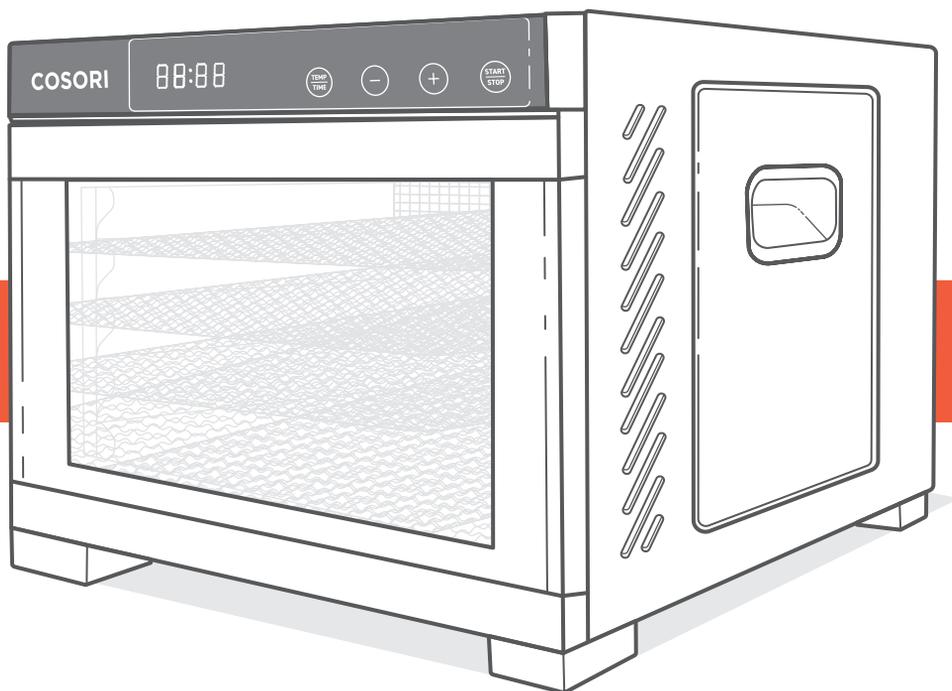


# COSORI

## User Manual

### Premium Stainless Steel Food Dehydrator

Model: CP267-FD



#### Questions or Concerns?

Mon–Fri, 9:00 am–5:00 pm PST/PDT  
support@cosori.com | (888) 402-1684



Thank you for  
your purchase!



(We hope you love your new food dehydrator as much as we do.)



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*explore*

our recipe gallery  
[www.cosori.com/recipes](http://www.cosori.com/recipes)



*enjoy*

weekly, featured recipes  
*made exclusively by our in-house chefs*



## CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

**Email:** [recipes@cosori.com](mailto:recipes@cosori.com)

**Toll-Free:** (888) 402-1684

M-F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

*Happy cooking!*

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## Package Contents

1 x Stainless Steel Food Dehydrator
6 x Trays
3 x Fruit Roll Sheets
3 x Mesh Screens
1 x Recipe Book
1 x User Manual
1 x Warranty Card

## Specifications

<b>Power Supply</b>	AC 120V, 60Hz
<b>Rated Power</b>	600W
<b>Temperature Range</b>	95°F–165°F (35°C–73°C)
<b>Dimensions</b>	13.4 x 17.8 x 12.4 in / 340 x 450 x 311 mm

# IMPORTANT SAFEGUARDS

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Follow basic safety precautions when using the dehydrator.

Read all instructions.

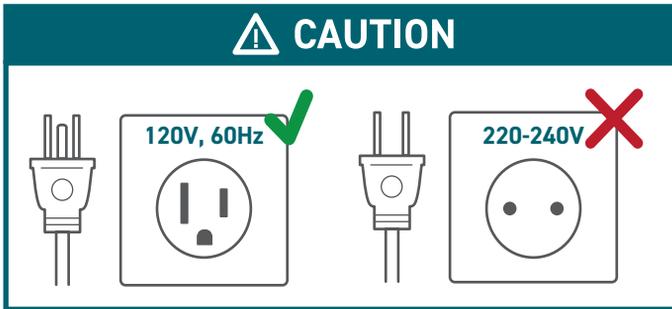
## General Safety

- **Do not** touch hot surfaces. Use handles.
- Be cautious when handling the back of the dehydrator. This area will be hotter than the rest of the dehydrator.
- **Do not** immerse cord, plug, or housing in water or other liquids.
- Closely supervise children near the dehydrator.
- Unplug when not in use, and before cleaning. Allow to cool completely before putting on or taking off parts.
- **Do not** use dehydrator if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (see page 12).
- Using third-party parts or accessories may cause injuries.
- **Do not** use outdoors.
- **Do not** place on a stove, near gas or electric burners, or in a heated oven.
- Be extremely cautious when moving the dehydrator or removing trays if they contain hot liquid.
- To disconnect, turn off the dehydrator, then remove the plug from the wall outlet.
- Keep the dehydrator away from flammable materials (curtains, tablecloths, etc). Use on a flat, stable, heat-resistant surface away from heat sources and liquids.
- **Do not** store anything on top of the dehydrator while in use.
- **Do not** clean housing with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- **Do not** use where aerosol (spray) products are being used.
- **Do not** run the dehydrator for more than 48 hours at a time. After 48 hours, unplug and allow to cool for 2 hours before using again.
- Avoid contact with moving parts. **Never** place any object into the openings in the screen protecting the dehydrator fan.
- **Only** use the dehydrator as directed in this manual.
- Not for commercial use. Household use **only**.

# IMPORTANT SAFEGUARDS (CONT.)

## Plug & Cord

- **Do not** let cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- This dehydrator has a 3-prong grounding plug, and should **only** be used with 120V, 60Hz electrical systems in North America. **Always** plug in to a grounded electrical outlet. **Do not** modify the plug in any way.
- **Do not** use with a 220–240V outlet.



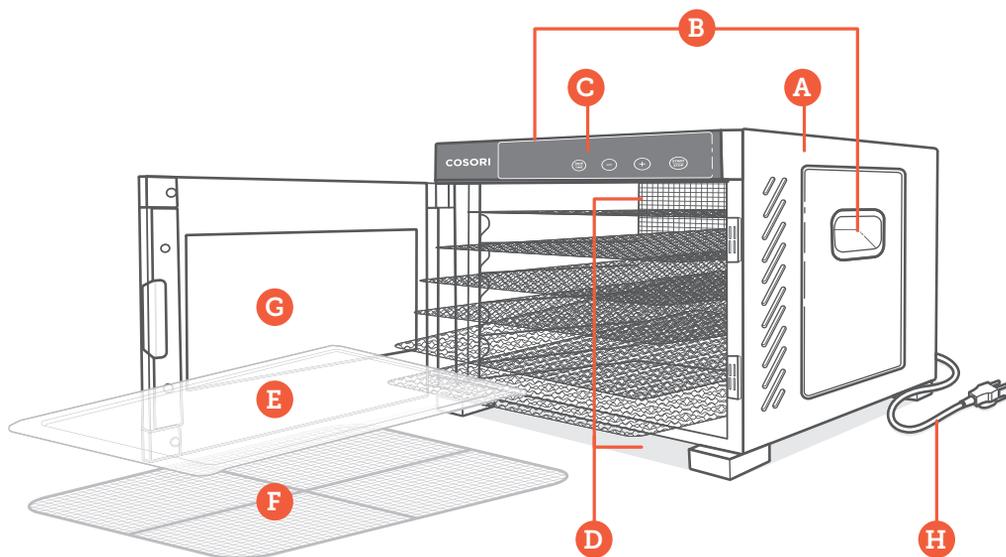
- Any extension cord must also be a grounding-type 3-wire cord.
- This dehydrator uses a short power-supply cord to reduce the risk of entangling or tripping. Use extension cords with care.
- The marked electrical rating of an extension cord should be at least as high as the rating of the dehydrator (see page 3).

**SAVE THESE INSTRUCTIONS**

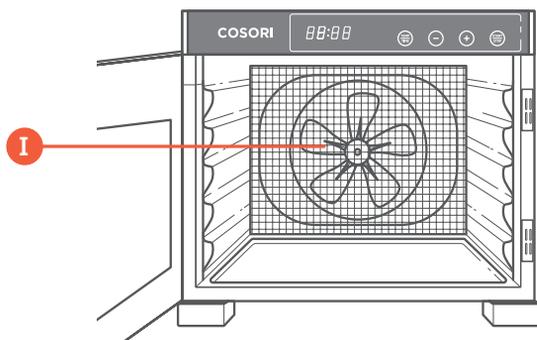
# GETTING TO KNOW YOUR DEHYDRATOR

Your Cosori Dehydrator features an automatic fan, which circulates warm air horizontally to evenly and quickly dry food. Dried foods are a great treat to snack on because they keep most of their nutritional value and flavor. Dehydrating is the perfect way to preserve snacks, fruit, vegetables, bread, and even flowers.

## Food Dehydrator Diagram



- A. Housing
- B. Handles
- C. Control Panel
- D. Trays
- E. Fruit Roll Sheet
- F. Mesh Screen
- G. Door
- H. Power Cord
- I. Fan



**INSIDE**

# DISPLAY

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## Controls

- Press **START/STOP** to start or stop the dehydrator.
- Press **TEMP/TIME** once and use the **+** and **-** buttons to change the temperature.
- Press **TEMP/TIME** a second time and use the **+** and **-** buttons to change the time.

# BEFORE FIRST USE

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## Setting Up

1. Remove all packaging from the dehydrator and its accessories. Make sure all package contents are included (see page 3).
2. Clean the housing, trays, and tray liners with a moistened cloth.

**Note:** The trays are dishwasher safe. **Do not** wash the mesh screen or fruit roll sheet in a dishwasher.

3. Place the dehydrator on a solid, level surface. Plug in. Place the trays inside the dehydrator.
4. Run the dehydrator for 30 minutes at any temperature, without adding any food. Make sure that the room has sufficient ventilation in case the dehydrator produces any smoke or smells. This is normal.
5. Rinse the trays with water. Dry all parts.

**Note:** You only need to do this the first time you use the dehydrator.

# USING YOUR DEHYDRATOR

## Operation

### Note:

- Use the dehydrator in a warm, dry room, and place on a stable, level, heat-resistant surface.
- Depending on humidity in the air and moisture in the food, dehydration times may vary.

1. Place food on trays. Rearrange the trays to fit thicker food items. The trays can safely hold 7.7 lb / 3.5 kg of food. Avoid overloading the trays or overlapping food. Close dehydrator door.

**Note:** To avoid scratching the inside of your dehydrator, insert the mesh screen with the smooth side of the frame facing down [Figure 1.1].

2. Plug in. The dehydrator will beep, and the display will show "88:88". The dehydrator will switch to standby mode after 3 seconds, and the display will show "--:--".
3. Press **TEMP/TIME** to choose temperature. The temperature will blink on the display, and the + or - buttons will light up. Use + or - to change the temperature (95°F–165°F / 35–74°C).

**Note:** Temperature changes in 1°F increments. Press and hold + or - to change the temperature rapidly.

4. Press **TEMP/TIME** again to choose time. The time will blink on the display, and the + or - buttons will light up. Use + and - to change the time (0:30–48:00).

**Note:** Time changes in 30-minute increments. Press and hold + or - to change the time rapidly.

5. Press **START/STOP** to start dehydrating. The dehydrator will start heating. **START/STOP** will stay lit, and the other buttons will turn off. Temperature and time will cycle on the display every 3 seconds.

**Note:** If you press **START/STOP** again to stop dehydration, the timer countdown will reset and the dehydrator will go into standby mode.

6. Optionally, you can change the time and temperature at any time by pressing **TEMP/TIME**.
7. When the timer finishes, the display will show "End" and heat will turn off. The dehydrator will beep 5 times, and the fan will stop.
8. Use a kitchen towel, heat-resistant glove, or oven mitt to handle the trays.

**Note:** The dehydrator will always remember your previous temperature and time settings.

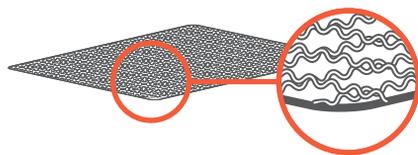


Figure 1.1

## Tray Liners

The dehydrator comes with 2 types of tray liners: 3 fruit roll sheets and 3 mesh screens.

1. Place a tray liner on a dehydrator tray. Place food on the liner.
2. Once the food is dehydrated, remove the tray and lift the tray liner out of the tray.
3. Remove food. Bending the screen is helpful for removing sticky foods.

### Fruit Roll Sheet

- Use for making fruit rolls and strips from fresh, frozen, or canned fruit. You can also use this liner for pouring purée onto a tray.

**Note:** *This liner can also be placed on the bottom of the dehydrator to catch any dripping liquids, to make cleaning easier.*

### Mesh Screen

- Use for foods that shrink when dried. This liner will prevent them from falling through tray grates.

## Sounds

- To turn sounds on/off, wait for the display to show "--:--" and press and hold + for 5 seconds.

## Overheat Protection

- Overheating is rare. If the dehydrator overheats, it will automatically shut down as a safety feature, and the dehydrator can no longer be used. Contact **Customer Support** (see page 12).

## Tips

- Fruit and vegetables dried in the food dehydrator will look different from those sold in stores. This is because homemade dried foods do not use preservatives, artificial coloring, or artificial additives.
- Check out the Recipe Book for more tips on dehydrating foods.

# CARE & MAINTENANCE

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**Note:** *Do not clean any part of the dehydrator with abrasive chemicals, as this will damage the surface.*

1. Unplug the dehydrator and allow it to cool before cleaning.
2. Soak trays in hot, soapy water for easy removal of food residue.
3. If needed, use a soft brush to clean.
4. Clean the dehydrator housing with a damp cloth.
5. Dry all parts before storing or using the dehydrator.

**Note:** *The trays are dishwasher safe. Do not wash the mesh screen or fruit roll sheet in a dishwasher.*

# TROUBLESHOOTING

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<b>Problem</b>	<b>Possible Solution</b>
<b>The dehydrator will not turn on, or the fan is not working.</b>	Unplug the dehydrator and plug it in again.
	The dehydrator may be damaged or malfunctioning. Contact <b>Customer Support</b> (see page 12).
<b>"E1", "E2", or "E3" appears on the display.</b>	The dehydrator may be damaged or malfunctioning. Contact <b>Customer Support</b> (see page 12).
<b>Foods are dried unevenly.</b>	Cut foods evenly to ensure that they all finish drying at the same time. Avoid overlapping the food.
	Follow the recipes and tips in the Recipe Book.

If your problem is not listed, please contact **Customer Support** (see page 12).

# WARRANTY INFORMATION

<b>Product Name</b>	Premium Stainless Steel Food Dehydrator
<b>Model</b>	CP267-FD-RXS
<b>Default Warranty Period</b>	1 year
<i>For your own reference, we strongly recommend that you record your order ID and date of purchase.</i>	
<b>Date of Purchase</b>	
<b>Order ID</b>	

## TERMS & POLICY

Arovast Corporation warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

Arovast Corporation will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use for which the product is not intended. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Arovast Corporation is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety or use warnings included in the product packaging and manual.

### **This warranty does not apply to the following:**

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Arovast Corporation and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

**ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.**

### **Extend Your Warranty by 1 Year**

Register your product at [www.cosori.com/warranty](http://www.cosori.com/warranty) to extend your 1-year warranty by an additional year.

Please fill out all required fields and include your order ID, place of purchase, and purchase date, if applicable.

### **Defective Products & Returns**

If you discover your product is defective within the specified warranty period, please contact Customer Support via [support@cosori.com](mailto:support@cosori.com) with a copy of your invoice and order ID. **DO NOT** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the product with a copy of the invoice and order ID.

# CUSTOMER SUPPORT

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If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

**Arovast Corporation**

1202 N. Miller St., Suite A  
Anaheim, CA 92806

**Email:** [support@cosori.com](mailto:support@cosori.com)

**Toll-Free:** (888) 402-1684

**Support Hours**

Mon–Fri, 9:00 am–5:00 pm PST/PDT

*\*Please have your invoice and order ID ready before contacting Customer Support.*

# SHOW US WHAT YOU'RE MAKING

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We hope this has been helpful to you. We can't wait to see your beautiful results, and we think you'll want to share glam shots! Others already in the community await your uploads—just pick your platform of choice below.

Snap, hashtag, and tag away, Cosori chef!

**#iCookCosori**



**@cosoricooks**



**Cosori Appliances**

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

## MORE COSORI PRODUCTS

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If you're happy with this food dehydrator, the line doesn't stop here. Check out [www.cosori.com](http://www.cosori.com) for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!

# COSORI

## **Questions or Concerns?**

Mon–Fri, 9:00 am–5:00 pm PST/PDT  
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