

Saturn[®]

ST-FP8505

Food Dryer

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Food Dryer

Dear Buyer!
We congratulate you on having bought the device under trade name "Saturn". We are sure that our devices will become faithful and reliable assistance in your housekeeping.
Avoid extreme temperature changes. Rapid temperature change (e.g. when the unit is moved from freezing temperature to a warm room) may cause condensation inside the unit and a malfunction when it is switched on. In this case leave the unit at room temperature for at least 1.5 hours before switching it on. If the unit has been in transit, leave it indoors for at least 1.5 hours before starting operation.

To prevent damage please read this manual carefully before you use the appliance.

SAFETY INSTRUCTIONS
IT IS NECESSARY TO PUT HEAT-RESISTING MATERIAL (CERAMIC TILES, THICK BOARD ETC.) UNDER THE APPLIANCE DURING USING IT OR PUT THE APPLIANCE ON TO THE HEAT-RESISTING SURFACE TO AVOID POSSIBLE INFLAMMATION.

- After finishing uninterrupted work of the appliance turn off the appliance (the switch should be in the position "OFF"), unplug the appliance and let it cool down.
- Improper use of the appliance can cause its damage and in jury to this user.
- Use the appliance only for its intended use and always follow the manual guidelines.
- Unplug the appliance when it is not use.
- Keep the power base away from water. Do not switch on the appliance if its surfaces are wet.
- Do not use appliance with damaged electric cord, plug, after appliance is dropped or with other damages. If it has happened, contact service center.
- Unplug the appliance before cleaning it.
- Never yank cord to disconnect from outlet, instead grasp plug and pull to disconnect.
- Use the appliance only for household purposes, It is not designed for commercial use.

- Do not cover the appliance.
- Do not leave the appliance unattended while in use.
- Put the appliance only on to the flat surface.
- This appliance is not intended for use by any person (including children) with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children under 14 years old are not advised to use the appliance. Service life – 2 years

USE OF THE APPLIANCE
ATTENTION! Before using the first time:

- Unpack the appliance.
- Before use make sure that the electric parameters of your kettle, indicate on the technical characteristics table, match the characteristics of your local electric network.
- Wash lids and sections of appliance. Wash sections in warm water adding a small quantity of detergents for washing dishes. Clean the power base with the help of wet rag (do not put it into a water and do not wash it).

FUNCTIONING
Drying products is an effective way for its conservation.
Warm air of a fixed controllable temperature circulates freely inside the appliance between upper and lower lids, separate controllable removable sections and power base. That is why the products which are situated on the sections of the appliance are drying even and with minimum losses of health-giving vitamins. So you can enjoy fruit, vegetables and mushrooms, which are prepared without using unhealthy substances, the whole year. You can also dry flowers, medicinal plants, prepare cereals with the help of this appliance.

- USE OF THE APPLIANCE**
1. Put the prepared in advance products to a removable sections. Sections for products should be placed in such way to let the air circulate freely between them (the regulation of height of the sections is possible), that is why you should not put too many products to the sections and put the products on to each other.
 2. Put the sections on to a power base.
 3. Put the upper lid on the appliance. During drying the upper lid should

always be on the appliance.

4. Plug and turn on the appliance by putting the switch to the position "ON"- the indicator light becomes red.

Set the temperature of the food dryer. Temperature of the food dryer.

Temperature mode advices:

- Herbs 35-40°
- Greens 40°
- Bread 40-50°
- Yoghurt 45°
- Vegetables 50-55°
- Fruit 55-60°
- Meat, Fish 65-70°

NOTE: dry products following the guidelines of this manual.

5. When you finish using the appliance turn it off by putting the switch to the position "OFF". Let the products cool down. Put dried products into a container/package for keeping food and put it into a freezer.

6. Unplug the appliance.

NOTE: it is recommended to put all 5 sections on to the appliance during using it, no matter how many sections are empty.

Examples:

1. The products are on the first upper section, other 4 section are empty. Make sure that the upper lid is on the appliance.

2. The products are on the first 2 sections, other 3 sections are empty. Make sure that the upper lid is on appliance.

ADDITIONAL INSTRUCTION

Wash products before putting in the appliance. Do not put wet products into appliance, rub it dry.

ATTENTION! Do not put sections with products if there is water in it.

Cut off the spoiled parts of products.

Slice the products in such a way to situate it freely between the sections.

The duration of drying products depends on the thickness of pieces into which it is sliced etc.

You can change the position of the sections if not all products on it dried well. You can put upper sections down, closer to power base, and lower sections you can put it place of upper sections.

Some of the fruit can be covered by its natural protective layer and that is why the duration of drying may increase. To avoid this matter it is better to boil products for about 1-2 minutes and than put it to cold water and rug after that.

NEED TO KNOW! THE DURATION OF DRYING STATED IN THIS INSTRUCTION IN APPROXIMATE.

The duration of drying depends on the temperature and humidity of the room the level of humidity of products, thickness of the pieces etc.

DRYING FRUIT

- Wash the fruit.
- Take out the pit and cut off the spoiled parts.
- Slice into pieces which you can place freely between the sections.
- You can put the fruit down to natural lemon or pine apple juice not to let them fade
- If you want your fruit to smell pleasantly, you can add cinnamon or coconut swift.

DRYING VEGETABLES

- Wash the vegetables.
- Take out the pit and cut off the spoiled parts.
- Slice into pieces which you can place freely between the sections.
- It is better to boil vegetables for about 1-5minutes and than put it to cold water and than rug dry.

DRYING MEDICINAL PLANTS

- It is recommended to dry leaves, propagules.
- After drying it is better to put medicinal plants in paper bags or glass cans and place it in dark cool place.

STORAGE OF DRYED FRUIT

- Containers for storage of the dried products should be clean and dry.
- For better storage of dried fruit use glass containers with metal lids and put it into a dark dry place where the temperature should be 5-20 degrees.
- During first week after drying it is better to check if it is any moisture in container. If yes, it means that products are not dried well and you should dry it again.

ATTENTION! Do not place hot place hot and even warm products into containers for its further storage.

PRELIMINARY PREPARING OF THE FRUIT

Preliminary preparing of the fruit saves its natural color, taste and flavor.

Below you can see some useful recommendations how is better to prepare fruit for drying:

Take ¼ glass of juice (natural preferably). Remember that the juice, which you take, should correspond to the fruit which you prepare. For example for preparing apples you should take apple juice. Mix the juice with 2 glasses of water. Than immerse preliminary processed

fruit (see "table of preparing the fruit for drying" into prepared liquid for 2 hours.

TABLE OF PREPARING THE FRUIT FOR DRYING

Name	Preparing	Condition after drying	Duration of drying
Apricot	Slice it and take out the pit	Soft	13-28
Orange peel	Cut it to long stripes	Fragile	6-16
Pine apple (fresh)	Peel it and slice into pieces or square parts	Hard	6-36
Pine apple (tinned)	Pour out the juice and dry it	Soft	6-36
Banana	Peel it and slice to round pieces(3-4mm thickness)	Crispy	8-38
Grapes	No need to cut it	Soft	8-26
Cherry	It is not necessary to take out the pit(you can take it out when cherry is half-dried)	Hard	6-36
Pear	Peel it and slice	Soft	8-30
Fig	Slice it	Hard	6-26
Cranberry	No need to cut	Soft	6-26
Peach	Cut into 2 pieces and take out the pit when the	Soft	6-26

Date-fruit	Preparing	Condition after drying	Duration of drying
	fruit is half-dried		
Date-fruit	Take out the pit and slice	Hard	6-26
Apple	Peel it, take out the heart, slice it into round pieces or segments	Soft	4-6

NOTICE: Time and ways of preliminary processing of the fruit, which are described in the table only fact-finding. Personal preferences of customers can differ of the described in the table. PRELIMINARY PREPARING OF THE VEGETABLES

1. It is recommended to boil green beans, cauliflower, broccoli, asparagus and potato, because those vegetables often are preparing for first and second dishes, it saves its natural color.

How to boil: put the preliminary prepared vegetables into a saucepan with boiling water for about 3-5 minutes. Than pour out the water and put vegetable into the appliance.

2. If you want to add a smack of lemon to green beans, asparagus etc., just put it into a lemon juice for about 2 minutes.

NOTICE: THE RECOMMENDATIONS ABOVE ARE ONLY FACT-FINDING AND IT IS NOT NECESSARY TO FOLLOW THEM.

TABLE OF PREPARING THE VEGETABLES FOR DRYING

Name	Preparing	Condition after drying	Duration of drying
Artichoke	Cut it to stripes(3-4mm thickness)	Fragile	5-13
Egg-plant	Peel it and slice it into pieces(6-12mm	Fragile	6-18

	thick-ness)		
Broccoli	Peel it and cut it. steam it for about 3-5min.	Fragile	6-20
Mushrooms	Slice it for dry it whole (small mushrooms)	Hard	6-14
Green beans	Cut it and boil till become transparent	Fragile	8-26
Vegetable marrows	Slice it into pieces (6mm thick-ness)	Fragile	6-18
Cabbage	Peel it and cut into stripes(3 mm thick-ness). Take out the heart	Hard	6-14
Brussels sprouts	Cut the stems into 2 pieces	Crispy	8-30
Cauliflower	Boil till becomes soft	Hard	6-16
Potato	Slice it, boil for about 8-10min	Crispy	8-30
Onion	Slice it into thin round pieces	Crispy	8-14
Carrot	Boil till becomes	Crispy	8-14

	soft. shred it or slice into round pieces		
Cucumber	Peel it and slice into round pieces(1 2mm thick-ness)	Hard	6-18
Sweet pepper	Cut it to stripes or to round pieces(6 mm thick-ness). Take out the heart	crispy	4-14
Piquant pepper	No need to cut it	Hard	8-14
parsley	Put the leafs into sections	Crispy	2-10
Tomato	Peel it. Cut it into pieces or into round pieces	Hard	8-24
Rhubarb	Peel it and slice it into pieces(3 mm thick-ness)	Loss of humidity in a vegetable	8-38
Beetroot	Boil it, let it cool down, cut off the roots and the tops. Slice it to round	Crispy	8-26

	pieces		
Celery	Slice it into pieces(6 mm thick-ness)	Crispy	6-14
Spring onion	Shred it	Crispy	6-10
Asparagus	Slice it into pieces(2. 5mm thick-ness)	Crispy	6-14
Garlic	Peel it and slice into round pieces	Crispy	6-16
Spinach	Boil till it becomes fade	Crispy	6-16
Champignons	Choose the mushrooms with hats which bend inside. Cut into pieces or dry whole	Hard and crispy	3-10

NOTICE: Time and ways of preliminary processing of the vegetables which are described in the table only fact-finding. personal preferences of customers can differ of the described in the table.

PRELIMINARY PREPARING OF THE MEAT, FISH, POULTRY AND GAME ANIMALS.

Preliminary preparing of the meat is indispensable and necessary for saving health of customer. Use meat without bones for effective drying. It is recommended to pickle, it helps to remove the water out of the meat and save it better.
Standard pickle:
1/2 glass of soybean sauce
1 denticle of garlic, cut to a small pieces
2 big spoons of ketchup
1 and 1/4 dessert spoon of salt

1/2 dessert spoon of dried pepper
All ingredients should be mixed carefully.

POULTRY

Before the beginning of drying, poultry should be preliminary prepared. It is better to boil it or fry it. Dry it for about 2-8 hours or till moisture is gone.

FISH

It is recommended to boil or bake it on a stove before the beginning of drying(bake it for about 20 minutes with a temperature 200 degrees or till the fish become friable). Dry it for about 2-8 hours and till all moisture is gone.

MEAT AND GAME ANIMALS

Prepare it, cut it into small pieces and put into the appliance for about 2-8 hours or till all moisture is gone.

CLEANING AND MAINTENANCE

Before cleaning check if the appliance is unplugged and cool down. Clean the body of the appliance with the help of a wet sponge and than rug it dry. Do not use metal brushes, abrasive and rigid purifier for cleaning the appliance, because it can damage the surface.

Specification

Power: 450 W
Rated Voltage: 220-230 V
Rated Frequency: 50Hz
Rated Current: 2

Set

Food Dryer 1
Instruction manual with warranty book 1
Package 1

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipment to an appropriate waste disposal center. The manufacturer reserves the right to change the specification and design of goods.

