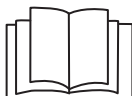


apuro

Dehydrator

Instruction manual



Caution: Read the instructions before using the appliance

Model:
JK755-A / JK756-A

Safety Instructions

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- **Caution! Hot surface!** 
- **Caution!** This is an attended appliance and must be supervised when in use.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- DO NOT use if damaged.
- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT move or carry the appliance when it is switched on.
- DO NOT obstruct or cover the appliance in any way when in use. The appliance should not come into contact or be covered with easily flammable materials, like curtains, textiles, walls and the like. Always ensure sufficient safety distance to flammable materials.
- NOT suitable for outdoor use.
- NOT intended to be operated by means of an external timer or separate remote-control system.

- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- Always switch off the appliance, disconnect the power supply and allow to cool when not in use, before cleaning or carrying out maintenance.
- If the power cord is damaged, it must be replaced by an Apuro agent or a recommended qualified technician in order to avoid a hazard.
- Apuro recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.
- Apuro recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device).

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Apuro product.

Pack Contents

The following is included:

- Apuro Dehydrator
- Stainless steel trays: JK755-A x 6, JK756-A x 10
- Drip Tray
- Instruction manual

Apuro prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

Installation

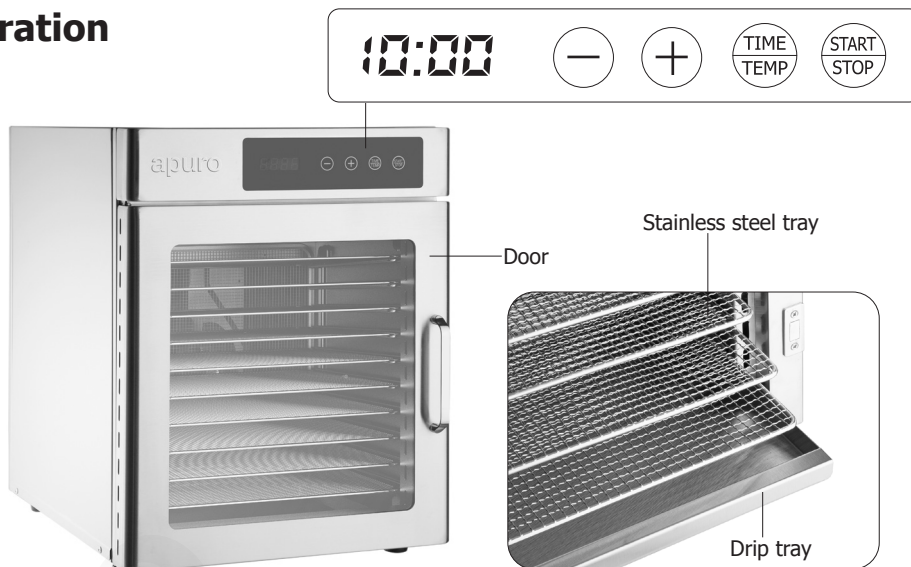
1. Remove the appliance from the packaging. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces.
2. Maintain a distance of 20cm (7 inches) between the unit and walls or other objects for ventilation.

Before first time use:

Let the appliance run at the highest temperature (75°C) for 30 minutes to burn off any manufacturing residues.

After cooling down, clean the interior and all removable trays with soapy water.

Operation



1. Push the trays with food into the appliance and close the door. Ensure the drip tray is in place.
2. Connect the appliance to the mains power supply. The appliance beeps once, then shows "8888" and "OFF" consecutively.
3. Press the START/STOP key to enter Standby. The previously set time and temperature (or the default time 10H / temperature 70°C) will be shown in turn.

- | | |
|---|---|
| <ol style="list-style-type: none"> 4. Set time/temperature as below, then press the START/STOP key to start. <ul style="list-style-type: none"> • Press the TIME/TEMP key once and the hour digits start to flash. Press "+" or "-" key repeatedly to set the hour. Press the TIME/TEMP key again and the minute digits start to flash. Press "+" or "-" key repeatedly to set the minutes. • Press the TIME/TEMP key again to switch to temperature setting. Press "+" or "-" key repeatedly to set (25°C to 75°C). • Tip: To change the settings rapidly, just press and hold "+" or "-" key. | <ol style="list-style-type: none"> 4. Press the START/STOP key to start. The time begins to count down on the display. |
|---|---|

5. During working, press the TIME/TEMP key to pause. Press the TIME/TEMP key again to continue.
6. When the set time expires, the appliance will beep 5 seconds then show "END". The fan will continue to run for 10 seconds.
7. Press and hold the START/STOP key to return to standby mode and the display will keep flashing "OFF".
8. If no operation within 60 seconds, the appliance will shut down. Disconnect the appliance from the mains to completely turn off the appliance.

Note: To modify the time or temperature during Working Mode, press and hold the START/STOP key to return to standby then repeat step4 as above.

Overheating protection / Reset switch

This appliance is featured with an overheat protection. Should the temperature exceed safe levels the appliance will automatically cut off power. The thermal Cut-out switch is located on the rear of the appliance. To reset the appliance after a sufficient cool-down period:

1. Unscrew the reset switch cap.
2. Press the small reset switch down until it clicks.
3. The appliance is now reset and can be used as normal.

Dehydrating guide

Warning!

It is recommended that meat and poultry is dehydrated at a temperature of at least 75°C, or alternatively the meat should be preheated to at least 75 °C to guard against pathogens.

Fish should be steamed or baked to at least 93°C until flaky before dehydrating at a temperature of at least 75°C.

Choosing food to dehydrate

- For best results only use highest quality foods.
- Produce in peak season has more flavour and more nutrients.
- Meats, fish and poultry should be lean and fresh.
- Do not use food with bruises and blemishes. Bad produce can spoil the entire batch.
- Remove as much fat as possible from meats prior to dehydrating. You can use a paper towel under meat when dehydrating to absorb fat.

Tips for pre-treatment of foods

With most types of cooking, preparation is important for the best results. Foods that are prepared correctly prior to dehydration will taste better and have a better appearance.

- Cut, shred or dice the food uniformly. Slices should be between 6mm and 20mm thick. Meats should not be thicker than 5mm.
- Waxy fruits, (such as peaches, grapes, blueberries, etc.) should be dipped in boiling water to remove the wax. This allows moisture to escape easily during dehydration.
- To avoid browning of fruits soak cut fruit in lemon or pineapple juice for 2-3 minutes, then place in the dehydrator. Alternatively soak in an ascorbic acid solution (made as per manufacturers instruction) for 2-3 minutes, then place in the dehydrator.
- Blanching can also be used to pre-treat foods for dehydration.

Dehydrating tips

- Do not overlap foods. Make sure foods are flat when placing on dehydrating trays. Overlapped foods can greatly increase drying time.
- Make sure foods are completely dry before removing. If you are not sure, cut a sample down the middle to check for internal dryness.
- Make sure to label containers when you store your dehydrated food.
- Proper storage helps maintain quality food. Package the food when cool. Foods can be kept longer if stored in a cool, dark and dry place. The ideal storage temperature is 15°C or lower.
- Place dehydrated foods in plastic freezer bags before storing in metal or glass containers. Remove as much air as possible before sealing.
- Vacuum sealing is the best way to keep dehydrated foods.
- Food will shrink approximately ¼ to ½ their original size and weight during dehydration. Make sure not to cut pieces of food to be dehydrated too small.

Recommended Temperatures for Dehydrating Food

Type	Temperature
Herbs and Spices	35°C
Flowers	35°C
Dough	35°C
Yoghurt	40°C
Vegetables	45-50°C
Citrus Peel	55°C
Fruits	60°C
Meat, poultry, fish	75°C

Time required to completely dehydrate the food will depend on size of food, humidity and water content.

Cleaning, Care & Maintenance

- Switch off and disconnect the appliance from the power supply. Allow to cool down before cleaning.
- Clean the interior of the appliance as often as possible.
- Do not use abrasive cleaning agents. These can leave harmful residues.
- For stains on the interior walls, wipe with a cloth dampened with some mild soapy solution. Ensure no moisture enters the inside of the cabinet.
- Always wipe dry after cleaning.

Cleaning all removable trays

- After each use, remove the trays from the appliance for cleaning.
- Note: All the trays are dishwasher safe.
- Clean using warm, soapy water. Rinse thoroughly and dry well.
- Re-locate into the appliance.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Replace Plug or lead
	Mains power supply fault	Check mains power supply
Chamber does not get warm, or gets too warm	Heating element, thermostat or fan faulty	Consult a qualified technician
Drying takes too long	Humid conditions	Move the appliance to a less humid environment
	Heating element, thermostat or fan might be defect	Consult a qualified technician
Error code "E1"	Ultra high temperature thus overheating protection is activated	Wait until the unit cools down. Please check your machine is safe with no obvious damage and then press the RESET switch
Error code "E2"	Temperature probe is open circuited	Probe wiring disconnected or damaged. Have it checked or replaced by a qualified technician
Error code "E3"	Temperature probe is short circuited	
Error code "E4"	Long time heating without temperature change	Heating tube disconnected or damaged. Have it checked or replaced by a qualified technician
Error code "E5"	Fan fault	Fan disconnected or damaged. Have it checked or replaced by a qualified technician
Appliance shuts down suddenly	When power is restored after a power outage, the appliance will enter standby mode then automatically shut down after 60 seconds of inactivity	

Technical Specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Voltage	Power	Capacity	Max. load of each shelf	Dimensions h x w x d mm	Net Weight
JK755-A	220-240V~ 50-60Hz	600W	6 trays	1kg	400 x 400 x 526	15.9kg
JK756-A		1000W	10 trays	1kg	520 x 400 x 526	19.7kg

Electrical Wiring

The appliance is supplied with a plug as per the below table (the correct current to be selected depending on the appliance).

Region	Plug standard	Current rating(s)
Australia & New Zealand	AS/NZS 3112	10A

The plug is to be connected to a suitable mains socket.

This appliance must be earthed.



If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

APURO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

APURO products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Apuro.
Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad • Erklæring om samsvar

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Utstyrstype	Model • Modèle • Modell • Modello • Modelo • Modell
6 Tray Dehydrator 10 Tray Dehydrator	JK755-A JK756-A
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-ichtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Anvendelse av territoriell lovgivning og rådsdirektiv(er)	Electrical Safety IEC 60335-1:2010+A1:2013+A2:2016 IEC 60335-2-9:2019 Electro-Magnetic Compatibility EN IEC 55014-1:2021 EN IEC 55014-2:2021 EN IEC 61000-3-2: 2019+A1:2021+A2:2024 EN 61000-3-3: 2013+A1:2019+A2:2021
Manufacturer Name • Naam fabrikant • Nom du fabricant • Name des Herstellers • Nome del fabbricante • Nombre del fabricante • Produsentens navn	Apuro

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Undertegnede erklærer herved at utstyret som er spesifisert ovenfor, er i samsvar med ovennevnte territoriell lovgivning, direktiv(er) og standard(er).

Date • Data • Date • Datum •
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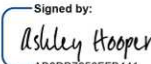
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Full Name • Volledige naam • Nom
et prénom • Vollständiger Name •
Nome completo • Nombre complete
• Fullt navn

Position • Functie • Fonction •
Position • Qualifica • Posición •
Posisjon

Manufacturer Address • Adres
fabrikant • Adresse du fabricant •
Adresse des Herstellers • Indirizzo del
fabbricante • Dirección del fabricante
• Produsentens adresse

30th Apr 2026

Signed by:

AB6DB7656FFB441...

Ashley Hooper

Group Head of Product Quality & Compliance

15 Badgally Road, Campbelltown NSW 2560

Please click on the URL below or scan the QR code to access more information for your product:

JK755-A:

<https://catering-brands-directory.com/product-passport/JK755-A/>



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<https://catering-brands-directory.com/product-passport/JK756-A/>



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