

VIVOHOME

**THANK  
YOU!**

**NOTE:**

To continuously improve its products, VIVOHOME reserves the right to modify this information without prior notification.

For any questions regarding assembly, please watch the video on the product page or contact our customer service. Our customer service will gladly assist you with any additional questions, comments, or concerns.

Thank you for using VIVOHOME products in your home!

Thank You for Purchasing from

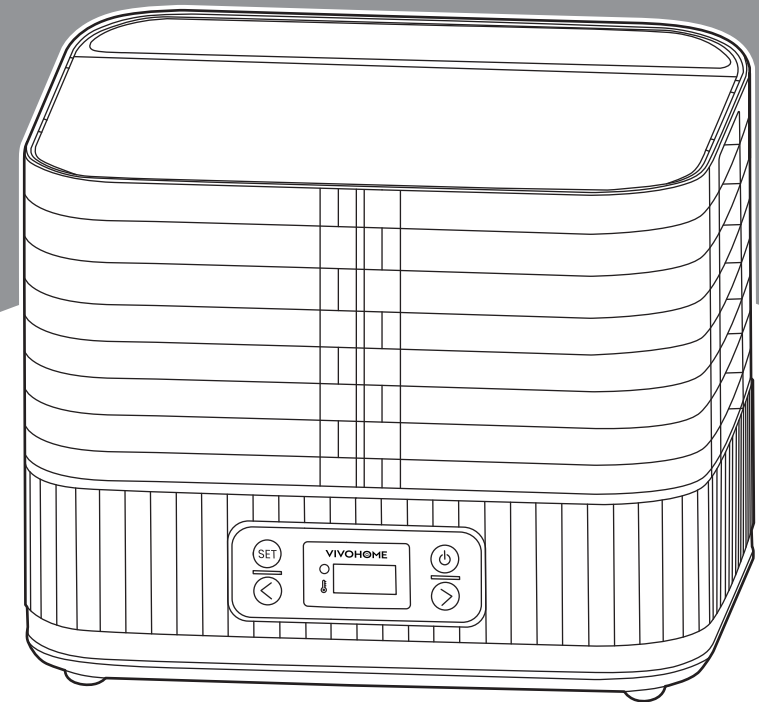
VIVOHOME

Made in China

VIVOHOME

**HOW-TO**

**USER MANUAL**



**8 Trays Food Dehydrator  
with Timer**

Assembly is EASY!

**WE WANT  
YOU TO  
ENJOY LIFE  
AT HOME**

GO TO THE PRODUCT LISTING PAGE  
FOR AN INSTRUCTIONAL VIDEO!

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## Introduction



This household food dehydrator with an energy-saving design and precision manufacturing is used for making dried fruit without adding any additives, which locks food nutrition and prolongs food storage time. It is definitely a good helper for healthy eating!

### This product is intended for home use.

- Simple and fast drying of vegetables, fruits, meat, fish, and other foods like dried apples, dried bananas, dried vegetables, dried beef, dried fish, etc.
- A hot air circulation drying system can dry food faster.
- The temperature control design can set different temperatures for drying according to different foods.
- Food is dried to be delicious, healthy, and unique.
- The layered design can be combined freely according to the amount of food, which is more efficient and convenient.

## Safety Cautions



1. Check if the labeled voltage is consistent with the supply voltage.
2. This product is for home use only. The company will not be liable for any failure or damage caused by the product's commercial use, inappropriate use, or out-of-spec use, and such damage will render the warranty void.
3. The plugged-in socket must be ground-protected. The plug must be tightened; otherwise, a loose connection may cause a fire. The multi-purpose sockets are not allowed to be used with other appliances.
4. When unplugging, please hold the plug tight instead of pulling the power cord. Should the power cord be damaged, please dispose of it directly or replace it with a specially made cord by our company.

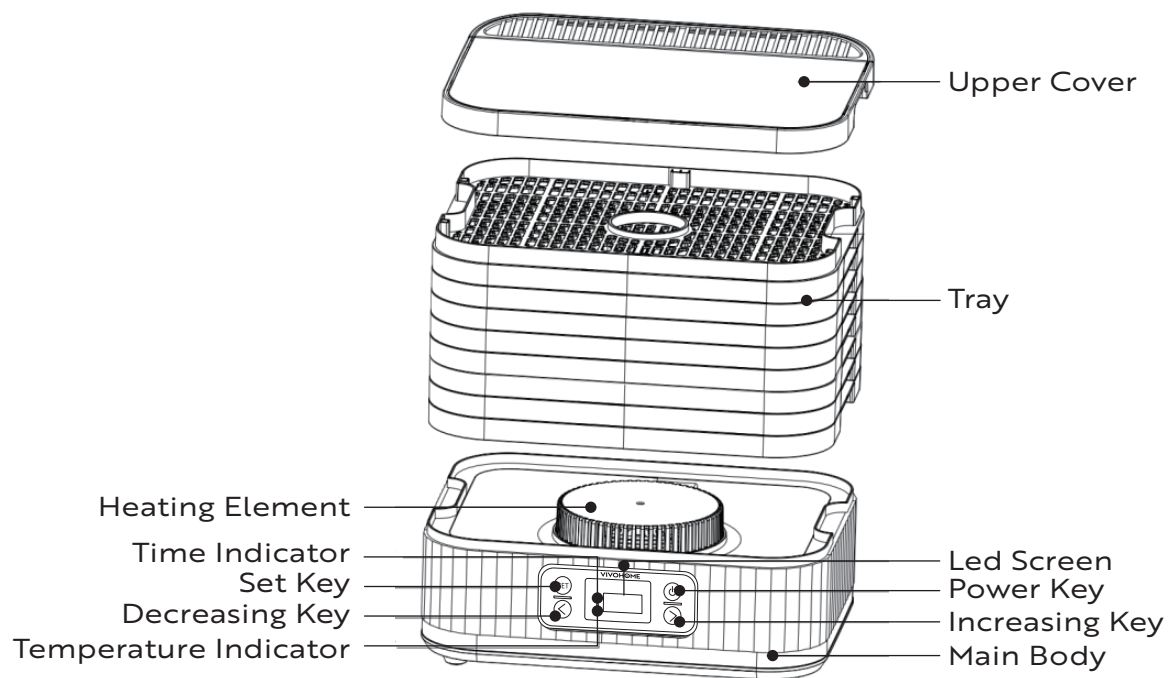
5. This product is a long-running unit that shall be placed where children cannot reach it.
6. The product shall not be placed on an unstable, humid, or heat-labile surface when running, so as to avoid possible damage or failure.
7. This product is a vented heating unit. During the operation, the bottom of the unit shall be cleared of any objects that might congest the air inlet; otherwise, the product may be damaged or a risk might occur.
8. The product should be kept safe during operation. During operation, the heat radiation port should not be covered to avoid any danger.
9. The product shall not be placed directly into the fire or near any heat source or ignition source; otherwise, the product may be damaged or fail; in the worst cases, fire and other hazards may occur.
10. It is not allowed to rinse the product with water. Wet cloth wiping is allowed. The product shall be cooled down to room temperature before any cleaning.
11. If the product will not be used for some time, please unplug it to avoid a prolonged connection between the plug and the socket. Plug shall be pulled out in the following conditions: failure, cleaning, servicing.
12. Do not use water as an extinguishing agent when the product catches on fire. Please cover the portion on fire with a wet cloth.
13. If the power cord is damaged, it must be replaced by designated servicing personnel or equivalent so as to avoid any danger from happening.

### DO NOT USE THE PRODUCT if any of the following occurs!!!

1. The product or power cord is damaged.
2. The product falls accidentally, causing an abnormal condition to the product. If any of the above happens, please return the product to our service center. Original parts will be used.



<b>Model</b>	VH1182	<b>Rated Voltage</b>	120V
<b>Name</b>	Food Dehydrator	<b>Rated Frequency</b>	50Hz-60Hz
<b>Size</b>	32*26*25.5 CM	<b>Rated Power</b>	370-450W



The product shall be subject to the real object



## Operation

1. When first used, the dehydrator tray should be cleaned and wiped with a cloth.
2. Place the pre-treated food on each tray; then place the tray on the device housing and close the lid.
3. After pressing the power button, press the setting button to set the time. For the first time, the time starts flashing, and the default time is 8 hours. Increase or decrease the time by turning the knob. Each increase or decrease in time is 30 minutes. After increasing the time to 72 hours, the time will go directly to 1 hour. After decreasing the time to 1 hour, the time will turn directly to 72 hours. The longest time is 72 hours, and the shortest time is 1 hour.
4. Press the set button for the second time; the temperature will start flashing, and the default temperature is 95 °F. Increase or decrease the temperature by turning the knob. Each time, the temperature can be increased or decreased by 9 °F. After the temperature is increased to 158°F, it will go directly to 95°F. After the temperature is decreased to 95°F, it will go directly to 158°F. The maximum temperature is 158 °F, and the minimum temperature is 95 °F.
5. When the set time is over, the program will first turn off the heating element, and the motor will continue to work. After 3 seconds, the motor will stop working. If the food does not reach the desired taste or dryness when the time reaches zero, the above operation can be repeated.
6. When the food is dried or the machine stops working as planned, turn off the power and unplug the product.
7. Clean trays and juice trays after operation.

## Points for attention

1. The maximum service time should not exceed 72 hours at a time to avoid affecting the life of the entire machine.
2. After each use, turn off the power switch and unplug the product.
3. When the power is on and the product is in normal use, the operation panel will light up, other parts, such as the fan, will work normally, and there will be wind blowing out from the side of the front flap, while there is a noticeable sound.
4. This product cannot be filled with water or any other liquid, but a small amount of water is allowed to drip on the food in the tray.
5. Please keep the natural flow of hot air inside the machine when drying. Do not put too much food on the tray, and do not overlap the food. The drying time is different for different foods.

(Note: When the machine starts working, if there is not enough time to dry the food in one day, it can be dried the next day. (In this case, please use a container or plastic bag to seal the food that has not yet been dried.)

The temperature on the tray is the highest when the product is working, so that the food can be dried more evenly; the position of the tray should be changed regularly.

After the food is dried, if it is not consumed immediately, the dried food should be sealed in a container or plastic bag and stored in the refrigerator.

After product use, it is recommended that all trays be placed on top of the product, regardless of whether or not there is food in the tray.

Please pretreat the food before drying, such as by washing, slicing, cutting, soaking, etc. Food pretreatment helps to maintain the color and flavor of the food after drying.



(Note: The below suggestion is for reference only)

## A. Pretreatment of fruits

1. 1/4 glass of juice plus 2 glasses of water, all food to be dried shall be dipped for around 2 minutes. (Note: To combine juice and food, such as the apple juice plus the apple)
2. Pretreatment Table

Food Name	Preparation	Dry Standard	Time/Hour (approximately)
Apple	Cored, sliced or circled	Flexible	7-9
Artichoke	Cut into 1/8 inch strips	Fragile	7-9
Almonds	Cut in Half or sliced, coring	Flexible	7-9
Bananas	Peel and cut into 3-4mm pieces	brittle	7-9
Cherries	Coring or whole	Flexible	7-9
Bilberries	Open or whole	Flexible	7-9
Jujubes	Coring and sliced (or whole)	Tough	7-9
Figs	Sliced	Tough	7-9
Grapes	Whole	Flexible	7-9
Nectarines	Cut in half with peel for air dried, Coring for semi dry	Flexible	7-9
Orange Peel	Long Strip	Fragile	7-9
Peaches	Coring for semi dry, half or 1/4	Flexible	7-9
Pears	Peeled and sliced	Flexible	7-9



## B. Pretreatment of vegetables

1. Steaming, boiling water, or oil. Recommended for beam, cauliflower, asparagus, and potatoes.
2. The prepared vegetables are placed in boiling water for around 3-5 minutes. Screen out water and put it into the tray.
3. The vegetables are dipped in lemon juice for around 2 minutes.

Food Name	Preparation	Dry Standard	Time/Hour (approximately)
Artichokes	Cut into 1/3 inch strips and cook for about 10 minutes	Fragile	5-7
Asparagus	Cut into 1 inch piece	Fragile	5-7
Leguminous	Cut open and steam to translucent	Fragile	5-7
Beets	Steam, cool, remove head and root	Fragile	5-7
Brussels Leaves	Take the leaves off the stem	Fragile	5-7
Cauliflowers	Cut and steam until soft, about 3-5 minutes	Fragile	5-7
Cabbages	Peel and cut into 1/8 inch strips	Tough	5-7
Carrots	Steamed and sliced	Instant	5-7
Cauliflowers	Steam and cut	Tough	5-7
Celery	Slice into 1/4 inch	Fragile	5-7
Chinese chives	Slice	Fragile	5-7
Cucumbers	Peel and slice into 1/2 inch	Tough	5-7

Food Name	Preparation	Dry Standard	Time/Hour (approximately)
Eggplants	Slice into 1/4 inch, 1/3 inch thick	Fragile	5-7
Garlics	Peel and slice	Fragile	5-7
Peppers	Whole	Fragile	5-7
Mushrooms	Slice or whole	Tough	5-7
Onions	Slice	Fragile	5-7
Peas	Steam for 3-5 minutes	Fragile	5-7
Chills	Remove seeds and cut into 1/4 inch strips or circles	Fragile	5-7
Potatoes	Slice, dice, steam for 8-10 minutes	Fragile	5-7
Chinese rhubarb	Peel and cut into 1/8 inch long	Moisture free	5-7
Spinach	Steamed to dry	Fragile	5-7
Tomatoes	Peel, cut in half or slice	Tough	5-7
Pumpkins	Slice into 1/4 inch	Fragile	5-7

### C.Pretreatment of meat and fish

1. Muscle (without fat): Marinate well to make it tender before drying. Salt should be added to the marinade to remove moisture and keep the meat fresh.  
Salting standard: 1/2 glass of bean sausage, 1 garlic pounded; 2 spoons of brown sugar; 2 spoons of tomato sausage; 1/2 cup of Worcestershire sauce; 1-1/4 teaspoons of salt; 1/2 teaspoon of onion powder; and 1/2 teaspoon of pepper, all mixed up. The meat is stripped into cubicles and put into the unit. The time is set to 2-8 hours until all moisture has vaporized.
2. Poultry meat: All poultry meat shall be boiled before the drying process. The best way is to steam or roast. The drying time is set to 2 – 8 hours until all moisture is vaporized.
3. Fish: It is recommended to steam or roast the fish (in the oven for 200 °C of roasting, 20 minutes). The drying time is set to 2 – 8 hours until all moisture has vaporized.

### D.Vanilla

Wipe excessively, and remove the bad leaf. The vanilla is distributed onto the tray. The time setting is different based on the kind; it takes around 2 – 6 hours for drying.

### E.Bread:

Sliced (peeled). Scattered onto the tray and dried for around 30 minutes to 2 hours.

### F.Nut

Shell was peeled and cleaned with hot water. Scatter onto the tray. The nuts are frozen and stored. The oil content in the nuts may lead to some rotten flavor, so they must be stored in the refrigerator for freshness. When needed, the nuts are taken out and placed at room temperature; the drying time is around 18 – 26 hours.

## SECTION G

# Cleaning and Maintenance



1. Unplug all power sources from the dehydrator before cleaning.
2. At the end of food drying, the trays should be cleaned with warm water and a soft cloth. If necessary, clean them with an agent and wipe them dry.
3. It is prohibited to use water flow to clean the Dehydrator or submerge the housing in water to clean it. The dirty bottom of the Dehydrator can be cleaned and wiped with wet wipes.
4. Abrasive detergent, metal brushes or organic solvents are prohibited.
5. The cleaned product shall be stored in a cool, vented place.

## SECTION H

# Failures and Solutions



Failures	Cause Analysis	Solutions
Product not Working	Power plug is not plugged in or loosened	Plug in
	Damaged Power socket	Replace the power socket
	Damaged Power cord	Send it to the designated department or professional maintenance personnel for replacement
The light does not work while product working	Damaged power indicator	Send it to the designated department or professional maintenance personnel for replacement

Failures	Cause Analysis	Solutions
Product working without hot air	Low temperature setting, and the room temperature exceeds the set temperature	Reset the temperature
	Burnout fuse	Send it to the designated department or professional maintenance personnel for replacement
	Burnout heating wire	Send it to the designated department or professional maintenance personnel for replacement

SECTION I  
**Packing List**



Main Body	Tray	Manual
1 Piece	8 Pieces	1 Piece

SECTION K  
**Warranty**



The VIVOHOME warranty program is our commitment to you. We are committed to providing you with a high-quality product that meets your needs and expectations. To demonstrate our confidence in the durability and performance of our products, we offer the following warranty.

**WARRANTY COVERAGE**

This warranty program applies to any orders, purchases, receipts, or use of any products sold by VIVOHOME and is valid for a period of 1 year from the date of purchase. However, please note that this warranty period is only valid for the original order. If you receive a replacement order during the warranty period, it will not include a separate warranty period.

**WARRANTY EXCLUSIONS**

This warranty does not cover damage resulting from misuse, accident, unauthorized modification, or any other circumstances not directly related to the manufacturing and design of the product, including but not limited to:

- Parts lost during use.
- Normal wear and tear of products or parts.
- Incorrect installation (such as using the wrong voltage) or assembly.
- Exceeding the bearing capacity of the product.
- Use under extremely harsh conditions.
- Improper cleaning or maintenance.
- Damage caused by any reason other than the intended use of the product.
- Indirect loss or damage caused by the product.

## HOW TO MAKE A WARRANTY CLAIM

If you find any defects that affect the use of the product or if the product stops working and cannot be repaired during the warranty period, please contact our customer service team at our email or via Amazon & app' s direct messaging service as soon as possible. Provide the following information to expedite the process:

- Order number
- Images and/or videos illustrating the issue
- A detailed description of the problem

VIVOHOME will provide technical support, replacement, refund, or other solutions based on the nature of the issue. If you wish to return the original package for any reason, please contact us for confirmation before proceeding. You can expect to receive a response within 48 hours.

Thank you for choosing VIVOHOME. We are committed to ensuring the quality and satisfaction of your purchase. If you have any questions or need assistance, please do not hesitate to contact our customer service team.