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Feed your health

RYFOO

— USER MANUAL —



ABOUT DRYFOO

Dryfoo is an eco-friendly solar dehydrator for in your garden or on your balcony. Dryfoo gives you the opportunity to dehydrate your fresh food into a healthy snack. The dehydrating process is automatically controlled for you and works, for 100 %, on solar energy.

You can easily start a drying process with the help of the user interface. The display gives you access to a user-friendly menu where you can find the remaining drying time and the conditions inside the cabinet.

USER INTERFACE

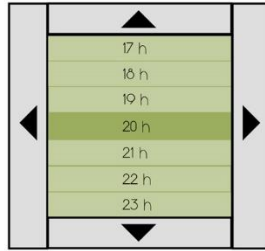
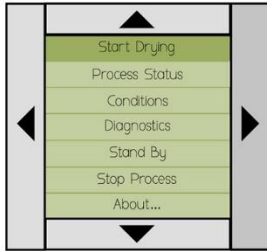
Dryfoo is a half autonomous device that combines the comfort of the automatic control system and easy accessibility with a user-friendly interface.

By switching on the device, Dryfoo is usable through four dedicated buttons with which you can navigate through the menu that is displayed on a small LCD screen.

The user-friendly menu design will give you the most important actions and informations to your fingertips.

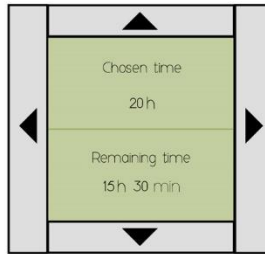
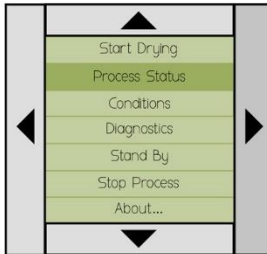


INTERFACE MENU



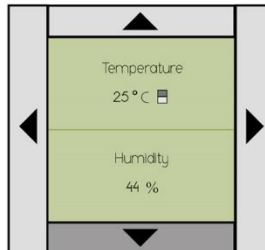
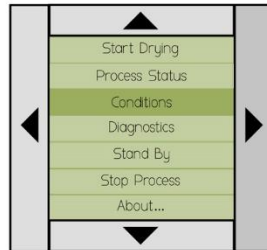
Start Drying

Choose your drying time by using the scroll buttons.



Process Status

Shows the chosen and remaining time.

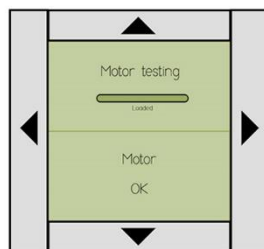
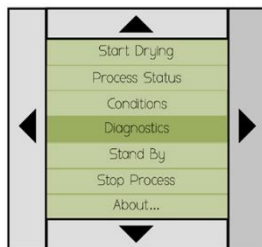


Conditions

Shows the humidity inside the cabinet and the temperature of the top sensor. Scroll down to see the temperature of the bottom sensor.

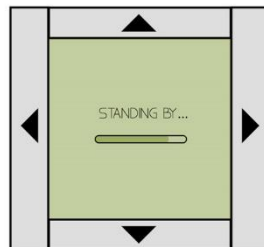
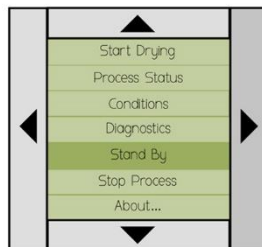
Diagnostics

Diagnoses each component and shows the errors.
Only available when there is no drying process running.



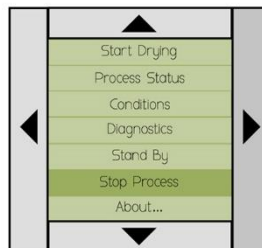
Stand-by

Puts Dryfoo in power-saving mode.
Only possible if there is no drying process running.



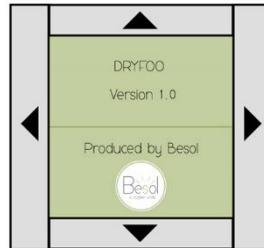
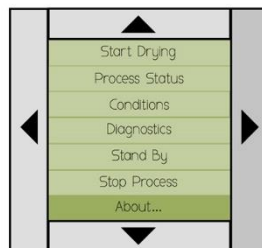
Stop Process

Stops the drying process that is running at that moment.



About...

Gives some information about the product and the brand.



IMPORTANT INSTRUCTIONS



Do not open the door during a drying process. It can affect the result of the drying process.



Do not move the solar dehydrator if there is a drying process in progress.



Turn the stand-by mode on if there is no drying process running.

RECOMMENDED DRYING TIMES

This table gives an overview of the recommended drying times for several types of food. This time is just a proposal. The user can choose to deviate from this time and select a preferred time in the interface menu.

| TYPE OF FOOD | TIME (h) |
|--------------|----------|
| Apples | 15 |
| Apricots | 28 |
| Bananas | 10 |
| Carrots | 48 |
| Cherries | 21 |
| Cranberries | 12 |
| Figs | 30 |
| Grapes | 30 |
| Green beans | 48 |
| Green peas | 9 |
| Kiwis | 15 |
| Onions | 48 |
| Peaches | 16 |
| Pears | 16 |
| Pineapples | 48 |
| Plums | 30 |
| Strawberries | 15 |
| Tomatoes | 36 |
| Water melons | 10 |

MAINTENANCE AND WARRANTY

Clean the inside of the cabinet after more or less five drying processes. It is crucial to keep the solar dehydrator clean to ensure that the food stays bacteria-free.

To ensure an optimal performance, the solar panel has to be dust and dirt-free. A good maintenance increases the lifetime of Dryfoo.

Besol guarantees a lifetime warranty. In case of failure of components, Besol will repair or replace the components for free. This service is only valid if Dryfoo is not misused and handled with care.



RECYCLING

Drop off

The user can drop off the solar dehydrator at our office. Besol will recycle everything properly for free.



Pick up service

Besol will pick it up at your place for a fee. Please contact the customer service for more information.



Recycle it by yourself

Dryfoo is easy to dismantle and each part is provided with a recycle symbol. This mark gives sureness about the type of material so it can be sorted well.



