



# 450W Mini 5 Tray Dehydrator



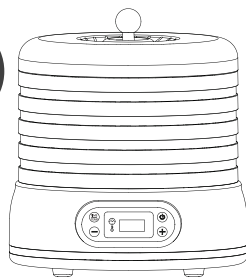
## Product User Manual

[www.nebula-appliances.com/manuals](http://www.nebula-appliances.com/manuals)

Please Read Before Use

NEW

# Getting Started



In the event that you require assistance, our dedicated customer support team is available to assist you. For support and advice regarding your Nebula Mini Dehydrator please email the team direct on **[sales@nebula-appliances.com](mailto:sales@nebula-appliances.com)** or contact form via website.

## Product Safety

When using electrical appliances, basic safety precautions should always be followed below. Safety precautions are specified into categories to the seriousness of potential injuries:

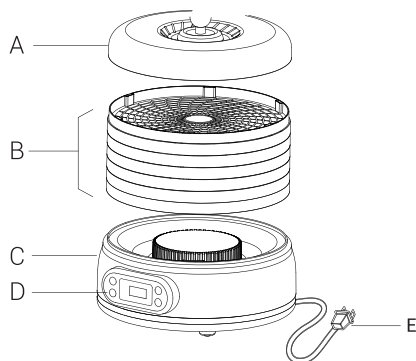
- To avoid an electric shock, short circuit or fire hazard, make sure the plug and power cord are intact and not damaged in any way.
- The device is only suitable for AC220V outlet. To prevent electric shock or fire hazards, DO NOT use any power adapters or converters with this device.
- **DO NOT** try to dismantle, repair or modify the device unless you are a certified technician. Doing so could lead to fire hazard, electric shock or personal injury. Please reach out to our customer service team if device is deemed faulty.
- Never let your children use the appliance independently. To avoid burns or electric shock, children must be supervised by a responsible adult at all times.
- Stop using the mini dehydrator immediately if abnormal conditions or malfunctions occur during use.

## Mini Dehydrator

# User Instructions



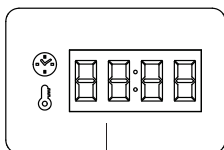
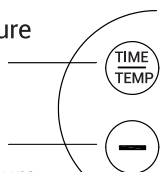
- A** - Top Cover
- B** - Mesh Tray
- C** - Base
- D** - Control Panel
- E** - Power Cable



### Control Panel

Time/temperature  
setting

Decrease  
time / temperature



Display



ON/OFF



Increase  
time / temperature

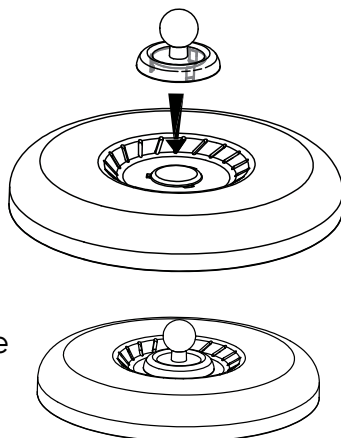
### Specification

- Voltage: 220-240V~,50Hz
- Rated Power: 370-450W
- Temperature Range: 35-70°C
- Product Dimensions: 296 x 291 x 278mm

### Installing Top Lid Knob

First, align the grooves of the lid knob with the 3 square holes on the top cover, then press the lid knob down until it is correctly locked in place. You can now open the dehydrator.

#### Top Lid



# Adjust Height Of Mesh Trays

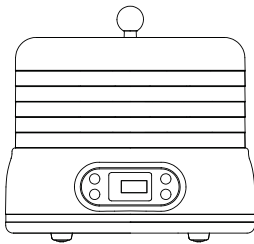


fig.1

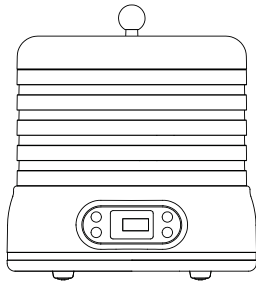
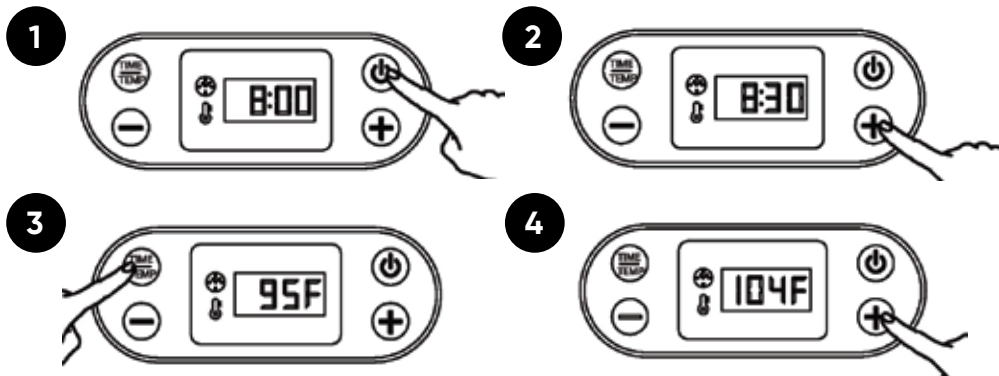


fig.2

The Nebula Mini Dehydrator allows you to choose from two height settings to accommodate food of different shapes and sizes.

- To set it to a lower height, stack the mesh trays in the configuration shown in figure 1. The height between 2 adjacent trays is 1.5cm.
- To set it to a higher height, stack the mesh trays in the configuration shown in figure 2. The height between 2 adjacent trays is 2.7cm.

## How to Operate Dehydrator



1. Connect the food dehydrator to a power outlet and the LCD screen will display -- : --.
2. The device will then enter standby mode.
3. Press the Power button to begin the dehydrating process (**default time: 8 hours**).
4. Press the + or - button to increase or decrease the time from **1 hour to 48 hours**.
5. (Time adjusts in 30-minute increments per button press).
6. Press the **TIME/TEMP** button to switch to temperature setting mode (default temperature: 35°C).
7. Press the + or - button to increase or decrease the working temperature from **35°C to 70°C**.
8. (The temperature changes in increments per button press).
9. The device will automatically stop working and enter standby mode when the time is up. Unplug the device and let it air cool on the mesh tray before storage.

### **Note:**

- When using for the first time, it is normal for the device to have a slight odour or to make a small amount of smoke. This will clear up after the dehydrator has been working for a period of time. It is suggested to let the device run for a while without placing any food on the mesh trays before dehydrating food.
- During the dehydrating process, press the TIME/TEMP button at any time to view the current working temperature and remaining working time.
- When the drying process completes, be sure to unplug the device.

# Dehydration Process

## Dehydrating Beef Jerky

1. It's best to use lean meat to make the best beef jerky. Remove any fat from the meat, wrap the meat with preservative film, and freeze until the meat is hardened, then slice it into smaller amounts.
2. The meat slices should not exceed 0.25 in / 0.6 cm (thickness), 3.5 in / 9 cm (length), and 1.5 in / 4 cm (width).
3. Marinate the meat slices with a marinade of your choice and store them in a durable, sealable plastic zipper bag. Do not use a metal pan as it can change the taste of the jerky, and the marinade may also react with the metal.
4. Drain and discard the marinade before drying and dehydrate the dried meat according to the general dehydration directions.

**To ensure the safety of your food, the meat will need to be pre-treated and post-treated as follows:**

Pretreatment Before Dehydration:

Heat the oven to 180 °C. Drain and discard the marinade. Gently pat the meat dry with paper towels, and place the meat onto the baking tray of the oven (do not overlap the meat slices) to bake for 5 to 10 minutes or until its internal temperature reaches 60-74°C.

Treatment After Dehydration:

Heat the oven to 135 °C. Cover a large baking tray with tin foil. Place the beef jerky on the foil, leaving room between pieces. Bake the jerky for 10 to 13 minutes and let it cool down completely. Gently pat the meat dry with paper towels to remove any fat on the surface before storing.



**Note:**

- DO NOT dehydrate meat with fruits or vegetables together since they will contaminate each other, and the dehydrating temperature is different.
- To ensure food safety, do not interrupt the dehydrating process in the first 5 minutes of the process. You can directly check the dryness of the food through the transparent mesh trays.
- DO NOT marinate at room temperature and do place the meat slices in the refrigerator.

**Dehydrating Fruit and Vegetables**

Blanching can break the skin of some fruits to help shorten the drying process. Some fruits and vegetables need to be pre-treated before drying, such as blanching or adding a colour protectant to prevent loss of colour and flavour during drying and storage.

1. Boil water in a large stockpot.
2. Place the washed fruits or vegetables in a strainer.
3. Soak the strainer in boiling water for the recommended time to ensure that all fruits or vegetables are covered with water.
4. After the blanching process is finished, put the food in a large bowl filled with ice water.
5. Drain the fruit or vegetables and pat dry before dehydration.

**Note:**

- Wash your hands before preparing food. It's highly recommended to use fruits or vegetables that are in season since they taste the best.
- Do not dehydrate bruised or mouldy fruits and vegetables.
- Some foods, such as garlic, onions and broccoli emit a strong smell during dehydrating.

- The fruits and vegetables dehydrated in the food dehydrator may look different from those sold in the store because dry foods do not use preservatives, artificial colours or additives.
- The following dehydrating chart is for your reference. Time and temperature may vary from food type to food type. Please begin checking the food from the minimum recommended time on the chart. If the food is not listed, select a similar food for reference.

# Dehydration Chart



## Fruit Dehydration Preparation



Food Name	Preparation	Dry Standard	Time/Hour (approximately)
Apples	Cored, sliced or circled	Flexible	3-5
Artichokes	Cut into 1/8-inch	Fragile	8-30
Almonds	Cut in half or sliced	Flexible	6-30
Banana	Peeled, cut into 3-4mm pieces	Crisp	6-28
Cherries	Go to core	Tough	5-26 dry core before going nuclear
Bilberry	Open or whole	Flexible	4-22
Jujube	Cut to section or as whole	Tough	4-60
Figs	Sliced	Tough	4-22
Grapes	Whole	Flexible	6-60
Orange peel	Long Strip	Fragile	6-12
Peaches	Semi-dry to core half or 1/4	Flexible	7-28
Pears	Peeled	Flexible	6-22



## Fruit Pretreatment

- Add 1/4 cup of juice with 2 cups of water and dip the desired dry food for about 2 minutes.
- Pretreatment Table - This is a guide and you can change the times to suit your desired taste.

## Vegetable Dehydration Preparation

Food Name	Preparation	Dry Standard	Time/Hour (approximately)
Spinach	Steamed to wither	Crumbly	4-12
Tomatoes	Peel and sliced or sliced	Tough	6-18
Pumpkin	Sliced into 1/4 of inch	Fragile	4-15
Asparagus	Cut into 1 inch pieces	Brittle	4-10
Artichoke	Cut into 1/3 inch stripes, cook for about 10minutes	Brittle	4-10
Beets	Cool down and cut down to the root	Fragile	6-22
Brussels leaves	Take the leaves off the stem	Fragile	8-30
Cauliflower	Cut to open and soft, about 3-5 mins	Fragile	4-16
Cabbage	Stripped and cut into 1/8 slices	Tough	4-10
Carrots	Streamed and sliced	Ready to eat	4-8
Cauliflower	Steamed Cut	Tough	4-12
Celery	Sliced into 1/4 inch	Fragile	4-11
Leek	Cut evenly	Fragile	4-8
Cucumber	Peeled Slice into 1/2 inch	Fragile	4-16

## Vegetable Pretreatment

- Steaming, boiling water or use oil. Recommended for cauliflower. The prepared vegetables are placed into boiling water for approx 3-5 minutes. Sieve, slice and put into the tray.
- The vegetables can also be dipped into lemon juice for 2 minutes.

Eggplant	Sliced into 1/4 inch, 1/3 inch thick	Fragile	4-14
Garlic	Peeled	Crushed	4-12
Pepper	Whole	Fragile	4-10
Onions	Sliced	Fragile	4-10
Peas	Steamed 3-5 Minutes	Fragile	6-10
pepper	Seeded cut into 1/4 inch strips or rings	Fragile	3-10
potatoes	Sliced, diced, steamed, 8-10 mins	Brittle	4-14
Rhubarb	Peeled cut into 1/8 inch pieces	Moisture Free	6-34
Spinach	Steamed and dry	Crumbly	4-12
Tomatoes	Peeled and sliced or sliced	Tough	6-18
Pumpkin	Sliced into 1/4 inch	Fragile	4-15

## Pretreatment of Meat, Fish, and Other Foods

It is recommended that meat is marinated prior to drying to maintain a natural taste and make it tender. Pickled products must have salt to aid the absorption and moisture from the meat and to preserve freshness.

**Marinated standard:** 1/2 cup bean paste, 1 garlic (smashed), 2 tablespoons of brown sugar, 2 tablespoons ketchup, 1/2 cup of Worcestershire sauce, 1-1/4 teaspoon of salt, 1/2 teaspoon of onion powder, 1/2 teaspoon of pepper.

## Warranty

# Customer Support

In the event that you require assistance, our dedicated customer support team is available to assist you. For support and advice regarding your Nebula Mini Dehydrator please email the team on [sales@nebula-appliances.com](mailto:sales@nebula-appliances.com) or contact form via website.

### 1 Year Warranty

This warranty provides free replacement of an authentic Nebula product if it malfunctions due to manufacturing defects. This product warranty does not cover any damages outside of expected normal use.

### Void of Warranty

Any one of the following conditions will void the warranty.

- Failure to provide original receipt of purchase/order number.
- Product failure or damage due to the use of excessive force or user negligence (i.e. dropping the device, submerging the device in liquids, etc.).
- Product failure or damage caused by using incompatible parts or wires (i.e. using the wrong power cable, etc.).
- Product failure or damage due to improper use or unauthorised repair or alteration.

### Address:

Nebula t/a Vipertech Ltd  
Unit 27, Tresham Road,  
Orton Southgate, Peterborough,  
PE2 6SG





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