

Novital Food Dehydrator



The Novital Food Dehydrator is an indispensable household appliance to dry mushrooms, fruit, vegetables, fish and meat in all climates. The special heating and air circulation system removes the water from within the food, while retaining the majority of the goodness and natural aromas of the food. The food that is dried is much reduced in size and can be more easily preserved in its dehydrated state.

There are two heat switches so that the most optimal heat setting for the product to be dried can be chosen, and there are five independent drawers so that food different food may be dried separately from each other.

The machine works best in a dry well aired room whose temperature varies between 15 and 28 C. It should be placed on a clean flat surface with a clearance of at least 40cm around the cabinet to allow proper air circulation.

Food to be dried by the dehydrator should be cut into slices or strips and laid in the trays provided in such a manner as to not overly overlap the food and also so as not to cover the central air flow hole. Food that will be dried in its skin such as grapes should have the skin pierced to allow the moisture to escape. Food that may go brown during a normal drying process may be dipped into a lemon juice solution before drying to prevent this.

To preserve the dried product the food should be sealed in an airtight container once it has cooled down after drying. To use the dried food it can either be used as it is or allowed to stand in open air for a short time before use so it can absorb moisture from the air. The food may also be soaked to return it to almost original consistency before use.

The trays can be removed from the machine and cleaned using soapy water and a sponge. Never use ammonia based solution to clean the trays or the machine. The machine may be wiped down with a damp cloth or brush but it may not be immersed in water.

Example food and approx drying time

Product	Preparation	Lemon Juice	Switches	Approx time (hours)
Apricot	Cut into pieces or slices	Yes	Two	7 - 11
Apple	Cut into pieces or slices	Yes	Two	4 - 7
Figs	Cut in half	No	Two	4 - 5
Banana	Cut into slices or strips	Yes	Two	5 - 7
Dates	Cut in half or pierce skin	No	Two	4 - 5
Mushrooms	Cut into pieces or slices	No	One	3 - 5
Tomatoes	Remove the peel and slice	No	Two	7 - 9
Turnip	Boil then cut into pieces or slices	No	One	3 - 4
Herbs Assort	Prepared according to type	No	One	1 - 3
Rhubarb	Cut into pieces	Yes	One	3 - 4