KITCHEN *Living*

food dehydrator

USER GUIDE

Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor guarantee you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

1-888-367-7373 customer-service@wk-usa.com

MODEL: FD550, 07/13, 6041-13

Job No. F Dehydrator Client: W+K(FE) Date: 31st Dec. 2012 RTP Production Ltd. G C M Y K

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Introduction

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Congratulations!

You have made an excellent choice with the purchase of the quality Kitchen Living product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your till receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.

General Information and Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Please read and save all instructions.

1. DANGER! Avoid touching heating coil area or other hot surfaces.
2. DO NOT immerse cord, plugs, or the base assembly in water or other liquids. Protect yourself from electrical hazards.
3. Do not use outdoors or while standing in a damp area. For household use only.
4. Close supervision is necessary when any appliance is being used by or near children. This Food Dehydrator 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.
5. DO NOT operate the Food Dehydrator with a damaged power cord or plug or after it has malfunctioned or is dropped or damaged in any manner. Return the Food Dehydrator to the warranty center for examination, repair, or electrical or mechanical adjustment.
6. When not in use (and before cleaning), the Food Dehydrator should be unplugged from the outlet. Allow to cool thoroughly before removing or replacing parts.
7. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
8. Do not use the Food Dehydrator for other than intended use.
9. Do not place the Food Dehydrator on or near hot gas or electric burner, or in a heated oven.
10. Do not plug in the Food Dehydrator while the lid is inverted (storage position) and do not invert top into the bottom for storage until the Food Dehydrator has completely cooled.
11. A hazard may be caused by the use of accessory attachments NOT recommended by the manufacturer.
12. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
13. To clean the bottom, unplug the unit from the outlet, allow it to cool completely and then wipe with a damp cloth. DO NOT REMOVE THE HEATING ELEMENT FOR CLEANING. To clean trays or lid, use sponge and mild soap.
14. Do not pour liquids into the Food Dehydrator.

SAVE ALL INSTRUCTIONS!

WARNING!

Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instruction 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 a factor which cannot be built into this product, but must be supplied by the operator.

CAUTION:

A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG

NOTE:

- This Food Dehydrator has a polarized plug (one blade is wider than the other).
- As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way.
- If the plug does not fit fully in the outlet, reverse the plug.
- If the plug still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your Grill/Griddle may not operate properly. The Grill/Griddle should be operated on a separate electrical circuit from other operating appliances.

⚠ SAFETY WARNING

Although your Food Dehydrator is easy to operate, for your safety, the warnings below must be followed:

1. Do not place the Food Dehydrator near a heat source.
2. Never leave the Food Dehydrator unattended while connected to the electrical outlet.
3. Use the Food Dehydrator on a stable work surface.
4. Do not unplug from the wall socket by pulling on the supply cord.
5. The Food Dehydrator must be unplugged:
    A. After use.
    B. If it appears to be faulty.
    C. Before cleaning or maintenance.

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS!

LIST OF MAIN PARTS

1. Top cover
2. 5 removable interchangeable trays
3. Base

CONTENTS OF PACKAGING

- Top cover with vents. Please note: the top cover is packed upside down in the base. Please remove before using.
- 5 trays. Please note: the trays are packed upside down and need to be removed and turned over with rim side up before using.
- Base
- Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 or email us at customer-service@wk-usa.com for replacement. Our business hours are Monday through Friday 9:00am to 4:00pm CST.

Why Dehydrate Food?

Dehydration of Food is one of the oldest methods of preserving food for later use. Dehydrating is a method of heating the food to evaporate the moisture present and then removing the water vapor formed.

Dried food is great in traditional cooking recipes and can save you a lot of time in the kitchen during meal preparation time. Dried foods are also ideal for camping and backpacking as they take up little weight or space and do not require refrigeration. They are also great healthy tasty children's snacks.

Dehydrator Use & Care

Before using your dehydrator for the first time, wash the trays and top covers in warm soapy water or in the dishwasher on the top rack (remove before drying cycle). **Caution:** Do not put the power unit in water or in the dishwasher. Wipe with a damp cloth.

- Set base tray on a sturdy level surface, away from any source of water.
- Stack additional trays on base tray with rim up.
- Place top cover on top tray and adjust vents.
- Plug cord into power outlet. The Food Dehydrator will automatically turn on.

HOW TO DEHYDRATE FOOD

Five Steps to Dehydrate Food

- Slice most foods thin – about ¼”
- Do not overlap your food on trays
- Rotate and turn trays every few hours
- Remove food when it looks and feels dry
- Place food in air-tight containers, jars or sealed plastic bags.

Procedure

Fruits and vegetables selected for drying should be the highest quality obtainable – both fresh and fully ripe. Wilted or inferior produce will not make a satisfactory dried product. Immature produce lacks flavor and color that won’t be enhanced by drying. Over-ripe produce may be tough and fibrous or soft and mushy.

Prepare produce while fresh and begin drying at once. Wash or clean all fresh food thoroughly to remove any dirt or chemicals. Sort and discard food with decay, bruises, or mold which may affect an entire batch.

It is advisable to peel, pit or core some fruits and vegetables. Smaller pieces tend to dry faster and more evenly.

The vents on the Top Cover are to allow heat and moisture to escape. “0” allows the most heat and moisture to escape. “4” will keep more heat in and allows moisture to escape. For general use it is recommended that you use setting “2” although it can be adjusted per recipe and your preference.

Pre-treating

Enzymes in fruit and vegetables are responsible for color and flavor changes during ripening. These changes will continue during the drying process and storage unless the produce is pretreated to slow down enzyme activity. Many light-colored fruits (especially apples, apricots, bananas, peaches, nectarines, and pears) tend to darken during drying and storage. To prevent this darkening, the fruit may be pretreated by blanching or dipping in a suitable dip. The pretreatment of vegetables and fruit prior to drying helps set color and hastens drying by relaxing tissues. It can also help keep flavor during storage and improve reconstitution during cooking.

Fruits and Vegetables may be dipped in the following:

- Lemon or Pineapple Juice is a natural alternative (in place of other pretreatments) to reduce unwanted color or browning. Fruit may be sliced right into the juice; remove after a couple of minutes and arrange in trays. For variety you my dip fruits in Jell-O powders, lime or orange juice, spices or honey. For another tasty flavor, sprinkle with cinnamon or coconut. Combine any of the above for your own special taste treats.
- Table Salt can be used as a solution for dipping.
- Water or Stem Blanching works – however, blanched fruits may turn soft and become difficult to handle. Fruits with tough skins (grapes, prunes and small dark plums, cherries, figs, and some berries) may be water-blanched to crack the skins. This will allow moisture inside to escape more readily during drying.
- Syrup Blanching may help retain the color of apples, apricots, figs, nectarines, peaches, pears and plums. Syrup blanching makes a sweetened, candied food.

Before drying pretreated food, remove any excess moisture by placing the food on paper towels or clean cloths. Trays should be loaded with a thin layer of food as directed. The food being dried should be about ¼" thick and should not exceed roughly ¾" of each tray's surface are.

Drying

Drying time varies depending on the type and amount of food, thickness and evenness of the slices, percentage of water in the food, humidity, temperature of the air and the altitude. Drying times may also vary from one area of the country to another from day to day depending on the climatic conditions. Record keeping helps you predict future drying times for specific foods.

Testing for Dryness

To test for dryness, remove a piece of food, allow to cool, and feel with your fingers to determine dryness:

- Fruits should be pliable and leathery with no pockets of moisture. To check if fruit is dry, tear a piece in half and if you do not see any moisture beads the fruit is dry enough for storage.
- Jerky should be tough but not brittle.
- Dried fish should be tough. If the fish is high in fat, it may appear moist due to the high oil content.
- Vegetables should be tough or crisp.

Helpful Hints

1. Always use fresh, quality food and wash everything before starting to dehydrate.
2. Best results are achieved when the quality of the food is high. Select ripe produce in good condition. Bad food may give off flavor to the entire lot.
3. Clean produce is important. Wash thoroughly, remove soft or spoiled areas, slice and pre-treat if necessary. Be certain that your hands, cutting utensils and food preparation areas are also clean.
4. Produce may be shredded, sliced or diced. Slices ¼" thick are usually a good size for efficient drying.
5. Drying times are affected by the size of the load, thickness of the sliced produce, humidity of the air, and the moisture content of the food itself. You can expect a variation in the drying times.
6. Be sure to let the produce cool before testing for dryness. To test for dryness, cut a piece open – there should be no visible moisture inside. Fruits tend to dry leathery and vegetables dry brittle.

7. Trays may be loaded with foods barely touching but not overlapping.
8. About 6% to 10% of the moisture may remain in food without danger of spoilage. Many dried foods will have a leathery consistency, rather like licorice.
9. Blanching or steaming is advisable for vegetables to inactivate the natural enzymes responsible for undesirable color changes. Also, it facilitates quick dehydration and reconstitution. In some cases, blanching is necessary to crack the skins of fruits like plums to allow moisture to escape during the dehydration. Otherwise, the skins may harden while the fruits remain too moist in the center.
10. It is necessary to rotate the trays every few hours. Move the bottom trays up and top ones down and turn to right or left
11. When correctly dried, the majority of your fruits and vegetables will be soft and pliable after dehydration without any damp spots. Peaches, pears, figs and dates will be pliable and leathery.
12. To remove seeds or pits from prunes, grapes, cherries, etc., dehydrate about half way – then pop seeds out. This prevents juice from dripping out.

Packing and Storage

- Fruits cut into a wide range of sizes should be allowed to condition for a week after drying to equalize the moisture among the pieces before placing in long-term storage. Place fruit in a non-aluminum, non-plastic container and put in a dry, well-ventilated and protected area. Keep away from moisture.
- Dried foods should be thoroughly cooled before packing. Package in small amounts so that food can be used soon after containers have been opened.
- Pack food without crushing into clean, dry, insect-proof containers. Glass jars or sealed plastic freezer bags make good containers. Metal cans with fitted lids can be used if the dried food is first placed in a plastic bag.
- Your dehydrated food should be checked about once a month. Should you find mold growing on a piece of dried food, scrape it off and then pasteurize the contents.
- To pasteurize the contents, spread food on a cookie sheet and bake in an oven for 15 minutes at 175° degrees Fahrenheit. Repack in a clean, air-tight container.

DRYING GUIDELINES FOR FRUITS AND VEGETABLES

The times given are approximate. Your drying time will vary with room temperature, humidity, moisture content of the food, how thinly the food is sliced and how man trays you are using. The presence of natural juices in the food may vary. The top cover vents can be adjusted. Keeping the vents open will allow for a faster drying time.

NOTE: It is important to rotate and turn the trays every few hours.

Fruit - Spread fruit in a single layer.

Food	Preparation	Average Hours Drying Time
Apples	After paring, slice into rings and dip in pretreatment solution for 2 minutes. Drain and arrange on tray.	6-12
Apricots	Dry in halves and turn inside out or cut into quarters. Pre-treat to help retain color without penetrating skin of fruit.	12-16
Bananas	Remove peel; cut into 1/8” thick slices or use whole.	9
Blueberries	Wash and remove stems. Dip in boiling water until skin cracks.	12-16
Cherries	Wash, remove stem and pit.	16-20
Cranberries	Wash and remove stems. Dip in boiling water until skin cracks.	10-14
Coconut	Remove dark outer skin, slice 3/8” thick.	6-10
Grapes	Remove stems, leave whole.	10-16
Melons	Remove skin and seeds. Slice 1/2” thick.	12-16
Nectarines	No need to peel. Halve and remove pit. Cut in ¼” slices and arrange on tray.	18
Orange, limes, lemons	Slice ¼” thick with rind.	6-14

Peaches	Peel if desired. Halve or quarter. Pre-treat.	10-14
Pears	Peel, core, slice 3/8” to 1/2” thick.	12-16
Pineapple	Peel, core, slice 3/8” to 1/2” thick.	12-16
Plums	Cut in half and remove pits.	12
Rhubarb	Use only tender stalks. Wash, cut in 1” lengths.	9
Strawberries	Strawberries may be sliced in 3/8” slices; leave other berries whole. Bathe berries in boiling water.	9

Vegetables - Spread vegetables in a single layer.

Vegetables will vary in their drying times. Blanching decreases drying times but not all vegetables are blanched. The average drying times below are general and depend on different vegetables. The top cover vents can be adjusted. Keeping the vents open will allow for a faster drying time.

Food	Preparation	Average Hours Drying Time
Asparagus	Cut into 1” pieces. Tips are best. Stems crushed after drying make an excellent seasoning.	9
Artichoke Hearts	Slice hearts into 1/8” strips, boil in 3/4 cup water with 1 tablespoon lemon juice for 5 to 8 minutes.	9
Brussel Sprouts	Sprouts - Cut sprouts from stalks, cut in half length-wise through stem.	9
Broccoli	Trim and cut as usual. Steam until tender – 3 to 5 minutes	8
Carrots	Steam until tender. Cut into slices, shreds, cubes or trips.	8
Cauliflower	Separate into flowerets. Place in 2 quarts of water (with 3 tablespoons salt) for 3 minutes. Steam until tender.	9
Celery	Separate stalks from leaves. Cut stalks into 1/4” slices. Leaves dry first, so remove when dry. Flake leaves after drying, for use in soups, stews, etc.	6-9

Chives	Chop. Spread on tray	4
Corn	Remove husks, silk and blemishes just before steaming. Blanch cob. Cut from cob & spread over tray. For even drying, stir kernels several times.	6-9
Cucumber	Pare and cut into 1/8” slices	9
Eggplant	Trim, wash and slice 1/2” to 1/4” thick. Spread on tray.	9
Garlic	Separate into cloves, remove outer skin. Slice, grind or process for seasoning after drying if desired.	9
Green Beans	Cut into 1” pieces. Blanch by steaming until translucent. Stir beans on tray after partial drying. For more even drying, rearrange inside beans to the outside of the tray.	9
Green Pepper	Halve, remove seeds. Cut into 1/4” strips or rings. May also be chopped.	12
Mushrooms	Select mushrooms with cap curling under-these are young and tender. Wipe off with damp paper towels.	12
Okra	Use young pods. Trim and cut into 1/4” circles.	12
Onions	Peel and cut into 1/2” slices or nuggets, or chop. Stir several times during drying.	12
Potatoes	Peeling optional. Slice 3/16” to 1/4” thick, or dice, grate, cut French Fry style.	12
Spinach	Trim tough stems. Steam until wilted, not soggy. Use bottom tray.	4
Tomatoes	Remove stems. To remove skin, dip briefly in boiling water then peel. Cut in halves or slices.	10

DRYING JERKY

Jerky is a favorite snack for school lunch, camping, or just about any time. It is made by seasoning the meat then drying it without cooking.

Jerky may be made from a variety of different meats. When purchasing meat for jerky, choose lean meats with minimum fat. A lean cut of flank steak or round steak is perfect for jerky.

Preparation

Normally raw meat is used for jerky. However, cooked meat as well as raw meat may be dehydrated for later reconstitution. Cut or grind meat to size for recipes before dehydration. You'll find that meat is much easier to work with when it is cut to size before it is dehydrated and becomes crispy.

Be extra careful when making jerky from raw chicken or turkey because salmonella bacteria may be present in the poultry when you purchase it. It is extremely important that both raw chicken and turkey not exceed 1/4" thickness. Marinade must thoroughly permeate the meat (soak for 10 minutes). Do not pat dry or remove any of the marinade sauce. Make absolutely sure that you follow all instructions precisely. Do not consume any food that tastes, smells or looks improper, especially jerky. Wash hands and utensils well.

Raw Meat for Beef Jerky

Any kind of beef is good for making beef jerky. The secret is to trim off all the fat before slicing. In many cases, your local supermarket butcher will slice the selected meat for you free of charge. We suggest meat be sliced about 1/8" – 1/4" thick. If meat is slightly thicker you will need to increase marinating time.

Marinate in a combination of soy sauce sweetened to taste with brown sugar and liquid smoke (optional). Add crushed chili pepper if you like it hot. Marinate the meat for 5- 10 minutes. Thicker cuts of meat will need to marinate considerably longer. It is important that the marinade permeate the meat thoroughly.

Place one layer of meat on each tray. If you like slightly thicker slices then increase the drying time accordingly. Store in clean jars with tight lid or use plastic storage bags.

DRYING FRUIT LEATHERS

Fruit leather is made by drying thin layers of pureed fruit in the dehydrator. Sometimes called fruit rolls, fruit leathers make delicious, wholesome and nutritious high-energy snacks for backpackers, campers and children.

Most fruit or combinations of fruits can be used. Apricots, apples, grapes, berries, bananas, pineapples, oranges, pears, peaches, plums, melons, and most tropical fruits can be blended and dried to make fruit leathers. Grapefruit and lemons are not recommended because they turn bitter when dried.

Fruit Leather Preparation

- Select ripe or slightly over-ripe fruit. Sort and thoroughly rinse or scrub the fruit under running water. Remove and discard blemishes or defective parts. Peel tough-skinned fruits such as winter apples, oranges, peaches, and pears. Pit and core fruit as needed. Remove seeds from grapes. Hull strawberries.

- Cut fruit into chunks and place in the top of a double boiler. Place water in the bottom of the double boiler and bring to a boil. Cover and steam for 15 to 20 minutes or until the fruit is soft.
- Place cooked fruit in blender. Add 2 tablespoons lemon juice per 2 cups of fruit to protect the color and help destroy bacteria during drying. If desired, add 1 to 2 tablespoons of sugar, corn syrup or honey per 2 cups of fruit. A small amount of spice (1/4 teaspoon cinnamon or a dash of nutmeg) may also be added per 2 cups puree, for taste variety.
- Canned fruits, such as applesauce, can be mixed with more expensive fresh fruits to help stretch the fruit concentrate and soften the flavor of sharp-tasting fruits, such as cranberries. The addition of applesauce to juicy fruits also eases drying.

Leather Drying

Dehydrating Process: Once the fruit puree has been prepared to your taste, spread the mixture onto parchment/waxed paper or onto fruit roll sheets (sold separate at your local Houseware store). Make sure the puree is no more than 1/4" thick along the edges and no more than 1/8" thick in the center. Some dehydrators dry faster on the edges then they do in the middle. Dry the leather in a 135 degree dehydrator for 4 to 6 hours. Check on the leather after 4 hours to see if it is slightly shiny and no longer sticky.

Test for dryness: Properly dried fruit leather will be translucent and slightly tacky to the touch, but easily peeled from the pan or plastic wrap. Test for dryness by touching the leather in several places; no indentations should be evident. Lift the edge of the leather, which will adhere tightly to the surface, and peel it back about an inch. If it peels readily, it is properly dried. If the leather has cooled, it may need to be warmed in an oven at 150°F for a few minutes to help it peel away more easily. If the leather cracks or chips, it has dried for too long, but is still edible.

Storage: After loosening the edge of the leather from the plastic wrap or pan, loosely roll the leather in plastic wrap or waxed paper in one piece. Store the roll in one piece or cut into 1-inch strips. Place the strips or rolls of leather in a plastic bag, glass container, paper bag or other container. Until the leather is completely dry, the container lid should not be securely fastened.

DRYING HERBS

Most herbs dry overnight. You will have one pound of dry herbs for every eight pounds of fresh herbs. Dried herbs retain their flavor best if they are crushed just before using. Home dehydration saves a lot of money. Dry chives, oregano, basil, dill, rosemary, thyme, parsley, mint, peppers and almost any herb you can find.

RECIPES

(Please note: for additional information and recipes, please visit your local library, bookstore or the internet.)

DRIED CANDIED FRUIT

Rinse fruits or fruit rinds and cut into thin strips. Simmer slowly in a solution of approximately 2 cups water and 2 cups sugar for 1-½ hours. Test for tenderness. Place on trays and dry until pliable (8-10 hours). Cool and store in an airtight containers. Use for snacks or in cooking.

CHERRY PINEAPPLES

Drain canned sliced pineapples and maraschino cherries on paper towels. Place pineapples on trays with cherry in center of each. Dry in dehydrator for 8-10 hours.

ORANGE CRISPS

Slice unpeeled oranges into 1/8 to 1/4 inch slices. Dry in dehydrator for 6-15 hours until crisp. The rind easily separates from orange meat for snacking. Powder rind or meat for natural sugar or spice flavoring.

HONEY AND BANANA CHIPS

Slice bananas 1/8” to ¼” thick. Place on trays and dry 8-20 hours at 135° until chewy. The greener the banana the crisper the chip: the riper the sweeter. They’re delicious plain and natural. (Option: Dip slices into 1/4 cup honey mixed with 1/4 cup lemon juice. Pat dry with paper towels. Sprinkle lightly with nutmeg. This option will double the drying time).

DATE-FIG BALLS

1 cup dried dates
1/2 cup dried figs
1/2 cup prunes
1/2 cup raisins
1 cup crushed walnuts
1/2 cup sunflower seeds
3 tbsp. lemon juice
1 cup coconut

In a food processor or food grinder, finely grind dates, figs, prunes and raisins. In a medium bowl, mix ground fruit with nuts and seeds. Stir in lemon juice. Shape into 1/2-1" balls. Roll in coconut. Dry in dehydrator for 4 to 6 hours, or until crisp on the outside.
Makes about 30 date-fig balls.

PEANUT BUTTER BALLS

2 cups coconut
2 cups dried apples, peeled, cored and chopped
2/3 cup peanut butter
1 1/2 tbsp. vanilla

In a large bowl, combine all ingredients; mix well. Shape into 1/2-1" balls. Dry in your dehydrator for 4 to 5 hours, or until firm and crisp on the outside.
Makes about 3 dozen.

EASY FRUIT LEATHERS/ROLLS

- 1 jar any flavor applesauce (used as the base of the fruit roll)
- You can flavor your fruit rolls with fresh pureed fruit, powdered flavored gelatin, or with coconut or nuts. Just mix it in or sprinkle on top before drying.
- Spray a fruit roll sheet or parchment/waxed paper (lightly) with any type of cooking spray.
- Place several tablespoons of applesauce on a fruit roll sheet, to make small roll-ups. Spread to 1/4 thickness, so they're about 4" in diameter. You can fit 6-8 on a fruit roll sheet, depending on how large you make them.
- Place in tray of dehydrator. Dehydrate for approximately 5-7 hours or until top of fruit roll is tacky. Remove, roll-up and place in a zip-lock bag.

NOTE: Entire fruit roll sheet may be covered with applesauce mixture and then dehydrated. Cut into individual serving sizes.

ORANGE FRUIT LEATHER RECIPES

1 1/2 cups applesauce
1 small apple, peeled, cored and chopped
2 tsp. dried orange ground
1 1/2 tsp. vanilla

In a blender mix all ingredients until pureed. Pour onto solid fruit leather sheets or parchment lined dehydrator tray; dry for 4 to 8 hours, or until leathery. Remove from sheets while still warm. Let cool slightly. Roll in plastic wrap and store in dark, dry cool place or in the freezer.

TRAIL TREATS

QUICK ENERGY SNACKS

4 cups rolled oats
1 cup chopped dates or apricots
1-cup brown sugar
½ cup raisins
1 cup dry roasted nuts
1 ½ cups coconut flakes

Mix all ingredients together thoroughly. Spread onto tray. Dry until crisp. Seal in plastic bags for munching on hikes and camping trips.

HOME MADE GRANOLA

5 cups rolled oats
½ cup brown sugar, firmly packed
½ cup wheat germ
½ cup honey
½ cup dried apple, chopped
½ cup sesame seeds
1-cup raisins
1-teaspoon vanilla
½ cup chopped dates
1-teaspoon cinnamon
1 cup pecans or almonds, chopped

Mix all ingredients together until evenly distributed. Dry with paper towel. Spread out on cheesecloth. Dry until crispy, then store in tight container or sealed plastic bag.

MARINADE FOR BEEF, FISH OR TURKEY JERKY

½ lb brown sugar
3 cups soy sauce
Spices of your choosing
½ cup liquid smoke (optional)

Mix ingredients in bowl and let stand while you are cutting the meat. Place beef, fish or turkey into the bowl of marinade, secure lid and let stand about 10 minutes. Shake bowl and turn bowl every few minutes to cover all pieces equally. Drain in sieve or colander. Place on trays and dehydrate. Turn and rotate trays every few hours. Dehydrate time is 8 to 12 hours.

SWEET AND SOUR JERKY MARINADE

1/2 c red wine vinegar or balsamic
1 tsp garlic powder
2 tsp salt
3/4 c pineapple juice
1/2 c brown sugar
1/4 c soy sauce
1/4 tsp ground ginger
3 lb lean meat cut into strips

Mix together. Marinate meat for at least 6 hours, refrigerated, stirring occasionally.Drain in sieve or colander. Place on trays and dehydrate. Turn and rotate trays every few hours. Dehydrate time is 8 to 12 hours.

SPICY JERKY MARINADE

6 tbsp oil
1 c soy sauce
6 tbsp brown sugar
3 tbsp sherry
2 tsp finely minced garlic
3/4 tsp ground ginger
a few drops of Tabasco, optional
3 lb lean meat

Mix together. Marinate meat for at least 6 hours, refrigerated, stirring occasionally.Drain in sieve or colander. Place on trays and dehydrate. Turn and rotate trays every few hours. Dehydrate time is 8 to 12 hours.

BEEF JERKY

2 lbs. of flank steak
2/3 cup of soy sauce
2/3 cup Worcestershire sauce
1 teaspoon garlic powder
1 teaspoon onion powder
2 teaspoons of seasoning salt

Slice flank steak diagonally with the grain of the meat into very thin slices (If slightly frozen it slices more easily). Combine ingredients and marinate meat overnight or 12 hours. Be sure all pieces are covered (coated) with marinade. Drain excess marinade. Place meat on paper towels to soak up marinade. Meat should be squeezed as dry as possible in paper towels. Place individual pieces of meat on tray. Dehydrate time is 8 to 12 hours.

AFTER SALES SUPPORT 1-888 367 7373 customer-service@wk-usa.com FD550 / 6041-13

SERVICE CENTER

If you have any questions in regards to the operation of this appliance or are in need of a spare part, please contact our service center at:

Wachsmuth & Krogmann, Inc.
Tel: 1-888-367-7373
Business Hours: Mon-Fri 9:00am – 4:00pm CST
Email: customer-service@wk-usa.com

TECHNICAL INFORMATION

- Model Number: FD550
- Rating Voltage: 120V, 60Hz
- Nominal Power: 125 Watt

MAINTENANCE

CAUTION:
Always be sure that the Food Dehydrator is unplugged and completely cooled before cleaning or attempting to store the item. NEVER IMMERSE base in water or any other liquid.

It is important to clean your Food Dehydrator thoroughly after each use to prevent sticky build ups that are difficult to clean later. Proper cleaning of the Food Dehydrator trays can lead to a cleaner, better tasting dehydrated food.

1. Remove the trays from the Food Dehydrator.
2. Fill the sink with warm water and add 2 or 3 tbsp. of dish soap.
3. Set the trays in the sink and allow them to soak for at least 15 minutes.
4. Wash the trays using warm soapy water and a sponge or clean cloth and rinse them well in clear warm water. Use the scrubbing part of the sponge to remiove any stubborn sticky spots

STORING

- Allow the Food Dehydrator to cool completely before storing.
- Store the Food Dehydrator in a dry location in the original box if possible.
- Do not place any heavy items on top of Food Dehydrator during storage as this may result in possible damage.
- Store the cord in a clean, dry location away from metal objects. Always check the plug before use to assure metal items have not become attached.

ENVIRONMENTAL PROTECTION

If the Food Dehydrator should no longer work at all, please make sure that it is disposed of in an environmentally friendly way.

KITCHEN *Living*

food dehydrator

Your details:

Name _____

Address _____

_____

_____

☎ _____ **E mail** _____

Date of purchase* _____

*** We recommend you keep the receipt with this warranty card**

Location of purchase _____

Description of malfunction:

Return your completed warranty card to:

Wachsmuth & Krogmann, Inc.

621 IL Route 83

Suite 202

Bensenville, IL 60106

United States

customer-service@wk-usa.com

AFTER SALES SUPPORT

☎ **1-888-367-7373** **customer-service@wk-usa.com**

MODEL: FD550, 07/13, 6041-13

Phone lines available Monday thru Friday, 9am - 4pm CST.

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YEAR WARRANTY