

## Recycler



If your device no longer works, please note that it is prohibited to dispose of it with household waste. To protect the environment, it must be taken to an approved recycling center. Please take your device to a specialized WEEE collection point.

European Directive 2012/19/EU on the recycling of waste electrical and electronic equipment (WEEE) stipulates that household appliances should not be disposed of with other household waste.

Separate collection is mandatory to ensure recycling and protect the environment. Please contact your local waste disposal service or another organization specializing in the collection of waste electrical and electronic equipment.

**CE** The device complies with European directives 2014/35/EU (LVD – Low Voltage Directive) and 2014/30/EU (EMC – (Electromagnetic Compatibility).



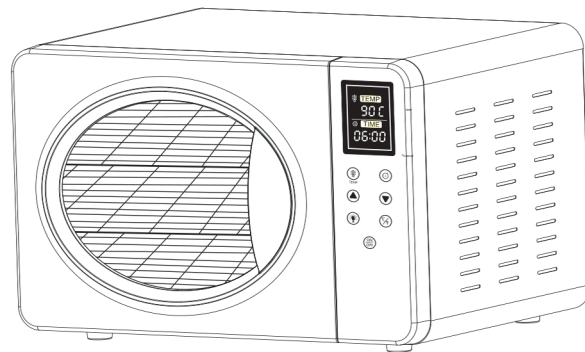
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# Bolkani

**DEHYDRATOR**

**6 shelves**

ENGLISH



**Model Number: DSC-06B**

## Bolkani

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**PRUDENCE !**

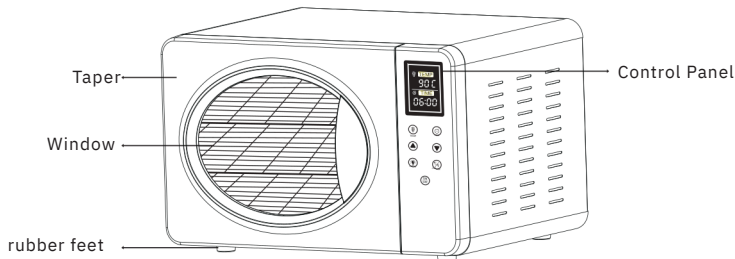
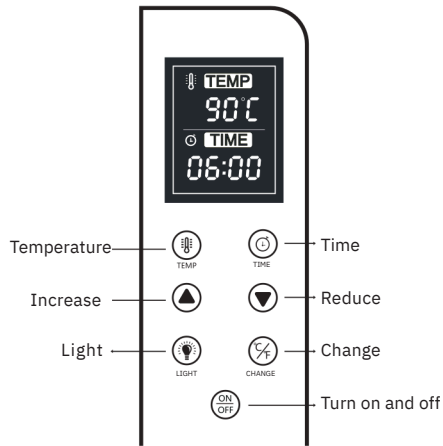
**DEHYDRATOR  
SURFACES GET  
HOT !**



**HOT**  
**DO NOT TOUCH!**

# stainless steel DEHYDRATOR

## 6 shelves



**DSC-06B**

**CAUTION! MAY HAVE SHARP EDGES!**

## PROBLEM SOLVING

### HUMIDITY IN THE CONTAINER

**Cause:** Drying is incomplete. The food has irregular cuts and is therefore incompletely dried. Dried food that has been left at room temperature for too long after cooling has reinfused moisture into the food.

**PREVENTION:** Check the dryness of food before removing it from the dehydrator. Make sure food is cut evenly. Cool quickly before packaging.

### MOLD ON FOOD

**CAUSE:** Incomplete drying. The moisture content of the food has not been checked for a week. The storage container is not airtight. The storage temperature is too high/the humidity of the food is too high. Surface hardening may have occurred, which means the food was dried at temperatures that were too high. The outside is therefore dry, but the inside is not completely dry.

**PREVENTION:** Check the dryness of food before removing it from the dehydrator. Make sure food is cut evenly. Cool quickly before packaging.

### BROWN SPOTS ON VEGETABLES

**CAUSE:** The drying temperature was too high. The vegetables were overdried.

**PREVENTION:** Dry food at the appropriate temperature. Use drying instructions as a reference. Check food regularly.

### FOOD STICKS TO THE GRILLS

**CAUSE:** Food not returned.

**PREVENTION:** After one hour of drying, use a spatula and turn the food over.

## RECIPES

### HAWAIIAN BEEF MARINADE

Ingredients:

- 1 teaspoon of salt
- 1 teaspoon ground ginger
- 1 tablespoon brown sugar
- 1/4 teaspoon black pepper
- 1/5 teaspoon hot paprika powder
- 1 clove garlic, finely chopped
- 1/4 Cup Pineapple
- 1/4 cup soy sauce
- 500g beef steak, cut into thin strips of 3 to 6mm

### CAJUN BEEF MARINADE

from Louisiana, United States.

Ingredients:

- 1 cup tomato juice
- 1 1/2 teaspoons dried thyme
- 1 teaspoon of white pepper
- ½ teaspoon black pepper
- ½ teaspoon garlic powder
- 1 1/2 teaspoons onion powder
- 1 1/2 teaspoons dried basil
- 2 teaspoons hot paprika powder
- 500g beef steak, cut into thin strips of 3 to 6mm

### SPICY BEEF MARINADE

Ingredients:

- 1/3 Cup Teriyaki Sauce
- 1 teaspoon of horseradish (ground)
- 1/2 teaspoon chili powder
- 1/4 tsp Tabasco sauce
- 2 teaspoons of brown sugar
- 2 teaspoons of black pepper (ground)
- 1 teaspoon of salt
- 1/2 teaspoon paprika
- 1 tablespoon of olive oil
- 1 tablespoon garlic, finely chopped
- 2 tablespoons jalapeños, seeded and finely chopped
- 500g beef steak, cut into thin strips of 3 to 6mm

## RECIPES

### TURKEY BREAST MARINADE

Ingredients:

- 1/4 cup soy sauce
- 1 tablespoon fresh lemon juice
- 1/4 TL Pfeffer
- 1/8 teaspoon ginger (ground)
- 1/4 teaspoon garlic powder
- 700g turkey breast, cut into thin strips of 3 to 6mm

### SWEET AND SOUR BEEF MARINADE

Ingredients:

- 1/4 cup soy sauce
- 1 tablespoon brown sugar
- 1 teaspoon of honey (optional for extra sweetness)
- 1 teaspoon of rice vinegar or apple cider vinegar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon hot paprika powder
- 1 teaspoon ground ginger
- 500g lean beef, cut into thin strips of 3-6mm

## INSTRUCTIONS

1. In a small glass bowl, mix all ingredients well except the meat/poultry.
2. Place a layer of meat/poultry in a large glass or ceramic dish and spread the marinade over it.
3. Repeat layers until there are 3-4 layers of meat/poultry in the dish.
4. Cover the dish tightly and marinate the meat in the refrigerator for 6 to 12 hours or overnight, stirring occasionally to coat all pieces well. The longer you marinate, the more intense the flavor.
5. Remove the meat/poultry from the marinade and drain off any excess liquid.
6. Spread the meat strips evenly on the drying racks, leaving about 0.6 cm of space between the pieces.
7. Dry at 63–66°C (145–150°F) for 4–7 hours until jerky is completely dry.
8. **Important: Before drying, check the dehydrator temperature with a thermometer. Temperatures below 63°C (145°F) are not recommended.**
9. **Recommendation: Heat meat to 71°C (160°F) before drying to ensure bacteria are killed. Then maintain a constant temperature of 55-60°C (130-140°F) during drying.**
10. While drying, dab any grease that may escape with absorbent paper.
11. Drying time varies depending on humidity, amount of meat and fat content.
12. Always allow jerky to cool completely before eating or storing.

## CLEANING INSTRUCTIONS

**! WARNING:** Before cleaning or maintaining the dehydrator, be sure to unplug the power cord and turn the power switch to the "OFF" position.

Clean the grills and the interior of the appliance before first use and after each use.

1. Set the on/off switch and timer to "OFF". Unplug the power cord from the outlet.
2. Allow the dehydrator to cool completely before cleaning.
3. Remove the racks from the dehydrator.
4. Wipe the dehydrator housing (inside and out) with a damp sponge or cloth.
5. CAUTION: Edges may be sharp! Do not spray water onto the heating element (located behind the protective grille on the back of the unit). Water can damage electrical components and increase the risk of electric shock.
6. Do not immerse the dehydrator in water.
7. Clean the grates with hot, soapy water. Rinse them thoroughly with clean water and dry them immediately.

## GROUNDING INSTRUCTIONS

### GROUNDING

This appliance must be grounded during operation to protect the user from electric shock. The appliance is equipped with a three-prong power cord and a Type F (Schuko) grounding plug. This plug is only compatible with properly installed and grounded outlets.

**! Important:** Do not modify or alter the plug in any way.

Do not use adapters or extension cords with defective grounding. Improper grounding can cause electric shock.



Schuko socket (type F)



Sockets (type F)

## INSTRUCTIONS FOR USE

**IMPORTANT:** Monitor the dehydrator while it is operating. Never leave it unattended! Please read and understand all instructions and warnings carefully before use. Use only in well-ventilated areas.

**Never block the air outlets at the back or on the door of the appliance!**

### COMMISSIONING STEPS:

1. Use the dehydrator on a clean, dry surface.
2. Set the power switch and timer to the "OFF" position.
3. Plug the dehydrator into a standard 230 volt, 50 Hz electrical outlet (suitable for the EU market).
4. To ensure proper air circulation, place the dehydrator at least 30.5 cm (12 inches) from any wall during operation. Do not block the air vents on the back or door of the dehydrator.
5. Remove the racks from the dehydrator. Load them with the food to be dried. Arrange the food so that it does not touch each other. Avoid overlapping or placing it close together. Leave enough space between the food for good air circulation. Remove excess water from the food (by patting it dry with a paper towel or napkin). Excess moisture can lower the temperature in the dehydrator.
6. Turn the power switch to "ON" or "TIME".
7. Set the temperature to the desired temperature by referring to the "Drying Guide". We recommend placing an oven thermometer (not included) inside the dehydrator to monitor the temperature. Adjust the temperature as needed.
8. Set the timer to the desired drying time. For continuous use, turn the "ON" button. (Note: The maximum operating time is 24 hours.)
9. Preheat the dehydrator for 5 to 10 minutes before replacing the racks.
10. Secure the dehydrator door by hooking it to the top edge of the cabinet. Make sure the sides of the door fit snugly against the cabinet.
11. During drying, water droplets may form on the surface of some foods. These can be removed by dabbing with a clean cloth or paper towel.

**! Caution:** the device heats up during operation!

### NOTICE :

Drying time may vary depending on several factors, including relative humidity, room temperature, thickness, temperature, and fat content of the food being dried. Actual temperature inside the dehydrator is based on a room temperature of 21°C (70°F). If the dehydrator is not used at an ambient temperature of 21°C, the temperature indicated on the temperature controller may not be reached or may differ.

## FOOD SAFETY

There are basic rules when handling food:  
**HEAT, SEPARATE, CLEAN and COOL.**

### WE ARE:

It's important to cook food to a safe internal temperature to kill any bacteria present. The safety of hamburgers and other ground meat foods has received a lot of attention recently, and for good reason. When ground meat is ground, the bacteria on its surface mix with the ground meat. If ground meat isn't cooked to a temperature of at least 71°C to 74°C, the bacteria won't be killed, and you run a high risk of infection.

Solid cuts of meat like steaks and chops, on the other hand, do not contain dangerous bacteria like E. coli. inside, which is why they can be served bloodier.

However, beef tenderloin should be cooked to an internal temperature of at least 63°C (medium). Poultry should be cooked to an internal temperature of 82°C, and firm cuts of pork should be cooked to 71°C. Eggs should also be cooked thoroughly. If you want to make a meringue or other recipe with raw eggs, use pasteurized eggs or ready-made meringue powder.

### SEPARATED:

Foods eaten raw and foods to be cooked should always be kept separate. Cross-contamination occurs when raw meat or eggs come into contact with food eaten raw. This is a major cause of food poisoning. Raw meat should always be double-bagged and stored in the lower compartment of the refrigerator to prevent its juices from dripping onto other foods. It should be eaten within two days of purchase or frozen for longer storage. Frozen meat should be thawed in the refrigerator, not on the countertop. When grilling or baking raw meat or fish, be sure to place the cooked meat on a clean platter. Do not use the platter you used to bring the food to the grill. Wash cooking utensils after the last turning, as well as spatulas and spoons used to turn the meat. Always wash your hands after handling raw meat or eggs. Wash your hands with soap and water or use a wet antibacterial wipe. Failure to wash hands and surfaces while cooking is a common cause of cross-contamination.

### CLEANLINESS:

As the temperature drops, wash your hands and work surfaces frequently. Wash them with warm water and soap for at least 15 seconds. Then dry them with a paper towel.

### COOL:

It is very important to keep food refrigerated. The risk zone for bacterial growth is between 4°C and 6°C. Set your refrigerator to 4°C or lower and your freezer to -17°C or lower. Simple rule: serve hot foods hot and cold foods cold. Use heated platters or food warmers to keep food hot during service. Use ice water baths to keep cold foods cold. Never leave food at room temperature for more than two hours, or a maximum of one hour if the room temperature is 32°C or higher. When preparing meals for a picnic, make sure the food is already chilled before placing it in the cooler basket. The basket will not chill the food; it will only keep it cold if it is properly filled with ice. Hot and cooked foods should be placed in shallow containers and refrigerated immediately to cool quickly. Be sure to cover food once cooled.

### NOTICE :

Particular care should be taken when consuming venison or any other game, as it can become heavily contaminated during evisceration. Venison is often stored at temperatures conducive to bacterial growth, particularly during transport.

## STORAGE OF DRIED MEAT

Wrap jerky or snack sticks in aluminum foil and store them in a heavy-duty plastic bag or airtight glass jar. Avoid storing them in plastic containers or bags without first wrapping them in aluminum foil or parchment paper. Store jerky or snack sticks in a dark, dry place between 10 and 16°C (50 and 61°F). Properly dried, they will keep for one to two months at room temperature. To extend their shelf life to six months, store them in the freezer. Label and date all packaging.

## FRUIT ROLLS

1. First, choose ripe or slightly overripe fruit. Wash it and remove any spots, seeds, and skin.
2. Blend the fruit in a blender. Add yogurt, sweetener, or spices to taste. The puree should have a thick consistency.
3. Cover the drying racks with plastic wrap.
4. Pour 380 to 500 ml of puree onto the covered racks. Carefully insert the racks into the dehydrator.
5. The edges dry out faster than the center, so pour the puree more thinly into the center.
6. The average drying time for fruit rolls is 4 to 6 hours.
7. Remove the fruit rolls from the dehydrator when they are shiny and no longer sticky. Let them cool.
8. Then remove the fruit roll from the cling film and roll it up.

## DRYING FLOWERS AND HERBS

Flowers should be dry to begin with. It is best to pick them after the dew has set, but before the nighttime humidity sets in. Dry the flowers as soon as possible after picking.

- The best conditions are a dry, warm, dark, clean, and well-ventilated place. A dehydrator is ideal. Flowers retain their color and condition better when dried quickly.
- To preserve natural oils, low temperature should be used.
- Remove the leaves or leave them if you prefer. Remove any brown or damaged leaves.
- Arrange the flowers in a single layer on the drying tray, avoiding overlapping.
- Drying times vary considerably and depend on the size of the flower and the amount of foliage. Dry at 38°C.
- You can also dry your clay creations and beads in a dehydrator. The temperature may vary.

## CHOOSING FOOD

- Choose the best foods. Fruits and vegetables are more nutritious and flavorful in peak season. Meat, fish, and poultry should be lean and fresh.
- Do not use food with bruises or other imperfections. Spoiled fruits or vegetables can ruin the entire batch.
- Always use lean meat. Remove as much fat as possible before dehydrating.
- **NOTE: Place a paper towel under the meat while it dehydrates to catch the fat.**

## FOOD PRETREATMENT

Since wine is primarily produced through fermentation or cooking, proper preparation is essential for a good result. Following a few basic tips will significantly improve the quality of your dried food and reduce drying time.

Pre-treated foods often taste and look better than untreated foods. There are several pre-treatment methods to prevent oxidation, which can cause discoloration in dried apples, pears, peaches, and bananas.

- Remove any seeds, skin or pits.
- Next, chop, slice, or dice the food evenly. The slices should be between 0.6 and 1.9 cm thick. Meat should not be cut more than 0.5 cm thick.
- Steam or roast to 160°F (71°C) for meat and 165°F (74°C) for poultry, measured before dehydrating.
- The dehydrator temperature should be maintained between 55°C and 60°C or between 130°F and 140°F.
- This applies throughout the drying process.
- Drying fish into jerky requires great care. It must be thoroughly cleaned, deboned, and rinsed to remove all blood. Steam or bake the fish at 93°C until flaky before dehydrating.
- Soak the fruit in lemon or pineapple juice for a few minutes before placing it in the dehydrator.
- Use an ascorbic acid mixture, available in most supermarkets and pharmacies. It comes in powder or tablet form. Dissolve about 2 to 3 tablespoons in a liter of water. Soak the fruit slices in the solution for 2 to 3 minutes, then place them on a wire rack to dehydrate.
- Fruits covered with a layer of wax (figs, peaches, grapes, blueberries, plums, etc.) should be immersed in boiling water to remove the wax. This allows moisture to escape more easily during dehydration.
- Blanching can speed up food dehydration. It does not destroy beneficial enzymes and preserves nutrients. There are two ways to blanch food:

1. Water Blanching: Half fill a large pot with water. Bring the water to a boil. Place the food directly into the boiling water and cover. Remove after three minutes. Then place the food on the dehydrating rack.
2. Steam Blanching: Use the steamer with 5-7 cm of water in the bottom for cooking. Place the food in the steamer basket and steam for 3-5 minutes. Remove steamed food and prepare it for dehydration.

## ADVICE

- Do not stack food. Place it flat on the dehydrator racks.
- Check for dryness after 6 hours, then every 2 hours until food is crisp, pliable, or leathery, depending on the product.
- Check that the food is completely dry before removing it. If necessary, score the center of a few samples to check the internal dryness. If the food is still moist, dehydrate it for longer.
- Label each container with the name of the food, the date dried and the original weight.
- Keep a journal to improve drying techniques.
- Proper storage is important to preserve food quality. Package food when it is cold.
- Food can be stored longer if it is kept in a cool, dark, and dry place.
- The ideal storage
- The temperature must be 60°F (16°C) or lower.
- Place dried foods in plastic freezer bags before storing them in metal or glass containers.
- Remove as much air as possible before sealing.
- Vacuum sealing is ideal for preserving dried foods.
- Keep in mind that food shrinks by about 25-50% in size and weight during the dehydration process, so pieces should not be too small. 450g of raw meat yields 0.2-0.2kg of dried meat.
- Use the drying guide on the control panel as a reference for the correct temperature settings. If the temperature is too high, food may harden and dry on the outside while remaining moist on the inside. If the temperature is too low, drying time will be longer.

## REHYDRATION

- Although it is not necessary to reconstitute your dried food, you can do so easily.
- Vegetables can be used very effectively as a side dish or in recipes after being
- rebuild the incoming way.
- Dehydrated foods can be rehydrated by soaking them in cold water for 3 to 5 minutes. Allow 250 ml of water for every 250 ml of dehydrated food. Once rehydrated, the food can be cooked normally. Soaking food in hot water speeds up the process but may result in a loss of flavor.
- Dehydrated fruits and vegetables can be soaked in cold water for 2 to 6 hours in the refrigerator. Caution! Soaking at room temperature promotes the growth of harmful bacteria.
- Do not add spices. Adding salt or sugar during rehydration can alter the flavor of the food.
- To steam fruits or vegetables, add 2 cups of water and simmer until tender.
- Consume dehydrated foods as soon as possible after opening the storage container and store unused portions in the refrigerator to avoid contamination.

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- If using a dehydrator, check its temperature with a dial thermometer before drying the jerky. The minimum recommended temperature for drying meat is 63°C.
- Temperatures below 63°C are not recommended. Important: Before placing the meat in the dehydrator, it is strongly recommended to preheat it to 71°C. This step kills any bacteria present thanks to the moist heat. After heating, it is important to maintain a constant temperature of 55 to 60°C during drying.
  1. The process must last long enough to protect the meat from spoilage.
  2. enough water must be removed to prevent microorganisms from multiplying.
- If using a marinade, shake off excess liquid before placing the meat in even layers on the dehydrator racks, about 1/4 inch apart.
- Dry the meat for 4 to 7 hours at 63–66°C (145–150°F). It may be necessary to occasionally blot the fat from the surface of the meat with a paper towel. Drying time may vary depending on circumstances, such as the relative humidity of the room, the temperature of the meat at the beginning of drying, the amount of meat in the dehydrator, and its leanness. Always allow dried meat to cool before eating.

**⚠ Important! Always supervise the dehydrator while it is in operation. Never leave it unattended. Read all instructions and warnings carefully before use. Use the dehydrator in a well-ventilated area. Do not block the ventilation openings on the back or door of the dehydrator.**

## GENERAL SAFETY RULES



### WARNING!

Please read all instructions and warnings carefully before using this device. Your safety is our priority! Failure to follow safety procedures and rules could result in serious injury or property damage.

REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. Check the appliance for damage. Before using the dehydrator, check that all components are working properly and performing their intended purpose. Be aware of conditions that may affect its operation. Do not use the appliance if the power cord is damaged or frayed.
  2. To prevent accidental power-on, ensure the power switch is in the "OFF" position before connecting the device to the power source.
  3. Always unplug the dehydrator from the power source before performing maintenance, replacing accessories or cleaning.
- Unplug the dehydrator when not in use.
4. Keep children away. Never leave the appliance unattended. Supervise the dehydrator while it is in operation.
  5. The manufacturer declines all responsibility in case of improper use of the dehydrator. Improper use will void the warranty.
  6. Electrical repairs may only be carried out by an authorized dealer. Use only original parts and accessories. Any modification to the dehydrator will void the warranty. Never open the back of the dehydrator. Never remove the back panel.
  7. Do not pull the power cord to unplug the appliance. The use of extension cords is not recommended.
  8. Also, make sure the dehydrator is stable during operation. All four feet must rest firmly on a flat surface. The dehydrator must not move during operation.

9. Do not use the dehydrator outdoors or near flammable or combustible materials. Use indoors only.
10. Use in well-ventilated areas. It is recommended to use the dehydrator in a garage or similar building.
11. Do not block the air vents on the door or back of the dehydrator. Also, keep the dehydrator at least 12 inches away from walls to ensure proper air circulation.
12. Do not use the dehydrator on flammable surfaces such as carpets.
13. To protect against electric shock, do not immerse the appliance in water or any other liquid. This could result in serious injury. Do not use the appliance with wet hands or bare feet. Do not use it near running water.
14. Unplug the appliance from the power supply before cleaning any appliance components. Read all dehydrator cleaning instructions before beginning cleaning.
15. After cleaning, make sure the dehydrator is completely dry before plugging it back in. Otherwise, there is a risk of electric shock.
16. Do not use the dehydrator on a hot stove or in an oven. Do not let the power cord hang over the dehydrator or hot surfaces.
17. CAUTION! The surfaces of the dehydrator become hot during operation! Risk of serious injury. Consequences!
18. Edges may be sharp.
19. Do not use under the influence of drugs or alcohol.
20. For domestic use only.

### SAVE THESE INSTRUCTIONS!

Refer to them frequently and use them to instruct others.