

# **Kitchen*****ADVANCE***

## **5 TIER FOOD DEHYDRATOR**

**MODEL: DHY100**

### **ASSEMBLY AND OPERATION INSTRUCTIONS**



**Read this material before using this product.  
Failure to do so can result in serious injury.  
SAVE THIS MANUAL.**

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## SPECIFICATIONS

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Electrical Requirements	120 V~, 60 Hz, 125 W
Cord Length	3' 5" Long
Overall Dimensions	12-7/8" Dia. x 12" H
Weight	4.21 lb.
Features:	1 Vented See-Through Lid 5 Adjustable Removable Trays

### HOUSEHOLD USE ONLY

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## SAVE THIS MANUAL

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You will need this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures, parts list and assembly diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep this manual and invoice in a safe and dry place for future reference.

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## IMPORTANT SAFEGUARDS

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### READ AND UNDERSTAND ALL INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **Read all instructions.**
2. **Do not touch hot surfaces.** Use handles or knobs.
3. **To protect against electrical shock do not immerse cord, plugs, or the main unit in water or other liquid.** Only the Top Lid (1), Lid (2), the five Food Trays (3), and anything else that may touch the food, may be immersed for cleaning. Thoroughly clean and dry these parts prior to first

use and before every subsequent use.

4. **Close supervision is necessary when any appliance is used by or near children.**
5. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.**
6. **Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.**
7. **The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.**
8. **Do not use outdoors.**
9. **Do not let cord hang over edge of table or counter, or touch hot surfaces.**
10. **Do not place on or near a hot gas or electric burner, or in a heated oven.**
11. **Extreme caution must be used when moving an appliance.**
12. **Do not use appliance for other than intended use.**
13. **This appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not change the plug in any way.**

14. **Maintain labels and nameplates on the Dehydrator.** These carry important information.
15. **Use personal safety devices, they reduce the risk for injury.** Always wear oven mittens when handling hot cookware.
16. **Maintain a safe working environment.** Keep the work area well lit. Make sure there is adequate surrounding workspace. Always keep the work area free of obstructions and other debris. Do not use this product in a damp or wet location.
17. **Do not use metal utensils with the Dehydrator.** They may cause fire and the risk of electric shock.
18. **Do not operate the Dehydrator near draperies, curtains, and walls.** These flammable materials may catch fire from this electric appliance.
19. **Always unplug the Dehydrator from its electrical outlet and allow the product to cool completely before performing any inspection, maintenance, or cleaning procedures.**
20. **Do not clean with metal scouring pads.** Metal pieces can break off the pads and touch electrical parts involving risk of shock.
21. **Do not store anything other than the manufacturer's recommended accessories in this unit when not in use.**
22. **Keep bystanders and children at a distance while operating the Dehydrator.**
23. **Do not immerse electrical components in water.**
24. **The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.**

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## **SAVE THESE INSTRUCTIONS.**

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### **Power Cord Safety**

1. A short power supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a long extension cord is used,
  - a. the marked electrical rating of the (detachable power supply cord or) extension cord should be at least as great as the electrical rating of the appliance,
  - b. if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and
  - c. the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.



Figure 1

1. Before using, make sure the Dehydrator unit is unplugged.
2. Clean all parts before assembling. Always wash the Food Trays (3) and Lid (2) before each use. This will prevent food contamination.
3. Place the base assembly on a flat, smooth surface near an electrical outlet.

## OPERATING INSTRUCTIONS

**Note:** Before using, wash the Lid (2) and the five Food Trays (3) in hot, soapy water, taking care to rinse completely. Dry with a soft cloth. Wipe the base with a soft clean cloth or sponge. **NEVER IMMERSE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**

4. **Prepare, pre-treat, and/or pre-cook the food to be used in the Dehydrator.** Preparation depends on the type of food to be dried. Some food will need to have the outer layer peeled before dehydration.

### Pre-treating: Fruits and Vegetables

The enzymes that are responsible for color, flavor and texture, change during the life of the produce. This process will continue during drying and storage unless the activity is slowed down. The following information offers some methods

which you may choose to use to impact this process.

a. Blanching:

Plunge the fruit or vegetables into boiling water for one or two minutes. Place in ice water to cool. Blot to remove excess moisture before drying.

b. Steam Blanch:

Use steam for about four (4) minutes and then place in ice water to cool. Blot to remove excess moisture before drying.

c. Fruit

Dip: Plunge the fruit into lemon or pineapple juice for two to three minutes. Blot and place on the tray. You may also use lime juice, orange juice, honey or gelatin.

d. Sodium Bisulfate:

Use a USP (United States Pharmacopeia) grade of this solution. Dissolve one teaspoon in one quart of water. This will help to maintain the food's natural color. Blot to remove excess moisture before drying.

**Precooking: Meat**

**WARNING! This unit is to be used only on meat that has been pre-cooked properly. This unit will NOT heat raw meats enough to kill the bacteria and other pathogens present.** Steam, roast, or otherwise heat all pieces of meat to an internal temperature of at least 160° F (165° F for poultry).

5. More than one type of food may be placed on each tray. However, do not mix meat and fruits/vegetables on the same tray or place a tray with meat over a tray with fruits/vegetables. Do not overlap food or overload trays.

**Note: When the unit is plugged in, it's warming element will constantly be on. When you are finished, unplug the unit to turn it off.**

6. After the food is arranged on a tray, do not place on the base yet. **STACK UP AND SET ASIDE.**
7. Plug the unit into an electrical wall outlet, and allow the unit to preheat for approximately 5 minutes.
8. Place the stacked trays on the base. Cover the top tray with the Lid (2). Allow the food to dry for the chosen length of time. Drying time depends on the type of food. Consult recipes for various food drying techniques; **follow beef\*, poultry\*, or fish jerky\* drying recipes very carefully.** Experimenting with different foods will help you determine the length of time needed for various foods. Purchasing recipe books or checking on the Web for free recipes are good sources. Adjust the Top Lid (1) accordingly.

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\* **WARNING! This unit is to be used on meat only if it has been precooked to at least 160° F (165° F for poultry) throughout first. This unit will NOT heat raw meats enough to kill the bacteria and other pathogens present.**

## Suggested Drying Times

Drying times will change according to the humidity of the air, the temperature of the room, and the moisture content of the food item being dried. You will need to experiment with small portions first to become familiar with the time it will take to dry your chosen food item. Below are some general guidelines for some foods which are commonly dried. Use this table only as a guide, as drying times will vary.


<b>Food</b>	<b>Done When Food Is:</b>	<b>Estimated Drying Time</b>
Apples	Pliable	1-2 Days
Apricots	Pliable	2-3 Days
Bananas	Crisp	1 -1.5 Days
Orange Rind	Brittle	1 -1.5 Days
Peaches	Pliable and Leathery	2-3 Days
Watermelon	Pliable and Sticky	2-3 Days
Artichoke Hearts	Brittle	1-1.5 Days
Beets	Deep Red and Brittle	1-2 Days
Carrots	Leathery	1-2 Days
Corn	Brittle	1-2 Days
Pumpkin	Leathery	2 Days
Tomatoes	Leathery	1.5-3 Days
Meat*, Poultry*, or Fish* Jerky <b>marinate and thoroughly precook (see page 6) first</b>	Leathery	1-2 Days

9. Check the food periodically before the dehydration period is complete. Check for desired dryness. Remove individual pieces and store in containers or food bags. For food that is not quite done, leave in the Dehydrator but check frequently.
10. Store all food that is not going to be eaten within a day or two in the refrigerator or freezer. Be sure to use freezer-proof storage containers or freezer bags. Seal tightly. Properly home-dried jerky can be stored 1 to 2 months without freezing.
11. When finished using the Dehydrator, unplug the unit.
12. WASH THE FOOD TRAYS (3) AND LID (2) AFTER EACH USE. Wipe any food particles from the base. Make sure the trays and cover are completely dry before stacking the trays back in the unit and storing away.

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## INSPECTION, MAINTENANCE, AND CLEANING

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1.  **WARNING!** Make sure the Dehydrator is unplugged from its electrical outlet and allowed to cool before performing any inspection, maintenance, or cleaning procedures.
2. **BEFORE EACH USE**, inspect the general condition of the Dehydrator. Check for loose screws, misalignment or binding of moving parts, cracked or broken parts, damaged electrical wiring, and any other condition that may affect its safe operation. If abnormal noise or vibration occurs, have the problem corrected before further use. **Do not use damaged equipment.**
3. After each use, wash the Top Lid (2) and the Food Trays (3) in hot, soapy water, taking care to rinse completely. Dry with a soft cloth.
4. Clean the outside of the Dehydrator with a clean, damp cloth. Never use abrasive cleaners; they will damage the unit. You may use a mild detergent. Never submerge the outer base, or any other part not mentioned in number 3 above, in water or any other liquid.
5. Remove residue. Then, wipe with a damp cloth. Allow it to dry completely before reusing. You must keep the Bottom (8) free from any foreign objects or the Dehydrator will not operate properly.

**Note:** Improper cooking may cause unpleasant odors while using the Dehydrator.

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## PLEASE READ THE FOLLOWING CAREFULLY

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