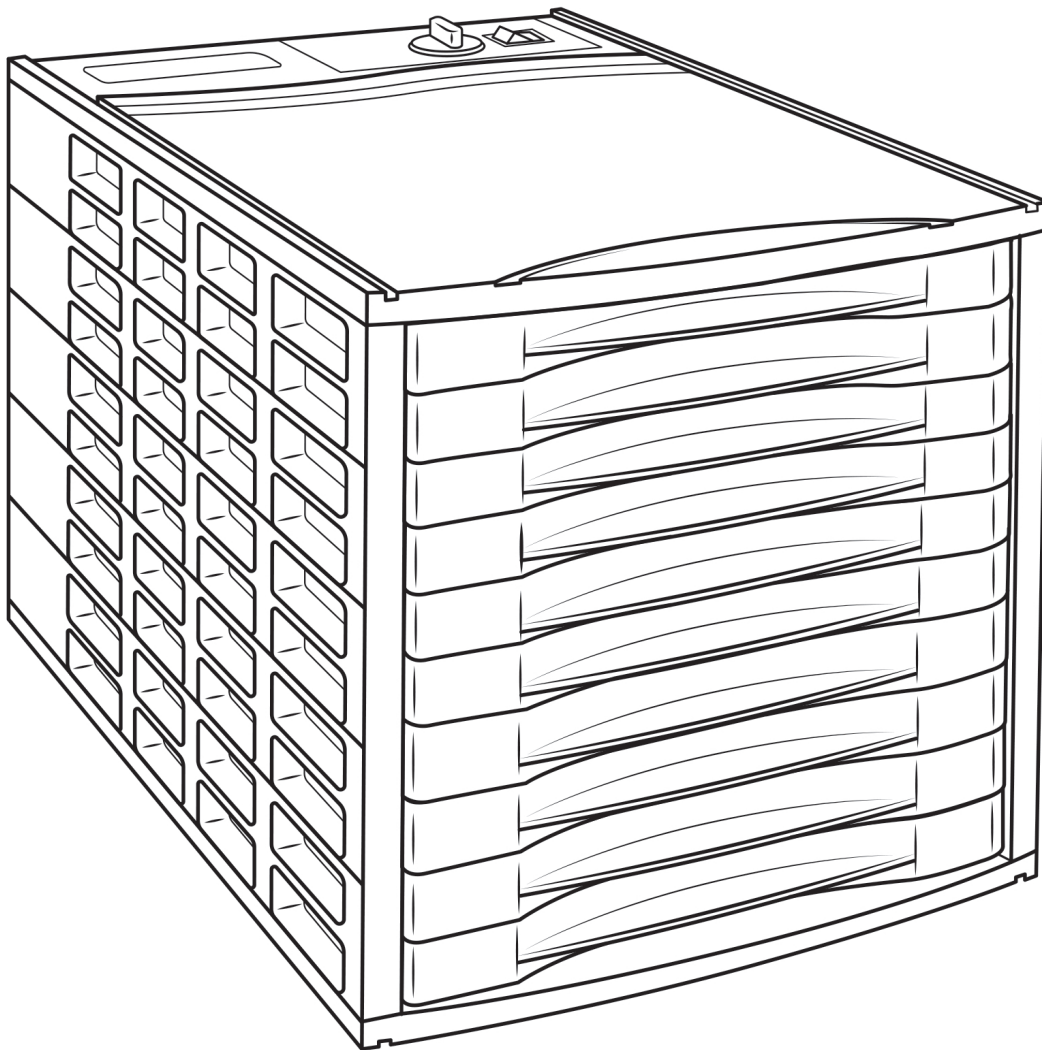




DEHYDRATORS

INSTRUCTION MANUAL



#554BSD6T, #554BSD10T



11/2019



WARNING

Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required. Keep these instructions to assist in future servicing.

IMPORTANT SAFETY INFORMATION

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING YOUR DEHYDRATOR

This product is intended for use in dehydrating food products.
Do not use this appliance for any other purpose other than intended.



WARNING


TO AVOID RISKS OF ELECTRICAL SHOCK, BURNS OR INJURIES,
ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE
ELECTRICAL OUTLET BEFORE DISPLACING, SERVICING OR CLEANING.

WHEN USING ANY APPLIANCES AND TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, BURNS OR SERIOUS INJURY, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED:

1. Before using this appliance, please check carefully to make sure voltage (AC 120V -60Hz) is compatible with your outlet and the electrical cord is connected to a properly grounded electrical outlet of similar voltage. **CAUTION:** Risk of fire, electrical shock, burns or injury if Dehydrator is not connected as instructed.
2. **ALWAYS** place the appliance on a flat, level and stable surface.
3. Make sure Dehydrator and all controls are in **OFF** position before inserting the plug in electrical outlet.
4. Do not plug/unplug Dehydrator into/from electrical outlet with wet hands.
5. To disconnect Dehydrator from electrical outlet, pull directly on the plug; do not pull on the power cord.
6. **DO NOT** let power cord hang over the edge of table or counter or touch any hot surfaces.
7. **DO NOT** place or use the unit or any parts on or near a hot gas or electrical burner, in a heated oven, or on a stove top.
8. This appliance should only be used by trained personnel.
9. 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 and fire. This plug will fit into a polarized outlet only one way. 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, making sure the electrical rating of the extension cord is at least as great as the electrical rating of this appliance (listed on the bottom panel of the unit.) **DO NOT** alter plug. **DO NOT** attempt to defeat the safety purpose of the polarized plug.
10. **DO NOT** operate this or any other appliance with a damaged cord or plug or after the appliance malfunctions, has been damaged in any way, or has been immersed in water or other liquid.

IMPORTANT SAFETY INFORMATION

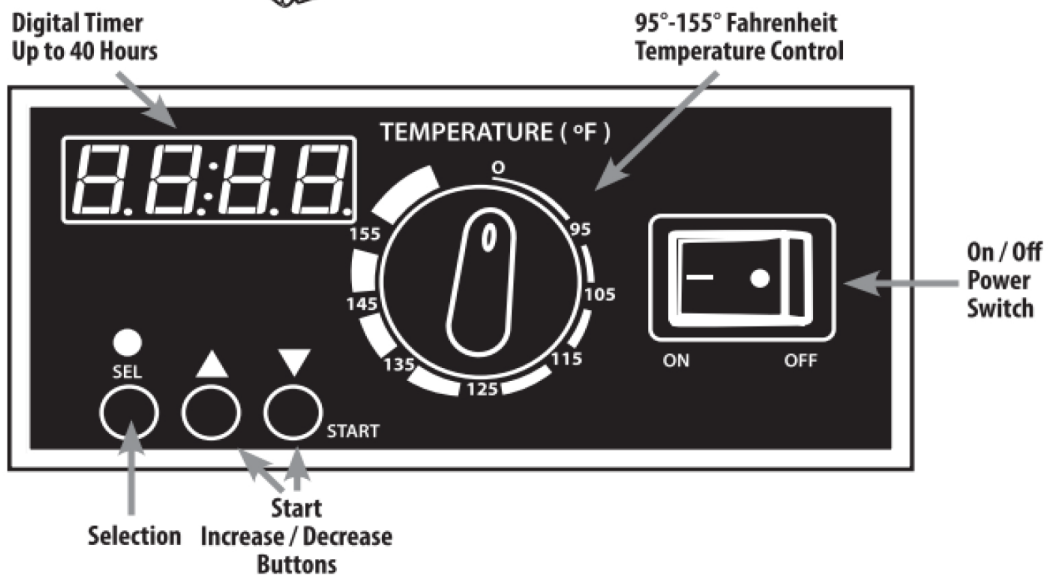
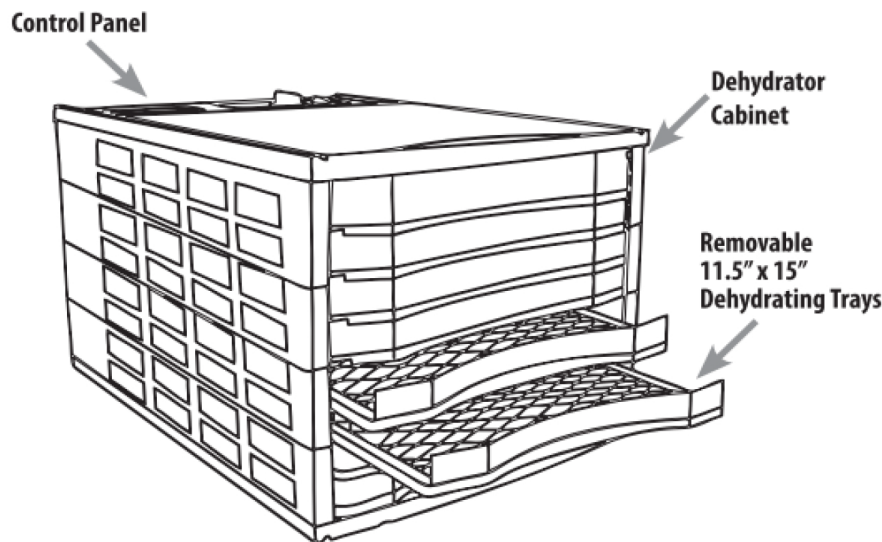
11. To avoid risk of electrical shock, fire or injuries: **DO NOT** immerse in or expose appliance, electrical cord or plug to water or other liquid.
12. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance (listed on the bottom panel of the unit). The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. **DO NOT** use an outlet or extension cord if the plug fits loosely. **DO NOT** use extension cord if electrical cord feels hot.
13. Keep electrical and extension cords away from appliance and any hot parts and surfaces of the appliance during use.
14. The use of any accessories or attachments not recommended by the manufacturer may cause fire, electric shock or injury.
15. Always use Control Functions/Buttons to operate the unit.
16. Make sure appliance is in **OFF** position and unplugged before adding/removing parts or when cleaning.
17. **DO NOT** move the product while it is in use.
18. Unplug power cord from outlet when not in use. Clean & cover the unit and store in a cool dry place if not being used for an extended period of time.
19. This appliance is **NOT** recommended for outdoor use.
20. If appliance malfunctions during use, shut down the unit **IMMEDIATELY** and discontinue use. **DO NOT** attempt to open any part of the base. **DO NOT** use or replace with any unauthorized parts not intended for this unit. All parts for this appliance must be used according to Instruction Manual. **ONLY** use manufacturer approved parts. Any other parts or accessories not intended for use with this appliance is strictly prohibited and will void warranty.

 **KEEP OUT OF REACH OF CHILDREN.** Do not leave appliance unattended when in use. Always supervise children when they are near the appliance. Do not allow children to operate or be near the appliance when in use.

 **BURNS, INJURY AND/OR FIRE MAY RESULT FROM NON-COMPLIANCE** with all operating procedures described in instruction manual.

 **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

PARTS AND OPERATING INSTRUCTIONS



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

1. Make sure the power switch is turned off. Place the unit on a clean, dry surface. Plug into an undamaged electric outlet.
2. **DO NOT** block the air vents on the door or at the rear of the Dehydrator. Keep the Dehydrator at least 12" (30.5 cm) away from any wall to allow for proper air circulation.
3. **DO NOT** operate the Dehydrator on flammable surface such as carpeting.
4. Turn the unit on by pressing the Power Switch.
5. Set Temperature by turning Temperature Knob to desired setting.
6. Set Timer by pressing the Select button. Digital Timer Display will flash.
7. Set the Hours by pressing the Arrows (▲▼) to increase or decrease Hour Setting, up to 48 hours.
8. Press Select again and set the minutes by pressing the Arrows (▲▼) to increase or decrease minutes setting.

PARTS AND OPERATING INSTRUCTIONS

9. Display will show Time setting. Press Select again to confirm Time setting. Press Start (▼) to begin dehydration process.
10. Prior to the dehydrating process, heat the unit at 95°F for 45 minutes to remove any moisture.
11. If the unit stops for any reason, turn off, unplug and then repeat Steps 4 to 9. If the unit does not operate normally, turn off, unplug and contact customer service at the place of purchase.
12. Use oven mitts, slide the dehydrator trays out of the unit and load the product to be dehydrated onto the trays. For best results, do not overlap the product and be sure to leave space between the items to allow for maximum air circulation.
13. Use both hands for maximum stability, and slide the dehydrator trays back into the unit.
14. Set the temperature by turning the knob on top of the unit.

Note: Moisture may collect on surface of the food. This should be blotted off with a paper towel.

TOOLS YOU NEED TO GET STARTED

- Paring knife (Stainless Steel Blade)
- Cutting board
- Storage containers

Additional tools that make the job easier and faster can include:

- A food processor or other similar appliance for faster and consistent slicing
- A steamer and basket, or kettle and collapsible steamer for blanching
- Blender for making fruit puree for fruit leather
- A small notebook to keep track of length of time and recipes that work for you as well as those that don't

BASIC FOOD PREPARATION TIPS

Fruit and vegetable peel often contain much of the food's nutritional value. Therefore it is better not to peel if the dried food is to be eaten as snack or used in cookies. On the other hand, you will want to peel apples intended for a pie or tomatoes intended for soup. Generally, if you normally peel the food for a specific recipe, then peel the food before it is to be dehydrated.

One of the most important factors in successful dehydration is how the food is sliced. When drying fruits, it helps to get all the slices about the same thickness so they all dry to the same moisture level, at the same time. Thick slices dry more slowly than thin slices. The thickness you choose is up to you but slicing all the pieces to as close to the same size as possible will help ensure success and consistency.

PARTS AND OPERATING INSTRUCTIONS

The skin of many foods naturally protects the food but it can hamper the dehydration process. During dehydration, moisture escapes best from a cut or broken surface not through the tough skin. Therefore, the larger the cut area, the faster and better the food will dehydrate.

For this reason thin stalked vegetables like green beans, asparagus, and rhubarb should be cut in half the long way, or with an extreme diagonal cut to expose as much of the inner parts of the food as possible.

Fruit should be sliced across the core and not down through the core. Try to always make thin flat cuts.

Broccoli stems should be halved or quartered depending upon diameter. Small fruits like strawberries can be cut in half. Even smaller berries should either be cut in half or blanched slightly to break the skin.

FILLING THE DRYING TRAYS

When loading the food into the trays, you can use all of the tray's surface, but some airflow must be maintained. Try to place the food in a single layer whenever possible. This is particularly important with foods like banana slices and pineapple rings and not quite as important with beans. If some of the pieces come out with too much moisture when you are finished, one of the reasons is that it might have been covered by other pieces of food.

Dehydration removes the moisture and will cause the food to shrink as it dries. This allows you to store the same amount of food in a smaller space. Chopped food should not be spread thicker than 3/8 inch. If needed, use mesh sheet to hold food.

It may be necessary to stir the finely chopped food once or twice during dehydration to ensure even drying of all the pieces. To do so, turn the machine off, unplug it, remove the trays, stir, then reassemble and restart the machine according to the instructions.

PREVENTING DRIPPING

Some foods such as very ripe tomatoes and citrus or sugared fruits may drip. Dripping from a tray above can change the flavor of different foods on lower trays. To help lessen dripping after placing food on drying trays and before placing them on the dehydrator base, tap the tray firmly downward on a towel laid on the counter top a few times to remove excess moisture.

RECONSTITUTION

Dehydration is the process of removing moisture from food. Reconstitution is the replacement of that moisture to bring the food back to its natural states. Although some dried foods such as fruit are excellent in their dehydrated state, you will often want to reconstitute other dried foods before eating them. Here are some tips on reconstitution.

JUST ADD WATER

For chopped or shredded vegetables, and for fruits to be used in cookies, no reconstitution is usually needed. If the pieces are quite crisp and dry you can try sprinkling with 1 Tbsp. water per cup of dried food.

For vegetables and fruits to be used in soufflés, pies, quick breads, doughs or batter, use 2 parts water to 3 parts (by volume) dried food.

For vegetables and fruits which will be cooked in the liquid such as vegetable side dishes, fruit toppings, and compotes, use 1 to 1½ parts water to 1 part dried food. Extra liquid may be required for proper cooking.

TIME FOR RECONSTITUTION

- Chopped and shredded foods reconstitute quickly. Generally, 15 to 30 minutes is sufficient.
- Larger vegetable or fruit slices, and meat cubes can be reconstituted overnight in water, left in the refrigerator. Alternately, you can also choose to place in boiling water, remove from stove, and let stand 2 to 3 hours.
- Whole pieces of fruit take longest to reconstitute, and are best left to soak overnight.

OTHER RECONSTITUTION HINTS

- If you drain reconstituted foods, save the liquid. This liquid has great nutritional value. Freeze this liquid for later use in soups, leathers, pies or compotes.
- There is no need to reconstitute ahead of time when making soups. Dried vegetables can be added directly to the soup about one hour before serving.
- Do not add spices, salt, bouillon cubes or tomato products until vegetables are reconstituted and cooked. These items considerably hinder rehydration.
- Some foods take longer to reconstitute than others. Carrots and beans require more time than green peas or potatoes. A rule of thumb: those that take the longest to dehydrate will take the longest to reconstitute.
- Try not to use more liquid than necessary for reconstitution because nutrients will be drained away with the excess water. Place dehydrated food in a container and use just enough water to cover the food. Add more water later as needed to replace what the food absorbs.

FOOD PREPARATION

MEAT PREPARATION

(Set temperature from 145°F to 155°F / 63°C to 68°C)

Meat	Preparation	Dryness Test	Approx. Time (hrs.)
Beef Jerky	Lean flank or round steak slices about 1 to 1½ inches thick	Slightly chewy but not brittle	6 to 15

FRUIT PREPARATION

(Set temperature at 135°F / 57°C)

Fruit	Preparation	Dryness Test	Approx. Time (hrs.)
Apples	Pear, core and cut slices or rings	Pliable	5 to 6
Apricots	Clean, cut in halves or in slices	Pliable	12 to 38
Bananas	Peel and cut into ½ inch slices	Crisp	8 to 38
Berries	Cut strawberries into ¾ inch slice. Other berries whole	No moisture	8 to 26
Cherries	Pitting is optional, or pit when 50% dry	Leathery	8 to 34
Cranberries	Chop or leave whole	Pliable	6 to 26
Dates	pit and slice	Leathery	6 to 26
Figs	Slice	Leathery	6 to 26
Grapes	Leave whole	Pliable	8 to 38
Nectarines	Cut in half, dry with skin side down. Pit when 50% dry	Pliable	8 to 26
Orange Rind	Peel in long strips	Brittle	8 to 16
Peaches	Pit when 50% dry. Halve or quarter with cut side up	Pliable	10 to 34
Pears	Peel and slice	Pliable	8 to 30

FOOD PREPARATION

VEGETABLE PREPARATION

(Set temperature at 125°F / 52°C)

Fruit	Preparation	Dryness Test	Approx. Time (hrs.)
Artichokes	Cut into ⅓ inch strips. Boil about 10 minutes	Brittle	6 to 14
Asparagus	Cut into 1-inch pieces. Tips yield better product	Brittle	6 to 14
Beans	Cut and steam blanch until translucent	Brittle	8 to 26
Beets	Blanch, cool, remove tops and roots. Slice	Brittle	8 to 26
Brussel Sprout	Cut sprouts from stalk. Cut in half lengthwise	Crispy	8 to 30
Broccoli	Trim and cut. Steam tender, about 3 to 5 min.	Brittle	6 to 20
Cabbage	Trim and cut into ⅓ inch strips. Cut core into ¼ inch strips	Leathery	6 to 14
Carrots	Steam until tender. Shred or cut into slices	Leathery	6 to 12
Cauliflower	Steam blanch until tender. Trim and cut	Leathery	6 to 16
Celery	Cut stalks into ¼ inch slices	Brittle	6 to 14
Chives	Chop	Brittle	6 to 10
Cucumber	Pare and cut into ½ inch slices	Leathery	6 to 18
Eggplant/Squash	Trim and slice ¼ inch to ½ inch thick	Brittle	6 to 18
Garlic	Remove skin from clove and slice	Brittle	6 to 16
Hot Peppers	Dry whole	Leathery	6 to 14
Mushrooms	Slice, chop, or dry whole	Leathery	6 to 14
Onions	Slice thinly or chop	Brittle	8 to 14
Peas	Shell and blanch for 3 to 5 minutes	Brittle	8 to 14
Peppers	Cut into ¼ inch strips or rings. Remove seeds	Brittle	4 to 14
Potatoes	Slice, dice or cut. Steam blanch 8 to 10 min.	Brittle	6 to 18
Rhubarb	Remove outer skin and cut into ⅓ inch lengths	No moisture	6 to 38
Spinach	Steam blanch until wilted, but not soggy. Kale, etc.	Brittle	6 to 16
Tomatoes	Remove skin. Cut in halves or slices	Leathery	8 to 24
Zucchini	Slice into ¼ inch pieces	Brittle	6 to 18

CARE AND MAINTENANCE

CLEANING

After each use, clean the drying trays and dehydrator lid with warm soapy water. Do not wash trays, lid or base in dishwasher. Stubborn particles may be removed by soaking and/or using a plastic scrubber. Do not use abrasive materials or solvents to clean plastic! To clean the dehydrator's base (the bottom part with the motor and heating element), unplug and wipe clean with a damp sponge or cloth. NEVER immerse the base in water or allow liquid to flow into the area that contains the electrical parts.

STORAGE

After the dehydrator is cleaned, dry all parts, stack drying trays on the base, and store in a clean and dry place.

EQUIPMENT LIMITED WARRANTY

Backyard Pro Butcher Series warrants its equipment to be free from defects in material and workmanship for a period of **6 months**. This is the sole and exclusive warranty made by Backyard Pro Butcher Series covering your Backyard Pro Butcher Series brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro Butcher Series reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Backyard Pro Butcher Series makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Backyard Pro Butcher Series has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within **6 months** of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Backyard Pro Butcher Series shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

