

Hotmix[®] PRO dry

THE CHEFS' CHOICE

made in Italy

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USER MANUAL
(valid for all dry models)

INTRODUCTION

Congratulations! Through the purchase of HotmixPRO Dry you can dehydrate and preserve in an accurate and efficient way your favorite ingredients.

Most fresh foods are basically water, that is from a 60 to a 90% or more of its mass. Some of the oldest forms of cooking, such as the oven, they have evolved into a form of conservation of the ingredients by drying them.

Currently we exploit this technique not only for its ability to store food, but also for the particular texture the food may gain.

Dehydration starts from the surface. The liquid water evaporates and turns into a gas in the air. The liquids, evaporating, attract water from the inner part of the food towards the surface. At the progress of the dehydration process, this phenomenon slows down until the indoor water fails to reach the surface fast enough to replace the water that evaporates. When this happens the dehydrated part penetrates in the food; and in a sufficient time all the food will be dehydrated.

Dehydration from the surface to the center is a very slow process. Accelerating the evaporation on the surface does not help; if the evaporation removes the water faster than you can move from the inside, the surface will harden and dry up. This phenomenon is known as “surface hardening” and can inhibit the dehydration and ensuring that the moisture remains inside the food, even if the surface hardening can be ideal for some purposes.

For some foods, such as bread, the goal is to dry the surface to get it crispy, but at the same time to keep a moist interior. There is another limitation to dehydrate foods, as some of the water can not evaporate freely because some chemical bonds are linking the molecules to the food itself: this water is called “bound water” and it is different from the free water contained in the food, which spreads and evaporates quickly. The bound water proportion depends on the hygroscopicity of the food (almost all common foods are hygroscopic to a greater or lesser extent, particularly sugars such as sucrose, glucose and fructose). Some salts are so hygroscopic as to absorb moisture from the air and dissolve in a liquid with a process called “deliquescence”. Many other foods - such as eg. instant coffee - reveal a deliquescent behavior. It is this property, in fact, which makes it instant.

*At the drying of the foods, only eliminating the liquid moisture, the bound water remains. At a certain temperature this water can be untied and repel localized water, then during the process food could be deteriorated. Therefore, the simple moisture content is not the best indicator of dehydration of a food. Some foods can dehydrate from a culinary perspective, and therefore also contain bound water. A better indicator of the dehydration process is the amount of free water in a food, which gets its name from a property called “**water activity**”. The pure water has an **activity** of 1, the fruit juice and milk have 0.97. Scaling lower extreme, salted and dried sweet biscuits have 0.3. The dry powders such as milk and instant coffee*

TECHNICAL SPECIFICATIONS

Power supply: 230Vac – 50/60Hz

Maximum power: 1800 W (Dry) / 3600 (Dry M) / 3600 (Dry L) / 3600 (DRY XL)

Inner perforated trays: Stainless steel (dim. Gastronorm 1/1 530mmx325mm)

Maximum size: (H x W x D)

472 mm x 605 mm x 545 – DRY

822 mm x 605 mm x 545 – DRY M

1172 mm x 605 mm x 545 – DRY L

1522 mm x 605 mm x 545 – DRY XL

Weight: 40 Kg (DRY) / 61 Kg (DRY M) / 86 Kg (DRY L) / 110 Kg (DRY XL)



0.2. The dehydration, therefore, consists in keeping the air humidity around the foods below the value of **water activity**, this because the water inside the food can continuously come out and become airborne.

It is important to know that the reduction of water eliminates many enzymatic reactions which can deteriorate food. Dehydration protects food from spoilage and pathogens because most of the bacteria stops growing in an activity of 0.91, or less. **Dehydrating with hot and ventilated air at low temperature** considerably reduces the relative humidity.

In a dehydrator, the food goes through several stages, and knowing these stages allow to understand if the process is too fast or too slow. Initially, the dehydration process is called **settlement**, and the surface is heated up to the temperature of the wet bulb. The following stage is called **constant velocity** phase. During this stage the product must show brilliant and slightly sticky, wet to the touch. If dehydration is too fast, the surface of the food remains too dry; for this reason, the temperature has to be lowered (the food is about to be cooked rather than dried). Conversely, if the surface remains visibly moist, it means that the food is drying slowly and you must increase the temperature. During the final stage of dehydration, when most of the water will be evaporated, the process will look stagnant. This is due to the fact that the dehydration temperature is not high enough to evaporate the remaining bound water. At this stage of dehydration, the food tends to remain viscous and shows a hard consistency - this duration also depends on the type of foods that are being dehydrated, fruit or meat. If you want to extract the localized water, it is necessary to definitely increase the air temperature up to temperatures even higher than those of the boiling water. But it is clear that high temperatures alter the texture and flavor of the food.

Although it is very difficult to determine exactly which combination of temperature and humidity will be working to dehydrate a particular food, there are some general rules. The low temperatures almost always allow to obtain the best results; this ensures that together with the water even the volatile aromas do not evaporate, as the highest will be the temperature, the highest will be this loss. Furthermore, the rapid dehydration at high temperature may deteriorate the food texture. There are then the food safety factors: basically, the food - and not the air - within the dehydrator should remain at a higher temperature of 52 ° C or 126 F. The simplest form of fostering the food security is to cut the food of a thickness less than 1 cm, or 3/8 inches. and dehydrate it at a temperature higher than 40 ° C or 105F. This is sufficient to minimize the bacterial proliferation. However, shorter drying times at low temperature will not decontaminate the food and, to avoid bacteria, you will have to pasteurize it. The pasteurization process requires to dehydrate and cook food at specific temperatures during a specific time.

The foods that tend to present an internal contamination must be pasteurized in the proper form before being consumed before, during and after dehydration.

Instead of cooking food, some seasoning combinations or fermentations can be used to decontaminate it before you dehydrate. These methods are used with meat and seafood through a very slow dehydration at low temperature 15-20 ° C / 60-80F and high humidity.

Some foods do not require pasteurization, entire fruits and raw vegetables a short heating in boiling water or steam will ensure the destruction of surface bacteria. Another useful strategy, especially for raw fruits and vegetables, is to wash them with a specific disinfectant for food and subsequently flushing it with water. Although these methods are adopted, the decontaminated food has to be dehydrated quickly enough or at a high enough temperature, in order to avoid that the bacteria will return to colonize and proliferate on the food surface. The dehydration time is approximately proportional to the square of the thickness of the food, so if the food is cut to half of the thickness, it will dehydrate in a fourth of the time. The dehydration may take several hours to a few days as a function of the amount of initial moisture and the size of the food.

Now you are ready to start to dry with the HotmixPRO Dry.

The HotmixPRO Dry is the advanced solution for dehydrating, since it offers the opportunity to make this process as simple and convenient as possible, with the ability to keep it running for up to 150 hours without interruption, and without worries. With two independent heating devices, HotmixPRO Dry gives you the opportunity to dry your foods evenly, whether you decide to dry 9 trays of the same food (19, 29 or 39 trays in DRY M, DRY L and DRY XL), or you prefer to divide the appliance into two (or more) compartments with 4 trays each. We hope you will have fun with your HotmixPRO Dry, could it help you preserving at best your fruit and vegetable consumption, and help you to continue your journey to a better healthy and nutritional behavior.

RECYCLING AND WASTE DISPOSAL

When the device stops working and must be scrapped, you must ensure that its disposal will cause the least environmental damage possible, in accordance with the following European legislation 2002/96/EC:

1. When a product is given the symbol of a garbage crossed out, it means that the product is covered by the European Directive 2002/96/CE.
2. All electrical and electronic products should be disposed separately from the municipal waste collection and being collected within specific plants designated by the government or local authorities.
3. The proper disposal of obsolete equipment helps to prevent possible negative consequences on human health and the environment.
4. For more detailed information on the disposal of obsolete equipment, please contact the municipality, the waste disposal service or the shop where you purchased the product.

Fresh tuna	73.50
Tuna in oil	60
Cattle tripe	82.80
Trout	83
Egg white	87.80
Egg yolk	49.40
Whole egg (medium-50gr)	37.50
Egg powder	4.10
Grapes	81.60
Grape juice	81

Raisins	24
Gooseberry	88.90
Calf, average value	77.80
Trotter	45.21
Yellow pumpkin	90.50
Raw sugar	3
Refined sugar	0.50
Zucchini	94.60
Whole milk yogurt	88
Semi-skimmed milk yogurt	89

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**Please read carefully this manual
prior to the first use of the appliance.**

**It is fundamental to get the best results out
of the product and the highest level of safety.**

General information about the manual

This manual contains information on installation, operation and maintenance of the equipment and must be consulted as a reference guide.

Reading this book provides a safe and proper use of the appliance.

In addition to the information provided with this manual, you must comply with local regulations.

The instruction manual is an integral part of the product, and should be kept near the equipment and easily accessible to anyone who makes the installation, care and cleaning.

Symbols

In this manual, symbols are used to highlight important safety instructions and any warning.

The instructions must be followed very carefully to avoid any risk of accidents, personal injury and / or damage to things and people.



WARNING!

This symbol highlights the dangers that might cause injury and/or damage.



WARNING Electricity Danger!

This symbol points out potential electricity hazard.



CAUTION!

This symbol highlights instructions that must be followed to avoid risks, damage, malfunction, and/or breaking of the appliance.



This symbol highlights tips and information that must be followed for the efficient operation of the appliance.

NOTE

Read the instruction manual carefully before using the appliance.

The manufacturer disclaims any liability resulting from non-compliance with these instructions for use. The instruction manual must always be kept near the equipment and easily accessible for anyone wishing to consult it. We reserve the right to make unannounced changes to improve the technical specifications and / or the development of the product.

Raw ham	30
Provola (cheese)	43.35
Fresh provolone (cheese)	56.82
Seasoned provolone (cheese)	25.80
Fresh plums	85.70
Dried prunes	24
Rape	90
Turnips leaves	89.50
Radishes	93.60
Ray	83.12
Ribes	84.20
Ricotta cheese	45
Chicken giblets	69
Shined rice	12.30
Rice flour	12.30
Rice flakes	3.50
Pre-treated rice	12.30
Robiola (cheese)	45.37
Pork kidney	77.10
Beef kidney	74.90
Sheep's kidney	77.80
Rhombus	80.23
Roquefort (cheese)	37
Sago	15
Salami	27
Preserved Salmon	70
Pork liver sausages	53.28

Dried pork sausages	27.10
Fresh sardines	74.54
Sardines in oil	57.40
Shallot	81
Scamorza (cheese)	44
Escarole	93.10
Celery	94.10
Rye, white flour	11
Rye, dark flour	11
Fluffy game, average values	74
Game (Birds), average values	71
Cuttlefish	82.78
Mackerel	71
Soya beans	10
Soles	80.50
Sea bass	78.80
Spinach	90.70
Softened stockfish	77
Dry dried cod	15
Stracchino (cheese)	47.50
Lard	0
Meat juice	93
Plums	85.70
Turkey	64.20
Tapioca	12.60
Truffles	76.50
Tench	79.50

Mussels	80.25
Blackberries	84.80
Mortadella	48.90
Bufala mozzarella	46.70
Cow mozzarella	54.70
Hazelnuts	4
Walnuts	9.10
Goose	51.10
Olive oil	0
Seed oil	0
Olive	78.20
Sea bream	81
Barley, whole grain	11
Barley flour	10
Pearl barley	11
Oysters	80.50
Palombo	80.50
Bacon	23.90
Bread crumbs	8.50
White bread	35
Whole grain bread	36.60
Rye bread	37.60
Wholemeal rye bread	37
Parmesan (cheese)	36.18
Pasta	8.60
Fresh pasta	9.60
Glutinous pasta	11
Potatoes	79.80
Sweet potatoes	68.50

Sheep, average value	51.87
Roman pecorino (cheese)	34.90
Sardinian pecorino (cheese)	34.40
Umbrian pecorino	33
Peppers	92.40
Swordfish	75.80
Saint Peter fish	79.32
Peaches	89.10
Small fish for frying	82.94
Pigeon	58
Fresh peas	74.30
Dried peas shelled	10
Cockerel	71.20
Chicken	66
Battery chicken	67.54
Cattle lung	78.80
Octopus	86.04
Tomatoes	93.50
Tomato preserves	89.20
Tomato juice	93.60
Grapefruit	88.40
Grapefruit juice	89.20
Leeks	88
Parsley	85.10
Baked ham	39

WARNINGS

Waiver of food risks

All the information, recipes, suggestions in this instruction manual does not replace the food regulations of the country where the machine and its instruction booklet are intended.

Likewise, they do not guarantee that following the provided information will prevent infirmities deriving from food safety.

It is the user's responsibility to comply with the health regulations of his country and every precaution necessary to avoid health problems.

Therefore, we do not accept any legal responsibility and / or health resulting from following one or more advices in these pages.

The table below indicates the minimum and maximum temperature below/above which the reproduction of the bacterium is inhibited and the range of temperatures within which the reproduction is favored and exponential. It will also be necessary to pay attention to the Ph of the ingredient because it can limit bacterial proliferation.

Bacterium	Lower temp. limit (°C)	Upper temp. limit (°C)	Bacterial growth (°C)
Escherichia coli	6	50	35-40
Salmonella	5	47	35-37
Botulinum tipo B	10	48	30-40
Botulinum tipo E	3	45	25-37
Botulinum tipo A	10	48	30-40
Bacillus aereus	4	55	28-40
Listeria	-1	45	30-37

Bacteria's death is very similar to their reproduction, because it is exponential. Temperature and time (at a sufficient temperature) are very important factors for the food sanitization. Considering only the temperature as an important parameter isn't sufficient and sometimes could be misleading.

If we consider that the mortality of bacteria increases percentageally with increasing temperature, in order to eliminate about 90% of bacteria, it is necessary, for instance, to bring food temperature at 54°C for about 15 minutes or at 100°C for one second. Bacteria's death is exponential: this means that if 90% of bacteria die in the first 15 minutes at 54° C, the other 90% will died during the next 15 minutes and so on.

WARNINGS BEFORE USE

Before using the appliance, please check that the voltage of the electricity grid corresponds to the one indicated on the label of the device. Only connect the machine to an outlet that has a minimum capacity of 16A and an effective earthing system.

- The electrical safety of this equipment is guaranteed only if it is connected directly to an AC grounded socket as required by the applicable electrical safety standards. The manufacturer cannot be held responsible for any damage caused by a lack of connection to ground the appliance. In case of doubt, contact a professionally qualified technician.
- After you've unwrapped the equipment, ensure the integrity of the unit. In case of doubt, do not use the appliance and contact qualified personnel only.
- We do not recommend the use of adapters, multiple plugs and / or extension cords. If is absolutely necessary use one of these devices, you must only use single or multiple adapters conform to current safety standards, being careful not to exceed the power limit specified in the adapter.
- The elements of the packaging (plastic bags, etc..) should be kept out of reach of children, because they are a potential source of danger.
- This equipment must be used solely for the use described in this manual. Any other use is considered inappropriate and therefore dangerous.
- The manufacturer cannot be held responsible for any damage caused by the equipment when used inappropriately, erroneous and irrational, and / or repaired by unqualified personnel.
- Do not touch the appliance with hands and / or feet if wet or damp.
- Do not remove the plug from pulling the power cord.
- Do not use outdoors. This product is only intended for internal use.
- Do not leave the unit exposed to the weather (rain, sun, frost, etc.).
- This appliance is not intended for use by people (including children) with reduced physical or mental ability, or lack of experience and knowledge, unless they have been instructed on the use of the equipment by personnel responsible for their security.
- Ensure that children do not play with the appliance.
- Don't try to open or manipulate the Dehydrator. These actions may cause fires, electrical shocks or malfunctioning. The warranty will cease with immediate effect after manipulating of the Dehydrator.
- Opening the door will stop the dehydration process. Once the door will be closed, the process will start again. In case the Dehydrator should continue to work once the door will be open, please disconnect the electrical plug and contact your nearest, authorized service center.
- Never put your fingers or any other object, such as spoon, knives, forks or

Fresh mushrooms	90.40
Dried mushrooms	25
Crackers	5.20
Hen	56.90
Freshwater Shrimp	82.50
Sea shrimp	78.50
Fruit jelly	34.50
Gorgonzola (cheese)	43.70
Breadsticks	5
Gruviera (cheese)	35.70
Endive	93.30
Persimmons	78.20
Kefir	90
Raspberries	84.20
Lard	11
Donkey milk	90.50
Goat milk	87.40
Whole cow's milk	87.30
Skimmed cow's milk	90.50
Condensed cow milk (sweetened)	27.10
Evaporated cow milk	74
Cow's milk powder, whole	2
Cow's milk powder, skimmed	3
Cow's milk powder, semi-skimmed	3.50
White lettuce	94.80
Green lettuce with leaves	94.80
Lentils	13.20

Lentils peeled	12.20
Compressed beer yeast	70.90
Lemon	87.40
Lemon juice	68
Pork, fat meat	47
Pork, lean meat	71
Corn, degerminated flour	12
Corn, wholemeal flour	12
Corn flakes	3.60
Tangerines	87.30
Almonds	4.70
Beef, fat meat	53
Beef, lean meat	76.60
Beef, half-fat meat	65
Margarine	15.50
Fruit jam	28
Mascarpone (cheese)	44.50
Pomegranate	75
Eggplant	92.40
Cane molasses (II medium extraction)	24
Apples	84.40
Apple juice	87.80
Quince	83.80
Melon	94
Cod	82.60
Honey	17.20
Spleen of bovine	76.90
Blueberries	89

Cardi	91.80
Carrots	88.20
Carp	79
Chestnuts	52.50
Horse	74.29
Caviar	40
Cauliflower	91.70
Brussels sprouts	85.20
Cabbage	92.40
Chickpeas	23.42
Mullet	75.60
Brain (average of all species)	78.90
Cucumbers	96.10
Chicory	92.80
Cherries	83
Dark chocolate	5.40
Onions	87.50
Coconut	50.90
Coconut milk	65.70
Watermelon	92.10
Rabbit	68
Coppa (pork meat)	36.68
Coratella	76.31
Cotechino	41.87
Milk cream	72.50
Crescenza (cheese)	60
Watercress	93.60
Pig heart	77.60
Beef heart	77.60

Nuts for broth	5
Dates	22.50
Dentex	78.10
Fresh beans	65.70
Dried beans	16.50
Green beans	88.90
Fresh favabeans	77.30
Dried fava beans	21.70
Lamb's liver	70.80
Pork liver	72.30
Beef liver	69.70
Beef liver	72.30
Veal liver	70.80
Rusks	11.20
Prickly pears	89.56
Fresh figs	77.50
Dried figs	23
Fennel	90
Fontina (cheese)	35
Goat cheese	36
Strawberries	89.90
Wheat, bran	24.05
Wheat, white flour of durum wheat	12
Wheat, white flour of soft wheat	12
Wheat, whole wheat flour (grain values)	11.50
Wheat, germ	15
Wheat, semolina	10.50

other kitchenware into the vents when they are functioning. These actions may cause physical damages or burns, electrical shocks or even fires.

- Do not move the unit while it is operating.
- Disconnect the plug from the outlet before starting the cleaning operations.
- Do not completely submerge the unit in water for cleaning.
- Never cover the suction and air leakage slots placed on the back and the sides of the appliance.
- In case of breakdown or malfunctioning, turn it off and do not open it. For repairs, contact only a service facility authorized by the manufacturer and ask the use of original spare parts. Failure to comply with this rule may jeopardize the safety of the appliance.
- When you decide to permanently delete the device, after removing the plug from the socket, it is recommended the cutting of the power cord.
- If the power cord is damaged, it must be replaced only at a service center authorized by the manufacturer, so as to prevent any risk.
- When not using the unit, disconnect the plug from the mains and turn off the switch. Do not leave the device connected to the mains if it is not necessary.
- The unit cannot be used after a fall or in case of imperfections or losses. Before returning to use it will need to be brought to an authorized service center.
- Never use the Dehydrator for applications not covered by its original purpose.
- Keep this instruction manual, because it may be necessary to consult it in the future.
- This device complies with European Community rules in relation to electromagnetic compatibility.

FREIGHT, PACKAGE AND STORAGE

Shipping control

Check shipping claims regarding damage caused by transport immediately after receipt.

In case of apparent damage, accept the shipment only under reserve. Please note the extent of the damage on the transport document.

Packaging

Do not throw away the packaging of your appliance, because it could be useful for storage, when transported or in case of damage for the return to centre.

The inner and outer envelope must be completely removed from the equipment before installing it.

PLEASE NOTE! In case you should bring the machine back to your dealer, please use exclusively the original package, as any break or fault caused by transport damages due to lack of the original package could be charged to you.

If you want to throw away the package, please consider the recycling regulations in your country.

Check the equipment and the presence of all components. In case of missing parts, please contact our customer service immediately.

Storage

Keep the packaging closed till it will be installed, taking into account the marking on the packaging.

The packaging must be stored, taking into consideration the following:

- Do not store it outdoor.
- Keep in a dry place away from dust.
- Do not expose to corrosive elements.
- Do not expose to direct sunlight.
- Avoid mechanical shock and vibrations.
- In case of prolonged storage (> 3 months) make sure that the state of the package and all its parts are in good condition. If necessary, renew the packaging.

DATA TABLE FOR WATER PERCENTAGE

In these tables you will find the (average) amount of water calculated as a percentage for several different common foods. Thanks to these % you can calculate how much you have dried your food by weighing the water extracted (if your model has this function).

Food	Water %
Fresh anchovies	79.60
Salted anchovies	71.80
Garlic	75
Lamb fat meat	53
Lamb lean meat	76
Dairy lamb	76.70
Apricots	85.40
Egg whites	87.80
Corn starch/potatoes/etc	12
Fresh pineapple	85.30
Pineapple syrup	78
Pineapple juice	86.20
Duck	54.30
River eel	63.30
Sea eel	64
Marinated eel	61.70
Animelle of bovine	76
Roasted peanuts	1.80
Lobster	79.20
Oranges	87.20
Oranges juice	87.50
Fresh herrings	67.20

Herrings under salt and smoked	61
Asiago (cheese)	39
Asparagus	93
Oats	8.30
Soaked cod	75
Dried cod	52.40
Bananas	74.80
Beet	87.60
Bel paese (cheese)	51
Chard	90.40
Biscuits	8.60
Broccoli	89.90
Broccoli of turnip	93.28
Low fat meat broth	98
Butter	15.50
Cocoa powder	3.90
Caciocavallo (cheese)	34.30
Semi-skimmed caciocavallo	31.20
Calamari	84
Camembert (cheese)	48
Capon	56.20
Artichokes	85.50

Apricot	Crystals made from puree or juice	
	Crystals made from puree or juice	
Citrus fruits	Add 20 grams of glucose syrup DE 40.100 grams of isomalt and 180 grams of powdered sugar per kg of puree and emulsify with HotmixPRO then spread with a thickness of about 1mm	
Strawberry		
Apple		
Mango	Dry at speed 5	
Raspberry	60°C	36H
Strawberry		
Passion fruit		
Persimmon		
Pineapple		
Corn		
Pumpkin		
Onion		
Beet		

Apricot	Wafers obtained from puree or juice	
	Soft and crunchy (a)	Soft and crunchy (b)
Strawberry	Add 180 grams of egg whites, 10 gr xanthan gum per kg of puree and emulsify in HotmixPRO until it is well whipped then spread with a thickness of about 3mm	Add 5 grams of xanthan gum and 13 of jelly, 160 Blooms per kg of puree and emulsify with HotmixPRO until it is well whipped then spread with a thickness of about 3mm
Apple		
Mango		
Raspberry		
Strawberry		
Passion fruit	Dry at speed 5	
Persimmons	55°C	12H
Pineapple		
Corn		
Pumpkin		
Onion		
Beet		
Mushrooms		

INSTRUCTIONS FOR USE

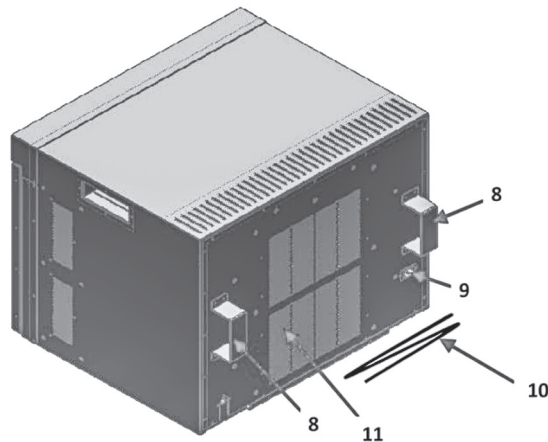
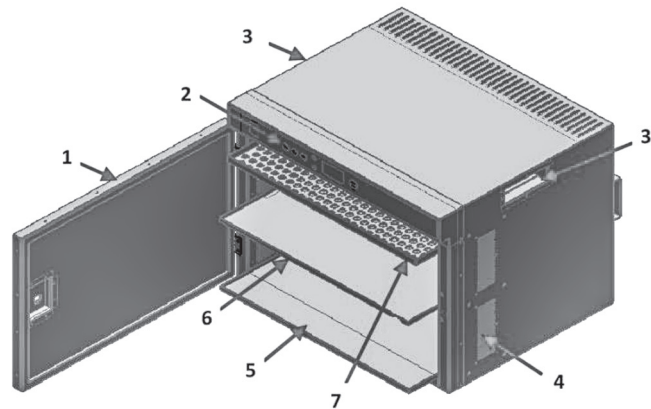
- Before using the appliance for the first time, remove all the protections (also inside the appliance) and thoroughly clean the trays, following the procedures described later.
- Place the unit on a horizontal work surface, away from edges and heat sources and out of reach of children.
- Never let the power cord hang over the edge of the table or come into contact with hot surfaces.
- Take your time to get acquainted with the functions of the appliance before starting to dehydrate foods. It would be a good idea to press any switch to control its functionality, paying attention to the functions that any switch activates.
- Wash any tray with lukewarm water and a soft detergent prior to using your Dehydrator for the first time.
- Take the necessary time to read this manual for a correct and adequate use of the dehydrator. Following the instructions contained into this manual will allow you to get out the best from your Dehydrator for the years to come.

SAFETY ADVICES

To avoid any damage or wound, please follow the safety advice herebelow:

- Don't clean HotmixPRO Dry with water. Always use a damp cloth.
- Never use the Dehydrator in environments with a high rate of humidity. Use HotmixPRO Dry in a dry and ventilated environment.
- Always use a stand-alone electrical socket with 16 Amp minimum. Never connect the Dehydrator to an extension cord and from there to the electrical socket.
- Never cover the vents when the dehydrator is under operation.
- Never expose the Dehydrator to high temperatures.
- Before connecting the Dehydrator to the electrical socket, please check that the general switch is OFF.
- Never try to dehydrate liquids, very thin powders, glass or metal.
- To avoid the deterioration of the food, don't keep it inside the Dehydrator too much time if the dehydrator is not in operation. Remove the food from the dehydrator immediately after the termination of the dehydration process.
- Store the dehydrated food in an appropriate place within an appropriate container.
- **Advice.** For better results, please store the dehydrated food in a hermetically closed container.

DESCRIPTION



- 1. Door
- 2. Control panel
- 3. Transport handles
- 4. Ventilation grids
- 5. Drop collecting tray (optional)
- 6. Separating tray
- 7. Perforated tray (9 pieces)
- 8. Spacing brackets
- 9. Power supply socket
- 10. Power supply cable
- 11. Air flow inlet

HotmixPRO

	Chips							
	Super crunchy		Crunchy (a)		Crunchy (b)		Gummy	
Albicocca	Sprinkle isomalt on the fruits in equal measure to its weight		Prepare a syrup in HotmixPRO with isomalt in equal measure of the fruit weight and with water at 65% of the weight then spread it on the fruit		Prepare a syrup in HotmixPRO with egg whites in equal measure of the fruit weight and arabic gum at 50% of the weight. Let it rest 30 min then spread it on the fruit		Prepare a syrup in HotmixPRO with 300g of 400 glycerin of water and 1 kg of sugar per kilo of fruit and keep the lamina in this syrup for 2 hours	
Citrus fruits								
Strawberry								
Apple								
Mango								
Pear								
Pineapple								
Persimmon								
Pumpkin								
Onion								
Cabbage	Dry at speed 5		Dry at speed 5		Dry at speed 5		Dry at speed 5	
Spinach	50°C 8H		50°C 12H		50°C 7H		60°C 12H	
Leek								
Beet								
Mushrooms								
Flower petals								

	Leathers made from puree			
	Tender		Gummy	
Citrus fruits	Add 50grams of vegetable oil per kg of puree and emulsify with HotmixPRO then spread with a thickness of about 1mm		Add 8g of agar-agar and 25g of glycerin per kilo of puree, emulsify with HotmixPRO then spread with a thickness of about 1mm	
Strawberry				
Apple				
Mango				
Pear				
Raspberry	Dry at speed 5		Dry at speed 5	
Passion fruit	55°C 8H		60°C 8H	
Persimmons				
Pumpkin				
Onion				
Beet				

HotmixPRO

STORED DRYING PROGRAMME TABLE

Nr.	Programs	STEP 1			STEP 2		
		Temperature	Time	Speed Fan	Temperature	Time	Speed Fan
1	automatic	55 °C	30 hours	5	/	/	/
2	fast	70 °C	14 hours	5	/	/	/
3	mix	70 °C	1 hour	5	42°C	40 hours	5
4	vegan/raw	42 °C	2 hours	5	40°C	40 hours	5
5	pasta	40 °C	16 hours	5	/	/	/
6	herbs	40 °C	6 hours	5	/	/	/
7	flowers	40 °C	6 hours	5	/	/	/
8	fruit/vegetables	45 °C	24 hours	5	/	/	/
9	mushrooms	45 °C	18 hours	5	/	/	/
10	meringues	62 °C	18 hours	5	/	/	/
11	chips	35 °C	48 hours	5	/	/	/
12	meat/fish	68 °C	14 hours	5	/	/	/

RECIPES

Main ingredient	Preparation and Presentation	Dehydration			How to finish the preparation
		°C	Speed	H	
Legumes	Cooked	50	5	1	To fry
Cereals (example Orzo pearl barley)	Cooked	55/60	5	20 min	To fry
Rice	Cooked	55/60	5	20 min	To fry
Chopped rice in HotmixPRO	Cooked and finely chopped then spread (a few mm thickness)	50	5	3	To fry
Durum wheat pasta (whole or chopped in HotmixPRO)	Cooked in water	55	5	10	To fry

WARNING

You will get a perfect result if the dehydration process will end, leaving your food with still 15% moisture. Dehydration times may vary.

Dried fruits and vegetables

Fruits and vegetables can be dried to simply preserve or could be dehydrate in different shapes and structures to amaze your guest as skins, crystals or wafers.

ADVICES FOR A CORRECT USE OF THE APPLIANCE


Please follow the below instructions for your safety and to protect your Dehydrator:

- Always place your Dehydrator on a flat surface.
- Keep the Dehydrator at least at 10 cm distance from other appliances or walls (to this purpose, the appliance is supplied with the spacing brackets)
- Open the door of the Dehydrator and introduce the trays. Keep the trays in horizontal position and push them inside through the necessary side guides.
- Place the food in a uniform and close way on every tray (the dehydration process removes water and tightens food). For better results, please cut food in pieces and slim slices, without overlapping them.
- It is recommended to use a tray for each type of food.
- You may dehydrate till nine trays of food simultaneously.
- If you have to dehydrate four or five trays, we recommend you to use the upper compartment in order to get better results.
- Connect the plug with an electrical socket of at least 16 Amp.
- Set the general switch on the ON position.

Note.

- The HotmixPRO Dry dehydrator has been designed to spread uniformly hot air from the rear to the front section of the appliance. Depending on time and temperature reaching the unit from the rear part, there could be a slight difference in the temperature across the trays and inside the dehydration's compartment.
- Because the heat tends to rise upward, it is normal that the trays at the top are exposed to more heat than those positioned centrally or downward. For best results, we recommend rotating the trays regularly.

SETTING FUNCTIONS

When the appliance is turned on, the name HotmixPRO Dry appears, then the display will show the image  which symbolizes the dehydration chamber.

1 - Working compartment: With the + / - buttons you may choose if letting the complete dehydration chamber work, only one compartment, or both in different ways:

FULL CHAMBER



UPPER COMPARTMENT



LOWER COMPARTMENT




BOTH COMPARTMENTS AT DIFFERENT TEMPERATURES




ATTENTION: in these last three cases the separation tray should be used.

By switching START STOP you enter the selected working zone, and then you go to the next screen.


2 - Setting temperature (+24 / +100):

Select the wished temperature by pressing the START/STOP button to go to the next screen. If no temperature has been set, it is not possible to continue the procedure. Prior to +24, two  000° appear, then by pressing +, the indication +24 appears on the screen.

3 - Setting time (0 - 150 hours)

Select the working hours by using the +/- buttons, enter START/STOP to set the minutes, enter again START/STOP to go to the next screen. If no time has been set, the appliance starts anyway, and instead of the countdown, the rising time after the switch on  000:00. After 150 hours as a maximum working time, the appliance will stop.

4 - Setting speed (1 - 10)

Select the speed by using the +/- buttons, enter START/STOP and the appliance starts. If  00 speed has been set, the appliance starts anyway at a pre-defined speed.

If a parameter has been entered incorrectly, press the SET/CANC button to go back.

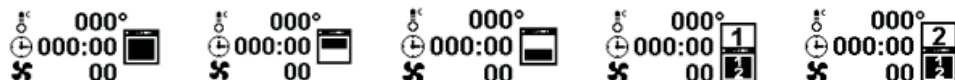


TABLE OF DRYING TIME EXAMPLES

Product	Preparation	Time and temperature
apricots	halved and pitted	45 °C for 48-60 hours
pineapple	peeled slices 6/8 mm thick	45 °C for 24 hours
oranges	slices 5 mm thick - not too ripe - watch out as they tend to stick	68 °C for 18-24 hours
bananas	they tend to turn brown and remain soft and a little sticky	55 °C for 18-24 hours
Japanese persimmon	6 mm slices, dry when not too ripe or dry as a purée	45 °C for 18 hours
cherries	pitted	45 °C for 30 hours
kiwi fruit	6 mm slices	45 °C for 18 hours
figs	halved	45 °C for 48-60 hours
apples	6 mm slices	45 °C for 18 hours
pears	6 mm slices	45 °C for 18 hours
peaches	6 mm slices	55 °C for 30 hours
plums	halved and pitted	50 °C until dried
grapes	blanche for 20/30 seconds	40 °C for 36-48 hours
parsley	turn the leaves	42 °C for 12-16 hours
spinach	turn the leaves	42 °C for 12-16 hours
courgettes	sliced if small, remove the central part if large	45 °C for 8-12 hours
butternut squash	with seeds removed	40 °C for 24 hours
potatoes	in 8 mm slices	68 °C for 18-24 hours
savoy cabbage	sliced	55 °C for 16-20 hours
chilli pepper	halved lengthways	68 °C for 18 hours or 40 °C until completely dried
bell peppers	sliced	40 °C for 12-18 hours
tomatoes	halved	40 °C for 30-48 hours
herbs	keep the leaves whole	40 °C for 6-24 hours
mushrooms	5 mm slices	45 °C for 18 hours
pasta	times are strongly dependent on the type of pasta	40 °C for 16 hours
meat	with fat removed, times are strongly dependent on the type and cut	68 °C for 14 hours
fish	times are strongly dependent on the piece size	68 °C for 14 hours
meringues	line trays with greaseproof paper	62 °C for 18 hours
corn/rice etc. purée for crisps	line trays with greaseproof paper	35 °C for 48 hours

after 5 minutes (this allows to eliminate unwanted molds).

- Soften dried fruits such as cashews and pecans (using hydrogen peroxide as mentioned above) to remove unwanted mold.
- Hard nuts (such as almonds, Brazil nuts) need to be soaked for more time (6 to 12 hours) after the initial immersion and rinsing.
- Wetting dry walnuts (or other nuts) keeps them fresh longer, so the enzymes that cover the nuts (that is why we require rinsing) should not inhibit / block the digestion. They can take up to 48 hours for complete drying, depending on the size of the walnut, moisture (more moisture requires more time) and how long the nut has been dipped.
- After a nut (or other dried fruit) has been dipped and dried, it can be minced into flour and used in other recipes.

SEEDS

- Soak the seeds to remove the coating that protects them from automatically sprout into a plant. It is possible to let some seeds germinate (such as sunflower).
- If you want to make a flour, dip, then dry the seeds so that you may grind them.
- The wet seeds combine well with all food (vegetables, fruits, nuts, grains) in many recipes that contemplate the dehydration - they act as thickeners, as well as their flavors.
- They combine to make cereals or crunchy muesli.

SPICES

- When using fresh herbs, remove the stems, stalks or anything non-edible.
- Find, create your own combinations, or have a look at your favorite bottle of spices and use it as a guide.


VEGETABLES

- The dried vegetables such as carrots, corn, zucchini, mushrooms etc., they can be useful to create sauces even when the product is out of season, to take to camping or hiking trips.
- Cut the slices evenly with the same thickness when you want to dehydrate them.
- Remove the skins, seeds and all the unwanted parts before dehydrating.
- Some vegetables (like onions) become spicier / savory by dehydrating them, and some become sweeter. Try different foods to see what happens with the dehydration of the food that you would like to eat.
- The RAW mode is the best to get slices of dehydrated vegetables.

Do not be afraid to experiment and create your favorite recipes. Get inspired from other recipes and then create your own ones.

While operating, the display will show the icon of the selected compartment. At the end of the proceedings, the indication “END” will appear on the display and the appliance will produce an acoustic signal till the door will not be open, or any button will be pressed. After that, the display will go back to the initial screen.

To put the proceedings in a pause, press START/STOP and then press again START/STOP to restart.

If, for whatever reason, the proceedings should be cancelled, please keep the START/STOP button pressed, till the initial screen will appear again on the display. 

PROGRAMMING the personal recipes (USER)

1) Press the PROG button – the display will show the screen for choosing the function



Book icon – Storing

Gears icon – Modifying

Trash bin icon – Cancelling

The function will be selected with the +/- buttons, and entering it with the START/STOP switch.

Storing:

After pressing the START / STOP button on the icon, you switch to the screen where the recipe numbers are stored. Scroll through the numbers with the + / - buttons. The number in negative means that the position in memory is occupied. Enter with the START / STOP button and store the step following the instructions for setting the functions referred to in the paragraph “Setting functions”.



Once set the last parameter (speed), switch to the confirmation screen, using the +/- buttons; press on the arrow to enter the next step, or on the floppy to save and exit.

Modifying:

After pressing the START / STOP button on the icon, you switch to the screen where you will find the recipe numbers, using the + / - buttons to choose the recipe you want to edit, and confirm with START / STOP. Then change the parameters, always following the sequence of storage.

Cancelling

After pressing the START / STOP button on the icon, you switch to the screen where you will find the recipe numbers, using the + / - buttons to choose the recipe to be deleted, and confirm with START / STOP.

RECIPES IN MEMORY (DEFAULT)

Press the BOOK button and enter the recipe selection screen from the USER / DEFAULT

folder. With the +/- buttons, please select the folder from which you want to choose the recipe

(USER are personal ones, DEFAULT are already stored inside the machine). After pressing the START / STOP button on the folder, you switch to the screen where you will find the recipe numbers, using the + / - buttons to choose the recipe to be loaded.

The image of the dehydrator illuminates on the display.

The temperature, time and fan speed set are also shown. To change these parameters, press SET once followed by the +/- button to change the speed, twice followed by the +/- button to change the time, or three times followed by the +/- button to change the temperature.

If you open the door, the appliance goes into PAUSE, two led lights switch on inside and the image appears on the display. When the door will be closed, the two led lights will switch off and the appliance will restart from where it stopped.



CLEANING AND MAINTENANCE

1. Clean the trays by hand wash with a dishwashing detergent and warm water after each use or clean them in the dishwasher.
2. To clean the main unit, first disconnect it from the socket and then clean the surface with a damp cloth. Do not rinse the Dehydrator with water or immerse it in water.
3. Check that the trays are completely dry before placing them in the dehydrator.
4. The machine is equipped with two practical handles (4) to be moved easily after use.

The HotmixPRO Dry is equipped with two electric heating elements, two fans (4 fans in DRY M, DRY L and DRY XL models) and two digital sensors (grouped together to form groups of fans and heating systems, which can operate independently or simultaneously, thus offering the possibility of drying up to 9 trays at a time (19, 29 or 39 trays in DRY M, DRY L and DRY XL model) or to set the 'use of only one fan and heating system with thermometer, with lower energy consumption and reduction in the overall noise while working. Each digital probe inside each fan with electrical heating element controls the current temperature of each independent fan within its compartment.

PRACTICAL ADVICES ON THE DEHYDRATION PROCESS

- It is better to use seasonal products, perhaps biological and from your own territory (better taste, lower prices, more frequent availability).
- Use fruits or vegetables with appropriate hardness, with no weak points that may decolourize while drying.
- Remove unwanted parts: stems, kernels, seeds, peel, outer hairs, and if preferred, even the peel itself.
- If you decide to use spices or seasonings it is advisable to sprinkle the food with something wet, sticky or oily, in order to help in the perfect adhesion. Olive oil, miso sauce, marinade sauce, sweeteners like honey or agave can be helpful.
- Store food in glass airtight containers to keep it dry for a longer time
- To rehydrate, in case you had dried too much, place a damp paper towel, add a wet lettuce leaf in the container or lightly spray the food with water to make it go back to the wished consistency.

FRUITS

- Use not too seasoned fruits for better results
- Most of the fruit loses its sweetness when drying, especially the banana, so we recommend you to add a spice at your wish (like cinnamon, nutmeg or vanilla) or sweeteners (such as agave, stevia, maple syrup) over each slice, in order to sweeten the food once dried.
- Be careful to remove kernels, seeds and other non-edible parts (stems, etc.).
- When using slices of large size (such as a small apple, pitted fruit or banana), make them of the same size, so that the drying time is the same for all.

CEREALS

- It is better to soak or germinating cereals before dehydrating: two or three days are enough.
- The cereals can be sprouted and dried again, in order to obtain a flour from the shoots.
- Salted or sweet crackers and bread can be made by combining the dry cereals with spices, herbs, vegetables, dried fruit or even the pulp taken out from the juices.
- The full chamber mode is the perfect setting to create your recipes from cereals.

WALNUTS (DRIED FRUIT)

- Immerse initially the walnuts (or other nuts) in water so as to cover them, then add a splash of hydrogen peroxide in the water to soak, and rinse thoroughly