

SINCE 1908

Solis

VITADRY

Type 8210

User manual



CONTENTS

INTENDED USE	3
IMPORTANT SAFETY PRECAUTIONS	3
CONTENTS	7
APPLIANCE DESCRIPTION	8
CONTROL BUTTONS	9
BEFORE FIRST USE	9
INSTALLATION	9
USING THE APPLIANCE	10
CLEANING AND CARE	12
STORAGE	13
TECHNICAL SPECIFICATIONS	13
TROUBLESHOOTING	13
DISPOSAL	14
2 YEAR GUARANTEE	14
SOLIS CUSTOMER SERVICE	15

INTENDED USE

- This appliance is used to remove moisture from fruit, vegetables, mushrooms and much more using warm air. The appliance can also dry herbs, spices, fish and meat while retaining vitamins, minerals and nutrients.
- Only use the appliance as described in this manual.
- 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 and not for commercial use.
- This appliance is intended for indoor use only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Any use of the appliance other than described in this manual is regarded as misuse and may cause injury, damage to the appliance and void the warranty.

IMPORTANT SAFETY PRECAUTIONS

General safety instructions

WARNING

- Ensure you have fully read and understood the instructions in this document before you install or use the appliance. Keep this document for future reference.
- Do not use the appliance if a part is damaged or defective. Replace a damaged or defective appliance immediately.
- If the power cable is damaged, it must be replaced by the manufacturer, the service agent or similar qualified personnel in order to avoid a hazard.
- Never modify or lengthen the power cable of the appliance in any way.

Safety instructions regarding installation

⚠ WARNING

- Do not drop the appliance and avoid bumping.
- Place the appliance on a stable, flat, heat and moisture resistant surface.
- Keep a minimum safety distance of 20 cm between the appliance and walls, curtains or other materials and objects and make sure that the air around the appliance can circulate freely.
- Do not place the appliance in direct sunlight.
- Before using the appliance, check that the voltage stated on the type plate of your appliance matches your mains voltage. Do not operate the appliance with a multiway plug adapter.
- Never use the appliance with an external timer switch or remote control.
- Do not leave the power cable hanging over table edges to prevent the appliance from being pulled down. Make sure that neither the appliance nor the power cord or plug comes into contact with hot surfaces, such as hotplates or a radiator, or that they come into contact with the appliance itself.
- Never use the power cable to tie the appliance to an object.
- Never place the appliance in such a way that it is at risk of falling into water or coming into contact with water resp. other liquids (e.g. in or near a sink).
- Never reach for an appliance that has fallen into water or other liquids:

- Always wear dry rubber gloves to unplug the appliance before taking it out of the water.
- Do not start using the appliance again before having it checked for functionality and safety by Solis or a service center authorized by Solis.
- Do not place the appliance directly under a power outlet.
- Switch off and unplug the appliance before moving the appliance.
- Fully unwind the power cable before use.

Safety instructions regarding use

⚠ WARNING

- Poultry, meat or fish can contain dangerous germs and parasites. Cook poultry, meat or fish thoroughly before dehydrating.
- Children must be supervised to ensure that they not play with the appliance.
- Do not operate the appliance with wet hands.
- Only use the appliance with the provided accessories or accessories recommended by Solis. Incorrect accessories or misuse can lead to damage to the appliance.
- Do not move the appliance when in use.
- Do not cover the air vents when the appliance is connected to a socket.
- Do not switch on the appliance when it is empty.
- Unplug the appliance when it is not in use.
- Do not dry liquid or liquid foods with the appliance.

- Do not use the appliance for more than 72 hours continuously.
- Do not place any food or herbs on the drip tray. Only use the drip tray to catch liquid and byproducts.
- Parts of the appliance may get hot during use (see image A). Only touch the control panel and the door handle when the appliance is operating.
- Parts of the appliance may get hot during use (see image A). Only touch the control panel when the appliance is operating.



A

Safety instructions regarding maintenance

⚠ WARNING

- Unplug the appliance before carrying out cleaning and maintenance work and when replacing parts.
- Let the appliance cool down before cleaning.

- Never immerse the appliance in water or other liquids and never place it in a dishwasher.
- Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.
- Do not use abrasive objects such as steel wool when cleaning the appliance. This can damage the appliance.

CONTENTS

Please check the contents of the package:

1x	VITADRY dehydrator
-----------	--------------------

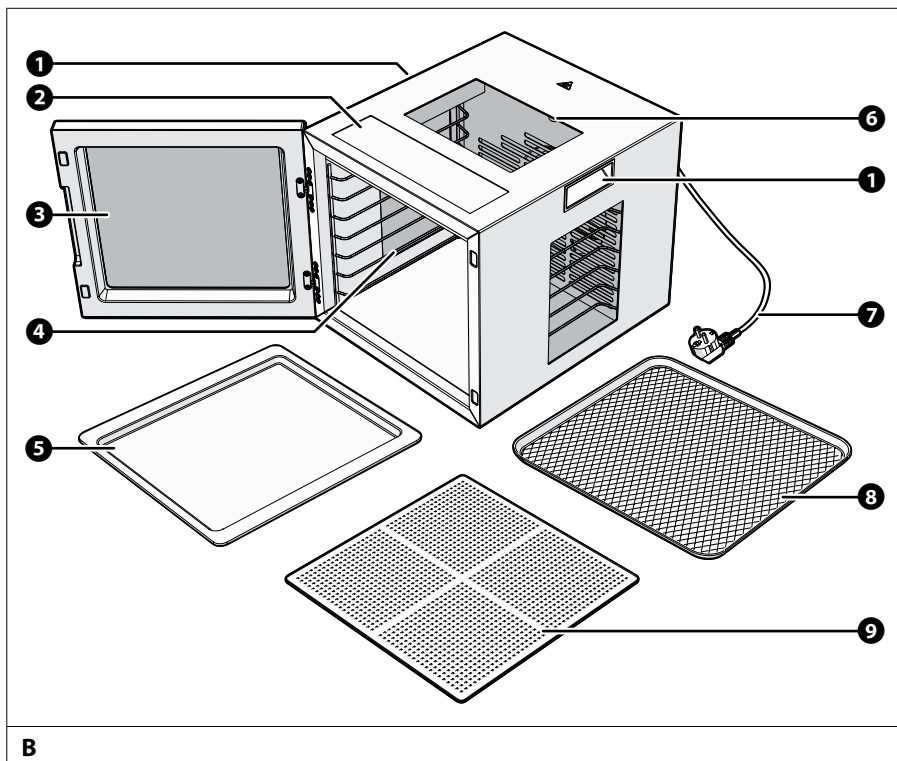
1x	Plastic mesh tray
-----------	-------------------

1x	Plastic drip tray
-----------	-------------------

8x	Stainless steel drying rack
-----------	-----------------------------

▲ APPLIANCE DESCRIPTION

This appliance is a food dehydrator that is used for removing moisture by means of heated air. The appliance includes 10 pre-set programs for drying different types of food. The time and temperature can also be set manually.

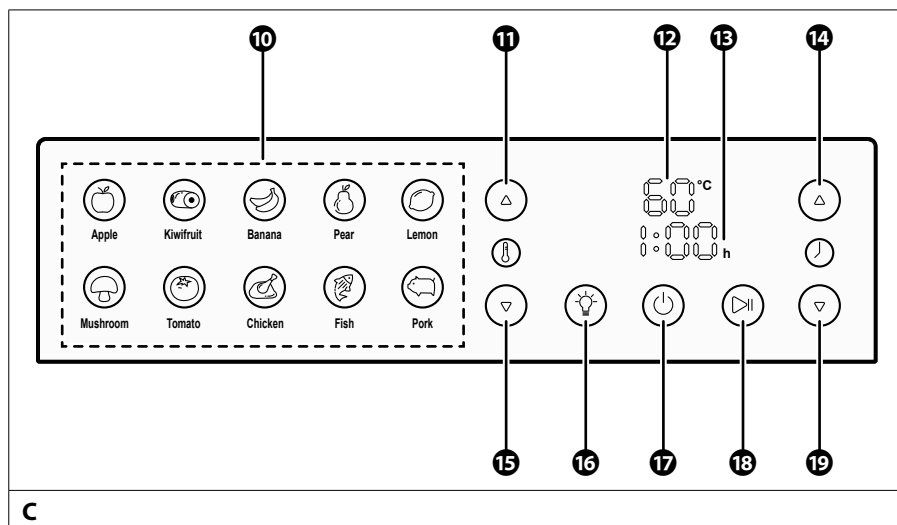


B

- 1 Transport handle
- 2 Control panel
- 3 Door
- 4 Drying rack
- 5 Plastic drip tray
- 6 Interior lighting
- 7 Power cable

- 8 Stainless steel drying rack
- 9 Plastic mesh tray

▲ CONTROL BUTTONS



- | | |
|---------------------------------------|---------------------------------------|
| 10 Preset buttons | 15 Decrease temperature button |
| 11 Increase temperature button | 16 Light button |
| 12 Temperature | 17 Power button |
| 13 Time | 18 Start/pause button |
| 14 Increase time button | 19 Decrease time button |

▲ BEFORE FIRST USE

To prepare the appliance before first use:

1. Remove the packaging from the appliance.
2. Rinse the following parts with warm water and dish soap:
 - Plastic drip tray **5**
 - Stainless steel drying racks **8**
 - Plastic mesh tray **9**
3. Dry all parts with a soft cloth.

▲ INSTALLATION

To install the appliance:

1. Place the appliance on a flat, stable, and heat and moisture resistant surface.
2. Plug the **power cable 7** into a power outlet.

The appliance is now ready for use.

USING THE APPLIANCE

To use the appliance:

1. Press the **power button**  to switch on the appliance.

The **control panel**  lights up.

2. Optionally, press one of the **preset buttons**  to select a drying method of your preference.
 - APPLE
 - KIWIFRUIT
 - BANANA
 - PEAR
 - LEMON
 - MUSHROOM
 - TOMATO
 - CHICKEN
 - FISH
 - PORK

Preset buttons	Default time (hours)	Default temperature
APPLE	9	75 °C
KIWIFRUIT	12	75 °C
BANANA	12	75 °C
PEAR	8	70 °C
LEMON	12	75 °C
MUSHROOM	10	75 °C
TOMATO	8	65 °C
CHICKEN	7	75 °C
FISH	12	75 °C
PORK	7	75 °C

-  The default temperature and time settings are only for indication. Follow the recommended preparation method on the packaging of the food or in the recipe.
-  Press the chosen **preset button**  again to deselect the drying method.

3. Press the **increase temperature button** 11 and the **decrease temperature button** 15 to adjust the temperature.
- i All temperatures can be adjusted from 35 °C to 75 °C in steps of 5 °C.
4. Press the **increase time button** 14 and the **decrease time button** 19 to adjust the time.
- i All times can be adjusted from 1 to 48 hours in steps of 30 minutes.
5. Place the food on the **drying racks** 8 or **mesh tray** 9.
- i Use the **drying racks** 8 for dehydrating foods, such as meat and vegetables.
- i Use the **mesh tray** 9 for dehydrating light foods, such as herbs and spices.
6. Open the **door** 3.
7. Slide the **drip tray** 5 into the lowest **drying rack** 4 to catch the liquid and byproducts from the layers above.
8. Slide the **drying racks** 8 or **mesh tray** 9 into the **drying racks** 4.
9. Close the **door** 3.
10. Press the **light button** 16 to switch the **interior lighting** 6 on or off.
11. Press the **start/pause button** 18 to start the drying process.

The colon in the time display is blinking.

- i Press the **start/pause button** 18 again to pause the drying process. The colon in the time display lights up permanently.
- i When the appliance heats up for the first time a slight odour may occur. This is normal and does not affect the functionality of the appliance.

When the timer has run out, the drying process has finished. The appliance emits three beeps.

12. Open the **door** 3.
13. Slide the **drying racks** 8 or **mesh tray** 9 out of the **drying racks** 4.
14. Remove the food from the **drying racks** 8 or **mesh tray** 9 with a heat-resistant plastic tong.
15. Press the **power button** 17 to switch off the appliance.

⚠ CAUTION: Poultry, meat or fish can contain dangerous germs and parasites. It is therefore important to cook **poultry** thoroughly before dehydrating. Boil or roast it, allow it to cool and then it can be cut into strips and dehydrated using the appropriate programme. **Red meat** (e.g. beef, game, pork) should be treated in the oven at a temperature of at least 75°C - 80°C for 10 minutes after proper dehydration in order to reliably kill germs. **Fish**, like poultry, must be fully cooked (steaming, steaming or baking) before dehydrating. Then leave to cool, cut into thin strips or pieces and dehydrate in the dehydrator using the correct programme.

- i** If you want to end the drying process prematurely once it has started, press the **power button 17** twice in quick succession. The dehydrating process is ended and the fan switches off after a certain run-on time.
- i** If the appliance is switched on and has not been disconnected from the power supply, the symbol of the last selected function lights up. Touch it and the other functions light up and can be selected.

▲ CLEANING AND CARE

We recommend cleaning the appliance after every use. To clean the appliance:

1. Switch off and unplug the appliance.
2. Let the appliance cool down.
3. Rinse the following parts with warm water and dish soap:
 - Plastic drip tray **5**
 - Stainless steel drying racks **8**
 - Plastic mesh tray **9**
4. Clean the appliance with a damp cloth.
5. Dry all parts with a soft cloth.

▲ STORAGE

Store the appliance in a dry and enclosed space.

▲ TECHNICAL SPECIFICATIONS

Model-No.	Type 8210
Voltage / frequency	230 V~ / 50/60 Hz
Output	850 W
Power consumption in off mode	≤ 0.5 W
Dimensions (W × D × H)	33 x 40 x 31 cm
Weight	8.5 kg

Technical changes reserved.

▲ TROUBLESHOOTING

Problem	Possible cause	Solution
The appliance does not function.	The power connection is not working.	Make sure the power cable is connected to a working power source.
	The appliance is not switched on.	Press the power button.
	The appliance is damaged.	Plug the power cable into a working power source. If the appliance doesn't switch on, the appliance is damaged. Contact Solis or a Solis authorized service center.

▲ DISPOSAL



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

▲ 2 YEAR GUARANTEE

 Only valid with a till receipt.

We provide a guarantee for this appliance, if the defect has demonstrably arisen as a result of faults in the material or construction, and has arisen despite proper handling and care. Glass breakage is not covered by the guarantee. The guarantee starts from the date of sale, as noted on the sales receipt, which must be enclosed with the appliance. For commercial use, the guarantee lasts for 12 months. The detailed guarantee conditions are available at www.solis.com.

▲ SOLIS CUSTOMER SERVICE



It is always worth calling us before sending in the article, as malfunctions can often be easily solved by the appropriate tip or trick from our experts. For country specific contact information, scan the QR code, follow the weblink or call us.

S I N C E 1 9 0 8

Solis

Solis of Switzerland Ltd

Solis-House • CH-8152 Glattbrugg • Switzerland
www.solis.ch • www.solis.com

Please visit us at

www.solis.com

Version 07/2025