



BEFORE FIRST USE

1. **Read all instructions and important safeguards.**
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash removable Front Cover, Drying Trays, Mesh Rack, and Drip Tray in warm, soapy water. Rinse and dry thoroughly. Wipe the surface of the body with a wet cloth. Do not wash the fan or heating element at the back of the unit.
5. After cleaning, the unit must be broken in by running for 30 minutes without any food inside. Any smoke or smells produced during this timeframe are normal. Please ensure sufficient ventilation of the room and at least an inch of clearance on all sides of the food dehydrator. After the breaking in period, rinse and dry all removable parts. This action is only necessary once before using for the first time.



NOTE

- Do not use abrasive cleaners or scouring pads.
- Do not immerse the food dehydrator base, cord or plug in water at any time.



TO DEHYDRATE FOODS

1. Place pre-treated ingredients onto the drying trays. Do not overload the trays and do not overlap ingredients.



NOTE

- For smaller ingredients, fit the mesh insert onto a drying tray to prevent pieces from falling through the holes.

2. Slide the loaded trays into the food dehydrator. Ensure that the Drip Tray is loaded at the bottom of the unit.
3. Slide on the Front Cover.
4. Ensure at least an inch of clearance on all sides of the food dehydrator for ventilation.
5. Plug the power cord into a wall outlet.
6. Adjust the Temperature Knob according to the recommended temperature settings chart.



NOTE

- For best results, set a lower temperature for thinner/smaller pieces of food or for smaller loads, and a higher temperature for thicker/larger pieces and larger loads. The temperature knob can also be used to decrease the temperature as the food nears the end of its drying cycle to allow more control over the final moisture level.

RECOMMENDED TEMPERATURE SETTINGS

FOOD	TEMPERATURE
Jerky	155°F
Fruits	145°F
Vegetables	135°F
Granola	125°F
Yogurt	115°F
Herbs	100°F
Potpourri	95°F



TO DEHYDRATE FOODS (CONT.)

7. Flip the power switch to the 'I' (ON) position – the red indicator light will light up.
8. Allow the food dehydrator to operate for the desired amount of time.



NOTE

- Recipes with drying times for various different food items can be found on page 5 of this manual.

9. Check the status of the food periodically.
10. When finished, flip the Power Switch to the 'O' (OFF) position. Unplug the power cord.
11. Allow finished food items to cool and enjoy.



TO CLEAN

1. Wash removable Front Cover, Drying Trays, Mesh Rack, and Drip Tray in warm, soapy water.
2. Use a soft brush to remove food sticking on the trays.
3. Wipe the surface of the body with a wet cloth.
4. Do not wash the fan or heating element at the back of the unit.
5. Dry all parts thoroughly. Reassemble for next use.



NOTE

- Do not wash parts in a dishwasher, as heat may cause the parts to warp or deform.
- Do not use abrasive cleaners or scouring pads.
- Do not immerse the food dehydrator base, cord or plug in water or any other liquids.