

## Product Information - Digital Food Dehydrator

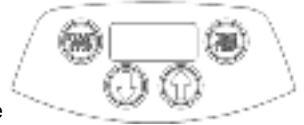
- The digital dehydrator is the superior garden preserver. It is ideal for people who dehydrate on a regular basis. The digital dehydrator is expandable to 12 trays using the Add-A-Tray® accessories. Each tray can add .75 sq. ft. of drying area.
- 2,400 rpm motor, provides air flow to evenly dry your items.
- Digital control adjustable thermostat offering precise temperature control between 90 -160°F (32 - 71°C).

Before using your dehydrator for the first time, wash trays in warm soapy water.

**Caution: Never put the top mounted power unit in water or other liquids.** To clean, remove plug from electrical outlet and wipe outside with a soft, damp cloth, then dry.

To use your digital food dehydrator:

1. Set the base on a sturdy countertop or table.
2. Stack trays on base. **ALWAYS USE AT LEAST 4 TRAYS, EVEN IF EMPTY.**
3. Place the top mounted power unit on top tray.
4. Plug cord into 120V. electrical outlet.
5. Press "Time" button and use arrow keys to set time (15 minute increments only). Unit will turn off when time reaches zero.
6. Press "Temp" button and use arrow keys to set drying temperature (5°F increments only) between 90-160°F (32 - 71°C).
7. Press Start to begin dehydrating.
8. Press Stop to pause or press and hold will reset time to "00:00".



### Trays:

Your dehydrator trays are easy to clean. Simply soak trays in warm water with a mild detergent for several minutes. A soft-bristle brush will loosen food particles that resist softening by soaking. Do not clean trays with any metal objects or scouring pads as they tend to damage the tray surface. **Trays can be washed on the top rack of dishwasher if removed before the heated drying cycle.**

### Base:

The Base for dehydrator can be washed in warm soapy water or wiped clean with a soft cloth or sponge. Wash after it has been removed from the unit. Do not use scouring pads, abrasive cleaners, or sharp utensils. **Base can be washed on the top rack of dishwasher if removed before the heated drying cycle.**

### Top Mounted Power Unit:

Caution: Be sure unit is unplugged from electrical outlet before cleaning. Use a damp cloth or sponge to remove any dried food particles. Avoid dripping any liquid into electrical parts. **DO NOT IMMERSE IN WATER OR ANY LIQUID** or use scouring pads, abrasive cleaners or sharp utensils to clean. **DO NOT disassemble any part of power unit, this will void warranty. DO NOT WASH THE POWER UNIT IN THE DISHWASHER!**

Follow these safety guides when dehydrating food:

- Wash hands thoroughly prior to and after handling food.
- Make sure all counter surfaces and cutting boards are thoroughly cleaned in the manner above. Wooden or plastic cutting boards should also be thoroughly disinfected.
- Keep foods in refrigerator before preparing for drying. Store dried foods in refrigerator or freezer.
- After opening sealed containers of dried food, use contents as soon as possible.
- Store opened containers of dried food tightly sealed in refrigerator to maintain freshness and quality.
- Do not spray vegetable oil directly onto surface of trays.
- Do not dehydrate foods that have been prepared with or marinated in alcohol or other flammable liquids.

