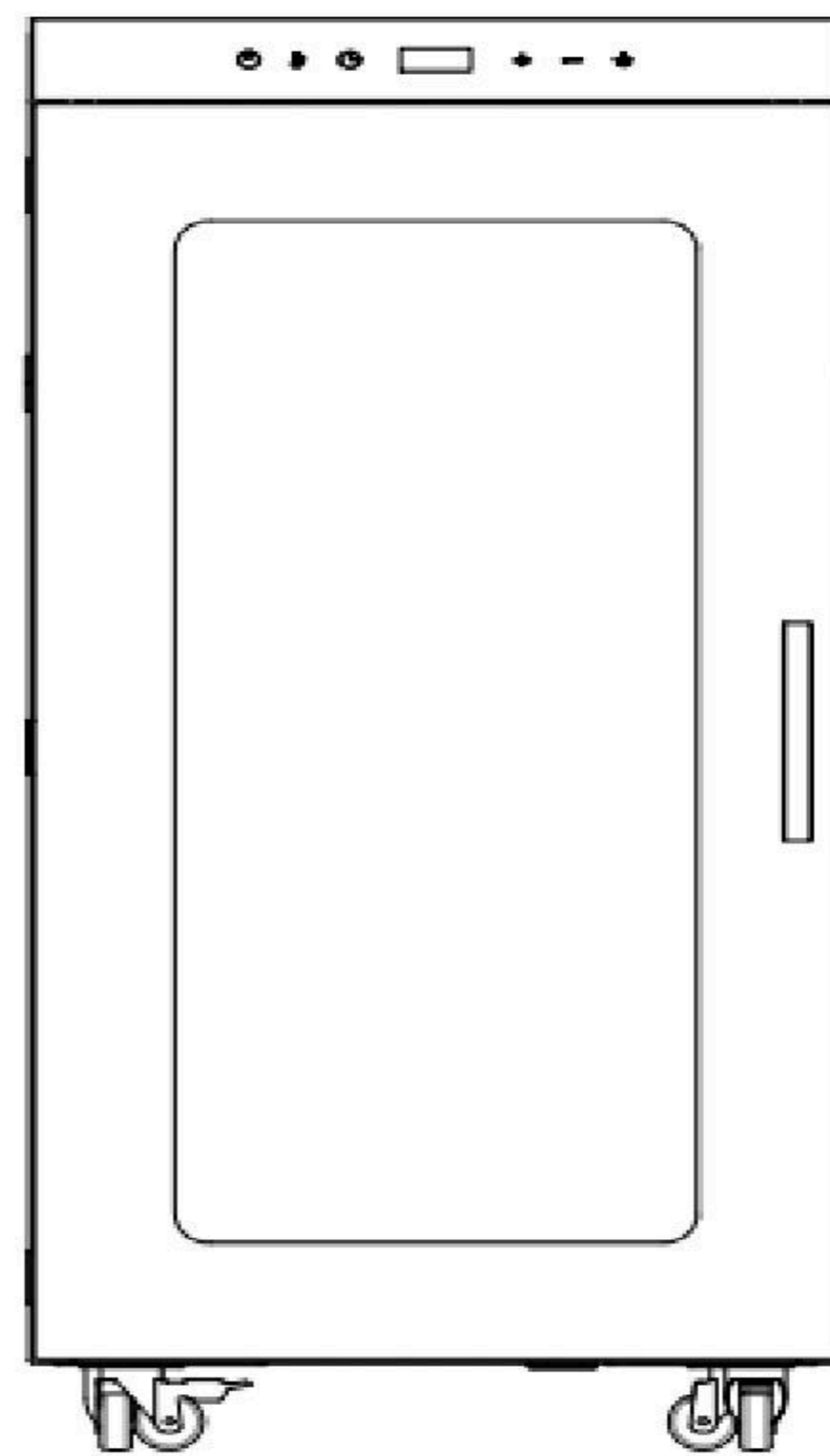
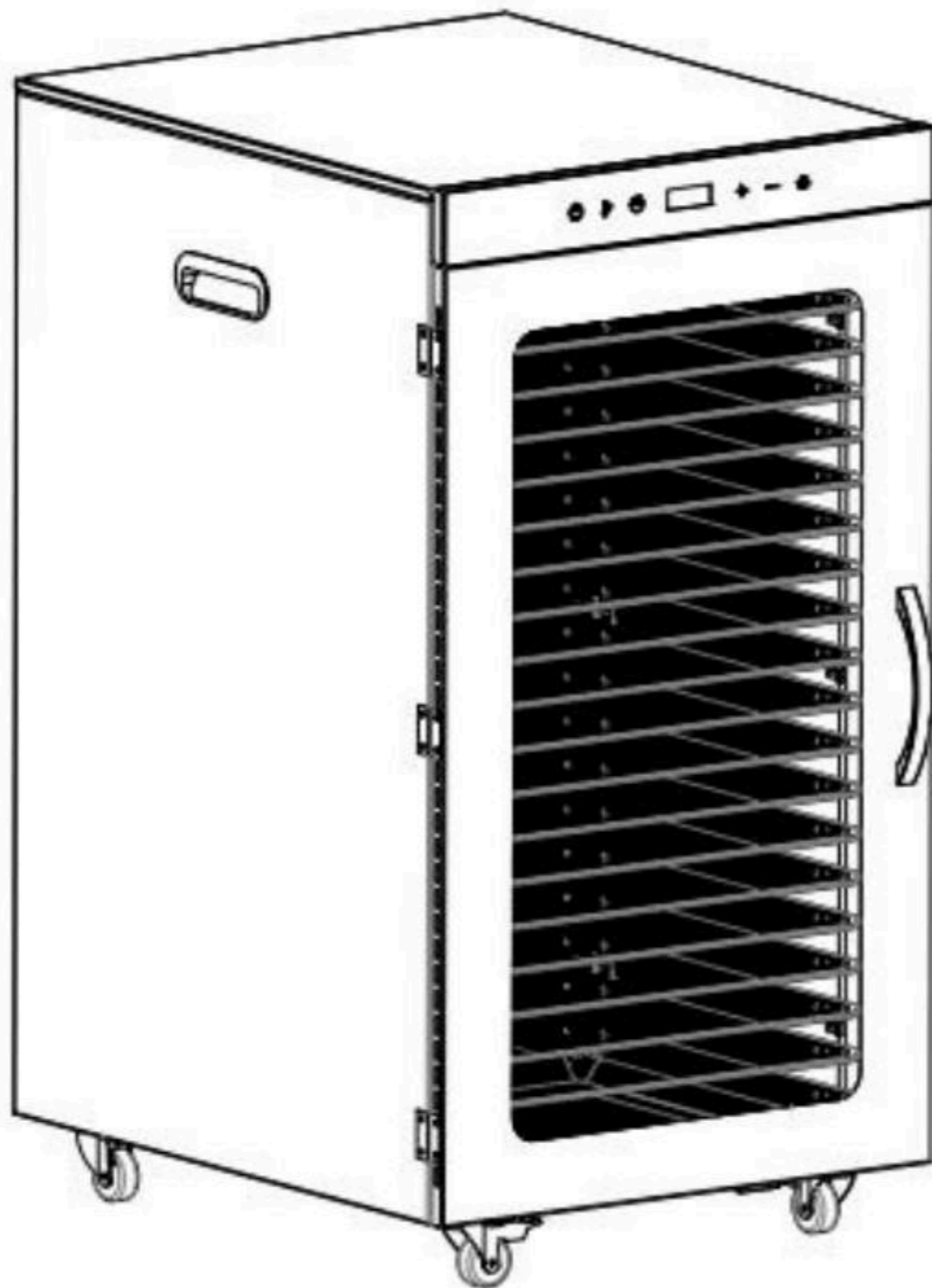
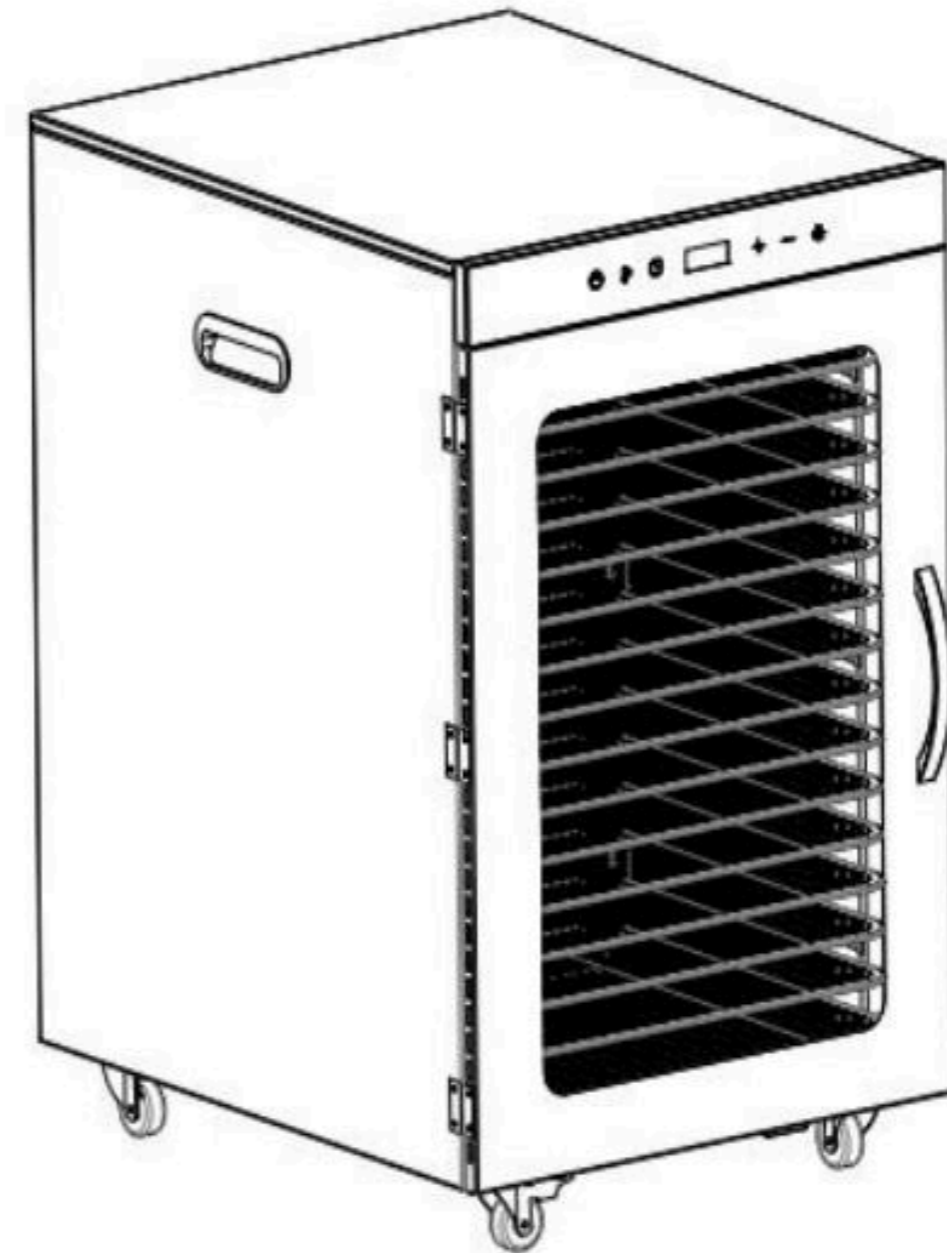
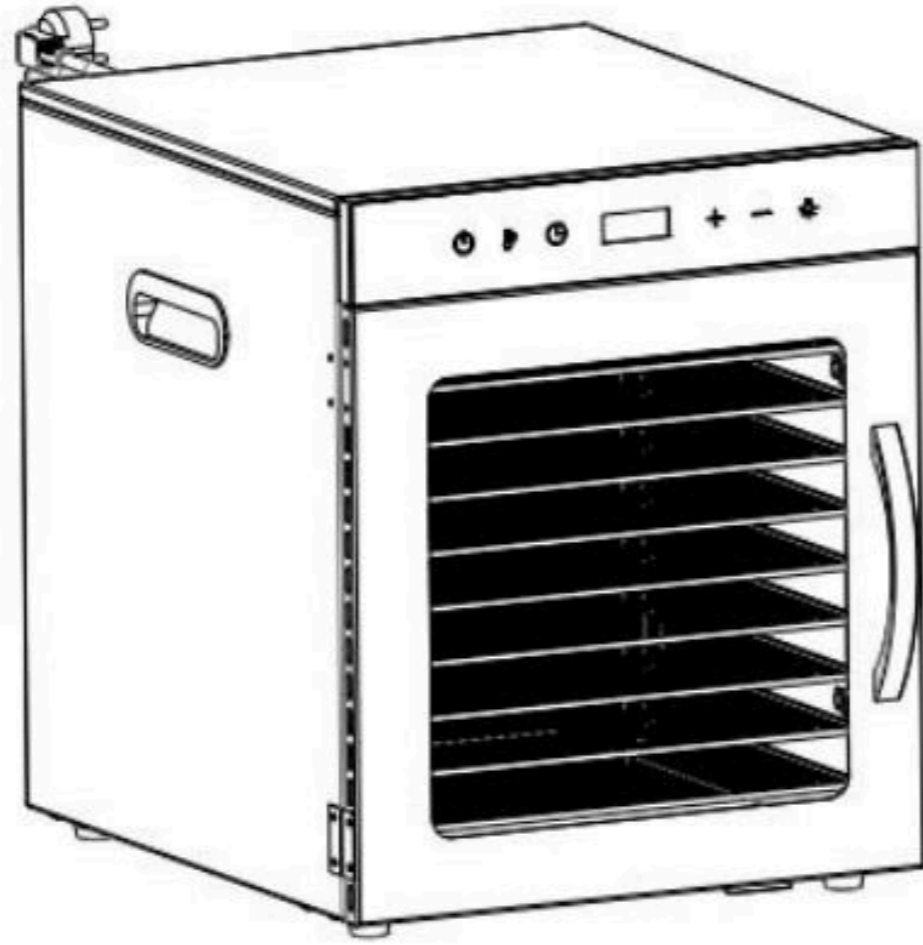


**MORGAN  
GASTRO™**

**ELECTRIC FOOD DEHYDRATOR**  
*SGH-10B/SGH-16B/SGH-20B/SGH-24B*



# **Electric Food Dehydrator Instruction Manual**

[www.hakkabros.com](http://www.hakkabros.com)

Contact Us For More Equipment And Technical Support





# CONTENTS

- 1. BRIEF INTRODUCTION.....P1
- 2. OPERATING PROGRESS.....P2
- 3. FOOD PREPARATION AND DRY MANAGEMENT.....P2-3
- 4. PRECAUTION AND SAFETY NOTICE.....P3-4
- 5. PRODUCT CLEAN, REPAIR AND MAINTENANCE.....P4
- 6. EXPLOVISVE VIEW AND SPARE PARTS LIST.....P4-5
- 7. AFTER SALES SERVICE.....P6

# 1. Brief Introduction

## A. Digital Touch Control Panel



1.  : To turn on/off the machine
2.  : To adjust the temperature (from 30°C to 90°C)
3.  : To adjust the time (24 hours)
4. + : To increase the temperature and time
5. - : To decrease the temperature and time
6.  : Light

## B. Specification

Model	Vol/Hz	Watt (W)	Body Size (CM)	Net Shelf QTY (PC)	Net Shelf Size (CM)	Back Net Size (CM)
SGH-10B	220-240V/50Hz 110-120V/60Hz	800	44.2*35.5*42.5	10	33.9*31.1	33.9*31.1
SGH-16B	220-240V/50Hz 110-120V/60Hz	1450	56.7*47*74.2	16	40*38	60.8*41.3
SGH-20B	220-240V/50Hz	2000	56.7*47*88.2	20	40*38	74.8*41.3
	110-120V/60Hz	1600				
SGH-24B	220-240V/50Hz	2000	56.7*47*88.2	24	40*38	88.8*41.3
	110-120V/60Hz	1600				

## C. Features

- Food dehydrators are hot selling in EU and USA.
- Energy-saving and low power-consumed.
- Dry vegetables, fruits, herbs, beans, meats, fishes, breads, mushrooms, etc.
- Dehydrate with hot wind, without added pigment, adhesive or additive, keeps nutrition.
- It is very convenient to make natural food with rich flavor for individual or family.
- It is easier to keep (dried fruits are different from fresh fruits as they are dried and included mineral objects and nutrition).
- You can adjust different temperatures according to different food.
- Select a number of trays based on your need.

## **2. Operating Progress**

- Temperature suggested for regular food/fruits:
- Herbs/flowers: 35-40°C, Bread: 40-50°C, Fruit: 55-60°C, Meat/fish: 65-70°C. The drying time is determined by the food/fruit thickness (the environment temperature and humidity will cause some influences). The thinner that the food/fruit is, the faster it will be dried.
- Put the sliced food on the trays and adjust the temperature to the required degree. The temperature for fruit and vegetable shall not exceed 65°C to avoid destroying the vitamins. When you need to dehydrate some food with self-protective, it is recommended that you cook them for 1-2 minutes and put in cold water and then dry.
- When the machine is on, the wind comes out of the front door, and you can hear the working sound.
- Adjust the drying time according to different food and personal preference (soft or crispy). The dried fruit can be put into the fresh-keeping bags or sealed bottle and then keep them in the refrigerators.
- Connect with power and turn on the machine, the panel will light up, choose the needed layer accordingly. Then press the time/temperature button to set the time/temperature you need. The time must be longer than 1 hour and temperature needs exceed 35°C, you can pause or stop any layer if needed. When you need to increase the temperature or adjust the time, you need to select that layer first, then set it accordingly.

## **3. Food Preparation And dry Management**

### **A. Fruit**

- Clean the fruit and pick out the rotten ones.
- Cut the fruit into pieces. To avoid oxidation and change in color, you can immerse the fruit pieces in lemonade, salty water or pineapple juice for 10 minutes and dry up, then dehydrate them.
- If you want the fruit with special aroma, you can add cinnamon powder, coconut powder or coconut oil into it. Take 1/4 juice and 2 cups of water (better if juice is natural), dip the fruit for about 2 hours (mind the match of juicer and food, like apple juice) to keep the natural color, taste and flavor of the dried food, then dehydrate them.

### **B. Vegetables**

- Steamed, boiled or fried vegetables like green beans, cauliflowers, asparagus, potatoes and so on, then dehydrate them.
- Put the treated vegetables into boiled water for 3-5 minutes. Drain them and put on the drying layers, then dehydrate them.
- Put the vegetables into lemonade for 2 minutes, then dehydrate them.  
(you can select any above methods)

### **C. Meat**

- Cut the meat into pieces or strips, keep them thin or small, then dehydrate them.
- Boil the meat with clean water and drain them, then dehydrate them.

- Marinade the meat with materials for 2 hours, and you can steam or boil them, then dehydrate them.
- Drain the meat, then dehydrate them.

#### D. Herbs and flowers

- Dry fresh leaves.
- After they are dried, leave them in the paper bags or sealed bottle and then put them in a cool place.

## 4. Precaution And Safety Notice

### A. Precaution while operating the unit.

- Put the machine on the flat platform and make sure there is nothing in front of the air ventilator before using the unit.
- The longest using time shall not exceed 48 hours to maximize the service life.
- When the machine is working, flammables should be away from the unit for at least 2 meters.
- While drying, please keep the hot air flowing naturally, do not place the food with excessive weight on the layers and the food should not be piled up. Different food has different drying time. (Note: when the machine is on, please make sure that the layers are at the right position. If the food cannot be dried with a day, you can dry it next day. Please keep the undried food in the sealed bags to avoid humidity).
- When the machine is working, the temperature near the air ventilator is higher. To dry the food more evenly, we suggest to change the position of layers.
- After the food is dried, if you don't use, you can put the dried food into the sealed bags in time and keep them in the refrigerators.
- When finish using the machine, please clean up the layers in time. The layers can be washed or dipped. If there is fruit or mat cannot be cleaned, we suggest to dip the layers in clean water then wash again.

### B. Safety Notice

- To use the machine safely, please read this manual carefully.
- This machine is suitable for home or similar facilities only.
- This machine cannot be operated with the external timer or the individual remote-control system.
- This machine needs to be difficult to be reached by Children. Look after children and those lack of sensation and using experience, do not allow them to use this machine.
- The fruit drying machine belongs to the device with human monitoring.
- Put the food on the cleaned layers and it is not allowed to drop water on the inner bottom of electric heater or there will be shortcut.
- There cannot be too much food on the layers, the drying time and effect will be influenced.
- Make sure the power connected is safe ground power and it is the same with the local marked voltages and power supply.
- Avoid sharing socket with other devices with high power consumption while using the machine

- The working unit is with high temperature, please be careful with hot air ventilation to avoid scald.

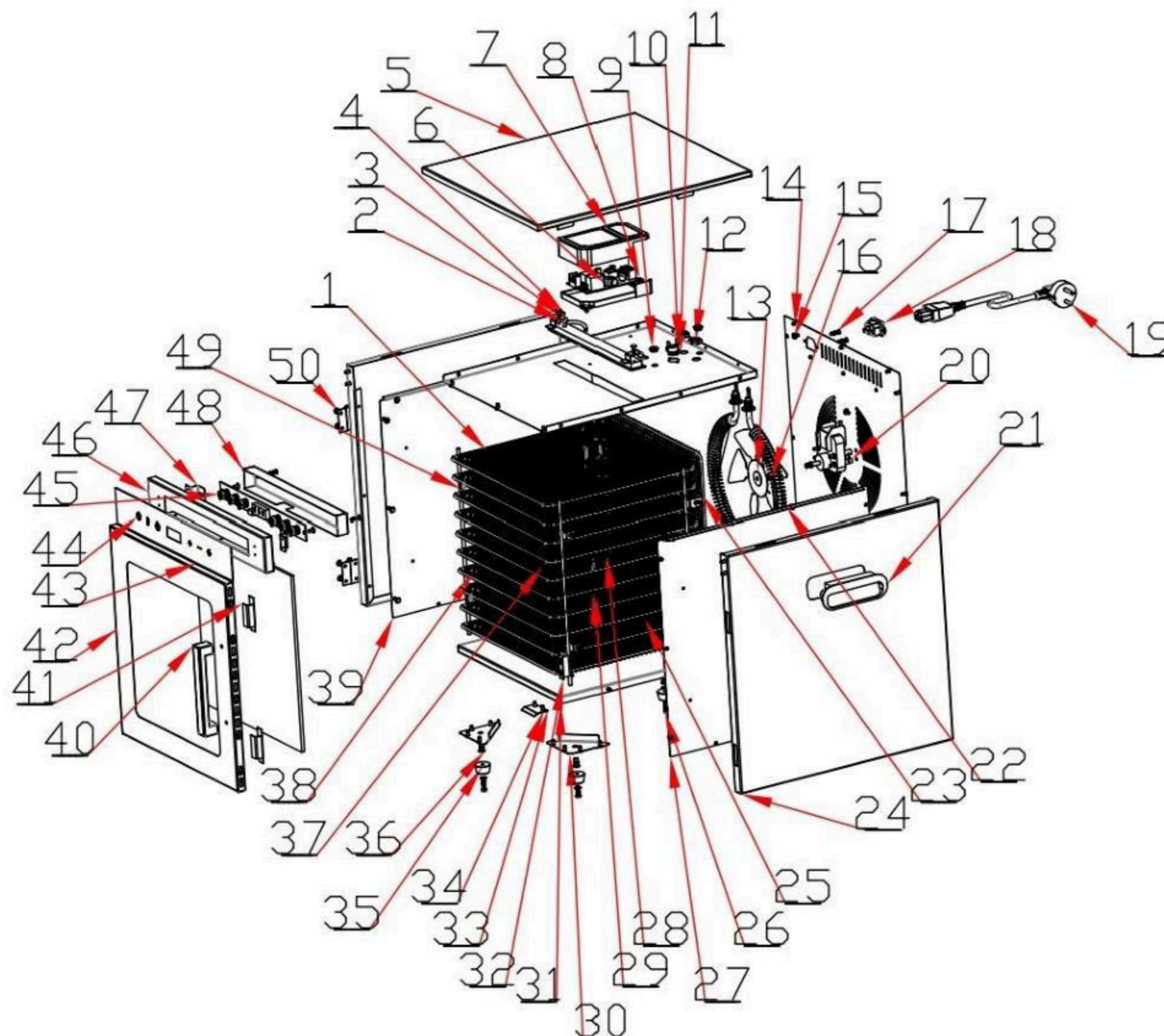
C. Actions specially prohibited

- Using the drying machine when its main body, power cable and plug are destroyed.
- Check the faulty and change the machine structure without professionals' instruction.
- Use chemicals to clean the machine.
- Put the machine into water to clean it up, or clean the surface of main body with water.
- Move the machine while it is working.
- When the impeller motor is stopped (no air comes out), the power should be cut out immediately.
- Repair by yourself when the machine is shortcut or broken.

## 5. Product Clean, Repair And Maintenance

- Before cleaning, users are required to unplug the socket and wait until the unit cools down.
- After the food is finished drying, wash the trays with warm water. Use soft cotton or clean chemicals when needed, and they wipe it to dry. Corrosive chemical cleaners are prohibited to use. Chemical power or hard metal mesh are prohibited to use, as the surface of machine will be harmed and the lifetime of machine will be influenced, then hidden safety danger will be caused from those wrong actions.
- When the machine is not used for long time, please clean it up and put into the packages box. Put the box somewhere cool and with good air ventilation to avoid humidity.

## 6. Explosive View And Spare Parts List



No.	Name	Qty	No.	Name	Qty
1	Shelf	10	26	Cross recessed screw M5x16	4
2	Led light	1	27	Right inner side plate	1
3	Pressing plate of light	2	28	Long pressing plate of net shelf	4
4	Left side plate	1	29	Side trip of net shelf (5x689)	4
5	Cover plate	1	30	Triangular plate	4
6	Main board of circuit board	1	31	Bottom plate	1
7	Upper box of main board	1	32	Magnet	2
8	Lower box of main board	1	33	Support plate	1
9	Silicone stopper	2	34	3-thread thumb head white screw M4	67
10	Snap acting thermostat	1	35	252013 rubber feet	4
11	Upper inner plate	1	36	Half hex flat head rivet nut M5	4
12	Hex nut M12	2	37	Cross big thumb head screw M4x5	2
13	Fan blade - D shaped inner hole	1	38	Steel rob of net shelf (3x290)	20
14	Back plate	1	39	Left inner side plate	1
15	Hex nut M14	1	40	Door handle	1
16	Hex nut M16	1	41	Door magnetic stopper	2
17	Flat head 3-thread self-tapping screw M4	4	42	Door	1
18	3-pin socket	1	43	Door glass	1
19	0.75 square European power cord	1	44	Digital touch control panel	1
20	Shaded pole motor	1	45	Displayed circuit board	1
21	Hidden handle	2	46	Control panel	1
22	800W heating tube	1	47	Fixed plate of monitor	2
23	Flat gasket M5	8	48	Cover plate of monitor	1
24	Right side plate	1	49	Pressing plate of net shelf	4
25	Back net	1	50	Black hinge	2

## 7. After sales service

- Please read the manual carefully before using this machine, which will help you use it safely to avoid unnecessary loss.
- Our company will provide free maintenance in 1-year warranty only under the guide from the Manual.
- When there is fault (not manually) with the machine, it has to be repaired by the professionals.
- Please contact our after-sales service staff if you have any doubts or questions.

### The following do not belong to the free warranty service or replace service

- Correct model, purchasing place and purchasing date are not filled.
- Product fault and broken because of using not in accordance with user manual.
- Because of collision, fall, empty burning, fire, earthquake, thunder, typhoon, flood and etc.

The warranty will automatically terminate upon self-repair without our company's permission.

# Warranty card

(Please keep it properly)

Name		Phone number	
Purchasing place Purchasing date		Model	
Repair or replace reason	Repair or replace reason		Repair date
Fault in details			

Thanks for your purchasing of our products again.