

The SAUSAGE MAKER, Inc.

Stainless Steel Food Dehydrator Operating Manual



D-5 #32700
#32701
#32702

D-10 #32704
#32705
#32706

D-5 and D-10 Dehydrator Operating Manual

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Introduction

Drying food for preservation dates back to the ancient Egyptians. The Spaniards were the first explorers known to use dehydration to prepare food for their expeditions. The method was used extensively in the days of the Lewis and Clark expedition as they charted the expanse of the Louisiana Land Purchase. Buffalo, elk and deer were plentiful, but their success relied heavily upon the proper use of this preserving method.

The D-5 and D-10 Dehydrators were designed and constructed to help you get the best results possible. The shell is made of durable stainless steel so it can be easily cleaned and maintained. When used properly, it will not rust or crack. All electrical components used are UL listed for safety and reliability. The information in this manual is intended to help you get the best results from this equipment. Please read this booklet carefully and call the manufacturer if you have any questions.

Dehydration

There are no exact rules that apply to food dehydration because your results can be affected by room temperature, relative humidity and moisture levels in the food that you are drying. To become proficient, it will be necessary to experiment with your drying techniques. If you use too much heat, food may harden on the outside while still being moist inside. However, with too little heat, your drying times will be very long. With a little practice you will be creating tasty, ready to eat snacks in no time.

Important Safeguards

1. Read ALL of these instructions thoroughly before using your dehydrator.
2. Save these instructions for future reference.
3. Never leave your dehydrator unattended.
4. Close supervision is required if the unit will be used around children.
5. Only for use indoors in a clean, dry location, free of flammable objects.
6. This unit gets hot. Do not touch surfaces while operating.
7. Continuous operation above 155° F is not recommended as surfaces will become **very** hot.
8. This unit may scratch household surfaces.
9. Do not use if the cord or controls have been damaged in any way. Contact the manufacturer before attempting to make any repairs.
10. Do not use sharp utensils inside the unit.
11. Turn off unit before plugging into or unplugging from an electrical outlet.
12. Unplug the unit when not in use.
13. Allow unit to cool before cleaning.
14. Clean with a damp cloth and mild detergent.
15. Never immerse unit or cord in water or other liquids.
16. Never plug unit into a damaged electrical outlet.
17. Do not allow the cord to contact the edge of a counter, table or hot surface.
18. The use of attachments or accessories is not recommended by the manufacturer and will void the warranty.
19. Do not attempt to move this unit while it is operating.

Preparation of Foods (Pre-Treatment)

For best results, select the freshest foods available to dehydrate. Note that immature fruits and vegetables do not have as much color and flavor as do those that are fully matured. Foods should be dehydrated as soon after purchase as possible. Foods high in sugar such as apples, pears, peaches and bananas are prone to darkening as a result of oxidation of the sugars. Below are some pre-treatments that will help reduce this effect.

Lemon and pineapple juice are natural antioxidants. Place the sliced produce in the juice for a few minutes. Remove, drain and place on the dehydrator shelf. For extra flavor, try sprinkling on cinnamon, Jello powders or other sweeteners.

Preparation of Foods (Pre-Treatment), cont'd

Ascorbic acid mix, a form of vitamin C which is available at most health food stores, comes in either tablet or powder form. Use about 2-3 tablespoons of powder or ground tablets per quart of water. Stir to completely dissolve powder. Place fruit into the solution for 2-3 minutes. Remove, drain and place on the dehydrator shelf.

Sodium Bisulfite can be purchased at your local pharmacy. If you or anyone who will be eating the food has any known chemical allergies, you should check with your physician before using this chemical. Be certain to ask for food grade (safe) product only. Mix 1 teaspoon of sodium bisulfite in 1 quart of water. Dip the sliced fruit in the solution for a few minutes. Remove, drain and place on the dehydrator shelf.

Blanching is used primarily to prepare fruits and vegetables for dehydrating that have skins that will toughen during drying. This process helps lock in the color and flavor as well as soften the skin of grapes, cherries, prunes and plums. There are two blanching methods: water and steam.

Water blanching - Fill a large pan about half full of water. Bring water to a boil. Use tongs to place food directly into the water, cover the pan and blanch for about 3 minutes. Remove, drain and place on the dehydrator shelf.

Steam blanching - Using a steamer pot such as one used in Chinese cooking, put 2-3 inches of water in the pan and bring to a boil. Place food into the steamer basket, place in pan and cover. Steam food for about 5 minutes. Remove and place on the dehydrator shelf.

Operating Instructions

For the safest results, read all of the instructions first.

1. Examine the carton and the unit for any damage that may have occurred during shipping. Contact the manufacturer and the carrier to report any damage.
2. Fill out and return the product warranty card. The card must be on file for your warranty to take effect.
3. Make sure the power switch is turned off. Place the unit on a clean, dry surface away from children and pets. Plug into an undamaged electrical outlet. **Warning:** Do not use an extension cord with your dehydrator.
4. Turn on the unit. The unit will begin to heat up. You may hear the heating element cycle on and off depending on the temperature you have selected.
5. Lift the door up 2-3" and heat the unit at 90° F for 45 minutes to remove any moisture.
6. If the unit stops for any reason, turn off, unplug and then repeat Steps 3 and 4. If the unit does not operate normally, turn off, unplug and call the manufacturer.
7. Follow your recipe to prepare the food that you wish to dehydrate. Place the prepared food evenly on the shelves provided. We recommend using cooking spray on the shelves to prevent sticking. Do not overlap the food.
8. Using oven mitts, remove the front panel by sliding it straight up. Set it aside on a heat resistant surface.

Operating Instructions, cont'd

9. Carefully place shelves onto the rails inside the unit and slowly slide them in. Forcing the shelves in may damage the heating assembly.
10. Slide the cover into place.
11. To monitor the internal temperature of the unit, slide the optional thermometer into the hole on the front panel. THIS THERMOMETER MUST BE REMOVED BEFORE YOU CAN OPEN THE FRONT PANEL. FAILURE TO REMOVE IT WILL DAMAGE THE SHELVES AND THE THERMOMETER.
12. Set the temperature by turning the knob on top of the unit. Monitor the internal temperature and adjust as needed.
13. Monitor the unit to ensure that the proper temperature is maintained. If the internal temperature exceeds 155° F, it may damage the unit. If the temperature of the unit reaches 155° F, turn off and allow it to cool.
14. If drying is uneven, use oven mitts to rotate the shelves 180°.
15. For very moist foods, such as tomatoes, it may be necessary to prop open the front cover 1 1/2 to 2" with a small block of wood for the first 2 hours of operation. This will increase the air flow and help drive excess moisture out of the unit.
16. **Note:** Moisture may collect on the bottom of the unit during operation and can be wiped out with a paper towel. Avoid touching the walls and shelves with your bare hands as a burn may result.

Food Drying Guides

The following charts are guidelines for the preparation of various fruits, vegetables and meats. Drying times will vary depending on the room temperature, relative humidity and moisture levels in the food that you are drying. If the moisture level is low, the drying time will be on the low end of the range. However, if the moisture level is high, the drying time will be on the high end of the range.

Keep in mind that drying times are also affected by the amount of food placed on the shelves. Over loading the shelves will slow the drying time and may produce poorer results. When dehydrating foods, it is important to check on the dryness of the product. If the product is not thoroughly dried, mold may form during storage (see Food Storage). To test for dryness, remove a piece of food from the dehydrator and allow to cool to room temperature. Bend and tear the piece to check for internal moisture.

Vegetables at 125° F

Food	Preparation	Test	Time
Asparagus	Wash and cut into 1" pieces	Crunchy	4-6 hours
Beans, Green or Waxed	Wash, remove ends and cut into 1" pieces or French style	Crunchy	9-12 hours
Beets	Remove 1/2" of the top, scrub thoroughly, steam blanch until tender. Peel and cut into 1/4" thick slices.	Pliable	9-12 hours
Broccoli	Wash and trim. Cut stems into 1/4" pieces. Dry florets whole.	Crunchy	10-14 hours
Cabbage	Wash and trim. Cut into 1/8" strips.	Crunchy	8-11 hours
Carrots	Wash and trim tops. Peel or scrape if desired. Cut into 1/8" thick slices.	Pliable	7-11 hours
Celery	Wash, separate leaves and stalks. Cut stalks into 1/4" strips.	Crunchy	3-10 hours
Corn	Shuck corn and trim silk. Steam until milk is set. Cut kernels from cob and spread on plastic screen. Stir several times during drying.	Crunchy	7-10 hours
Cucumber	Wash and trim. Cut into 1/8" slices.	Pliable	4-8 hours
Eggplant	Wash and peel. Cut into 1/4" slices.	Pliable	4-8 hours
Mushroom	Wash and cut into 3/8" slices.	Pliable	4-7 hours
Parsnips	Scrub thoroughly, steam blanch until tender. Peel if desired and cut into 3/8" thick slices.	Pliable/ Tough	7-11 hours
Peppers	Wash and remove stems, seeds and white section. Pat dry. Cut into 1/4" thick strips or rings.	Pliable	4-8 hours
Potatoes	Use new potatoes. Wash, peel if desired. Steam blanch 4-6 minutes. Cut french style, 1/4" slices, 1/8" thick circles or grate.	Crunchy/ Pliable	7-13 hours
Summer Squash	Wash and peel. Cut into 1/4" slices.	Pliable	10-14 hours
Tomatoes	Wash and remove stems. Slice into 1/4" circles. For cherry tomatoes, slice in half, dry skin side down.	Pliable	5-9 hours
Zucchini	Wash, peel if desired. Cut into 1/4" slices or chips.	Crunchy	7-11 hours

Fruits at 135° F

Food	Preparation	Test	Time
Apples	Wash, core and peel if desired. Cut into 1/4" slices. Dust with cinnamon if desired.	Pliable	7-15 hours
Apricots	Wash, halve and remove pit. Slice if desired and dry skin side down.	Pliable	21-29 hours
Bananas	Wash, peel and slice into 1/8" slices.	Pliable	7-10 hours
Figs	Wash, cut out blemishes, quarter. Dry skin side down.	Pliable	22-30 hours
Kiwi	Wash, peel and slice in 1/4" slices.	Crisp	8-15 hours
Nectarines	Wash, halve and remove pit. Slice if desired and dry skin side down.	Pliable	8-17 hours
Peaches	Wash, halve and remove pit. Slice if desired and dry skin side down.	Pliable	8-16 hours
Pears	Wash, core and peel if desired. Cut into 1/4" slices or quarter.	Pliable	8-16 hours
Pineapple	Peel, remove fibrous eyes, remove core. Cut into 1/4" slices or wedges.	Pliable	11-18 hours
Rhubarb	Wash, cut into 1" lengths.	Pliable	6-10 hours
Strawberries	Wash, cut out caps, slice 1/4" thick.	Crisp	7-15 hours
Watermelon	Cut off rind, cut into wedges and remove seeds.	Pliable and Sticky	8-10 hours

Jerky at 145-150° F

Food	Preparation	Test	Time
Jerky	Use lean meat and remove as much fat as possible. Fat turns rancid with time. Cut uniform 1/4" thick or less slices. Do not overlap slices on the shelves.	Pliable	3-4 hours Meat temperature should reach 145-150° F

Food Storage

Dried foods should be allowed to condition before being placed into a storage container. Generally, let stand about 1 week in a dry, well ventilated and protected area. The conditioning time allows for further drying and removes most of the remaining moisture in the food. Dried foods can be placed into clean, dry, insect resistant containers, preferably glass jars. Heavy gauge plastic freezer bags can also be used. Eliminate as much air as possible before sealing the bag.

When properly used, vacuum sealers provide ideal storage. The less air present, the less potential for the formation of molds. Stored foods should be checked monthly for insects and mold. If mold is present, you can scrape it off, place the food on a cookie sheet and heat in the oven at 175° for 15 - 25 minutes. Re-pack into a clean, air tight container.

Reconstitution

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 flavor loss.

Cleaning

To clean the unit, remove the shelves and wash separately. Wipe off both the exterior and interior surfaces of the unit with a damp cloth and mild detergent. Do not use scouring pads or abrasive cleaners as this may mar the finish.

NEVER IMMERSE THE UNIT OR POWER CORD IN WATER OR OTHER LIQUIDS

Reviewing the Dehydrating Process

To obtain the best results:

1. Use high quality food: the better the food the better the results
2. Wash food, use clean utensils and keep work area clean.
3. Pre-treat foods to prevent discoloration.
4. Do not overlap food on shelves.
5. Drying times will vary depending on food thickness, moisture in the food, relative humidity and temperature of the room.
6. Cool food before testing for dryness.
7. Rotate trays 180° if you notice uneven drying.
8. Let food condition in a clean, dry, ventilated area for a week before placing them in air tight containers.
9. Reconstitute as needed.
10. And last but not least, ENJOY!

Warranty Information

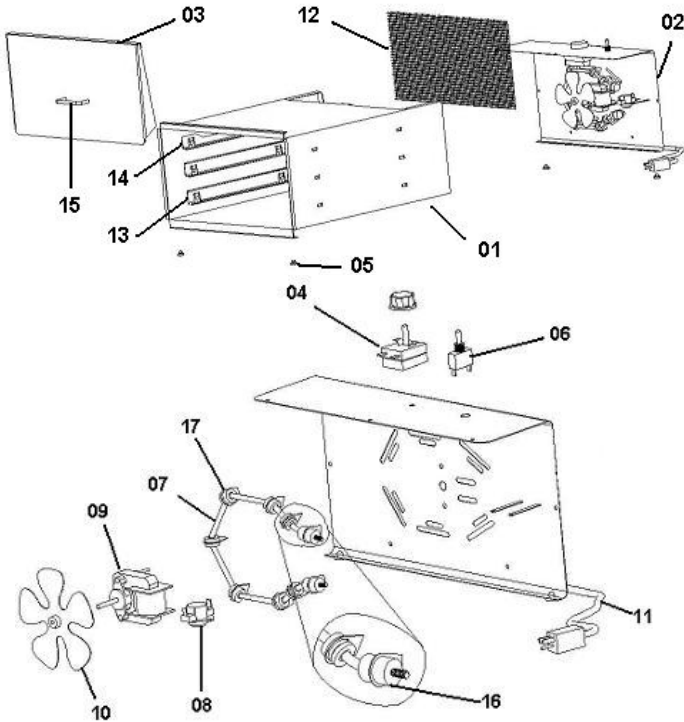
The Sausage Maker, Inc., through its Distributors, warrants each new product sold by it to the initial user to be free of defects in material and workmanship for a period of one year from the date of sale of the equipment. With respect to the sale of parts, such warranty period shall be three (3) months from the date of sale.

The Sausage Maker, Inc. will provide a new part or repaired part, at its election, in place of any part which is found upon inspection to be defective in material and workmanship during the period described above. Purchaser must present proof of purchase and purchase date at the time of exercising this warranty.

This warranty does not apply to failures occurring as a result of abuse, misuse, negligent repairs, corrosion, erosion and normal wear and tear, alterations or modifications made to the product without express written consent of The Sausage Maker, Inc. or failure to follow the recommended operating practices and maintenance procedures as provided in the products operating and maintenance publications. The warranty provided herein does not apply to equipment sold hereunder but manufactured by others as they are warranted by their respective manufacturers directly to the user.

This warranty is in lieu of all other warranties (except of title) expressed or implied and there are no warranties of merchantability or of fitness for a particular purpose

D-5 Parts List



Part Name

Box
 Heater Box
 Door
 Thermostat/Knob
 Rubber Feet
 Toggle Switch
 Heating Element
 Thermal Fuse (Thermodisc)
 Motor
 Fan Blade
 Power Cord
 Screen Guard
 Bottom Bracket
 Top Bracket
 Door Handle with Screw
 Male/Female Insulator
 Grooved Insulator
 Complete Back Panel Assembly - D5

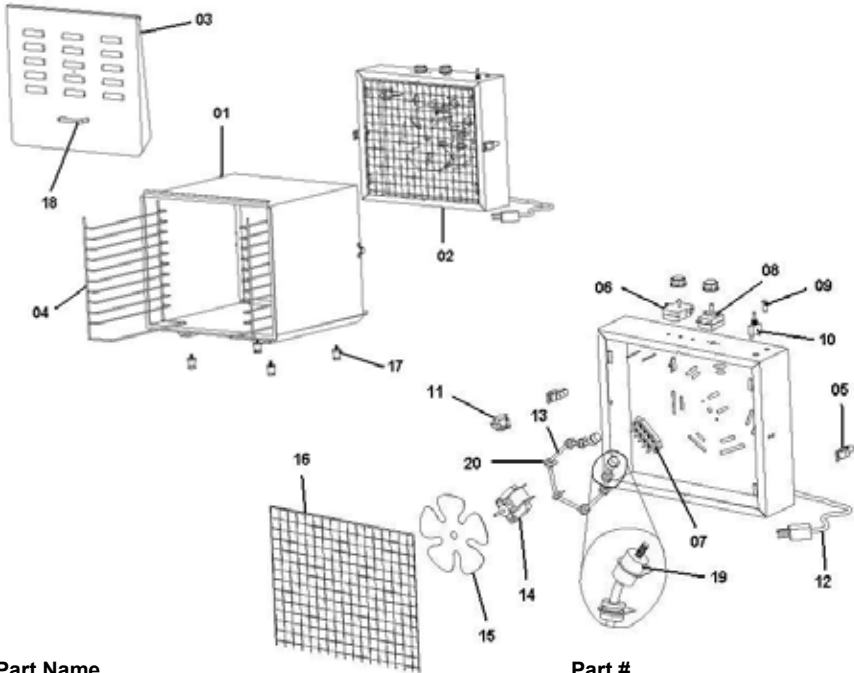
Part

P32700-01
 P32700-02
 P32700-03
 P32700-04
 P32700-05
 P32700-06
 P32700-07
 P32700-08
 P32700-09
 P32700-10
 P32700-11
 P32700-12
 P32700-13
 P32700-14
 P32700-15
 P32700-16
 P32700-17
 32500-BPA

Shelving:

Chrome Shelf (3/4" holes) 32731
 Stainless Steel Shelf (3/8" holes) 32733
 Non-Stick Shelf (3/8" holes) 32732
 Plastic Drying Screen (1/4" holes) 32737
 Non Stick Drying Sheets 32735

D-10 Parts List



Part Name

Box
 Heating Panel
 Door
 Shelving Unit
 Latch
 Timer
 Terminal Block
 Thermostat
 Pilot Light
 Toggle Switch
 Thermal Fuse (Thermodisc)
 Power Cord
 Heating Element
 Motor
 Fan Blade
 Screen Guard
 Legs
 Door Handle with Screw
 Male/Female Insulator
 Grooved Insulator
 Complete Back Panel Assembly

Part

P32704-01
 P32704-02
 P32704-03
 P32704-04
 P32704-05
 P32704-06
 P32704-07
 P32704-08
 P32704-09
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 P32704-20
 32213

Shelving:

Chrome Shelf (3/4" holes)
 Stainless Steel Shelf (3/8" holes)
 Non-Stick Shelves (3/8" holes)
 Plastic Drying Screen (1/4" holes)
 Non Stick Drying Sheets

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