

# **BY1101 (HS07566)**

## **Food Dehydrator**

### **Assembly & Operation Instructions**



**READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.**

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

**IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!**

**HAVE QUESTIONS OR PROBLEMS?** DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE at 1-888-287-6981.

If you experience a problem or need parts for this product, visit our website for more information <http://www.amerihomebrand.com/> or call our customer help line at **1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

**FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.**

**KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.**

**CALIFORNIA PROPOSITION 65**

**WARNING:** This product may contain chemicals, including lead, known to the State of California to cause cancer and birth defects or other reproductive harm. Wash hands after handling.

## HS07566 Food Dehydrator Assembly & Instructions

### Features:

125 Watts/120V/60H  
5 interchangeable Food Trays  
Domed Top  
Adjustable Heat Vents  
Quiet Operation  
Contemporary Design



### **⚠ WARNING**

READ AND UNDERSTAND ALL INSTRUCTIONS. Failure to follow all instructions listed below may result in electric shock, fire and/or serious personal injury.

**CAUTION:** This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet in only one way. This is a safety feature. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

**NOTE:** A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

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. Children should be supervised to ensure that they do not play with the appliance.

## IMPORTANT SAFETY INSTRUCTIONS

Before and after use, wash the trays with warm soapy water. Dry all parts completely before using. Use care when handling the product and when cleaning the product to prevent injury. This unit is NOT dishwasher safe.

Basic safety precautions should always be followed when using electrical products, especially when children are present.

### **WARNING**

**TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING, OR CLEANING.**

- Do not use the product for any other purpose than its intended use.
- Keep the product out of the reach of children and pets. This product is not intended for use by children.
- Close supervision is necessary when this product is used near children.
- Do not leave the product unattended while it is in use. Always unplug the product from the electrical outlet when it is not in use.
- Place the product on a flat, steady, stable, scratch-resistant surface.
- Use the product in a well-ventilated area.
- Do not place the product on or near gas or electric burners. Do not place the product inside or on top of a heated conventional oven, microwave oven, or other heat source.
- Keep the power cord and product away from heated surfaces.
- Do not submerge or expose the electrical components of this product to water or other liquids.
- Do not use attachments not recommended or sold by the product manufacturer, as a risk of fire, electrical shock, or serious personal injury may result.
- Plug the product into a standard 120V AC electrical outlet.
- Do not plug or unplug the product from the electrical outlet with a wet hand.
- Never operate the product while you are standing/sitting in a damp or wet area.
- To avoid a circuit overload, do not operate another electrical product on the same electrical circuit as this product.
- Do not allow the power cord to hang (i.e., over the edge of a table or counter) where it may be tripped over or pulled.
- Disconnect the plug (do not pull on power cord) from the electrical outlet. Do not put any stress on the power cord where it connects to the product, as the power cord could fray and break.
- Never operate this product if it has a damaged power cord or plug, is not working properly, has been dropped or damaged, or if the power cord exposed to water or other liquids. Do not attempt to examine or repair this product yourself. Call Customer Service for information.
- This product is intended for indoor, non-commercial, non-industrial, household use only. Do not use outdoors.
- Disconnect the power cord after use and before attempting to clean up. Always allow the heating elements cool completely before cleaning or putting away.
- Do not place any parts of the dehydrator in the dishwasher.

These instructions are to be used only as a guide. Some experimentation, trial and error will be necessary to get perfectly dehydrated foods every time.

# How To Dehydrate Fruits & Vegetables

## **⚠ WARNING**

- **The heating element of this appliance will become hot, and could burn bare hands.**
- **Use caution when rotation trays, checking the drying progress, and when removing dried foods.**
- **Steam and hot air will escape from the top of the lid while the unit is plugged in.**

Before beginning, wash and dry the dehydrator trays. Clean, dry trays will produce the best results.

Do not submerge or expose the electrical components of this product to water or other liquids.

For the best flavor and color, choose fruits & vegetables that are fresh and completely ripe. Wash selected foods to remove and residual dirt or chemicals. Cut off or discard bruises, mold and decayed spots. Slice the food thinly and uniformly, between 1/8"- 1/4", and pit or peel those fruits and vegetables with a thin rind not suitable for consumption.

For best results, remove any excess moisture with a clean paper towel or cloth.

Lining the trays with a thin, clean cheesecloth will prevent food from falling through the trays, and will keep food from sticking to the drying trays, without hindering the drying process.

Line the trays with a thin layer of food, covering no more than 3/4 of any one tray's surface area. Overloading the dehydrator will slow the drying process, and could prevent the final quality of the dried foods. DO NOT overlap food on the trays. Stack the trays, up to 5 trays at one time. Place the domed lid on the top.

**Plugging in the food dehydrator will turn on the heating element and your food will begin drying. Dry the foods for the recommended times featured on the following page.**

Rotating and turning the drying trays at periodic intervals during the drying process will dry the food more quickly and more evenly. Opening the drying vents all the way will allow more heat to vent through the top, allowing more air to circulate, and moisture to be pulled away from the drying food, which will aid in the drying process. Some trial and error may be necessary to find the best drying practices, based on the humidity and elevation of your home, the type, quality and moisture content of the food being dried.

Vegetables should be dried until they are hard, brittle and dry enough to prevent spoilage. Fruit should be dried until leather-like but still pliable.

## How To Dehydrate Meat & Fish

Dehydrating meat and fish is similar to drying fruit and vegetables. A few additional safety measure must be taken when drying raw meat to ensure that bacteria like salmonella and e.coli are eliminated.

Slice all the meat to the desired thickness before dehydrating. Chicken and turkey should be sliced to no more than 1/4" thick, and meat should be sliced to 1/8"-1/4" thick. In most cases, the butcher where you buy the meat will slice it for you free of charge.

All meat should be marinated before it is dehydrated. Marinating will help the meat to dehydrate and will improve the taste of the dehydrated meat. Marinate the meat long enough so that the marinade has time to permeate the entire slice of meat. (at least 10 minutes.)

Blanch or boil raw meat at 160° before dehydrating.

Cooked meats may also be dehydrated.

### **A Note on Pre-Treating Foods**

Pre-treating the food can help to preserve the color and appearance of dried fruits and vegetables, but is not necessary to successfully dehydrate your favorite foods. Foods may be pre-treated in one of the following ways:

**Blanching** (briefly submerging food in boiling water) vegetables before dehydrating can help to preserve color, flavor and texture. Fruits with a tough skin (like grapes, prunes, cherries, figs & cranberries) will also benefit from this process.

**Lemon or other citrus juice:** submerging fruit into citrus juice for several minutes will minimize browning or other undesirable color changes.

**Table Salt** can be used on vegetables or fruits that are traditionally salted when eaten.

**Dipping** fruits and vegetables in flavored gelatin powders, spices, honey, granulated sugar, syrup, cinnamon or coconut will add flavor, sweetness and interest to your dehydrated foods.

**Experimentation with these techniques will be necessary to perfect the drying/dehydrating techniques.**

## Conditioning & Storing Dehydrated Foods

Allow the foods to cool completely before packaging or storing. Dried foods need conditioning time before storing. Conditioning allows for further drying and removes most of the remaining moisture in the food. Place food in a dry, well ventilated and protected area and let stand about 1 week.

For best results, dried food should be stored in small quantities, in a cool and dry place. Avoid exposing dehydrated foods to direct sunlight during storing.

## Reconstituting Foods

Dried foods do not need to be reconstituted for consumption; many people prefer to eat them in their dried state.

If you want to reconstitute your food, here are some basic guidelines.

Soak food in unsalted water for 3 - 7 minutes and then prepare as usual. If you are boiling them, use the same water they soaked in to preserve nutrients. If you plan to soak foods for more than 1 hour, they should be placed in the refrigerator to prevent bacterial growth. One cup of dried vegetables will reconstitute to about 2 cups. One cup of dried fruit will reconstitute to about 1 1/2 cups. Reconstitution times will vary depending on the thickness of the food and the water temperature used.

Warm water will speed reconstitution but may result in some loss of favor. Boiling water re-hydrates foods more quickly than cold water or water at room temperature.

Fruits or vegetables may also be re-hydrated in liquids other than water, including fruit juices, cider, vegetable juices, milk, consommé, etc

## Dehydrating Tips & Techniques

**Drying times are only a recommendation. The best judge of when a food is dehydrated is you, based on your own preference and taste. Drying times will differ based on the environment and the food that is drying.**

**Food must be carefully monitored near the end of the dehydration process to prevent over-drying.**

Do not overload the drying trays, when in doubt, put less food on the trays. The better the air can circulate around the foods, the more even and quick the drying process will be.

The longer you plan to store the dehydrated food, the drier it needs to be. Foods with higher moisture content will spoil more quickly.

When determining if the food has sufficiently dried, take a small sample and allow it to cool to room temperature. Foods are more pliable and soft and moist when warm. Slice open a sample to check for moisture. If moisture is visible, the food needs more time in the dehydrator.

For most foods, dry until the food has reached a leathery consistency, similar to licorice.

Taking the time to blanch foods before dehydrating will help preserve their color.

For best results, rotate the trays every 2-3 hours. This is most easily achieved by moving the bottom tray in to the top each time you rotate the trays. Give each tray a quarter turn when rotating.

To easily remove seeds and pits, dehydrate food for several hours (about half of the foods recommended drying time), and then remove the seeds and pits. The seeds/pits will easily pop out with a squeeze.

Do not use oil or non-stick spray on the trays.

While the food dehydrator and heating element has only one setting, adjusting the vents at the top of the domed lid can control the heat inside the dehydrator. Too much heat will cause foods to harden on the outside, while leaving too much moisture on the inside. Too little heat will cause the drying times to be very long, and could affect the quality of the dehydrated food.

## Recommended Drying Times

Food	Preparation	Doness	Time
<b>Fruit</b>			
Apples	Core & slice into rings less, pre-treat for 2min	Pliable	24-36 Hours
Apricots	Cut in half, and remove pit, slice into smaller pieces, dry with skin down. Pre-treat to retain color.	Pliable	48-60 Hours (max 3 trays)
Bananas	Remove peel and cut into slices,	Crisp	36 Hours
Cherries	Stem just before drying, dry whole, pit when 50% dry	Leathery but sticky	24-36 Hours
Cranberries	Chop to smaller pieces, or leave whole to dry	No visible moisture	24-36 Hours
Grapes	Remove stems, and leave whole. Parchment paper liners may need to be employed	Pliable & leathery	24-36 Hours (max 2 trays)
Kiwi	Peel & slice to 3/8" to 1/2" thick	Pliable & leathery	24-36 Hours
Mango	Remove skin and slice to 3/8" thick	Pliable & leathery	24-36 Hours
Pinapple	Cut in slices, wedges or chunks, pat dry	Pliable & leathery	24-36 Hours
Strawberries	Halve or slice to 1/2" thick	No visible moisture	24-36 Hours
<b>Vegetables</b>			
Asparagus	Cut into 1" pieces. Tips are best for eating, and the stems make saeoning when crushed	Brittle	24-36 Hours
Beans (Wax or Green)	Cut into 1" pieces. Blanch with steam before drying. Rotate for even drying	Brittle	24-36 Hours
Carrots	Steam until tender, then slice, shred or cube	Leathery	24-36 Hours
Mushrooms	Use young & tender pieces, slice thim	Leathery to brittle	24-36 Hours
Peas	Use sweet varieties, shell and blanch	Pliable & leathery	24-36 Hours
Peppers	Remove seeds, cut into 1/4" thick strips or rings, or chop and use a parchment paper liner.	Leathery to brittle	24-36 Hours
Tomatoes	Removes stems, and skin by blanching. Cut into halves or strips up to 1/4" thick	Leathery	24-60 hours (max 3 trays)
Zucchini or Squash	Slice to 1/4" tp 1/2" thick	Brittle	24-36 Hours
<b>Meat &amp; Jerky</b>			
Beef Jerky	Use lean meat, marinate for 10 minutes, slice into 1/4" pieces or use a jerky gun.	Pliable	24-36 Hours

These instructions are to be used only as a guide. Some experimentation, trial and error will be necessary to get perfectly dehydrated foods every time.

## Additional Dehydrator Uses

These instructions are to be used only as a guide. Some experimentation, trial and error will be necessary to get perfectly dehydrated flowers, ornaments, etc.

### Baked Clay for Holiday Ornaments & Children's Crafts

Mix together 2 cups of flour, 1 cup of salt & 1 cup of water to create dough that can be transformed into ornaments and figurines and crafts when dried. A great activity for kids and families to do together on rainy days and school breaks. Dry the creations for 24-36 hours.

### Drying Flowers For Home Décor & Potpourri

Save the beauty of your favorite and fragrant blooms by drying for 4-6 hours. Place the selected blooms and buds loosely on the trays lined with parchment paper.

### Drying Herbs for Cooking and Tea

Dry fresh herbs from your garden overnight in the dehydrator. Pick fresh herbs, wash and remove stems and pat dry. Place loosely on trays lined with parchment paper. Save dried herbs whole, and crush just before using.

### Creating Fruit Rolls & Leathers

Puree the fruit of your choice in a food processor with enough fruit juice to make the puree liquid, but not so much that the mixture is runny. Use sugar or honey to sweeten to taste. Prep the food trays by covering them with plastic food wrap. Cut a hole in the middle of the food wrap to allow the air to move up throughout the center hole of the food trays. Pour the puree into the prepared food trays. For best results, use only one or two trays at one time, and rotate and turn the trays as described previously for 24-36 hours.

## Cleaning & Storing the Food Dehydrator

### **WARNING**

- Do not submerge or expose the electrical components of this product to water or other liquids.
- Do not place the any parts of the dehydrator in the dishwasher.

Wipe off both the exterior and interior surfaces of the unit with a damp cloth and mild detergent. Soak the trays in warm water with a mild detergent for several minutes if needed. A soft-bristle brush will loosen food particles that resist softening by soaking. Don't clean trays with any metal objects or scouring pads as they may damage the surface of the trays.

The lid can be washed in warm soapy water or wiped clean with a soft cloth or sponge. Wash the top after it has been removed from the rest of the machine. Don't use scouring pads, abrasive cleaners, or sharp utensils.

Use a damp cloth or towel to remove dried food particles from the base unit. Avoid dripping any liquid into electrical parts.

# Dehydrator Reciepes

## Candied Pineapples Slices

1 Large Can of Pineapple Slices in Juice  
½ Sugar

Drain pineapple. Roll pineapple slices into sugar. Shake off to remove excess sugar. Arrange on trays lined with parchment paper, with slices close but not touching. Dry for 24-36 hours, or until pineapple slices are leathery and pliable.

## Banana Chips

2-3 Fresh Bananas  
¼ Cup Lemon Juice

Slice into 1/8" pieces, and briefly dip into lemon juice. Arrange on trays, with slices close together but not touching. Dry for 24-36 hours, or until banana slices are crisp.

## Cinnamon Apple Snacks

2-3 Apples  
¼ Cup Lemon Juice  
½ Teaspoon Cinnamon

Skin and core apples. Slice into ¼" pieces, and briefly dip into lemon juice. Allow apple slices to drip dry, and sprinkle with cinnamon. Arrange on trays, with slices close but not touching. Do not fill more than 3 trays at one time. Dry for 24-36 hours, or until apple slices are pliable.

## Strawberry Fruit Roll

3 cups fresh Strawberries  
Granulated Sugar or Honey  
Apple Juice

Puree the strawberries in a food processor. Add enough apple juice to make the puree liquid, but not so much that the mixture is runny. Use sugar or honey to sweeten to taste. Prep the food trays by covering them with plastic food wrap. Cut a hole in the middle of the food wrap to allow the air to move up throughout the center hole of the food trays. Pour the puree into the prepared food trays. For best results, use only one or two trays at one time, and rotate and turn the trays as described previously for 24-36 hours, until the puree has become leathery but still sticky.

## Turkey Jerky Marinade\*

\*This marinade may be used for Beef, Fish or Fowl. Yield: 1 pound of meat.

2 tablespoons brown sugar  
1/4 cup soy sauce  
2 cloves of garlic, crushed  
1 teaspoon onion powder  
¼ teaspoon black pepper  
1 tablespoon liquid smoke (optional)

Mix ingredients together in a bowl. Cut meat into strips to ¼" thick. Marinate meat for 10 minutes to 24 hours based on toughness of meat and personal preference. Drain meat and place on trays in dehydrator. Dehydrate for 24-36 hours, until leathery.