; you will hear a operating noise.
- Adjust the drying time according to the type of food and your personal preference (soft or crispy). Dried fruits can be stored in resealable bags or airtight containers and kept in the refrigerator.
- Plug the appliance into a power source and turn it on. The control panel will light up. Select the desired level and press the time/temperature button to set the desired time and temperature. The time must be longer than 1 hour, and the temperature must be above 35 °C. You can pause or stop individual levels as needed. If you want to adjust the temperature or time, first select the appropriate level and then make the desired adjustment.

3. Food Preparation and Drying Management

A. Fruit

Wash the fruit thoroughly and remove any rotten pieces.

Cut into slices. To prevent oxidation and discoloration, soak the slices in lemon water, salt water, or pineapple juice for 10 minutes before drying.

For extra flavor, you can add cinnamon, coconut powder, or coconut oil. Mix $\frac{1}{4}$ juice with 2 cups of water (preferably natural juice) and soak the fruit for about 2 hours (e.g., apple juice for apples). This helps preserve the color, taste, and aroma of the dried product.

B. Vegetables

Steam, boil, or briefly sauté vegetables such as green beans, cauliflower, asparagus, or potatoes, then dry them.

Alternatively, place the vegetables in boiling water for 3–5 minutes, drain them, place them on the racks, and let them dry.

Or soak them in lemon water for 2 minutes, then dry them.

(Any of the methods listed above can be used.)

C. Meat

Cut the meat into thin slices or strips, then dry it. Briefly boil the meat in plain water, drain it, and dry it.

Alternatively, marinate the meat for 2 hours, then steam or boil it, and let it dry.

Always drain the meat thoroughly before drying it.

D. Herbs and Flowers

Dry fresh leaves immediately.

After drying, store in paper bags or airtight jars in a cool, dry place.

4. Precautions and Safety Instructions

A. Precautions During Operation

Place the device on a flat, stable surface. Make sure nothing is blocking the air outlet.

The maximum operating time is 48 hours to extend the device's service life.

Flammable materials must be kept at least 2 m away during operation. Airflow should be allowed to circulate freely during the drying process.

Do not place too many or too heavy food items on the racks, as this will impair air circulation. Different foods have different drying times.

(Note: If the food is not completely dried after one day, you can continue the process the next day. Store the partially dried food in sealed bags to prevent moisture.)

The temperature near the air outlet is higher; to ensure even drying, it is recommended to occasionally reposition the racks. After drying, place the food in airtight bags and store them in the refrigerator.

Clean the racks promptly after use.

The racks can be washed or soaked.

If stubborn residue (e.g., fruit pieces) cannot be removed, soak the racks in clean water and then wash them again.

B. Safety Instructions

Read this manual carefully before using the appliance.

This appliance is intended for household use or similar applications only. The appliance must not be operated via an external timer or remote control.

Keep the appliance out of the reach of children.

Children and persons with limited abilities or lack of experience must not use the appliance unsupervised.

The food dehydrator must only be operated under supervision.

Place food only on clean racks and avoid letting water drip onto the heating element—risk of short circuit.

Do not overload the racks—this prolongs the drying time and affects the results.

Use only a grounded outlet and ensure that the voltage and power rating match the local electrical supply.

Avoid plugging the appliance into the same outlet as other high-power appliances. The unit gets hot during operation—be careful of hot air and the risk of burns.

C. Actions to Avoid at All Costs

Do not use the unit if the housing, power cord, or plug is damaged. Do not attempt any repairs or modifications yourself; contact qualified service personnel. Do not use chemical cleaning agents.

Do not submerge the unit in water or clean its surface with water. Do not move the unit while it is in operation.

If the fan motor stops (no air circulation), disconnect it from the power immediately. Do not attempt to repair the device yourself in the event of a short circuit or malfunction.

5. Cleaning, Repair, and Maintenance

Before cleaning, unplug the unit and wait until it has cooled down completely.

After drying is complete, clean the grilles with warm water.

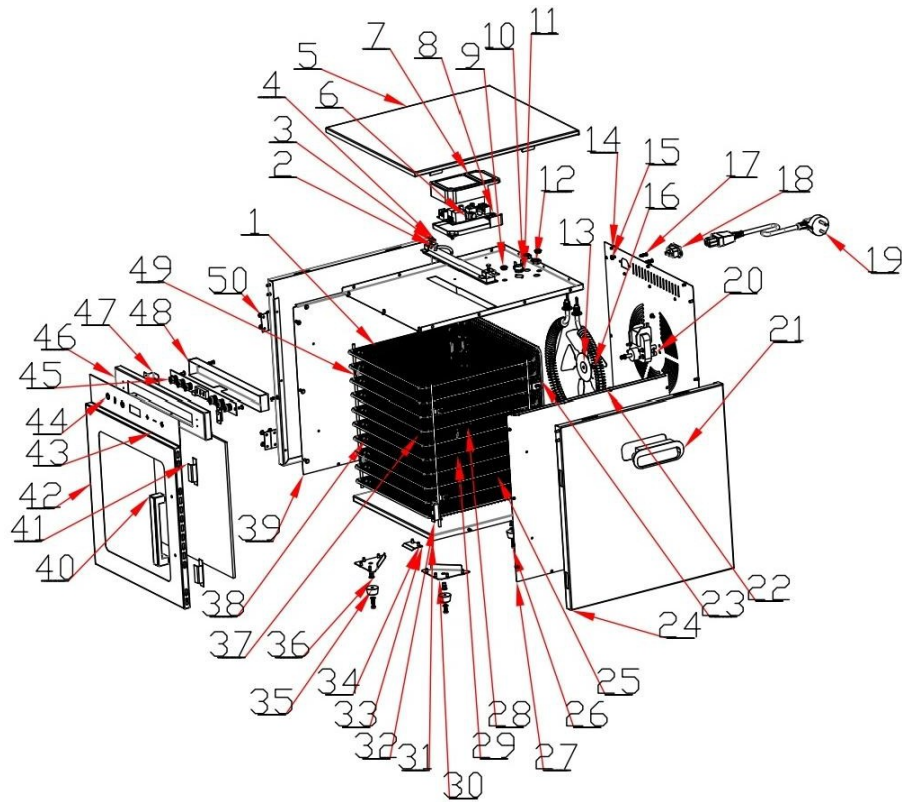
If necessary, use soft cotton cloths or mild detergents, then wipe dry.

Do not use harsh or abrasive cleaning agents (powders, metal scouring pads, etc.), as they can damage the surface and shorten the appliance's service life.

Improper cleaning can cause hidden safety hazards.

If the device is not used for an extended period, please clean it thoroughly, place it in its packaging, and store it in a cool, well-ventilated place to prevent moisture buildup.

6. Exploded view and parts list



No.	Designation	Men ge	No.	Description	Men ge
1	Storage rack	10	26	Phillips-head screw M5×16	4
2	LED light	1	27	Right inner side panel	1
3		Lamp mounting plate	2	28	Long Retaining Plate for the Mesh Insert
4	Left side plate	1	29	Side panel of the mesh insert (5×689)	4
5	Cover plate	1	30	Triangular plate	4
6	Main board of the control board	1	31	Base plate	1
7	Top of the main board	1	32	Magnet	2
8	Bottom of the main board	1	33	Support plate	1
9	Silicone plug	2	34	M4 triple-threaded wing screw	67
10	Snap-action thermostat	1	35	Rubber Foot 252013	4
11	Upper inner plate	1	36	M5 semicircular flat-head rivet nut	4
12	Hex nut M12	2	37	Large wing screw M4×5	2
13	Fan blade – D-shaped inner bore	1	38	Steel rod for the mesh insert (3×290)	20
14	Back panel	1	39	Left inner side panel	1
15	M14 hex nut	1	40	Door handle	1
16	Hex nut M16	1	41	Door magnet stopper	2
17	Flat-head screw, 3-thread, self-tapping M4	4	42	Door	1
18	3-pin outlet	1	43	Door glass	1
19	European power cord, 0.75 mm ²	1	44	Digital touch control panel	1
20	Shaded-pole motor	1	45	Display circuit board	1
21	Concealed handle	2	46	Control panel	1
22	800 W heating tube	1	47	Monitor mounting plate	2
23	M5 flat gasket	8	48	Monitor cover plate	1
24	Right side panel	1	49	Retaining plate for the mesh insert	4
25	Rear mesh	1	50	Black hinge	2

7. After-Sales Service

Please read this manual carefully before using the device. This will help you use the device safely and avoid unnecessary damage.

Our company offers free maintenance during the one-year warranty period, provided the device is used in accordance with the instructions in this manual.

If a defect occurs in the device (not caused by improper handling), repairs may only be performed by qualified technical personnel.

Please contact our customer service staff if you have any questions or problems.

The following cases are **not** covered by the free warranty or replacement service:

- The model number, date of purchase, or place of purchase are not filled in correctly.
- Defects or damage to the product resulting from use that does not comply with the instructions in the user manual.
- Damage caused by impact, dropping, dry running, fire, earthquake, lightning, typhoon, flooding, or similar causes.

The warranty automatically becomes void if repairs are performed without our company's authorization.



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