

CHEFMAN®

RJ43-SQ-6T

6 TRAY FOOD DEHYDRATOR



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com

CONGRATULATIONS ON YOUR PURCHASE!

Every Chefman product is manufactured to the highest standards of performance and safety, and we are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touch point in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to manufacturing appliances that are dependable, affordable, and built with intuitive features to enhance your kitchen experience, we pride ourselves on providing top-of-the line post purchase support, which includes complimentary access to ClubChefman.com for product tutorials, delicious recipes & how-to videos, and access to our team of dedicated Chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's 1-year warranty as well as outstanding after-sales service support through our dedicated customer service team. In the unlikely event that your product does not operate as described in the manual please feel free to call or email our helpline for assistance. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase when accompanied by a dated receipt.

This guarantee is in addition to your statutory rights; your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This warranty gives you specific legal rights. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Our telephone helpline (888) 315-6553 is available for questions or technical assistance-Monday-Friday 9am to 5 pm EST.

Customers can also receive support via email: customerservice@chefman.com.



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

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INTRODUCTION

THE PRINCIPLES OF DEHYDRATION

Dehydrating food is one of the oldest and easiest methods used in food preservation. Dehydration is the process of removing water or moisture from a food product which in turn makes that food product smaller and lighter.

Food products release the majority of their moisture during the early stages of dehydration. This allows the food product to absorb large amounts of heat and give off large quantities of water vapor while simultaneously maintaining a temperature well below that of the surrounding air.

Taking good notes, and keeping record is important in the process of food dehydration. This allows you to develop a system in which you can maintain consistent results. Recording the weight of the food before and after the process is recommended. It is also suggested to label storage containers with the dehydrating times of the food item inside.

Once dehydrated and properly stored, food items may be used over a long period of time. Obtaining a rehydrated state is as simple as adding the dehydrated food to water.

Dried foods are tasty, nutritious, and lightweight, as well as easy to prepare, store and use.

- There is so much variety in the types of food you can prepare using a dehydrator. Some favorites include delicious natural fruit leathers, crispy and crunchy fruit chips, beef Jerky and more! See clubchefman.com for recipe ideas.
- The Chefman Dehydrator is very simple to use. There is minimal food preparation required, and the process is completely hands-free.
- Contrary to what many people believe, dehydrating foods does not have an affect on the nutritional value.
- Besides for easy and delicious snacks, the best part about dehydrating is all the money you save by properly preserving foods.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

FOR YOUR SAFETY AND CONTINUED ENJOYMENT OF THIS PRODUCT, READ ALL THE DIRECTIONS CAREFULLY AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE.

GENERAL SAFEGUARDS

- This appliance is intended for indoor home use only.
- Never use any accessories or parts from other manufactures. Your warranty will become invalid if such accessories or parts have been used.
- Wash all removable parts with a mild cleanser before the first use.
- Check that your home power supply corresponds with this appliance's intended voltage.
- Place this appliance on a stable, heat resistant surface. Make sure not to place near or on a heat source such as gas or electric burner or oven.
- During use appliances should not be left unattended.
- Do not operate the dehydrator when empty.
- Care should be taken not to move appliances that are in use.
- Appliances can emit heat or steam when in use therefore care should be taken not to block inlets or outlets.
- Appliance exteriors are designed to be cool to the touch. Portions do get HOT during use. Burns can result from touching heating elements, air vents and removable parts or shelves and - if any part is designed to be handled, do so with care.
- Do not use this appliance near an open flame or flammable materials.
- Unplug the appliance when you have finished cooking.
- Before cleaning, make sure that the dehydrator is turned off, unplugged, and cooled to room temperature.
- Do not immerse complete appliance in water or a dishwasher for cleaning.
- Clean with a non-abrasive cleaner, soft pad or cloth.
- Store unit in a cool, dry location.
- WARNING: This product contains a chemical known to the State of California to cause Cancer.
- WARNING: This product contains a chemical know to the State of California to cause birth defects or other reproductive harm.
- In case of any electric emergency such as a fire call 911.

SAFETY INSTRUCTIONS

WARNING: This appliance has a polarized plug (one blade is wider than the other). 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

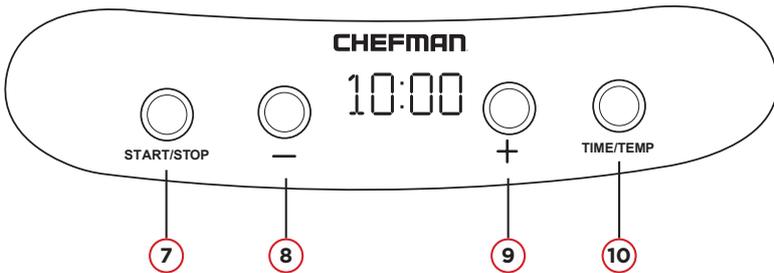
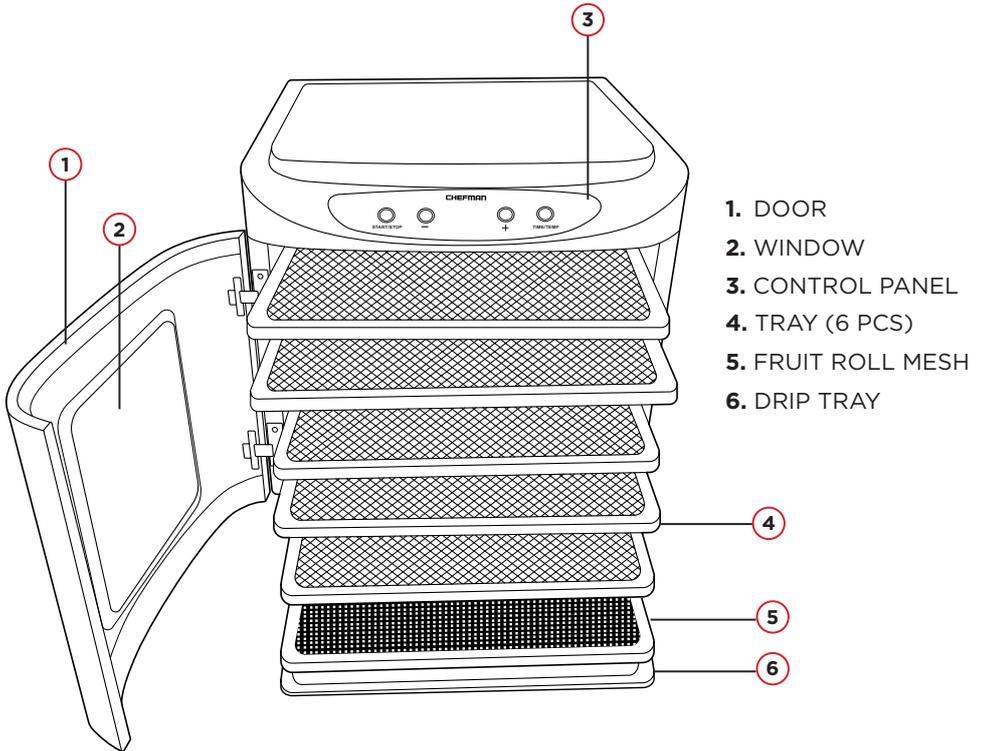
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

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.

FEATURES



7. START/STOP BUTTON

8. LOWER TIME/TEMP

9. RAISE TIME/TEMP

10. TIME/TEMP BUTTON

OPERATING INSTRUCTIONS

Control Panel - all features and functions of the dehydrator can be controlled from this panel.

TIME/TEMP Button - toggles between time or temperature settings.

Window Door - swings out from left to right to easily access the food trays. Make sure all trays are fully pushed back before you open or close the door.

Drying Trays - Six plastic trays are designed to hold and support significant quantities of food to dry. The racks are perforated to allow air to circulate for drying and to allow any moisture or debris to fall to the drip pan.

Protective Food Sheet - You may dry fragile or thinly sliced foods. The protective food sheet has smaller perforations that will allow these foods to stay intact while they are dried. Use this feature to dry rolled fruit or fruit leather. Always place the protective food sheet together with a drying tray. Lightly coat the protective food sheet with cooking spray before adding fruit or other fragile foods for drying. The spray will help assist foods to slip off easily after they have been dried.

Drip Pan - catches drips of moisture or debris from food while drying. This pan will help keep the interior of the dehydrator clean.

BEFORE FIRST USE

1. Place the unit on a level, flat surface that is clean and dry.
2. Wash the drying trays and protective food sheet in a warm soapy water. Dry thoroughly.
3. Use a soft, damp cloth to clean the exterior of the dehydrator and door. Dry with a paper towel or soft cloth.
4. Plug the dehydrator into an electrical outlet. Display will show "0000".
5. Turn on the unit as a dry-run for 30 minutes before you attempt to dehydrate food. This prepares the interior for your initial use. Smoke or odors are normal during the initial preparation drying time.

SETTING TIME AND TEMPERATURE SETTING TO START

1. Place prepared foods on the Drying Trays (see food preparation tips) and securely close door. Do not overload the drying trays with food.
2. Food should be placed on drying trays in single layers ONLY, not touching or overlapping in any way.
3. Insert the plug into a grounded electric outlet.
4. Check your recipe instructions or the chart in this manual to set your desired temperature and time (See Page 10).
5. Press "TIME/TEMP" to set time and temperature, then press "START/STOP" to begin dehydrating.

OPERATING INSTRUCTIONS

CHANGING TIME AND TEMP SETTINGS WHILE DRYING

You can change the time or temperature of the drying process before or after you have started the dehydrating. The drying time range is in 30-minute increments from 00:30 hours to 19 hours 30 minutes. The temperature range is from 95°-158°.

Follow these step by step directions:

- a. To change the drying time during drying press the TIME/TEMP Button
Press the "+" icon to increase the time
Press the "-" icon to decrease the time
- b. To change the temperature during the drying process, press the TIME/TEMP Button
Press the "+" icon to increase the time
Press the "-" icon to decrease the time

Increases or decreases in Temperature are done in 5° F increments.

NOTES ON TIME AND TEMPERATURE ADJUSTMENTS

- The time remaining in the drying process is always shown on the LED display.
- When the new temperature is set, the LED display will automatically return to indicate the remaining drying time.
- You can check the new temperature by pressing the TIME/TEMP button.

Caution: Use caution when opening the door while food is drying. Although temperatures are not very high, burns can occur from the hot air. Use pot holders or mitts while opening and closing the door and handling the drying trays. Opening the door can increase drying time.

WHEN DRYING PROCESS IS COMPLETE

1. When the drying process is complete, the LED display will indicate "END".
2. The heating element will automatically turn off.
3. The automatic fan will automatically turn off after 10 seconds.
4. The dehydrator will beep to indicate that the drying process is complete.
5. The LED display will display "END".
6. Carefully remove food on trays using pot holders or oven mitts.
7. Unplug power cord from the wall outlet.

OPERATING INSTRUCTIONS

FOOD DEHYDRATING GUIDE

The drying time for any food is dependent on several factors, including: Food type, thickness, quantity, and ambient humidity levels in the room.

Because of these factors, you will want to occasionally check the food as it dries and determine whether or not it is ready to be removed.

Tip: One easy way to determine if food is dried is to place a piece in a small zipper seal plastic bag. Seal the bag and shake it lightly. If moisture appears, the food is not ready to be removed.

DRYING FRUIT HINTS & TIPS

Select fruit that is ripe; avoid fruit that is not yet ripe or over-ripe. If not yet ripe, the texture and taste may be unappealing; if over-ripe, the texture may be mushy and bland.

- Wash fruit just before drying to remove any debris or dirt.
- Do not use fruit that has blemishes, evidence of bug infestation or worms, or discoloration.
- Cut off parts of fruit that appear to be bruised or damaged in transit.
- Discard pits, stones, seeds and other inedible parts of the fruit.
- Peel fruit, if desired, or if rinds or peels lend a bitter or unappetizing taste or texture.
- Always peel waxed or sprayed fruit.
- Slice or cut fruit as desired (see notes following).

DRYING VEGETABLES HINTS & TIPS

- Start with the freshest crisp vegetables.
- Unripe vegetables often have an extremely bitter, acidic flavor. Avoid vegetables that are not ripe or over-ripe to produce the best tasting dehydrated vegetables.
- Wash and dry vegetables just before drying to remove any debris or dirt.
- Do not use vegetables that have blemishes, evidence of bug infestation or worms, or discoloration.
- Cut off parts of vegetables that appear to be bruised or damaged in transit.
- Discard seeds, stems, rinds and other inedible parts of the vegetable.
- Peel vegetables; almost all vegetables should be peeled or cut before drying. Rinds or peels lend a bitter or unappetizing taste or texture.

CUTTING & SLICING VEGETABLES HINTS & TIPS

- To create uniform pieces, slice or quarter vegetables as needed.
- Pieces should be no larger than 1-2 inches in diameter.

OPERATING INSTRUCTIONS

- Cut thin slices of dense vegetables, such as potatoes and beets.
- Trim ends or leave some vegetables whole, such as asparagus and green beans.
- The pre-treatment of vegetables is usually recommended and is best accomplished by blanching over boiling water for 2 to 3 minutes, just long enough to set the color and remove acidic flavors.

DRYING NUTS HINTS & TIPS

- To reduce enzymes, first soak raw nuts in plenty of water for 24 hours before drying.
- Nuts vary in soaking and drying times. The nuts will expand in size - allow plenty of room in the soaking jar or bowl
- Drain the nuts and dry until crispy, about 10 hours.
- Store in air-tight containers.

DRYING HERBS & EDIBLE FLOWERS HINTS & TIPS

- Rinse thoroughly in cold water and gently dry.
- Remove any dead or discolored leaves.
- Spread on Drying Trays and dry for up to 8 hours. Remove and cool.
- Break or crush the herbs and store in a self-sealing container in a dark, cool place.
- Flowers can be dried in much the same way and used as garnishes or for flavoring.

CAUTION: Be confident that the flowers and herbs selected for drying are edible and pose no danger or threat if consumed. If in doubt, throw away the herbs or flowers. After blanching, arrange on the Drying Trays.

OPERATING INSTRUCTIONS

DRYING MEAT OR FISH HINTS & TIPS

IMPORTANT: The USDA's current recommendation (as of 2017) for making jerky safely is to pre-heat meat to 160°F and poultry to 165°F before the dehydrating process. This step ensures that any bacteria present will be destroyed by wet heat. Because this product only reaches 158°F, before dehydrating meat or poultry, make sure to heat up the food to the recommended temperature as directed.

Suggestions for Safe Meat Dehydration include:

- To properly dry meat, ALWAYS use temperatures above 140°F to avoid potentially dangerous bacteria growth.
- You can boil the meat for 5 minutes prior to dehydrating. Once the internal temperature of the meat (160°F) or poultry (165°F) has reached its respective recommended temperature, the food is safe to dehydrate.
- You can dehydrate the meat or poultry first (at a safe recommended temperature) and then afterward, place in your oven at a minimum temperature of 165°F (74°C) for at least 30 minutes.
- Meat must be sliced very thinly to be dried. Partially freeze meat for up to 1 hour. Remove and slice thinly across the grain. Place on the Drying Trays right away. Do not crowd or overlap the meat slices.
- When done, test a piece of meat. It should crack when bent without snapping. Remove and cool completely on racks. Store in sealed plastic bags for up to 2 weeks or freeze until use.
- Create a great low fat Teriyaki Chicken Jerky by thinly slicing chicken breasts and marinating in Teriyaki sauce for 1 hour prior to drying. Arrange on Drying Trays right away and dry at 145°F until crisp. When done, add crushed red pepper, chili powder or other spices to kick up the flavor.
- Seafood fillets should also be thinly sliced. If needed, partially freeze the fish first, then thinly slice with a sharp knife. Remove any bones, even small ones, for best results.

OPERATING INSTRUCTIONS

Cooking Guide

FRUIT	DRYING TIME	TEMP (°F)	PREPARATION
Apples	6-7 hours	135-145	Slice 1/4 inch thick
Bananas	7-8 hours	135-145	Slice 1/4 inch thick
Blueberries	36-42 hours	135-145	Arrange whole berries on trays
Grapes	42-48 hours	135-145	Slice in half
Mango	4-6 hours	135-145	Slice 1/8 inch thick
Pineapple	8-9 hours	135-145	Slice 1/4 inch thick
Raspberries	24-48 hours	135-145	Arrange whole berries on trays
Strawberries	8-10 hours	135-145	Slice 1/2 inch thick
Tomatoes	6-8 hours	135-145	Slice 1/4 inch thick

HERBS	DRYING TIME	TEMP (°F)	PREPARATION
	4-6 hours	100-115	Arrange on trays

VEGETABLES	DRYING TIME	TEMP (°F)	PREPARATION
Beets	4-6 hours	125-140	Peel, slice 1/8 inch thick
Bell Peppers	10-12 hours	125-140	Slice 1/4 inch thick
Broccoli	4-5 hours	125-140	Break into florets
Carrots	4-6 hours	125-140	Peel, Slice 1/8 inch thick
Celery	3-4 hours	125-140	Slice 1/4 inch thick
Kale	4-5 hours	125-140	Arrange whole leaves on trays
Mushrooms	3-4 hours	125-140	Slice 1/4 inch thick
Summer Squash	4-6 hours	125-140	Slice 1/4 inch thick
Yams	4-5 hours	125-140	Slice 1/4 inch thick

MEAT, SEAFOOD & JERKY	DRYING TIME	TEMP (°F)	PREPARATION
Beef, poultry or fish	5-6 hours	150-158	Trim fat, Slice 1/4 inch thick

CLEANING & MAINTENANCE

CLEANING INSTRUCTIONS

- Always allow the dehydrator to cool completely before cleaning.
- Unplug the dehydrator before cleaning.
- After each use, clean and dry the drying trays and protective food sheet in warm, soapy water.
- Use a damp cloth to clean the dehydrator and door as needed.
- Do not immerse the dehydrator in water. Use nonabrasive cleaners or soft soap only.
- Do not place drying trays or protective food sheets in dishwasher.

TERMS & CONDITIONS

Limited Warranty

RJ BRANDS, LLC D/B/A CHEFMAN (hereinafter referred to as "CHEFMAN®") warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN® at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN® will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V - 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN® Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN® or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 1 Sharp Plaza, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

WARRANTY

6 TRAY FOOD DEHYDRATOR



All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____

Phone: _____ Email: (if applicable) _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

Chefman
1 Sharp Plaza
Suite 207
Mahwah, NJ
07495

**6 TRAY FOOD
DEHYDRATOR**

**MODEL:
RJ43-SQ-6T**

888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST

1-YEAR LIMITED WARRANTY



To log-in to ClubChefman.com follow the below steps:

1. Enter www.clubchefman.com into your web browser.
2. Click on "Sign Up Now".
3. Fill in the required information as prompted.
NOTE: "Place of Purchase" refers to the store at which you purchased your product.
4. Sign in using your User Name and Password.

CLUB CHEFMAN ACCESS CODE: 2131725

CHEFMAN®

