

 **Brood & Taylor®**

# SAHARA

## FOLDING DEHYDRATOR

Instructions



DR-710, DR-720

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when appliance is near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- Do not use outdoors.
- Intended for countertop use only.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **WARNING:** Hazard of injury and burns. The surface of the dehydration shelves, the food to be dried, glass doors and upper housing are getting hot during use and firstly stay hot after switch-off. We recommend using pots cloth for protection.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, set control to "Off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for household use only.

- Do not store any materials, other than manufacturer's recommended accessories, in the Dehydrator when not in use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not cover the fan with any foil or similar during operation. Inlet and outlet air must not be obstructed.
- Do not use the appliance's upper side as deposition rack or working top as it will get hot when operating the appliance. As protection against fire, do generally not put objects made of paper, plastic, fabric or other inflammable material on hot surfaces.
- Leave enough ventilation distance to all sides and 1m above the appliance so avoid damage by heat and to grant an unobstructed work area. Unhindered air supply has to be ensured.
- Use original dehydration shelves only.
- In case of overheating, the item will switch OFF automatically. If so, please unplug and allow the appliance to cool down for 10-15 minutes, before putting it into operation again. Please make sure the dehydrator is free standing, not covered and the supply and exit air is not hindered.
- Do not operate the appliance in the vicinity of sources of heat (oven, gas flames etc.) or in explosive environments, where inflammable liquids or gases are located.
- Operate in dry rooms only.
- Never immerse the appliance, power cord and power plug in water for cleaning.
- Do not transport the appliance when hot. Appliance and accessories must have cooled completely before cleaning or moving them.
- Do not store the appliance outside or in wet rooms.
- For cleaning, please refer to the section "Cleaning" of the user manual.

# SAVE THESE INSTRUCTIONS

Please read and keep these instructions to obtain the best results from your Sahara Dehydrator.

## SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in 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 cord or extension cord is used:

- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- 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; and
- The cord set or extension cord should be a grounding-type 3-wire cord.

## NOTICE

This appliance is for household use only. Use on Alternate Current (50/60 Hertz) only with voltage as indicated on the manufacturer type plate. Do not attempt to modify the plug in any way.

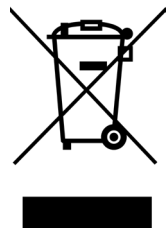
## USE WITH AC INVERTERS

Exercise caution when using this appliance with DC to AC inverters. Contact a qualified electrician if you have questions about your inverter.

## FOR HOUSEHOLD USE ONLY

This appliance is intended to be used in household and similar applications.

## NOT INTENDED FOR COMMERCIAL USE



## Correct disposal of this product:

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

**CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.



Welcome to the exciting world of dehydrated foods. Perfect for eating on the go, food preservation or creating unique recipes, dried foods have endless uses. Nutritious dried fruits and meat are ideal for hiking, biking, camping, commuting, air travel, school lunches - or anywhere!

The Sahara Folding Dehydrator delivers the ultimate combination of performance and convenience for drying and preserving your favorite foods. Blending the rich history of food dehydrating with a fully foldable body, optimized heat and airflow, and stylish modern design, this tabletop appliance is the best way to dehydrate your favorite foods.

- World's first full-size, folding dehydrator provides a massive 11 ft<sup>2</sup> / 1 m<sup>2</sup> of tray space, but quickly folds to 1/3 the size for storage.
- Dual-heater design delivers high power to quickly dry wet food, then automatically switches to low power as food dries for optimum performance.
- High-efficiency circulating airflow system yields even drying and quiet operation.
- Automated Dual Time / Temperature setting provides easy-to-optimize controls.

## CONTACT BRØD & TAYLOR SUPPORT

### USA

E-mail: [contact@brodandtaylor.com](mailto:contact@brodandtaylor.com)  
 Web: [brodandtaylor.com/support](http://brodandtaylor.com/support)  
 Phone: 1-800-768-7064

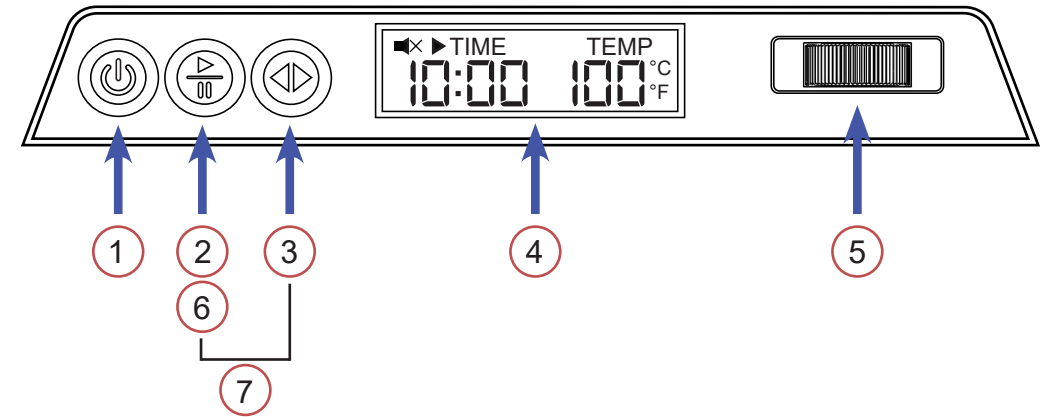
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## Getting to Know Your Dehydrator




- 1 Power – On/Off** 

Press the button to Power On the device, which displays the time and temperature settings. This is Standby Mode. Press again to Power Off.
- 2 Start/Pause (Stop)** 

Initiate device operation using the times and temperatures currently visible on the LCD screen. Once initiated, the LCD screen will change from white to amber.
- 3 Mode Selection Button** 

Press Mode button to switch from the time to temperature setting. The  symbol indicates which value is currently selected. The Control Wheel adjusts the value selected. Hold for 2 seconds to access Dual Time / Temperature mode (Time 2 and Temp 2).
- 4 LCD Screen**

Display shows the time on the left and the temperature on the right (°F or °C), Mute option status and Dual Time / Temperature settings (if active). Display backlight is white when paused, amber when heating. During operation display shows time remaining (countdown).
- 5 Control Wheel**

Scroll to the left or right to adjust Time and Temperature depending on the Mode selected. Selections can be determined by the . Scroll right to increase value, left to decrease.

- **Control Wheel - TIME**

Countdown Timer settings range from 15 minutes (minimum) up to 99 hours (maximum). Time increments can be increased and decreased by 15-minute intervals up to 12 hours. Time intervals increase at longer time settings, up to 2 hour intervals at 99 hours.

- **Control Wheel - TEMPERATURE**

Temperature settings range from 86-165 °F / 30-74 °C and can be adjusted by single degrees. FAN temperature setting indicates no heat.

- 6 **Mute Mode Control** 

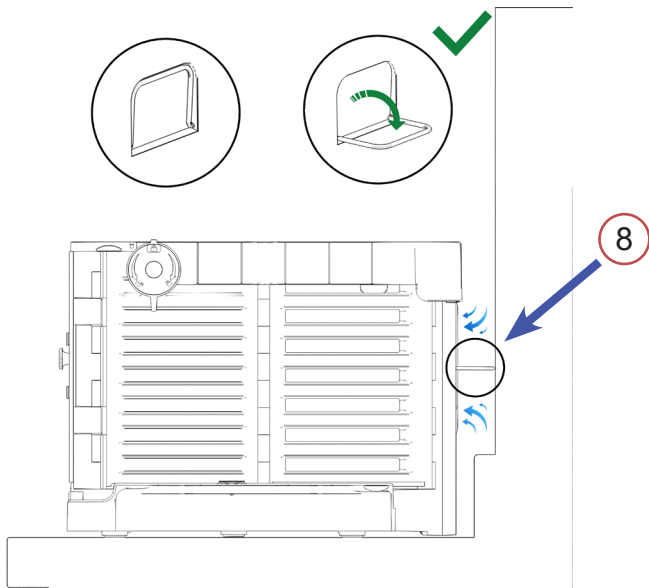
Hold Start/Pause button 2 seconds to Enable / Disable Mute Mode. In Mute Mode the completion beep is silenced.

- 7 **Fahrenheit or Celsius Setting**

Press and hold both Start/Pause and Mode buttons for 2 seconds to switch between °F and °C.

- 8 **Wire Spacer**

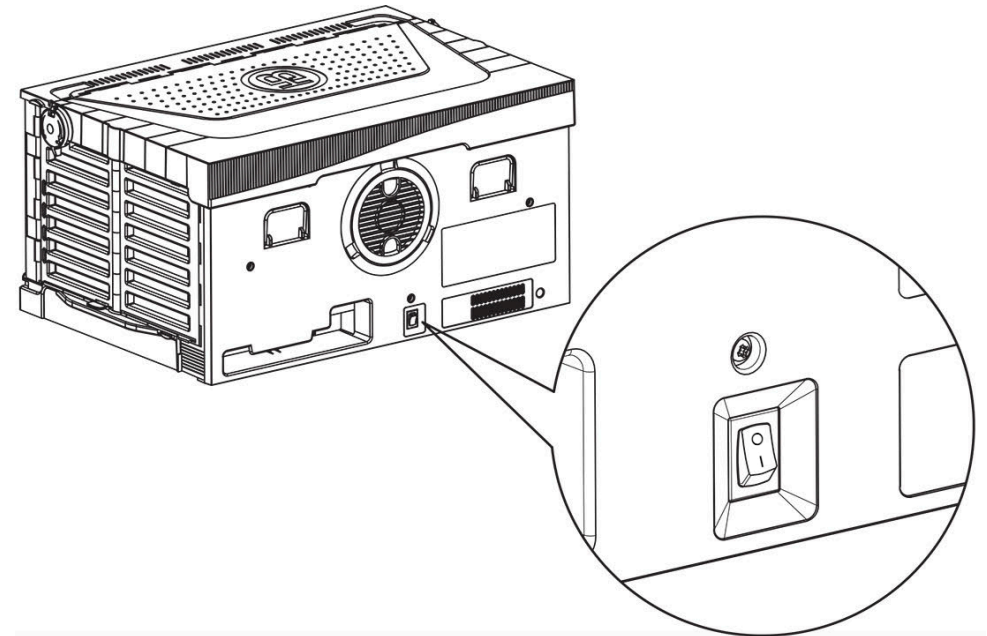
Ensure the wire spacers are in the down position. Spacers prevent the rear air intakes from being blocked. Make sure that all air intakes are always clear of obstructions.



## IMPORTANT

**For all 220 - 240V Units (DR-720 only)**

A power switch is located on the back of the Sahara Dehydrator. To turn on the power, this switch must be set to ON.




DR-710 (120V) does not have this switch, so this message can be ignored.


# Quick Start Guide

Follow the **Setup Guide** before consulting the Quick Start Guide.


**Step 1.** Cut food into thin slices, discarding any cores and/or seeds. Make sure all slices are the same even thickness.

**Step 2.** Open glass doors. (Clean all shelves before first use.) Place food on the drying shelves and then slide the shelves into the dehydrator and shut the glass doors.



**Step 3.** Press the Power Button  to turn on the Sahara Dehydrator. The screen will be white.

**Step 4.** Verify the  symbol is on TIME. Rotate the Control Wheel right to increase the time and left to decrease.




**Step 5.** Once the desired time has been chosen, press the Mode Button  to select Temperature. Spin the Control Wheel right to increase the temperature and left to decrease temperature. The temperature will change in one-degree increments.



**Step 6.** Press Start . The screen will turn amber. The time displayed on screen is how much time is remaining. NOTE: During operation, Start/Pause  may be pressed to pause operation. When paused, the Time and Temperature may be adjusted. Press Start/Pause again to restart operation.

**Step 7.** Upon completion, the appliance will beep, unless muted. Exercise caution when opening the glass doors and removing the food. Assume that the contents and shelves may be very hot.



**Step 8.** Press the Power Button  to turn off the appliance. Allow 10 minutes to ensure everything has cooled, then fold for storage. See Setup Guide for instructions on how to fold the dehydrator for storage.

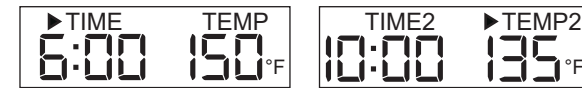



# Dual Time-Temperature Mode

Certain foods benefit from dehydration at two different temperatures. Foods with high water content (such as apples) will be much cooler than the surrounding air until they lose much of their moisture. This is because evaporation cools the food even as it is heated by the warm air. This effect can be as much as 36-45°F / 20-25°C. Dehydration can be optimized by increasing the set temperature for an initial period and then lowering it for the final drying. This speeds the drying process without overheating the food. The Sahara Dehydrator automates this process with dual time-temperature setting.

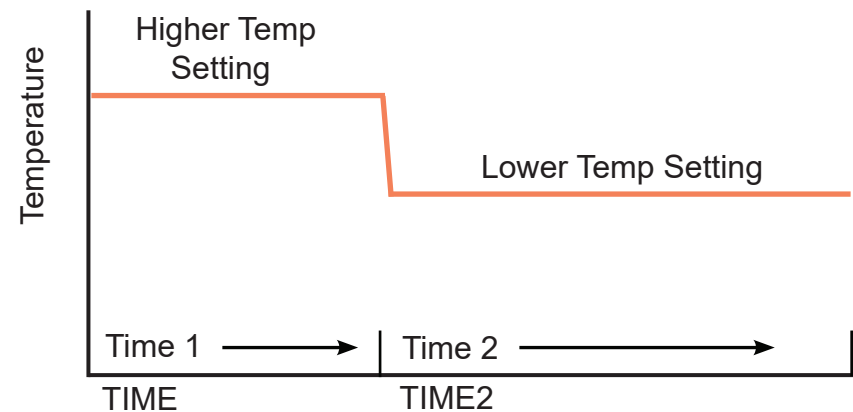
**TIME / TEMP:** This is the time and temperature associated with default operation. The dehydrator will operate at this chosen temperature for the selected amount of time unless manually shut off.

**TIME2 / TEMP2:** (Off by default). Access TIME2 / TEMP2 by pressing and holding the Mode  button for two seconds. TIME2 / TEMP2 will appear on screen. Spin the Control Wheel to select the desired time for TIME2. Then press the Mode Button  to move the pointer arrow to TEMP2 and select the desired temperature. You can hold the MODE button again for two seconds to switch back to TIME / TEMP.



Press Start  to begin operation. TIME2 / TEMP2 automatically starts when TIME / TEMP is complete. Either TIME / TEMP or TIME2 / TEMP2 may be displayed when pressing Start. The dehydrator will always begin operation with the first setting TIME / TEMP. If TIME2 is set to zero, the process will end when TIME is complete.

The graph below represents an example dual temperature drying process.



## Cleaning



Always unplug and allow the appliance to cool before cleaning.

Wipe interior and exterior with damp cloth using mild detergent solution if required. Glass doors may be cleaned with glass cleaner. For a food safe glass cleaner, use a solution of equal parts white vinegar and water.

**SHELVES - Stainless steel:** Soak in warm to hot detergent solution. Use a sponge or soft brush to clean. Avoid using any tool or brush that may bend the stainless-steel wires. Place shelf on hard, flat surface before scrubbing to avoid bending metal wires. Do not use abrasive pads or cleaners. Stainless-steel shelves are dishwasher safe for any cleaning and drying cycles.

**SHELVES - Poly plastic (Food-safe polypropylene plastic):** Soak in warm detergent solution. Use a sponge or soft brush to clean. Avoid using sharp utensils, abrasive pads or cleaners. Poly-plastics shelves are dishwasher safe up to 180°F / 82°C.

**DRIP TRAY:** Wipe with damp cloth or sponge using mild detergent solution. Soak in warm detergent solution if required. Do NOT use abrasive pads or cleaners.

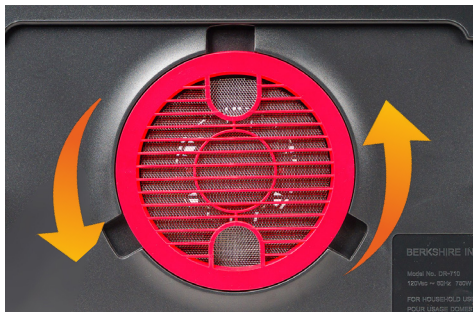
**SILICONE DRYING MATS (accessories):** Wipe with damp cloth or sponge using mild detergent solution. Soak in warm detergent solution if required. Do NOT use abrasive pads or cleaners. Silicone drying mats are dishwasher safe. However, hand cleaning is usually faster and effective.

**AIR FILTER:** This Sahara Folding Dehydrator is equipped with a stainless-steel screen air filter. If necessary, the filter may be removed for cleaning and re-installed. Remove the filter on the back of the unit by rotating the filter cover slightly so the tabs line up with slots. Lift the filter cover off. Remove filter and clean in warm water. Gently blot the filter dry between paper towels or a soft cloth. Allow it to dry before re-installing.



Do not operate the Sahara Dehydrator without an air filter. Use ONLY a genuine Brod & Taylor Sahara air filter.

After cleaning, ensure that the appliance is dry before using or putting away. Any other servicing should be performed by an authorized service representative.



## FAQs

### Is it safe to leave the dehydrator running unattended?

The Sahara Dehydrator is engineered to operate unattended. Internal thermal controls protect against overheating due to a malfunction. As with all electrical appliances, the dehydrator should be used on a hard flat surface. Do not block any air intakes or exhaust on the back, underneath or top. Never store items on top of the dehydrator. Do not operate near flammable liquids or vapors.

### How much electricity does it use?

The Sahara Dehydrator has two independent heating circuits of 375W each (750 total). The fan uses very little electricity. In normal operation, the heating circuits turn on and off to maintain temperature and low humidity. Typically the energy consumed over a full cycle of dehydration is less than 0.4 kWh/hr. The cost of electricity varies greatly around the world. In the USA this is \$0.04-0.05 USD per hour of use. In Germany this is about €0.12 per hour of use.

### Does it turn off automatically?

The digital timer can be set up to 99 hours. At the completion of the set time, both the heater and fan will switch off automatically. Additionally, a second time can be set to run after the first time is complete (Dual Time / Temperature Mode).

### Can I change time and temperature settings during operation?

You can pause operation at anytime during dehydration by pressing the PAUSE button. When paused, you can adjust time remaining and temperature settings. Press the PAUSE /START button again to restart operation.

### Are the drying shelves dishwasher safe?

The Sahara Dehydrator comes in two models: one with stainless-steel wire shelves and one with poly-plastic shelves. The stainless-steel shelves are completely dishwasher safe. Poly-plastic shelves can be washed in dishwashers up to 167 °F / 75 °C. Most household dishwashers operate below this temperature.

### Are the materials BPA free?

None of the materials used in the Sahara Dehydrator contain BPA. Food comes into contact with the shelves only. Shelves are available in stainless steel (high quality food grade series 304) or food safe polypropylene plastic. The ABS plastic enclosure is also BPA free. For the ultimate in food safety we recommend using the stainless-steel shelves. Sahara Dehydrator drying mats (available separately) are made from high quality silicone and are food safe even at high temperatures. No PTFE materials (such as Teflon®) are used in any Sahara Dehydrator components or accessories.

## What are the benefits of drying food at home?

Drying or “dehydrating” food is a method of food preservation that removes enough moisture from the food so bacteria, yeast and molds cannot grow. Dried foods are tasty, nutritious, lightweight, easy to prepare, easy to carry and easy to use. Low humidity, low heat and good air circulation are critical for successful drying. Once dry, store foods in a dark, cool location in containers that keep out moisture and insects.

## Is it safe to dry meat in the Sahara Dehydrator?

Meat can be safely dried in the SAHARA dehydrator by following a few common sense precautions. When handling raw meat, follow strict cleanliness procedures. Keep meat cool prior to placing in the dehydrator. Dry meat at a setting of at least 160 °F / 71 °C. At the completion of drying, meat will achieve an internal temperature equal to the setting. Some studies recommend heating red meat to 160 °F / 71 °C and chicken to 165 °F / 74 °C BEFORE dehydrating, because food contaminants may become more heat resistant after drying. However, this technique alters the texture of the dehydrated meat that some may find objectionable. Educate yourself by reading more about meat drying on sites such as:

<https://www.fsis.usda.gov>

<https://www.cals.uidaho.edu/edcomm/pdf/PNW/PNW0632.pdf>

## Why is the food temperature less than the air temperature?

Evaporation causes cooling. We all experience this cooling of the skin when getting out of a pool or a shower, or the more significant cooling that occurs when water evaporates from wet clothing. Wet food drying in the dehydrator is cooled by this effect. Actual food temperature may be up to 35 °F / 20 °C lower than the temperature setting. As the food dries and evaporation stops the temperature of the food will rise to the setting on the dehydrator. To control the temperature of the food through the entire drying cycle, use the Dual Time -Temperature Mode.

## Why does it take so long to dry food?

The Sahara Dehydrator creates the ideal conditions to evaporate moisture from the surface of wet food. Ultimately, the time required for the food to fully dry is controlled by how long it takes for all the water in the interior of the food to migrate to the surface so it can evaporate. Certain techniques can speed drying times, but often at the expense of flavor and texture. The easiest way to speed drying is to prepare thin slices of food. But very thin food slices may not be as enjoyable to eat. Raising the dehydration temperature will also speed drying, however, if the temperature is too hot a skin may form on the surface of the food that slows down the drying process.

## How can I speed up the drying process?

In the initial stage of drying, food may be as much as 45 °F / 25 °C below the air temperature setting. In most cases, you can safely raise the temperature by this amount for the first several hours of drying to decrease drying time.

## What other factors affect the drying time?

Humidity of the air, quantity of food in the dehydrator, moisture content of the food and altitude can affect drying time.

## My food is taking longer to dry? Is there something wrong with the dehydrator?

There are many factors that affect drying times. The relative humidity of the air in the room where the dehydrator is used will affect drying time. Food will dry slower when the humidity is high (more water vapor is in the air slows evaporation). The temperature of the room and altitude can also affect drying time.

## What is the best way to store dehydrated food?

Store dehydrated food in sealed containers in a cool dark area. Vacuum sealed bags are excellent for storage.

## What are drying mats and why would I want them?

Sahara drying mats are food-safe silicone. They are excellent for sticky foods, liquids, fruit leathers, or small items such as berries, nuts, seeds or herbs that might fall through the grating of standard shelves.

## What will happen if I operate the dehydrator without an air filter?

The Sahara Dehydrator is carefully designed to optimize airflow and circulation with the air filter in place. Additionally, operating the dehydrator without a filter can draw dust and debris inside the fan and heater. It is very difficult to clean the fan or heater and may cause damage.

## Can I use an air filter from another appliance such as my vacuum cleaner?

Air filters from vacuums and other appliances may degrade the performance of the dehydrator. Only authentic Brod & Taylor Sahara Dehydrator filters should be used.

## How long do air filters last?

The air filter can be used continuously as long as it is clean. If the filter cannot be cleaned or is damaged it should be replaced. Filters are available from authorized Brod & Taylor Sahara distributors.

## How do I turn off the beeper that signals the completion of the timer?

Hold Start/Pause button 2 seconds to Enable/Disable Mute Mode. In Mute Mode the completion beep is silenced.



# Dehydration Guide

## Getting Started

Start with fresh food that is ripe. Clean thoroughly. Cut away any spoiled areas. For the best drying results, food should be cut into thin and even slices, typically 1/8 - 1/4 inches / 3-6 mm. All slices in a single load should be the same thickness. A food slicer (mandoline) can be used to quickly and accurately slice large quantities with consistent thickness.

No pre-treatment of food is required before drying. One of the benefits of drying your own food is avoiding chemicals or additives that might be present in commercial drying processes. Slight discoloration of foods such as apples is natural oxidation and will not affect taste.

Blanching food in boiling water or steam before drying can speed the drying process and kill micro-organisms on the surface of the food that might cause pre-mature spoilage. Be aware that blanching, especially if overdone, can affect the taste and texture of the dried food. Arrange food in single layers on trays. Make sure pieces do not overlap. Ideally there should be a small amount of space around each piece.

## Time

Many factors affect the drying time of food. The most important to consider are the type of food and amount, the thickness of food slices, the temperature and humidity of the air in the room, and the temperature setting selected for dehydration. Food dries faster when the air inside and outside the dehydrator is hotter and drier (low humidity).

## Temperature

The optimal drying temperature is usually the highest temperature that will not affect the nutritional content of the food. Meat must be dried at higher temperature to eliminate harmful micro-organisms that may be present in the meat. Herbs, nuts and seeds should be dried at lower temperatures.

When food first begins to dry, the evaporation causes the food to cool. In some cases, food temperature can be as much as 45 °F / 25 °C below the temperature of the air in the dehydrator. As the food dries, the food temperature will eventually be the same as the internal air temperature. Since food dries faster at higher temperatures, drying time can be shortened by raising the temperature for the first several hours while the food is quite wet, then lowering the temperature for the final drying. The dual Time-Temperature feature of the Sahara dehydrator makes this simple to do.

Food Type	Typical Drying Temperature
Fruit	135 °F / 57 °C
Vegetables	125 °F / 52 °C
Meat	165 °F / 74 °C
Nut, Seeds	95 °F / 35 °C
Herbs, Flowers	95 °F / 35 °C

# Fruit

Fruits are among the most popular of all dried foods and are a great way to get started using your dehydrator. Drying ripe fruit creates a healthy snack that concentrates the flavors. Dried fruit is nutritious, light weight and easy to carry.

Many fruits are covered with a skin that is a great natural barrier to drying. Slicing exposes the inner fruit that will dry more quickly. The thinner the slices, the faster the food will dry. Smaller fruit such as grapes can be dried whole, although drying time may be longer.

If the fruit is not sliced, blanching with steam or boiling water for several minutes is often recommended to make fruit skin more porous and speed drying. However, blanching can result in a more "cooked" taste in dried fruit. Don't be afraid to try longer dehydration times with completely natural and unprocessed fruit. The results can be far superior.

## Fruit Drying Guidelines

Temperature: 135 °F / 57 °C

Fruit	Time	Remarks
Apples	7-15 hours	Leathery or crispy to taste.
Apricots	20-28 hours	Best if sliced 1/4" / 6mm or thicker.
Bananas	6-10 hours	Do not over dry for best taste.
Berries	10-15 hours	Leave whole.
Blueberries	10-15 hours	Leave whole, craze in boiling water to dry faster.
Cherries	13-21 hours	Dry until sticky
Cranberries	10-12 hours	Leave whole. Boil until skins crack.
Figs	22-30 hours	Do not over dry for best taste.
Grapes	24-36 hours	Do not blanch for best taste.
Nectarines	8-16 hours	Best if sliced 1/4" / 6mm or thicker.
Peaches	8-16 hours	Best if sliced 1/4" / 6mm or thicker.
Pears	8-16 hours	Leathery or crispy to taste.
Pineapple	10-18 hours	Best if sliced 1/4" / 6mm or thicker.
Strawberries	7-15 hours	Dry until sticky.

# Vegetables

Vegetables are usually dried for preservation and storage, unlike fruits, which are dried primarily for snacks and eaten dry. This affects the process used for drying. Vegetables should be dried more completely until brittle (5% moisture). Steam blanching of vegetables after cleaning and slicing for drying is also recommended to stop the enzymatic processes that lead to spoilage. Blanching also maintains color and flavor. Choose vegetables for drying that are ripe and very fresh.

To steam blanch vegetables, suspend them over boiling water in a wire basket (not touching the water). Vegetables should be steamed until limp, usually several minutes. After blanching, spread vegetables on racks to cool before placing in dehydrator.

Several types of vegetables do not require blanching including peppers, onions, and mushrooms.

## Vegetable Drying Guidelines

Temperature: 125 °F / 52 °C

Vegetable	Time	Remarks
Asparagus	5-6 hours	Blanch. Dry to brittle.
Beets	8-12 hours	Steam and peel. Dry to pliable.
Broccoli	10-14 hours	Blanch. Dry to brittle.
Brussels Sprouts	24-48 hours	Blanch. Dry to brittle.
Cabbage	7-11 hours	Blanch until wilted. Dry to brittle.
Carrots	6-10 hours	Use crisp carrots. Blanch. Dry to leathery.
Cauliflower	8-12 hours	Blanch. Dry to brittle.
Celery	3-10 hours	Blanch. Dry to brittle.
Corn	6-10 hours	Blanch. Dry to brittle.
Mushrooms	4-10 hours	Dry to leathery. Start at lower temperature.
Onions	4-8 hours	Dry to leathery.
Peas	4-8 hours	Blanch. Dry to brittle.
Peppers	4-8 hours	Dry to leathery.
Potatoes	6-14 hours	Blanch thoroughly. Dry to brittle.
Tomatoes	8-10 hours	Dry to leathery.

# Jerky

Drying meat for jerky is one of the best ways to get the most out of your dehydrator. Whether you're a hiker, athlete, or just enjoy the protein value, jerky is healthy, convenient and delicious.

Make jerky from lean cuts of meat with as little fat as possible. Fat will not dry and will shorten the shelf life of the jerky. The meat should be sliced thin, less than 1/4" / 6mm thick. This is easiest if the meat is partially frozen before slicing. Use a very sharp knife. Cut across the grain of the meat for a more brittle jerky, or with the grain to make the jerky more chewy.

Prepare a marinade and plan to soak the meat for at least 8-24 hours in the refrigerator. Many recipes are available on the internet or you can create your own.



## HEALTH WARNING

When drying meat, care must be taken to ensure that all traces of contaminants such as E. Coli or Salmonella have been destroyed. Make sure the shelves and interior of the dehydrator are clean. Keep meat cooled until loading into the dehydrator. The safest process includes one of the following:

- Before drying, heat meat in a traditional oven so that the internal temperature of red meat is 160 °F / 71 °C and poultry is 165 °F / 74 °C. Once these temperatures have been reached, meat is safe enough to be dried in the appliance. Note that this process will change the texture and taste of the jerky.
- Dry meat at a minimum of 145-155 °F / 63-70 °C and dry meat for at least 4 hours. Upon completion, heat the dried meat in a pre-heated oven of 275 °F / 135 °C for 10 minutes.

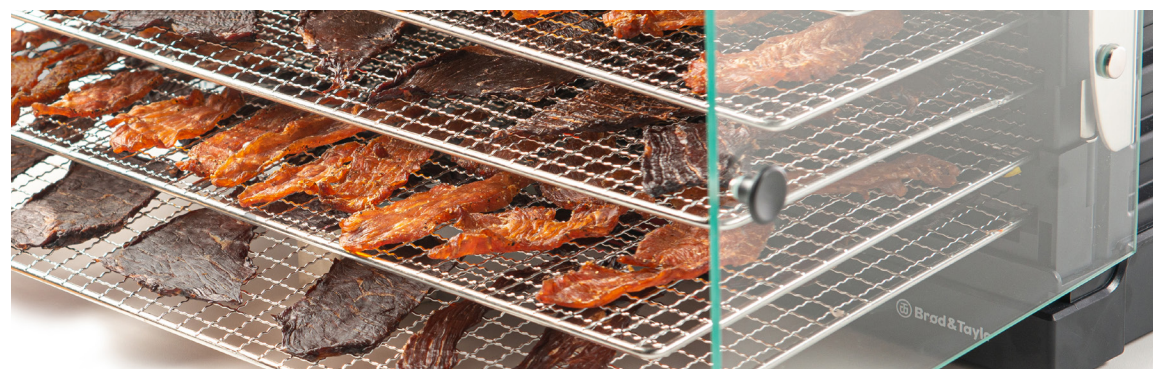
Agricultural extensions at many universities have published excellent articles about food safety when making jerky with whole meat, ground meat, poultry, fish and wild game.

For more information, please visit:

<http://foodsafety.wisc.edu> (search for "jerky")

<https://www.usda.gov/> (search for "jerky")

<https://www.cals.uidaho.edu/edcomm/pdf/PNW/PNW0632.pdf>



## Beef

Beef is rich in flavor, protein, phosphorous and iron. If making whole muscle jerky, trim off excess fat and slice the meat no thicker than 1/4 inch. Fat will spoil and limit the shelf life of your jerky. Round, sirloin or flank steak are among the more popular cuts of beef for making jerky. When making jerky from ground beef, use meat that is at least 93% lean.

If using a prepared marinade, evenly coat the meat and allow the mixture to sit for 8-24 hours before drying; the longer the better. Drain and pat dry before placing in a single layer in the dehydrator.

## Poultry

While not the most common variety of jerky, dried poultry is a unique alternative to beef that packs just as much flavor. Remove as much fat as you can with a sharp knife and then season or marinate as you would beef. Poultry is much more fibrous than traditional beef, so expect your jerky to be somewhat brittle.

## Fish

Fish must be kept very fresh before drying in order to prevent spoilage. Choose fish with low oil content, such as tilapia, pink salmon and tuna; the higher the oil content, the quicker it will spoil. After seasoning in the same fashion as poultry or beef, place fish in the dehydrator in a single layer.

## Wild Game

Another alternative to traditional beef jerky is deer and elk meat. Wild game can often harbor dangerous bacteria. Because of this, consult separate recipes and safety precautions not included in this manual with your own discretion before attempting to dehydrate.

## Meat Drying Guidelines

Beef	160 °F / 71 °C	4-5 hours
Chicken	165 °F / 74 °C	4 hours
Turkey	165 °F / 74 °C	6 hours
Fish	165 °F / 74 °C	12-14 hours
Wild Game	Varies	Varies

## Specifications

### Dimensions

Closed: 22"W x 12¼"D x 3¾"H  
56cm W x 31cm D x 9.5cm H

Open: 22"W x 14¾"D x 11"H  
56cm W x 36.5cm D x 28cm H

### Weight

Dehydrator: 13.5 lbs / 6 kg  
Shelves (sets of 7)  
Stainless-steel shelves: 5 lbs / 2.2 kg  
Poly-plastic shelves: 4.5 lbs / 2 kg

### In the box

1 Dehydrator  
1 Drip Tray  
1 Power Cord  
7 Shelves (Stainless steel or Poly plastic)  
1 Zippered Shelf Case

### Power

DR-710 120V~ 60Hz (750W)  
DR-720 220-240V~ 50 - 60Hz (690-820W)

### Temperature Range

Range: 86 -165 °F / 30-74 °C  
Also operates Fan Only - no heat

### Running Time

15 min - 99 hours (Time 1)  
15 min - 99 hours (Time 2)  
Time 1 and Time 2 are sequential

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