

USER MANUAL

Quatrone Food Dehydrator

Model: HFD-30

Please read this manual carefully before use and keep it for future reference.

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1. Introduction

The **Quatrone Food Dehydrator HFD-30** is a high-capacity commercial food drying machine designed for drying a wide variety of products, including **fruits, vegetables, herbs, meat, seafood, grains, and nuts**.

With **30 removable trays**, adjustable temperature control, and a built-in timer, it is suitable for use in **commercial kitchens, food businesses, dry goods stores, markets, factories, and specialist food preparation environments**.

This appliance helps remove moisture efficiently while preserving the food's natural flavour, aroma, and texture.

2. Intended Use

This appliance is intended for drying:

- Vegetables
- Fruits
- Seafood
- Grains
- Herbs
- Meat
- Nuts
- Other suitable food products

3. Product Features

- Hot air circulation system for even drying
- Large-capacity 30-tray design
- Fast and efficient dehydration
- Stainless steel body for durability and corrosion resistance
- Easy to operate and clean
- Internal circulation heating system
- Automatic thermostat control for stable temperature maintenance
- Suitable for commercial and semi-commercial food drying applications

4. Technical Specifications

Item	Specification
Brand	Quatrone
Model	HFD-30
Width	430 mm
Depth	530 mm

Height	1370 mm
Weight	49 kg
Power Supply	230V / 1 Phase
Power	2400W
Temperature Range	+39°C to +90°C
Timer	Up to 24 hours
Capacity	30 removable trays
Tray / Grid Size	400 × 380 mm
Material	Stainless Steel
Included	30 trays
Plug Type	Standard UK plug fitted

5. Safety Instructions

- Use this machine only for food drying purposes.
- Place the dehydrator on a stable, flat, dry, and heat-resistant surface.
- Keep the appliance away from water, flammable materials, and direct sunlight.
- Do not touch the heating area, air outlet, or metal surfaces during operation, as they may become hot.
- Do not use the machine if the power cord or plug is damaged.
- Do not allow children to operate the machine without supervision.
- Do not block or cover the air vents while the machine is in operation.
- Always unplug the machine before cleaning, moving, or servicing.
- Do not immerse the machine in water or wash electrical parts directly.
- Do not overload the trays, as this may affect airflow and drying performance.
- This appliance is supplied with a standard UK plug and must be connected to a suitable 230V / 1 phase power outlet.

6. Product Structure

- Control Panel
- Power Switch
- Temperature Control
- Timer Control
- Drying Trays / Racks
- Door Handle
- Air Vent / Air Outlet
- Stainless Steel Cabinet
- Power Cord

7. Before First Use

- Remove all packaging materials and protective film.
- Check that all parts are complete and undamaged.
- Clean the trays and interior with a soft cloth or mild detergent.
- Place the machine in a well-ventilated area.
- Run the machine empty for 10–15 minutes at 50–60°C to remove any manufacturing odour.
- Allow the machine to cool before placing food inside.

8. Operating Instructions

Step 1 – Prepare the Food

- Wash and clean all food thoroughly.
- Slice food evenly for uniform drying.
- Remove excess surface water before loading.
- For meat or seafood, prepare according to food safety requirements.

Step 2 – Arrange the Food

- Place food evenly on the trays.
- Do not overlap food excessively.
- Leave enough space for hot air circulation.

Step 3 – Load the Trays

- Insert the trays properly into the machine.
- Close the door securely.

Step 4 – Set the Temperature

Set the desired drying temperature according to the type of food being dried.

Step 5 – Set the Timer

Set the drying time as required, up to **24 hours**, depending on the moisture content and thickness of the food.

Step 6 – Start the Machine

Switch on the machine to begin the drying process.

Step 7 – Monitor the Drying Process

- Check food periodically during operation.
- Rotate or rearrange trays if required for more even drying.

Step 8 – Finish Drying

- Turn off the machine when drying is complete.
- Allow the food to cool before packaging or storage.

9. Temperature Control Function

This appliance is fitted with an **automatic temperature control system**.

Once the cabinet reaches the selected operating temperature, the heating system will **automatically switch off**.

When the internal temperature drops below the selected setting, the heating system will **automatically switch on again**.

This allows the machine to maintain a more stable drying environment throughout operation and helps improve consistency, efficiency, and drying performance.

10. Recommended Drying Guide

Food Type	Recommended Temperature	Approx. Drying Time
Herbs	39–45°C	2–6 hours
Vegetables	50–60°C	4–10 hours
Fruits	55–65°C	6–12 hours
Seafood	55–70°C	6–12 hours
Meat / Jerky	65–75°C	6–10 hours
Nuts / Grains	45–55°C	4–8 hours

11. Cleaning and Maintenance

- Turn off the machine and unplug it before cleaning.
- Allow the machine to cool completely.
- Remove the trays and wash them with warm water and mild detergent.
- Wipe the interior and exterior surfaces with a soft damp cloth.
- Dry all parts completely before reassembly.
- Do not use abrasive cleaners or pour water directly into the machine.
- Keep electrical components dry at all times.

12. Storage

- Store the machine in a cool, dry place.
- Keep it away from dust and moisture.
- Make sure all parts are clean and dry before storage.

13. Troubleshooting

Problem	Possible Cause	Solution
Machine does not start	No power supply	Check plug and power outlet
No heat during operation	Temperature not set correctly	Reset temperature and restart
Food dries unevenly	Food arranged too closely	Spread food evenly and avoid overloading
Drying takes too long	Food is too thick or too wet	Slice thinner and increase drying time
Unusual smell during first use	Manufacturing residue	Run empty for 10–15 minutes before first use
Machine overheats	Air vents blocked	Turn off machine and clear ventilation area

14. Food Storage Tips

- Allow food to cool completely after drying.
- Store in airtight containers.
- Keep in a cool, dry, and dark place.
- Label containers with the drying date.
- Use vacuum sealing if available for extended shelf life.

15. Warranty and Service

Please retain your proof of purchase for warranty support.

For technical support, spare parts, or after-sales service, contact:

Supplier / Distributor: _____

Phone: _____

Email: _____

Address: _____

16. Disclaimer

This product is intended for food dehydration only. Improper use, modification, or failure to follow the instructions in this manual may result in damage, injury, or reduced product performance.