

CULINARY GUIDE FOR:

DryCook



100%Lab **100%Chef**

www.100x100chef.com

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Dehydration as a creative technique

Dehydration is one of humanity's oldest preservation techniques. From the earliest sun and wind drying methods to the industrial systems of the 20th century, it has made it possible to preserve food, concentrate flavours and expand the possibilities of cooking. What began as a survival necessity evolved into a creative resource, inspiring avant-garde chefs to explore its potential to **transform textures**, **intensify aromas**, and **generate new sensory experiences**.

Today, dehydration is an essential process in contemporary gastronomy, where tradition and technology converge. It is in this context that **DryCook** emerged: a professional dehydrator designed for use in kitchens, bakeries and bars that require precision and versatility. With total control over temperature and airflow, **DryCook preserves colour, flavor, aroma and nutritional value**, while encouraging experimentation with powders, crisps, sheets and infusions that enhance creativity and refine technique.

With **DryCook**, dehydration becomes a form of **culinary expression**, not just a method of preservation.

This file includes **links** (internal to the file, and external URLs). These are **highlighted in different colours** to distinguish them for easier reading and interaction with the guide. The product codes mentioned at the end of the file are also linked to make them easier to find.

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1. DEHYDRATION IN GASTRONOMY

1.1. History of Dehydration

10.000 a.C.

Prehistory and ancient civilisations

Since prehistoric times, different cultures around the world took advantage of natural resources such as the sun, wind, and dry air to dry foods and extend their shelf life. Civilizations such as the Egyptian, Roman, Greek, and Inca used this technique to preserve fruits, fish, meats, and herbs, ensuring food availability during harsh seasons or long journeys.

476 d.C.

This technique not only **prevented products from spoiling**, but also allowed **large quantities of food to be stored and transported** without the risk of decomposition.

1750

Industrial revolution

With the advancement of food technology in the 20th century, the first mechanical dehydration methods emerged, enabling **large-scale production** and improved control of drying conditions.

1870

1960

Arrival of small countertop electric machines

Made dehydration accessible to many people, particularly those interested in vegan and raw food nutrition, helping **popularize** these devices throughout the Western world. Chefs soon recognized the potential of these small dehydrators, transforming dehydration from a preservation method into a **tool for creative expression** in haute cuisine.

1980

Molecular and avant-garde cuisine

Pioneering chefs began experimenting with dehydration as a way to **alter textures, intensify flavors, and explore new forms of presentation**.

1990

Precursors

Charlie Trotter:

Showcased his creations in a black box with removable trays, now widely known as *Excalibur*.

Ferran Adrià:

At the iconic restaurant *elBulli*, was one of the first to **apply this technique for aesthetic and sensory purposes**, using dehydrated ingredients in the form of crisps, powders, or sheets, supported by a new model of stackable round trays by the Australian brand *Izidry*.

Heston Blumenthal:

From *The Fat Duck*, contributed a **scientific and multisensory perspective**, analyzing how drying modified taste and texture perception.

Andoni Luis Aduriz:

At *Mugaritz*, has used dehydration to craft **gastronomic narratives** where ingredients transform almost poetically.

Albert Adrià:

In his book *Natura*, pushed the boundaries even further through pastry and the development of "*Croqanters*".

2002

100%Chef

Imported the first *Excalibur* models into Europe in 2002, along with accessories such as *teflon sheets* and *silicone mats* that facilitated the production of sheets and very wet or pasty preparations. The brand quickly gained global recognition thanks to its Paraflexx patent (horizontal drying system). After the 20-year patent coverage period expired, countless other models adopted the system as the most practical, productive, and cost-efficient for producing dried products and crisps.

2022

DryCook

Has enabled chefs worldwide to apply this technique with high precision, preserving pigments, aromas, and nutrients through low-temperature dehydration.

Today

Dehydration holds a prominent place in contemporary cuisine. It is no longer limited to preservation, now it enables the reinterpretation of ingredients, surprises diners, and helps create **innovative dishes that stimulate all the senses**. It is a perfect **fusion of ancient tradition and modern technology**, continuously evolving in the hands of visionary chefs.

1.2. Principle of dehydration

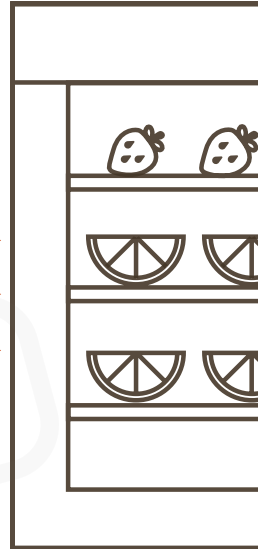
Dehydration is a physical process through which a large portion of the water content present in a substance is removed. Its main objective is to **reduce the amount of free water, preventing the growth of microorganisms and slowing chemical or enzymatic reactions responsible for spoilage**, thus increasing the product's stability and shelf life.

During the process, the water contained in tissues evaporates through the effect of heat and/or a controlled flow of dry air, significantly reducing the weight and volume of the food. This facilitates storage, transport, and preservation, even without refrigeration. Moreover, as solids such as sugars, fibers, proteins, and minerals become concentrated, dehydrated foods tend to develop **more intense flavors and distinctive organoleptic properties**.

The process can be carried out by natural means, such as exposure to dry air or solar heat, or through controlled methods like ovens, electric dehydrators, or low-temperature technologies that allow for precise drying while protecting sensitive nutrients.

In controlled dehydration, such as that performed by professional equipment like **DryCook**, temperature and airflow are carefully adjusted to **prevent food from "cooking" or degrading delicate nutritional** compounds such as vitamin C or carotenoids. Circulating warm air allows moisture to gradually evaporate from the inside out, minimizing the risk of forming a hardened outer layer that traps internal moisture, a phenomenon known as case hardening. Drying speed depends on several factors: the size, shape, and composition of the food, as well as the temperature, airflow, and relative humidity of the environment.

In summary, dehydration is a key technique in modern food processing: it extends shelf life without chemical preservatives, helps preserve essential nutrients (depending on the method), and offers new culinary possibilities in flavor, texture, and presentation.



1.3. Where to use dehydrated foods and advantages

New textures and contrasts

Dehydration allows chefs to play with textures: crunchy chips, thin sheets, powders, airy crisps, or fruit crackers. These textures add contrast to dishes, making them more visually and sensorially engaging.

Culinary versatility

Dehydrated foods can be used directly as toppings, bases, or snacks, or rehydrated in water, wine, stocks, or juices to recover much of their original texture. This makes them extremely versatile ingredients.

Aesthetics and creativity

In both the kitchen and the bar, dehydrated products provide striking visual elements with shapes, colors, and textures impossible to achieve otherwise, key in high-end gastronomy and mixology, where presentation is as important as taste.

Natural, long-lasting preservation

Dehydration dramatically reduces the water content of foods, preventing the growth of spoilage-causing microorganisms. This allows months-long storage without refrigeration

Flavor intensification

By removing water, the natural flavors of food become concentrated, resulting in much more potent ingredients. For example, sun-dried tomatoes have a much deeper flavor than fresh ones. The same applies to fruits, vegetables, meats, herbs, and more.

Applications in mixology

In modern cocktail making, dehydration has become essential. Dehydrated fruits (lemon, orange, apple, pineapple, etc.) are used as elegant decorative garnishes, adding subtle aroma and visual appeal. Powdered dehydrated fruits, citrus, or herbs help color rims, add flavor, or enhance foams. Some cocktails even incorporate dehydrated fruits inside the drink, gradually infusing flavor as they rehydrate.

Ease of transport and storage

By reducing weight and volume, dehydrated foods are ideal for restaurants, catering, or travel. They occupy little space and require no refrigeration, optimizing logistics in professional kitchens

In conclusion, dehydration is a fundamental tool in both contemporary cuisine and mixology.

It not only improves preservation and handling of ingredients, but also enables limitless creative exploration that enhances flavors, surprises diners, and elevates the gastronomic experience.

2. DRYCOOK: THE ESSENTIAL TOOL

2.1. Operation

DryCook is a dehydrator designed for use in professional kitchens. Rather than being a domestic appliance, it is a precision tool that can be used in restaurants, bakeries, patisseries, food laboratories and cocktail bars. It dehydrates ingredients with precision to preserve their flavour, aroma, texture, colour and nutritional value while extending their shelf life.

Thanks to its large trays, the appliance has a high production capacity and can be used for both everyday tasks and more experimental developments. Its technology ensures consistent and reliable results by providing even airflow and well-distributed heat.

Beyond food preservation, DryCook opens the door to new techniques and preparations. In cooking, it helps to concentrate flavours, create powders and achieve crispiness or textures that cannot be obtained using other methods. In cocktail making, it is useful for producing dehydrated garnishes, citrus decorations, snacks to accompany drinks and infusions with more intense flavours. All of this makes DryCook a versatile tool that drives creativity and expands the possibilities of modern gastronomy.



Two DryCook models:



DryCook 10 trays 70/1000

Compact and ideal for small spaces or moderate production.

34 x 39 x 43 cm

Power: 800 W

1 fan

Stackable

DryCook 15 bandejas 70/1001

A larger model designed for higher production volumes.

57 x 47 x 67 cm

Power: 1.500 W

2 fans

Stackable with wheels

(tower of 2 (30 trays): [70/1001-2](#))

(tower of 3 (45 trays): [70/1001-3](#))

2.2. Components

DryCook is a professional dehydration system consisting of a stainless-steel housing with an easy-open door and a shelving structure. It features a fan and a heating element to control airflow and heat, managed through a digital control panel that precisely adjusts temperature and time.

Intuitive digital control panel:

Easy to use, it allows you to adjust the temperature with an accuracy of 5 degrees, from 35°C to a maximum of 80°C. You can programme the drying time in two steps with different temperatures for each stage. At the end of the cycle, an audible alarm alerts the user. The system is fully manual, offering **maximum precision** and control per batch.

Chassis:

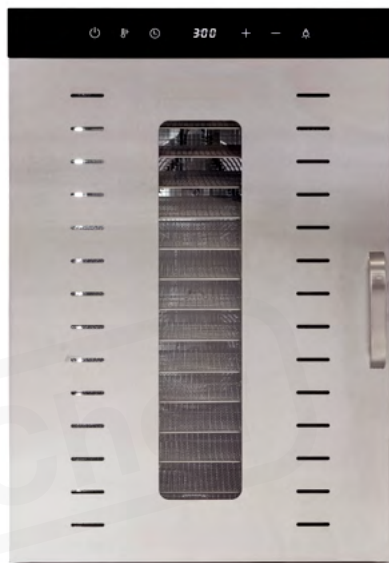
Built from stainless steel, featuring a robust and compact structure designed for **long-term use** in demanding professional settings. It incorporates strategically placed perforations that promote moisture evacuation during the process, ensuring efficient and uniform drying.

Front door:

Includes a durable glass panel that allows users to monitor ingredients at all times without opening the unit, preventing heat loss and maintaining process stability.

Shelves:

Inside, the structure features 10 to 15 shelves, depending on the model, allowing ingredients to be organized efficiently and **maximizing workspace**.



Caster wheels with brakes and anti-slip feet:

Equipped for easy mobility and positioning within professional environments where **flexibility** is essential. Anti-slip feet are also available as an alternative.

Stackable:

The design makes it possible to mount up to 3 DryCook units, one on top of another. The intention is to take up as little space as possible while maximising productivity.



Heating system:

It consists of a shielded heating element surrounded by a radiator structure. This design enables uniform heat distribution, preventing temperature spikes or hot spots that could damage or burn foods. The gentle diffusion of heat ensures **homogeneous dehydration while preserving quality**.

Horizontal ventilation system:

It ensures **uniform drying across all levels**. It uses one or two powerful fans (depending on the model), with ultra-light metal blades and a quiet, high-performance motor. This airflow prevents cold or hot spots, avoids condensation, and speeds up water evaporation. A protective grille prevents food from shifting and touching the heating element.

Internal lighting:

It allows monitoring the process through the glass door, without having to open it.



Rack trays:

Designed to **maximise air circulation around food**. Their perforations allow for constant and uniform airflow, ensuring even and efficient drying and optimally dehydrating each piece without altering its properties.

Made of stainless steel, they are durable, corrosion-resistant and easy to clean. Two sizes are available (XS and XL) that fit perfectly into the internal structure of each **DryCook** model, **optimising the available space and facilitating handling** during the dehydration process.

In addition to the perforated trays, **DryCook** allows you to use silicone sheets in the form of a grid during the dehydration process. These sheets facilitate uniform drying and prevent food from flying away or taking on irregular shapes. You can also use **150 µm teflon sheets**, which are ideal for stretching preparations and preventing them from sticking to surfaces. This offers **greater versatility** for different cooking techniques.

Lower tray:

It collects any debris or residue released during cooking or dehydration processes. It can be easily removed and replaced, making cleaning and maintenance of the equipment straightforward and ensuring it operates **hygienically and efficiently** at all times.

2.3. Key advantages



Stackable, modular design

Unlike many conventional dehydrators, DryCook allows multiple units to be **combined vertically**, increasing capacity without taking additional floor space.



Professional-grade construction

It is manufactured from materials that are resistant and suitable for food use. It complies with the safety and hygiene requirements for professional environments, which domestic models do not offer.



Uniform, efficient drying

Even air distribution is ensured by its ventilation system (one or two fans, depending on the model), thereby preventing cold spots or the need to rotate trays.



Full process control

It allows you to adjust the temperature and duration of each drying cycle precisely, so it can adapt to different types of food and ensure optimal drying every time.



Energy efficiency

Thanks to its optimised design and thermal insulation, it consumes less energy per kilogram of dehydrated product than traditional equipment.



Easy cleaning and maintenance

All trays and key components can be removed for quick and safe cleaning, which is essential for preventing contamination in professional environments.

3. COOKING TECHNIQUES

DryCook is primarily designed as a professional device for the efficient and uniform dehydration of a wide variety of foods, from fruits and vegetables to meats, fish, spices, and countless semi-processed ingredients.

However, DryCook is not limited to dehydration. Thanks to its versatility and precision, it also enables other advanced culinary techniques, such as:

- **Controlled fermentations** for example dairy products like yogurt.
- **Low-temperature infusions** to extract delicate aromas and flavors without damaging ingredients.
- **Gentle low-temperature cooking**, ideal for egg-based preparations and delicate proteins.

With these capabilities, DryCook becomes a multifunctional tool that not only simplifies dehydration but also opens new doors to **culinary innovation and professional production**.

3.1. Dehydration

When dehydrating food, it is important to remember that different foods initially contain different amounts of water. For instance, the water content of a flower or herb is different to that of a mushroom.

Depending on the product type, we must select an appropriate temperature and time for each preparation.

We will usually start at a higher temperature, followed by a second dehydration at a lower temperature. By this point, the food will already have lost much of its initial water content. Carrying out the entire dehydration process at a high temperature can double this loss, making the food resemble cardboard and changing its colour.

It is common to work at a high temperature throughout in order to shorten the time, but remember that longer dehydration at a lower temperature produces better results. Therefore, combining the two temperatures improves both time and quality. DryCook has a system on its home screen for programming different temperatures during the process.

Times are sometimes unknown at the beginning. These will depend on the product and its thickness. It is therefore very important to always keep a record of the results obtained, so that they can be modified or repeated as appropriate.

3.1.1. Fruits and vegetables

SPECIFIC PARAMETERS:

Temperature	Optimal dehydration temperature ranges between 45°C and 55°C; exceeding this may negatively affect texture, color, flavor, and nutrients
Water	When dehydrating fruits and vegetables, it is essential to consider their water content, as this determines the temperature and duration of the process. The higher the water content, the higher the initial temperature can be set to speed up moisture removal, later reducing it to achieve uniform drying and optimize overall time.
Slice thickness	Thinner or smaller pieces dehydrate faster and more evenly, whereas thicker ones require longer times and more careful control to avoid uneven drying.
Vitamins & minerals	The process concentrates nutrients and fiber, retaining many vitamins and minerals, although some, such as vitamin C, may decrease.
Oxidation	When working with fruits or vegetables prone to oxidation, it is especially important to perform antioxidant pre-treatments . Baths in ascorbic acid or lemon juice are effective methods for preventing enzymatic browning, which can negatively affect the colour, flavour, and nutritional value of the final product. These treatments help maintain visual freshness and prolong quality throughout the dehydration process, ensuring a more attractive and nutritious result.
Product quality	It is essential to use fresh, ripe fruit to ensure the quality of the final result. Not only is it important to avoid unripe or damaged fruit, but the better the flavour and quality of the fruit from the outset, the better the results after dehydration. Fruit with good flavour retains better its organoleptic characteristics , such as aroma, texture and sweetness, which translates into a more appealing and satisfying final product. Conversely, low-quality or flavourless fruit can lead to bland results or unpleasant textures, affecting the consumer experience.

Fruits	Preparation	Sample	Time
Apricots	Wash, pit, slice and dry skin	Foldable	20 - 28 h
Persimmons	Wash, trim off the top and slice	Leather	11 – 19 h
Cherrys	Remove stems and pits, cut in half and place skin side up	Leather / Sticky	13 – 21 h
Plums	Cut in halves, remove the pit and flatten the edges	Leather	22 – 30 h
Strawberry	Wash, hull and slice	Leather / Crunchy	7 – 15 h
Figs	Cut in half and place skin-side down	Foldable	22 – 30 h
Kiwi	Peel and slice	Leather / Crunchy	7 – 15 h



Fruits	Preparation	Sample	Time
Berries	Place whole, and blanch if they have hard shell	Leather	10 – 15 h
Cranberries / Sourberries	Same as with the berries	Foldable	10 – 12 h
Apples	Peel, pit, slice or cut into rings and optionally add cinnamon	Foldable	7 – 15 h
Peaches	Pit and slice	Foldable	8 – 16 h
Nectarines	Igual que los melocotones	Foldable	8 – 16 h
Pears	Pit and slice or cut into quarters. Peel if desired	Foldable	8 – 16 h
Pineapple	Peel, pit and slice	Leather	10 – 18 h
Banana	Peel and slice	Leather	6 – 10 h
Rhubarb	Wash and cut into pieces	Leather	6 – 10 h
Watermelon	Peel, remove the seeds and cut into quarters	Foldable / Sticky	8 – 14 h
Grapes	Wash, remove the stems, cut in half or leave whole	Foldable	22 – 30 h

Vegetables	Preparation	Sample	Time
Celery	Separate the leaves from the stems and cut into strips or slices	Leather	3 – 10 h
Peas	Peel, steam, leave to cool and dry	Brittle	4 – 8 h
Eggplant	Peel and slice	Leather	4 – 8 h
Broccoli	Slice the stems and leave the florets whole	Brittle	10 – 14 h
Onion	Trim off the top, peel and slice into rings	Leather	4 – 8 h
Parsnip	Peel (optional) and slice	Hard / Brittle	7 – 11 h
Cabbage	Cut into strips	Brittle	7 – 11 h
Asparagus	Slice	Brittle	5 – 6 h
Green / Dried beans	Wash and cut into pieces	Leather	6 – 10 h
Fungus	Brush and cut into 1 cm slices	Leather	3 – 7 h
Corn	Steam and remove the kernels	Brittle	6 – 10 h

Vegetables	Preparation	Sample	Time
Okra	Slice	Leather	4 – 8 h
Potatoes	Steam for 4-6 minutes and julienne	Brittle / Leather	6 – 14 h
Cucumber	Slice	Leather	4 – 8 h
Pepper / Chilli	Trim off the top and seeds, and cut into strips or rings	Leather	4 – 8 h
Beetroot	Steam, peel and slice or cut into cubes	Leather	8 – 12 h
Leafy vegetables	Cut and remove stems and slice	Leather	10 – 18 h
Carrot	Peel and slice or cut into cubes	Leather	6 – 10 h

You will find more recipes at [sectionn 4.1](#).

3.1.2. Meats and fish

The dehydration of animal-based products, such as meats, fish and shellfish, is an effective technique for **preservation, flavor enhancement and culinary transformation**. By reducing their water content in a controlled way, microbial growth is inhibited and their shelf life is extended without the need for additives or preservatives. Thanks to its precise control of temperature, airflow and time, DryCook ensures that the dehydration process is carried out with full food safety and consistency.

SPECIFIC PARAMETERS:

Temperature	The optimum temperature range is between 60 °C and 70 °C . For more delicate fish or shellfish, cooking can begin at a lower temperature (50–55 °C) initially and then gradually increase to prevent rapid protein coagulation, which would seal the outside before the internal moisture can escape.
protein load and proportion of free water	The structure of their tissues, especially in fibrous meats or fish with high fat content, directly influences the speed and efficiency of drying.
Cuts and thickness	It is essential to make uniform cuts of moderate thickness (usually between 4 and 8 mm) to facilitate an even loss of moisture and avoid bacterial growth in poorly dehydrated areas.
Microbiological risk	It is crucial to always work with fresh raw material and follow good hygiene practices. The use of brines, marinades with vinegar, spices or prior smoking not only provides additional safety but also enhances flavor and improves the final texture. A light thermal blanching can also be applied before dehydration, especially in the case of shellfish.

3.1.3. Herbs, leaves and flowers

Aromatic herbs and leafy plant materials are **delicate ingredients, highly sensitive to heat, light and oxidation**. Their dehydration must be carried out with special care to preserve their essential oils, natural color and organoleptic properties. With equipment like **DryCook**, which allows precise control of temperature and airflow, efficient and gentle drying can be achieved, suitable for culinary applications as well as the production of teas, seasonings or decorative elements.

SPECIFIC PARAMETERS:

Temperature	The optimal temperature is between 35 °C and 45 °C. Working within this range preserves natural color, essential oils and volatile compounds , thus preventing loss of aroma , flavor and functional properties. Although lower temperatures better preserve their organoleptic qualities, they may also extend drying time.
Volatile compounds and natural essences	These ingredients require gentle processes to prevent loss of aroma and flavor. Because they are thin structures, their water content is removed quickly, but an excessively high temperature may cause oxidation or loss of color, turning green leaves into brownish tones.
Time	The approximate duration varies between 2 and 6 hours, depending on the type of leaf, its thickness and ambient humidity.
Tray arrangement	It is important to arrange the leaves neatly and without overlapping . Fine mesh trays or non-stick materials are ideal to allow air to pass through without letting the leaves fall or fly away during airflow. A mesh placed on top may be used to prevent displacement caused by the fan.

3.1.4. Mushrooms

Dehydrating mushrooms concentrates their flavor, prolongs preservation and facilitates their use as powders or bases.

SPECIFIC PARAMETERS:

Temperature	Ideal temperatures range between 45 and 60 °C: below 50 °C aromas are better preserved, whereas between 55 and 60 °C the process accelerates without compromising quality too much. Higher temperatures may deteriorate flavor and cause oxidation.
Agua	Because they contain up to 90 % water, they require controlled drying and they should be stored in a low humidity environment.
Slices and thickness	Uniform slices (2–5 mm).
Cleaning	They should be cleaned dry to avoid adding extra water.

Crunchy cep tuile.



3.1.5. Preparations

A "preparation" is understood as the **transformation of one or several ingredients** with the objective of modifying their flavor, texture or appearance, whether applying heat or not, in order to obtain a new base ingredient.

PREPARATIONS:

FRUIT LEATHERS (FROM PURÉES)

We obtain **sheets with more concentrated flavors**. Depending on the fruit, it may be necessary to add a small amount of *x_{tan}* (xanthan) for density or incorporate an acid to avoid oxidation during the process.

MERINGUE

You can obtaining a **crisp and stable texture** by working with a temperature that's between **55 °C and 65 °C**, allowing uniform drying without browning or collapsing. Meringues can be shaped as drops, thin sheets or sticks, always ensuring uniform thickness and leaving space between pieces for proper airflow.

KROKANTERS

Moulds or templates, which allow dehydrated products in a variety of forms such as leaves, geometric shapes or any design suited to the preparation.



Application of an elaborated mixture to a *krokanter naturaka* template.

STARCHES AND FLOURS

Once cooked, they offer a wide array of possibilities in gastronomy and mixology. An example is dehydrating béchamel, sweet or savory, or making a sheet based on cassava starch. It's another way to create interesting crisps.

BASES TO DEHYDRATE AND DEEP-FRY

These bases may be made, for example, from rice cooked in a fumet beyond its cooking point and then blended. Once dehydrated, this dense or loose paste will puff when fried, giving an incredibly crisp texture. This technique also applies to tapioca, kuzu or wheat flour.

STARTER CULTURES FOR FERMENTATION

Dehydrating starter cultures used in fermentation for preservation. For example, inducing latency in SCOBY, or even stopping the fermentation in koji or simple yeasts.

OBLAT

Using a TPT syrup or ready-made bases, such as sauces, to achieve extremely **light and fragile crunchiness**. With wafer paper, we can use fresh leaves or flowers to obtain beautiful edible crystals for our creations.



Flower Oblat
(see [section 4.5](#)).

3.1.6. Product recovery

DryCook also allows recovery of products that have absorbed moisture during storage, preventing waste.

PRODUCT RECOVERY

The process consists of applying controlled heat at moderate temperatures (45–65 °C) for a set time, reducing excess moisture, **restoring crispness** to cookies and snacks, maintaining the lightness of freeze-dried products, and stabilizing them against microbiological deterioration by lowering water activity to safe levels.

RE-DRYING INGREDIENTS

This technique is useful not only for directly consumed dried products but also for re-drying ingredients used in mixology, such as citrus slices, dried fruits, herbs or decorative preparations, which **recover their firmness, texture and appealing appearance**.

Once the process is complete, products must be cooled and stored in airtight containers with *silica bags* to prevent reabsorption of moisture.



3.1.7. Fermentation starter cultures

After exploring fruits and vegetables in dehydration, we enter an especially interesting category in contemporary cuisine: fermentation starter cultures. These elements, traditional in various cultures and rediscovered by modern gastronomy, offer fertile ground for creativity when processed through controlled **DryCook** dehydration.

Starter cultures are microbial communities used to trigger fermentation processes. They are composed of symbiotic mixes of bacteria, yeasts or molds that chemically transform foods, altering their flavor, texture, structure and nutritional value. In their active state, they are delicate and require specific conditions; however, when correctly dehydrated, they acquire new functions and culinary characteristics.

DryCook allows **conserving, transforming and stabilizing** these cultures precisely, enabling possibilities such as:

DEHYDRATED SCOBY	Gives you chewy acidic-umami snacks.
DRIED KOJI	Retains its enzymatic capacity and can be used as seasoning, grated condiment or marinade base without refrigeration.
DRIED KEFIR GRAINS OR SOURDOUGH	Can be ground into powders with probiotic properties or used for reactivation and secondary fermentation.

Dehydration not only extends the shelf life of these cultures but also concentrates flavors, adds texture and facilitates integration into solid, crunchy or powdered preparations.

This shift represents a transition from active fermentation to the use of microbial structures and byproducts as ingredients. Combining fermentation and dehydration opens a new technical language for chefs, in which cultures **not only transform food but also become food themselves**.

3.1.8. Optimal Storage of Dehydrated Products

Once dehydration is complete, proper storage is essential to preserve the quality, flavor, texture and food safety of the products:

Vacuum bags

They minimize exposure to air and moisture reabsorption. *Food-grade silica gel packets* may also be included for additional protection.



Drybox

Another excellent option is storing products in a humidity-controlled container to maintain a dry, stable environment. Airtight jars or zip-seal bags are suitable for short-term storage.

BrickVac

Or jars with valves (BrickVac) are another alternative. Oxygen absorbers help prevent color oxidation, especially in fruits or vegetables high in polyphenol oxidase (PPO).



Store dehydrated products in a cool, dry place away from direct light. Ideally, the temperature should be kept below 20°C, and the relative humidity of the environment should be low to prevent moisture reabsorption.

Label the containers with the dehydration date and product type. This makes it easier to control inventory and ensures that products are consumed within the optimal storage period.

3.2. Fermentation

Although the dehydrator is designed mainly to remove moisture, it can also be used as a fermentation tool thanks to its ability to maintain gentle, stable temperatures with good airflow.

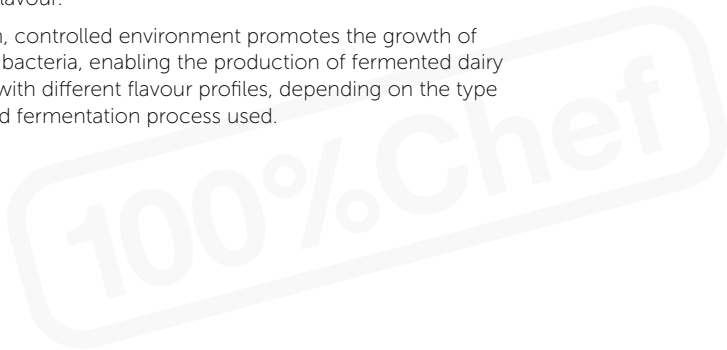
Lactic

Lactic fermentation is arguably one of the most notable applications of fermentation that can be carried out with a dehydrator.

Thanks to its ability to maintain a stable temperature of around 40°C, this equipment can be used to make yoghurt from various types of milk, including cow's, sheep's and goat's milk, without the need for a specialised yoghurt maker.

Yoghurt fermentation uses specific lactic acid bacteria that act in a controlled manner to produce a uniform, creamy texture and mild flavour.

This warm, controlled environment promotes the growth of beneficial bacteria, enabling the production of fermented dairy products with different flavour profiles, depending on the type of milk and fermentation process used.



3.3. Infusion

The dehydrator makes it possible to **perform infusions in liquid bases with precision and at low temperatures**, always in closed containers such as airtight jars or *vacuum-sealed bags*.

This technique, which keeps the liquid protected from the airflow, prevents unwanted evaporation and **preserves volatile compounds**. Thanks to the warm and stable environment of the **DryCook** it is possible to infuse oils, broths, vinegars, syrups, milk, or spirits with herbs, spices, citrus peels, mushrooms, or other aromatics without bringing them to a boil.

The result is **clean, delicate, and deeply flavored extractions**, ideal for precision cooking, mixology, or fermented bases. In addition, because no pressure or agitation is applied, the degradation of sensitive ingredients is minimized, leading to greater clarity in the aromatic profile. This technique allows you to develop subtle or concentrated flavor combinations by controlling both the temperature and the duration of the infusion, achieving stable and reproducible results.

Another great application of the dehydrator is that, while preparing crisps or garnishes for cocktails, you can simultaneously **marinate vacuum-sealed spirits with other ingredients**. This avoids the need for cumbersome thermal circulators, reducing steps and **increasing productivity** while obtaining identical results.

Once the process is finished, the infusion can be strained through a *Claribag* or redistilled using *Girovap*.

Oil infusion.



3.4. Consommé

The **DryCook** system makes it possible to produce clear, well-defined consommés through controlled low-temperature cooking in a stable environment that facilitates simultaneous extraction and clarification. By working in closed containers, such as vacuum bags or airtight vessels, aromatic purity is preserved and losses of moisture or flavor are avoided.

Gentle cooking encourages the gradual coagulation of the natural proteins found in meats, fish, or vegetables, forming a fine network that traps impurities and suspended particles. This slow, agitation-free process preserves the transparency of the liquid while allowing a clean, balanced aromatic profile to develop.

With **DryCook**, it is possible to cook different types of consommé simultaneously. Simply distribute the preparations into separate bags, for example with 2 kg of water and 1 kg of solid ingredient per unit, which allows for the production of up to 30–40 kg of consommé in a single cycle. Each bag acts as an autonomous micro-cooking environment, ensuring that the different preparations do not mix or interfere with one another.

The full cycle lasts approximately 8 to 12 hours, after which the consommé can be rapidly cooled to achieve a light pasteurization effect, ensuring its preservation until the moment of use. When it is time to serve or incorporate it, simply open the bag and filter, obtaining a ready-to-use consommé that is clear and aromatically intact.

To achieve maximum clarity before service, it is recommended to perform a final pass through a **Claribag** or a fine filter, removing the last traces of impurities without altering the character of the consommé.

3.4. Low-temperature cooking

DryCook allows gentle, controlled cooking up to 80 °C. This method, known as **low-temperature cooking**, helps preserve nutrients, textures and flavors, avoiding overcooking or loss of quality in delicate products such as eggs, meats, fish, fruits and vegetables. Thanks to its ability to maintain constant temperatures, **DryCook** functions as a **precision oven or dry bain-marie**, allowing vacuum-bag cooking or direct cooking in molds without sealing. This makes it ideal for low-temperature eggs, flans, set creams and terrines of meat or fish, which require slow, even cooking without bubbling or temperature shocks. The dry, gentle environment prevents cracking, over-coagulation or moisture loss.

This technique is also useful for fruits, vegetables or aromatic bases, **promoting clean, stable and reproducible preparations** without more complex equipment like immersion circulators or combi ovens.

We can distinguish several types of low-temperature cooking with DryCook:

Vacuum cooking

Ideal for meats, fish or vegetables requiring **long, gentle cooking**, and for egg-based creams such as crème anglaise, crema catalana or hollandaise.

Closed-tray cooking

Useful for stews of chicken, beef or fish, **preserving structure** without excessive evaporation while concentrating flavour.

Fat confits

Such as garlic, onions, meats or fish, cooked at controlled temperatures for **tender textures and intense flavors**.

Direct cooking

Such as drying and caramelizing chicken bones, cooking eggs at low temperature or making open-tray preparations like flans or puddings.



Low-temperature cooking tests with egg in DryCook, without water on the left and in a bain-marie on the right.

4. RECIPES

4.1. Fruits and vegetables

Pineapple sheets infused with mint and lime

Ingredients

1 u ripe pineapple
100 g mint–lime syrup

Method

1. Peel the pineapple and slice into 2 mm rounds using a slicer.
2. Vacuum-seal with the mint–lime syrup and rest for 2 hours.
3. Spread on a *teflon sheet*.
4. Dehydrate at 50 °C for 8–10 hours or until the desired texture.

Applications

Dessert decoration, healthy snacks,
cocktail garnish.

Apple crisps

Ingredients

1 u Granny Smith apple
100 g TPT (1:1 syrup)
+ 0.1% ascorbic acid

Method

1. Mix ascorbic acid with the TPT syrup.
2. Cut the apple into 1 mm slices.
3. Dip the slices in the TPT.
4. Spread on a *teflon sheet*.
5. Dehydrate at 50 °C for 6–8 hours.

Applications

Pastry garnish, salad topping, crispy snacks.

Orange acidic powder

Ingredients

500 g orange peel
25 g icing sugar
8 g citric acid

Method

1. Remove the white pith from the peels.
2. Place clean peels on a *teflon sheet*.
3. Dehydrate at 50 °C for 6–8 hours.
4. Blend with sugar and citric acid until powdered.

Applications

Flavoring for doughs, sauces, chocolate, cocktails and pastry.

Crispy pickled red onion

Ingredients

500 g red onion
200 g wine vinegar
25 g sugar
8 g salt

Method

1. Peel and clean the onions.
2. Cut into fine 1 mm julienne.
3. Vacuum-seal with vinegar, sugar, and salt.
4. Pickle for 24 h in the fridge.
5. Drain and spread on a *teflon sheet*.
6. Dehydrate at 50 °C for 6–8 hours.

Applications

Ideal for garnishing fish dishes or salads.
As an appetizer complement. As a powder, it's a perfect condiment to finish dishes.

4.2. Meats and fish

Smoked beef jerky sheets

Ingredients

200 g beef round

150 g sugar

150 g salt

Method

1. Cure the meat covered in the sugar–salt mix for 5 hours.
2. Rinse off the cure.
3. Slice to 2 mm.
4. Dry on a *teflon sheet* at 60 °C for 6–8 h.
5. Smoke the beef slices with an *Aladin smoker* for 30 min.

Applications

It's perfect for making infusions and broths table side or in the kitchen.

Dehydrated squid

Ingredients

1 kg cleaned frozen squid

Method

1. Ensure it is thoroughly cleaned.
2. Slice into thin 2 mm strips.
3. Arrange on a *teflon sheet*.
4. Dehydrate at 70 °C for 6 hours.

Applications

Technique for concentrating the flavour of squid to enhance sauces and stews.

Crispy chicken skins

Ingredients

200 g chicken skin

Method

1. Remove excess fat from the skin.
2. Cut into thin slices 2 mm thick.
3. Place and spread evenly on a *teflon sheet*.
4. Season with salt and pepper.
5. Dehydrate at 60°C for 12 hours.

Applications

Perfect as a base for making snacks.
In pieces, it allows us to finish both meat dishes and salads



4.3. Herbs, leaves and flowers

Crunchy shiso leaves

Ingredients

50 g fresh shiso leaves

Method

1. Wash and carefully dry the shiso leaves.
2. Place on a tray with a *teflon sheet* without overlapping.
3. Dehydrate at 40 °C for 6-8 hours until a crispy texture is achieved.

Applications

Elegant garnish for fish or sushi dishes, aromatic topping, gourmet appetizer decoration.

Crystallized violet petals

Ingredients

30 g fresh violet petals

50 g sugar

100 g egg white

Method

1. Clean the petals with cold water and dry carefully.
2. Brush the petals with whisked egg white.
3. Sprinkle sugar over each petal.
4. Place on a tray with a *teflon sheet*.
5. Dehydrate at 35 °C for 2-3 hours until a delicate, crunchy texture is obtained.

Applications

High-end pastry decoration, dessert topping, accompaniment for signature cocktails.

Sour mint powder

Ingredients

100 g fresh mint leaves
100 g sugar
3 g citric acid

Method

1. Blend all ingredients until a paste is obtained.
2. Spread on top of a *teflon sheet*.
3. Dehydrate at 45 °C for 6-8 hours.
4. Grind until a fine powder is obtained.

Applications

Aromatic condiment for desserts, cocktails, appetizers, or even salads.

Arugula powder

Ingredients

150 g arugula

Method

1. Spread arugula leaves on a tray with a *silicone mesh*.
2. Dehydrate at 40 °C for 4 hours.
3. Blend in a food processor.

Applications

Dish decoration, condiment in sauces, enhancement for salads and pasta.

4.4. Mushrooms

Shiitake mushroom slices

Ingredients

200 g fresh shiitake mushrooms

Method

1. Remove tough stems.
2. Slice the mushrooms into 2-3mm slices using a meat slicer or sharp knife.
3. Place on a tray with a *teflon sheet* without overlapping.
4. Dehydrate at 50 °C for 6-8 hours, until a crispy texture is obtained.

Applications

Crunchy topping for salads, garnish for rice, soups or creams, gourmet snacks.

Porcini mushroom powder

Ingredients

300 g fresh Porcini (*Boletus edulis*)

Method

1. Slice thin.
2. Spread on *teflon sheet*.
3. Dehydrate at 50 °C for 5–6 h until you obtain a dry texture.
4. Grind to fine powder.

Applications

Aromatic condiment for creams, sauces, risottos, carpaccios, or cooking stocks.

4.5. Preparations

Banana–strawberry leather

Ingredients

125 g peeled banana
125 g clean strawberry

Method

1. Blend both fruits.
2. Spread on a *teflon sheet* to desired thickness.
3. Dehydrate at 55 °C for 24 h.
4. Flip halfway through the process.

Applications

Sweet snack, dessert decoration, accompaniment for ice creams or mousses, visual and aromatic garnish in tropical cocktails.

Crunchy mango leaves

Ingredients

400 g Boiron mango purée
55 g *Trea* (trehalose)
66 g *Isom* (Isomalt)
14 *Glu³⁰*
(glucose powder 30 DE)

Method

1. Mix the pulp with *Trea*, *Isom* y *Glu³⁰* in a narrow saucepan.
2. Blend to combine.
3. Heat at 90 °C and blend again for 4 min.
4. Strain through a fine sieve and cool in an airtight container.
5. Spread very thinly on a *Teflon sheet* using a *Krokanter stencil*.
6. Dry at 60 °C for 8–10 h.

Applications

Decorative element in desserts, crunchy topping, texture contrast in mousses or cakes, gourmet snack, garnish and aroma for fruity cocktails.

Flower Oblat

Ingredients

- 2 u *Oblat sheets*
- Q.S. TPT syrup
- Q.S. dried petals

Method

1. Place one *Oblat sheet* on a *silicone mat*.
2. Brush the *Oblat sheet* with TPT syrup.
3. Arrange the petals harmoniously.
4. Carefully place another *Oblat sheet* on top.
5. Brush the top *Oblat sheet* with TPT syrup.
6. Dehydrate at 50 °C for 8–10 h.

Applications

Decorative element for desserts, delicate appetizers, artistic presentations, floral garnish for signature cocktails.

Squid ink crisp

Ingredients

- 150 g boiled and strained rice
- 5 g squid ink
- 3 g salt

Method

1. Blend all ingredients with a hand blender until a homogeneous mixture is achieved.
2. Spread thinly on *silicone mat*.
3. Dry at 55 °C for 10–12 h.
4. Break into smaller pieces and fry in abundant oil at 200 °C.
5. Drain excess oil.

Applications

Crunchy topping for seafood dishes, gourmet appetizers, intense decoration and flavor in creams or soups, creative marine garnish in cocktails.

Cocoa paper

Ingredients

- 400 g mineral water
- 30 g tapioca flour
- 50 g sugar
- 60 g cocoa powder
- 8 g *Glea¹⁸⁰*
(gelatin sheets)

Method

1. Mix water, sugar, and tapioca flour.
2. Boil for 2 min.
3. Remove from heat, add sifted cocoa and hydrated *Glea¹⁸⁰*.
4. Mix until homogeneous.
5. Spread thinly (1mm) on a *silicone mat*.
6. Dehydrate at 50 °C for 4 h.

Applications

Crunchy base for desserts, visual element in presentations, topping for chocolates or mousses, elegant decoration for cocoa cocktails.



4.6. Fermented foods

Yogurt

Ingredients

- 1 L milk
- 25 g yogurt

Method

1. Heat the milk to 45 °C.
2. Add the yogurt and mix properly.
3. Portion the mixture into clean glass jars.
4. Let ferment in **DryCook** at 45 °C for 6–10 h.
5. Chill in the refrigerator to stop fermentation.

Applications

Breakfasts, dairy desserts, fruit accompaniment, spheres, base for smoothies and creamy cocktails.

Thai curry yogurt

Ingredients

- 1 L milk
- 25 g yogurt
- 5 g salt
- 50 g red curry paste

Method

1. Heat the milk to 60°C.
2. Add the curry powder and salt, stir and leave to infuse for 30 minutes.
3. Add the yoghurt at 45°C and mix thoroughly.
4. Pour the mixture into clean glass jars.
5. Leave to ferment in the **DryCook** at 40°C for 6-10 hours.
6. Cool in the fridge to stop fermentation.

Applications

Perfect for accompanying savoury dishes as a creamy accompaniment. It provides a balanced acidity and aroma.



Yogurt spherifications

Get perfect spherifications
with *Sphere chef*.



4.7. Infusions

Thai Infusion in Coconut Milk

Ingredients

- 1 L coconut milk
- 200 g lemongrass
- 20 g kaffir lime leaves
- 50 g ginger
- 25 g lime peel
- 2 g cardamom powder

Method

1. Chop the lemongrass, ginger, kaffir lime leaves, and lime peel.
2. Vacuum pack all ingredients.
3. Infuse in **DryCook** at 80 °C for 12 h.
4. Chill quickly to pasteurize.

Applications

Base for Thai soups and curries, creams and purées, accompaniment for fish or seafood, aromatic element for cocktails.

Infused mediterranean gin

Ingredients

- 1 L ginger
- 15 g rosemary
- 15 g thyme
- 15 g fig leaves
- 15 g olive leafs
- 15 g basil
- 15 g sage
- 15 g lavender
- 15 g fennel

Method

1. Vacuum pack all ingredients.
2. Set **DryCook** at 60 °C and infuse for 12 h.

Applications

Base for premium cocktails (gin and tonic, martini, aromatic cocktails), aromatic element for creative mixology.

This type of preparation can be applied to different alcohols or redistillates to easily achieve aromatic results.

4.8. Consommés

Dark poultry stock

Ingredients

- 2 L water
- 1 kg chicken thighs
- 150 g onion
- 100 g carrot
- 80 g celery
- 15 g garlic
- 15 g ginger
- 1 g bay leaf
- 10 g rosemary
- 1 g clove
- 1 g peppercorns

Method

1. Lightly brown the meat and vegetables to intensify color and aroma.
2. Mix with cold water and the spices.
3. Vacuum pack or place in a sealed container.
4. Set DryCook a 75 °C for 12 hours.
5. Strain and chill.

Applications

Dark base for soups, sauces, stews, or reductions. Also for savory veils and gelatins.



Asian mushroom consommé

Ingredientes

2 L water
100 g dehydrated shiitake
100 g leek
100 g onion
25 g kombu seaweed
15 g galangal
50 g lemongrass

Method

1. Dice the vegetables.
2. Mix with water and aromatics.
3. Vacuum pack.
4. Set **DryCook** a 75 °C for 6 hours.
5. Strain and chill.

Applications

Base for Asian soups, infusions, or also for hot froths/foams.

Squid consommé

Ingredientes

2 L water
1 kg clean squid
100 g onion
80 g leek
1 g bay leaf
3 g thyme
15 g lemon peel
1 g white pepper

Method

1. Cut the squid and vegetables.
2. Mix with water and aromatics.
3. Vacuum pack.
4. Set **DryCook** a 75 °C for 10 hours.
5. Strain and chill.

Applications

Ideal for reducing, concentrating flavor, and transforming into a sauce. We can also use it to make spherification.

4.9. Low-temperature cooking

Low-temperature marinade chicken

Ingredients

500 g chicken blanquettes
100 g oil (0,4° acidity)
50 g Sherry vinegar
15 g peeled garlic
100 g onion
50 g carrot
2 g peppercorns
1 g bay leaf
4 g salt

Method

1. Cut onion and carrot.
2. Vacuum pack the chicken supremes along with the vegetables and the rest of the ingredients.
3. Cook in DryCook at 80 °C for 6 h.
4. Rapidly chill to pasteurize.

Applications

Gourmet main course, tapa or portion in appetizers.

Low-temperature green pea royale

Ingredients

200 g peas
100 g cream
100 g milk
60 g egg
2,5 g salt

Method

1. Blanch the peas in abundant water for 1 minute and chill.
2. Blend the peas with the cream, milk, and salt for 2 minutes and strain.
3. Pour the correct amount into the serving plate.
4. Cover the plate with film.
5. Set DryCook to 80 °C and cook for 1.5 hours.
6. Chill quickly to pasteurize.

Applications

A set base with the texture of a custard/flan that allows us to create an elegant plating on its surface. We can use this technique for many sweet and savory preparations.

Low-temperature pulled beef

Ingredients

- 1 kg stewing beef
- 250 g *sofrito*
(sautéed vegetables)
- 0,5 L reduced beef stock
- 2 g bay leaf
- 2 g peppercorns
- 8 g salt

Method

1. Vacuum pack all ingredients.
2. Set the DryCook at 80 °C for 18-20 h.
3. Shred the meat and mix with part of the resulting sauce to taste.

Applications

Perfect preparation to serve in a sandwich or as a *tapa*. We can also press to make a terrine.

Low-temperature rabbit terrine

Ingredients

- 1 kg boneless rabbit
- 100 g sautéed onion
- 100 g milk
- 4 ud eggs
- 100 g milk-soaked bread
- 8 g salt
- 1 g pepper

Method

1. Mix all ingredients.
2. Chop the mixture in a meat grinder.
3. Fill the mold.
4. Set DryCook to 80 °C and cook for 12-15 h.
5. Chill quickly to pasteurize.

Applications

Perfect to serve with pickles, either in a salad, *tapa*, or appetizer format. This cooking technique can be used with different meats.

Creamy smoked cheesecake

Ingredients

570 g cream cheese
(e.g., Philadelphia)

4 ud eggs

230 g sugar

10 g flour

285 g cream (35% fat)

Method

1. Blend all ingredients with a food processor.
2. Smoke the base with the *Aladin smoker* for 10-15 min.
3. Fill a mold.
4. Set *DryCook* to 80 °C and cook for 2-4 h.
5. Chill quickly to pasteurize.

Applications

Gourmet dessert, sweet-savory pairing.
A technique that allows us to obtain very
creamy and unctuous textures.



5. OPERATION GUIDELINES

CLEANING

For optimal results, it is essential to keep the **DryCook** clean and in good working order. Proper equipment hygiene prevents cross-contamination and avoids the accumulation of residues.

GOOD CONDITION OF INGREDIENTS

It is equally important to always use ingredients that are in good condition, without damage, signs of excessive ripeness, or deterioration. Using quality raw materials is key to ensuring a final product that is safe, with good flavor, color, and texture, preventing defective or unstable results after drying.

UNIFORM DISTRIBUTION OF INGREDIENTS

When loading the **DryCook**, it is important to distribute the ingredients uniformly, leaving space between them to allow for proper air circulation and ensure homogenous dehydration. The size of the pieces (whether they are presented in chunks, sheets, or slices) must also be considered, as this directly affects the drying time and quality.

PRODUCT OXIDATION

When working with fruits or vegetables that have a high tendency to oxidize, an acid bath (for example, with citric or ascorbic acid) can be used to prevent darkening and maintain their fresh appearance. In certain cases, it is also advisable to blanch some vegetables or fruits beforehand, as this treatment not only helps to inactivate enzymes responsible for deterioration but also intensifies and enhances the colors, achieving a visually more attractive result than if this step were omitted.

FRUIT IN SHEETS

When dehydrating fruit slices, it is best to begin with a slightly higher temperature, for example, 60°C during the first 6 hours, then lower to 50 °C and finish at 40 °C. This prevents the fruit from becoming leathery or burnt. In the initial stage, fruit contains more water and tolerates higher temperatures, but as it dries, temperature should be reduced. To obtain crispier fruit or vegetable sheets, a useful technique is to submerge them in a 1:1 syrup (equal parts sugar and water) before placing them on the trays for dehydration. This helps achieve light caramelization and improves the final texture.

BETTER FINAL COLOR

A good technique to improve the final color of certain dehydrated products is to freeze them beforehand and place them in the **DryCook** directly in that state. This treatment can help maintain the color in the final result. A clear example is strawberries: if they have been frozen before drying, they tend to retain a slightly more intense and attractive color compared to those that are dehydrated fresh.

LEAVES, FLOWERS, AND HERBS

For leaves, flowers, and herbs dehydrated to a texture that is more or less firm, it is advisable to flip them during the dehydration process. This not only promotes much more homogenous drying but also speeds up the process, making the final result more efficient and uniform.

FRESH PASTA

In the preparation of fresh pasta, it is very useful to dry the pasta once cut in order to preserve it. Do this at 50 °C and reduce the temperature to 45 °C after two hours until it is dry.

CAPACITY UTILIZATION

When the goal is to produce yogurt or perform a fermentation that makes the most of the equipment's capacity, the height of the trays can be adjusted to optimize space and increase production.

HEAVY PRODUCTS

In preparations that require placing heavy products on the trays, such as heavy fermentations, vacuum cooking, or infusions, the base can be reinforced by using two trays crossed over each other. This technique provides a more solid and stable surface to support the additional weight.

DO NOT USE FOR LIQUID REDUCTION OR CONCENTRATION

The steam generated during these processes can seriously damage the internal parts of the electrical system, causing serious failures and irreparable damage to the equipment.

GREATER THERMAL STABILITY

If greater thermal stability is desired for processes such as sous-vide cooking or infusion, the air outlets on the **DryCook** door can be covered. This improves insulation, making the chamber more airtight and allowing the temperature to remain more consistent.

6. MAINTENANCE

Proper maintenance of the equipment is essential to ensure its durability, safety, and hygiene. The recommended tasks after each use are detailed below:

- **Cleaning Trays and Accessories:** Carefully clean the trays, Teflon sheets, silicone sheets, or silicone grids to remove any residue from the processes carried out. You can even use alcohol to remove odors from the metal so as not to affect different productions. Cleaning must always be done with the equipment **unplugged from the mains**.
- **Emptying the Bottom Tray:** Remove and clean the collection tray located at the bottom of the equipment to prevent residue buildup.
- **Internal Inspection:** Regularly check the condition of the internal grid, the heating element, and the fans to ensure everything is functioning correctly.
- **Door Verification:** Check that the ventilation holes on the door are clean and free of obstructions, which ensures proper air circulation.
- **Stainless Steel Cleaning:** Use mild soaps and non-abrasive cloths to clean the stainless steel surfaces. Avoid using scouring pads, as they can scratch the material.
- **Glass and Control Panel:** Clean the door glass and the control panel with glass cleaner and a soft cloth to maintain visibility and operational accuracy.
- **Ventilation Intake:** In the rear part, there are air intakes for the fans. Remove any dust that may accumulate, preventing airflow.
- **Do not stack other items on top of the dehydrator.**
- **Leave sufficient space at the back** to generate continuous airflow.
- **Tray Weight Capacity:** The trays support a certain weight. If you place heavier products, you can use several trays crossed over each other for greater resistance.

7. SINERGIES WITH OTHER PRODUCTS

The description below outlines the original accessories and spare parts, as well as other recommended equipment and techniques that are compatible with the DryCook system.

Accessories and spare parts for DryCook



DryCook rack tray

70/1006	XS	30 x 28 cm
70/1007	XL	40 x 38 cm

DryCook teflon sheet **5** pcs

70/1002	XS	30 x 28 cm
70/1003	XL	40 x 38 cm



DryCook grid sheet **5** pcs

70/1004	XS	30 x 28 cm
70/1005	XL	40 x 38 cm

Máquinas y herramientas al vacío

High-performance packaging machines and vacuum pumps so you can preserve your dehydrated products without them absorbing moisture, or cook at low temperatures in complete safety.

80/0060 iSensor S - 230 V
80/1060 iSensor S - 115 V

8 m³/h

Size: 38 x 54 cm
Height: 38 cm
Sealing bar: 31 cm

Visit [our website](#) to find more sizes that suit your needs.



100%Chef

Vacuum Pro

80/0028 230 V - 50 Hz - 150 W

80/0029 115 V - 50/60 Hz - 150 W

4 -4.8 m³/hour
CE + UL Certificate





80/0091
Click-It Kit

- It includes:
- Manual vacuum pump
 - 3 valves
 - 3 clips
 - 3 Click-It cooking bags



Cooking









Cooking bags

80/0072	XS	20 x 15 cm	100 pcs
80/0074	S	20 x 30 cm	
80/0076	XL	35 x 50 cm	50 pcs
80/0100	XS	20 x 15 cm	
80/0101	S	20 x 30 cm	
80/0102	M	25 x 35 cm	500 pcs
80/0103	L	30 x 40 cm	
80/0104	XL	35 x 50 cm	



KrokanTERS

Shape your crispy snacks and decorations with precision.

60/1001 Geometrik Kit 34 x 17 cm Pack 4 Assorted stencils	 18 pcs	 16 pcs
	4.2 x 4.2 cm	3 x 6 cm
	 18 pcs	 21 pcs
	Ø 4.2 cm	4.5 x 4.5 cm
60/1002 Naturaka Kit 34 x 17 cm Pack 4 Assorted stencils	 8 pcs	 8 pcs
	7.5 x 6.5 cm	7 x 6 cm
	 12 pcs	 12 pcs
	9.8 x 2.8 cm	9.8 x 2.8 cm

Storing

Storing bags

80/0105	XS	20 x 15 cm	500 pcs
80/0106	S	20 x 30 cm	
80/0107	M	25 x 35 cm	
80/0108	L	30 x 40 cm	
80/0109	XL	35 x 50 cm	

Thickness **90 microns**

Composition **20 microns Polyamide**
75 microns Polypropylene



70/0041
Dry Food Box 31 L

70/0047 **150 pcs**
Oxygen absorber
1 sachet for 100 cc.



DryCook

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