



TRIBEST  
**Sedona**  
**EXPRESS**

## **SEDONA EXPRESS FOOD DEHYDRATOR OPERATION MANUAL**

Models: SD-6780 / SD-6280



Read Instructions Before Using



## INTRODUCTION

Congratulations! You are now the proud owner of a Tribest® Sedona® Express Food Dehydrator. With the advanced Tribest Sedona Express Food Dehydrator, you can enjoy the benefits of efficiently and conveniently dehydrating your favorite fruits, vegetables, and meats, utilizing the latest in digital dehydration technology and the revolutionary Two-Stage Temperature-Timer (TST) feature. From, apples to zucchini, breads to pates, to crackers and your favorite jerky recipes, you can set Sedona Express to meet all your dehydrating needs.

The Tribest Sedona Express includes our latest innovation: the Two-Stage Sequential Temperature-Timer (TST). The TST allows you to easily set the Tribest Sedona Express to start at a higher temperature, to kick-start the dehydration process. Then it automatically switches to a lower temperature to finish off the job without raising the temperature of the food above the desired level. The TST decreases the amount of time it takes to dehydrate your favorite recipes without all the hassle.

The Tribest Sedona Express is the advanced solution to dehydration - offering you all the options you require to make the dehydration process as simple and as convenient as possible. With the Tribest Sedona Express, you have complete control over setting the timer up to 99 hours or switching to continuous mode for up to 120 hours of worry-free uninterrupted operation. The new compact design of the Tribest Sedona Express utilizes a central single-fan heating mechanism, so that the heated air is evenly circulated and distributed for uniform dehydration of your foods. Now you can dehydrate up to 10 trays of your favorite recipes using either the stainless steel or BPA-free trays.

The Tribest Sedona Express also offers you a convenient way to monitor your foods with a see through glass window at the front of the unit. As an added convenience, there is an internal LED light that switches on when you open the glass door to check on the dehydration process.

Be sure to carefully unpack your Tribest Sedona Express and check that all of the parts are included with your package. Also take the time to become familiar with the functions of the unit before you begin dehydrating foods. It is a good idea to press each button to check their functionality – making you aware of what each button controls. The included trays make your dehydration experience easier while also enhancing the versatility of the machine.

We recommend that you wash all of the trays with warm water and a mild detergent before you first use your Tribest Sedona Express. Now you are ready to begin dehydrating with your Tribest Sedona Express. We hope you enjoy your new dehydrator, as it helps you better preserve the nutrition from your favorite fruits and vegetables and helps you continue your journey to better health.

Please take the time to thoroughly read through the entire operation manual for proper use and care instructions. Following the instructions in this manual will ensure that your Tribest Sedona Express Food Dehydrator operates optimally for years to come.



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# IMPORTANT SAFETY PRECAUTIONS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or the Tribest Sedona Express Dehydrator in water or other liquid.
4. Only use an approved power cord included with your machine or supplied by the manufacturer.
5. Only plug the machine into an electrical outlet that has a compatible electricity rating. Failure to do so may damage the fan motor and/or heating-coil and will void the warranty.
6. Never handle the plug with wet hands.
7. Close supervision is necessary when any appliance is used by or near children.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. Always use the Tribest Sedona Express Dehydrator on a leveled surface, and keep it a minimal distance of 4 inches from other appliances or furniture.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
11. Do not attempt to disassemble or modify the Tribest Sedona Express Dehydrator. It may cause a fire, an electric shock or a malfunction. Any attempt to modify the Tribest Sedona Express Dehydrator will void the warranty.
12. Opening the Tribest Sedona Express Dehydrator door stops the dehydrator from operating. Once the door is closed, operation will resume. If the Tribest Sedona Express Dehydrator continues to operate while the door is opened, please unplug the machine and contact the nearest warranty service center.
13. NEVER put your fingers or other foreign objects such as spoons, knives or any other kitchen utensils into the air vents while in operation. It may cause physical harm such as a burn, electric shock or fire.
14. Do not move the Tribest Sedona Express Dehydrator while in operation.
15. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for the nearest warranty service center should your Tribest Sedona Express Dehydrator malfunctions or require service.
16. Use of unauthorized accessories or attachments not approved or recommended by the manufacturer may cause injuries.
17. Do not use the Tribest Sedona Express Dehydrator outdoors. The Tribest Sedona Express is intended for indoor use only.
18. Do not let the power cord hang over the edge of your table or counter, or come in contact with any hot surfaces.
19. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
20. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the unit OFF and then remove the plug from the wall outlet.
21. Do not use the Tribest Sedona Express Dehydrator for anything other than its intended use.

**SAVE THESE INSTRUCTIONS**

## SAFETY TIPS

**To avoid any possible damage or injury, please follow the basic safety tips:**

1. Do not clean the main body of the Tribest Sedona Express with water. Always use a wet towel to clean the Tribest Sedona Express.
2. Never use Tribest Sedona Express in a humid room such as a bathroom. Use Tribest Sedona Express in a well-ventilated setting.
3. Always use a separate outlet that has a minimum of 10 amps, in other words, don't plug the Tribest Sedona Express into an extension cord and then into an outlet.
4. Do not block the air vents while the Tribest Sedona Express is in operation.
5. Do not expose Tribest Sedona Express to high temperatures over 176°F (80°C).
6. Plug in Tribest Sedona Express with the main switch OFF.
7. Do not attempt to dehydrate any liquids or very fine powder that will turn into dust, glass, or metal.
8. To avoid deterioration of food, do not keep the dehydrated food in the Tribest Sedona Express for too long without the Tribest Sedona Express operating. Remove the dehydrated food immediately after the dehydration process is over.
9. Store dehydrated foods in a proper place.

**TIP:** For best results, store in a suitable airtight container.

# PARTS LIST

**Package includes:**

- 1 BPA-Free Main Body
- 11 Dehydrating Trays  
(Stainless Steel or BPA-Free)
- 1 Closed Tray to catch debris  
(Stainless Steel or BPA-Free)
- 1 Detachable Power Cord
- 1 Operation Manual
- 1 Reusable Air Filter



Main Body

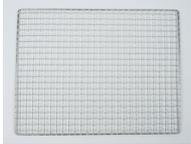


Reusable Air Filter



Detachable Power Cord

**For Model SD-6780:**



Stainless Steel Dehydrating Tray



Stainless Steel Closed Tray

**For Model SD-6280:**



BPA-Free Dehydrating Tray



BPA-Free Closed Tray

**Note:** Each unit is packaged with sponge tray holders. Please make sure to remove the sponge tray holders before using Sedona. The sponge tray holders were designed to keep your trays in place during transportation. They are not intended to be used with the normal operation of Sedona.

**Optional Parts**



Sedona PP (Polypropylene) Drying Sheets

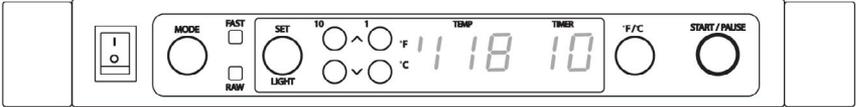


Sedona Silicone Drying Sheets



Sedona Non-Stick PTFE Drying Sheets (Polytetrafluoroethylene)

## SET-UP



Function of switch and buttons:

1. **POWER** Switch turns the Tribest Sedona Express on and off.
2. **MODE** button will allow you to choose one of three settings. The lights to the right of the MODE button indicate which mode is activated.
  - When the top RED light is lit, only FAST mode is activated.
  - When the bottom GREEN light is lit, only RAW mode is activated.
  - When both the RED and GREEN light are lit, the COMBO mode is activated (both FAST and RAW mode) which uses the Two-Stage Sequential Temperature-Timer (TST) to speed up the dehydration process.

The three settings:

1. **FAST mode:** The average internal temperature levels (as high as 167°F) will be maintained at the indicated temperature set by the user. As the heating element cycles on and off, internal temperature will slightly rise and fall. The indicated temperature is the average temperature maintained by the Sedona Express.
  2. **RAW Mode (with Overheat Protection):** Uses the Overheat Protection feature to ensure that the internal temperature (as high as 118°F) will not exceed the indicated temperature. Indicated temperature is not the average temperature; indicated temperature is the maximum temperature that the machine will reach in the drying chamber. This is useful for preserving certain vital nutrients that can degrade at high temperatures.
  3. **COMBO mode (with TST):** Uses the Two-Stage Sequential Temperature-Timer (TST) to set the two temperature/time settings. It starts at a higher temperature for a set time (FAST mode) then automatically drops down to the lower temperature for the set amount of time.
    - FAST mode: The first temperature setting and is set at a higher temperature to encourage faster initial dehydrating, less spoiling/ fermenting of foods.
    - RAW mode: The second temperature setting and is set at lower temperatures for the majority of the duration to maintain the necessary temperature for nutrient preservation.
3. **SET/LIGHT** button has three functions:
    - It enables you to set the temperature:
      - When initially setting the temperature, press the SET button once and the 3 digits of the TEMP window will flash.
    - It enables you to set the timer:
      - When you press the SET button once more, the 2 digit TIMER window will flash.
- 1) Press the SET button once – While the TEMP window flashes, set the desired temperature by using the 10 or 1 buttons to select your desired temperature.
  - 2) When the TEMP window displays your desired temperature, press the SET button to finalize your temperature setting. Your desired temperature is now set up, and the TIMER window will flash.

3) When the **TIMER** window flashes, set the desired hours by using the 10 or 1 buttons to select the desired number of hours; then press the **SET** button after you have set the timer and finalize your choice.

- When **SET** button is pressed during operation, it enables you to turn on the LED light inside of the dehydration compartment for easy monitoring and observation. The LED light will turn on for 10 seconds before automatically turning OFF.

**NOTE:**

- You may set the dehydrating time for up to 99 hours.
- The Sedona Express has a Continuous Operation function, which allows you to continuously dehydrate for more than 99 hours. To enable this function, press and hold the 10 up button until **CO** is displayed.
- The **CO** function will allow dehydrator to operate for a maximum of 120 hours.
- The default setting for Fast Mode: 167°F (75°C) for 1 hour.
- The default setting for Raw Mode: 113°F (45°C) for 10 hours.
- The Sedona Express will save your settings for the next use even when you turn off the dehydrator.

4. **UP/DOWN** (10,1) buttons are for setting the temperature or the hours for the timer - one short press will change the number by 10 or 1, and when the button is pressed for more than 1 second the number will continuously increase or decrease at a rapid pace.

5. **TEMP** display shows the set temperature:

- During set-up, this window displays the user's desired temperature of the drying chamber.

**NOTE:** The temperature of the drying chamber is regulated by a thermal sensor. The actual temperature of the drying chamber may be affected by changes in the temperature and humidity of the inflowing air, which may result in slight temperature fluctuations.

**NOTE:** While the temperature displayed by the **TEMP** Display is the set desired temperature, actual temperatures in the drying chamber may fluctuate up to  $\pm 5^{\circ}\text{C}$  ( $\pm 9^{\circ}\text{F}$ )

6. **TIMER** display shows the total number of hours set for each desired temperature. This timer automatically counts down, showing the hours remaining for dehydration.

7. **F/°C** button will enable you to select a temperature display mode (Fahrenheit or Celsius).

**NOTE:** The default setting of the Sedona Express is in Celsius ( $^{\circ}\text{C}$ ). Once you set the machine to Celsius or Fahrenheit, the Sedona Express will remember your setting even after you turn the unit off.

8. **START/PAUSE** button starts, pauses, or restarts the operation.

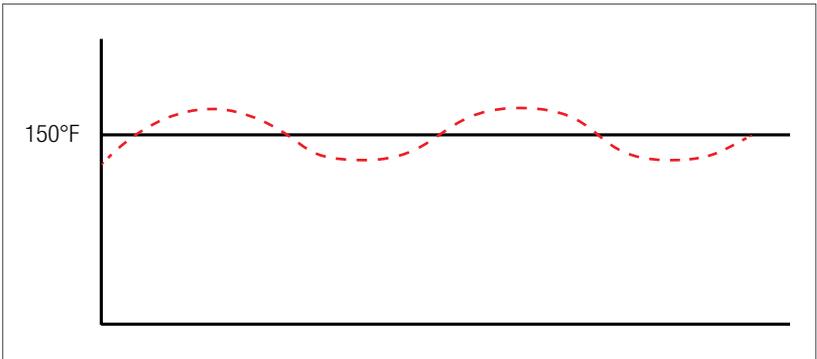
**NOTE:**

- While the Tribest Sedona Express is in operation, if you open the door the power supply to both the heating coil and the fan will be shut-off. The Tribest Sedona Express will automatically restart as soon as the door is closed.
- You will hear a beep when the buttons are pressed, when the door is opened, and when the assigned time is over.
- To change the temperature and/or operation hours when the Sedona Express is running, press the **START/PAUSE** button, then press the **SET** button and change the temperature and/or time. Then press the **START/PAUSE** button to restart the Sedona Express.
- Two green-lit dots will blink on the bottom right-hand side of the set temperature display and set timer display, once the **START/PAUSE** button is pressed and the unit is turned on.
  - The dot next to the temperature display will only blink when the heating mechanism is activated. When the temperature inside the drying chamber reaches the set temperature,

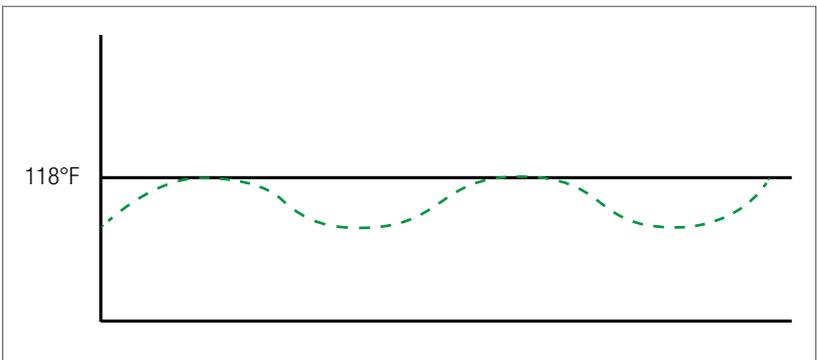
the heating mechanism will cut out to make sure the temperature inside the drying chamber is precise and accurate.

- The dot next to the timer display will continuously blink to indicate that the timer button is counting down and functioning correctly.

### FAST mode



### RAW mode



—————  
Set Temperature

- - - - -  
Internal Temperature

# OPERATION

1. Always keep the Tribest Sedona Express on a level surface.
  - Keep the Tribest Sedona Express at least 10 cm away from walls, other appliances or furniture.
2. Open the door to insert trays into the Tribest Sedona Express. Hold the tray in the horizontal position and push the tray into the proper slots.
  - Place the food evenly and neatly on each tray as close as possible (remember dehydrating removes water and/or shrinks food). For best results, cut the food into even sizes and thickness so that dehydration will be completed altogether.
  - It is recommended to use separate trays for each type of food.
  - You may dehydrate up to 11 trays simultaneously.
  - Double check whether all the trays are properly loaded.  
For model SD-6280, there is a 250 gram capacity per each plastic tray.
3. Plug into an outlet that has 10-amp capacity.
4. Turn the main switch ON.
5. There are three settings to choose with the Sedona Express:

## • COMBO Mode (with TST) Use Only

The Two-Stage Sequential Temperature-Timer (TST), a two-phase COMBO mode that allows for both FAST mode and RAW mode to be applied sequentially. This is the default setting of the Sedona Express when it is turned on.

- 1) Turn the Sedona Express on, both the RED and GREEN lights to the right of the MODE button will be lit. (Red=FAST mode, Green=RAW mode.)
- 2) Press the °F/°C button to choose Fahrenheit or Celsius.
- 3) Press the SET button to set FAST mode to your desired temperature using the UP/DOWN 10 or 1 buttons.
- 4) Press SET again to set the desired time using the UP/DOWN 10 or 1 buttons for FAST mode.
- 5) Press SET again to set the desired temperature using the UP/DOWN 10 or 1 buttons for RAW mode.
- 6) Press SET again to set the desired time using the UP/DOWN 10 or 1 buttons for RAW mode.
- 7) Press SET to finalize settings.
- 8) Press the START/PAUSE button to begin operation.

**NOTE:** During COMBO mode operation, the upper red light blinks while the Sedona Express first operates at the higher temperature for the set amount of time; and then, the lower green light blinks, when the temperature automatically lowered to the second setting for the remaining dehydrating time.

## • FAST Mode Use Only

This setting holds and maintains a higher temperature (e.g. 167°F) for faster dehydrating. The temperature in the dehydration chamber may fluctuate above and below the set temperature as the heating elements cycle on and off.

- 1) Set the Sedona Express to FAST mode by pressing the MODE button once to change the default COMBO mode to FAST mode. (A RED light lit to the upper right of the MODE button indicates that the Sedona Express is set at FAST mode.)
- 2) Press the °F/°C button to choose Fahrenheit or Celsius.
- 3) Press the SET button to set FAST mode to your desired temperature using the UP/DOWN 10 or 1 buttons.
- 4) Press the SET button once again to set your desired time using the UP/DOWN 10 or 1 buttons.
- 5) Press the SET button again to finalize your settings.
- 6) Press the START/PAUSE button to begin operation.

- **RAW Mode (with Overheat Protection) Use Only**

This setting prevents the temperature of the dehydration chamber from going over the selected temperature setting. The temperature in the dehydration chamber never fluctuates above the set temperature as the heating elements cycle on and off, which prevents your food from being overheated.

- 1) Set the Sedona Combo to RAW mode by pressing the MODE button two times. (A GREEN light to the lower right of the MODE button will indicate that the unit is set on RAW mode.)
  - 2) Press the °F/°C button to choose Fahrenheit or Celsius.
  - 3) Press the SET button to set RAW mode (the GREEN light is blinking) to your desired temperature using the UP/DOWN 10 or 1 buttons.
  - 4) Press the SET button to set RAW mode to your desired time using the UP/DOWN 10 or 1 buttons.
  - 5) Press the SET button to finalize your settings.
  - 6) Press the START/PAUSE button to begin operation.
6. Tribest Sedona Express will automatically switch to stand-by mode after the drying time has expired. Also, a beep will sound when the drying time has expired.
  7. Turn the main switch OFF after dehydration has finished.
    - Tribest Sedona Express is designed to evenly distribute warm air from the rear to the front of the unit. Depending on the climate and temperature of the air flowing into the unit from the rear, there may be a slight difference in temperature between the trays and inside the drying compartment.
    - Because heat rises naturally, it is normal for the top trays to be exposed to more heat than the trays in the center or on the bottom. For best results, rotate the trays periodically.

## CLEANING AND MAINTENANCE

1. Clean the trays and drying sheets with a mild detergent under warm water after each use.  
**NOTE:** The BPA-Free trays for model SD-6280 are NOT dishwasher safe. The Stainless Steel trays for model SD-6780 are dishwasher safe.
2. To clean the Main Body, first unplug the machine and then clean with a wet towel. Do not rinse the Sedona with water or submerge the machine in water.
3. For easier screen/tray cleaning – cover with wet paper towels and soak for a short while.
4. Make sure the trays and drying sheets are thoroughly dried before inserting them back into the machine. Keep your machine and machine parts in a safe place out of reach of children.

## ABOUT SEDONA'S CENTRAL FAN

The central fan in the Sedona Express Dehydrator provides a quick and even flow of air throughout the 11 trays.

## TROUBLESHOOTING

SYMPTOM	LIKELY CAUSE	REMEDY
Machine doesn't turn on.	<ul style="list-style-type: none"> <li>• The plug is incorrectly positioned in the electrical outlet.</li> <li>• The machine is not switched on.</li> </ul>	<ul style="list-style-type: none"> <li>• Plug in again.</li> <li>• Turn the switch ON.</li> </ul>
Display lights are not on.	<ul style="list-style-type: none"> <li>• The power is not on.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn the switch ON</li> </ul>
Fan is working but there is no heat.	<ul style="list-style-type: none"> <li>• Heating system is out of order.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn the machine OFF and contact the nearest service center.</li> </ul>
Heater is working but the fan is not working.	<ul style="list-style-type: none"> <li>• The fan is out of order.</li> <li>• Foreign material is stuck on the fan.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn the machine OFF and contact the nearest service center.</li> <li>• Remove the foreign material.</li> </ul>
Not dehydrating.	<ul style="list-style-type: none"> <li>• Too much food on the tray.</li> <li>• Food is overlapped on the tray.</li> <li>• The fan is running slow.</li> </ul>	<ul style="list-style-type: none"> <li>• Reduce the food quantity.</li> <li>• Evenly spread the food in a single layer.</li> <li>• Turn the machine OFF and contact the nearest service center.</li> </ul>
Water drops on the door.	<ul style="list-style-type: none"> <li>• Too much food on the tray.</li> <li>• The food contains too much water.</li> </ul>	<ul style="list-style-type: none"> <li>• Reduce the food quantity.</li> <li>• Reduce the food quantity and increase the dehydration time.</li> </ul>
Over heating or little heating.	<ul style="list-style-type: none"> <li>• Temperature control system is not working properly.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn the machine OFF and contact the nearest service center.</li> </ul>
Foods are not evenly dehydrated.	<ul style="list-style-type: none"> <li>• The thickness of the food is not even.</li> <li>• There is too much food on the tray.</li> </ul>	<ul style="list-style-type: none"> <li>• Cut the food to uniform thickness and size.</li> <li>• Reduce the food on the tray.</li> <li>• Choose the correct tray.</li> </ul>
Abnormal Sound from the fan.	<ul style="list-style-type: none"> <li>• The fan is out of order.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn the machine OFF and contact the nearest service center.</li> </ul>

# WARRANTY

We warrant to you, the “end-user” who has properly registered after purchasing the Sedona Express Dehydrator (hereinafter referred to as “SD”) for a valuable consideration, that the Plastic Body, Fan Motor and the Heating Coil of this SD will be free from defects in materials and workmanship for a period of ten (10) years from the date of purchase. All other accessories, including but not limited to the Stainless Steel, Plastic Trays and optional parts such as drying sheets, are not subject to any warranty.

In order for you to receive the benefits of this warranty, you are required to complete and mail the warranty registration card to us within ten (10) days following the purchase of your SD.

1. No warranty will be provided until after we have actually received the enclosed warranty registration card, containing all the requested information, within ten (10) days of the date of the original purchase. The warranty is only good for the original purchaser for value. This warranty is non-transferable.
2. If the SD exhibits defective behavior while in normal household use, we, upon our actual receipt of a written notice of such defects from you during the warranty period, will, at our option, either repair or replace the SD which proves to be defective. However, we have no such obligation to repair or replace the SD until after you have, by insured mail and in protective packaging\*, delivered the SD to the location of your service center. Replacement SD may be either new or like-new. SD may contain re-manufactured or re-conditioned parts, which are equivalent to new in performance or may have been subject to incidental use.
3. We do not warrant that the operation of the SD will be uninterrupted or error free. In no event shall our liability exceed the retail value of the SD.

This Warranty does not cover defects resulting from: [a] failure to operate the SD in accordance with the instructions; [b] use of parts or supplies not provided or authorized by the manufacturer; [c] negligent, improper or inadequate maintenance; [d] service performed or attempted by an unauthorized service person; [e] damages, accidental or otherwise to the SD, which are not directly caused by us or the manufacturer; or [f] damages resulting from abuse, tampering, misuse, commercial use, or unauthorized modification of the SD.

WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL. TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO ONE (1) YEAR. In the event that such limitation or exclusion on the duration of an implied warranty is not allowed in the state or county wherein you reside, the above limitation or exclusion will not apply. This warranty gives you specific legal rights and protection, and you might also have other rights that vary from state to state, or county to county.

TO THE EXTENT ALLOWED BY LOCAL LAW, THE REMEDIES IN THIS WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL WE BE LIABLE FOR DIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT), OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. Some states or counties may not allow the exclusion or limitation of incidental or consequential damages. If you reside in such a state or county, the above limitation or exclusion may not be applicable.

Do not send your SD back to the service center without a Return Merchandise Authorization number.

\*Save Original Shipping Box

## WHEN YOU NEED SERVICE

In the unlikely event that you require service on your Sedona Express Food Dehydrator, or if it fails to function properly within the warranty period during normal household operation, contact the Sedona Warranty Service Center.

### **SERVICE CENTER**

For all service inquiries, please contact the Warranty Service Center for a Return Merchandise Authorization (RMA) number and proper routing instructions.

If you need service:

- 1) Call the Warranty Service Center (888-254-7336) to get a Return Merchandise Authorization (RMA) number to send your Sedona to the service center. Returns will NOT be accepted without an RMA number clearly written on the box.
- 2) Pack your Sedona securely in the original shipping box. Make sure all affected parts are enclosed.
- 3) Fill out the service request form, detach it and enclose it in the shipping box.
- 4) Seal the shipping box securely with packing tape.
- 5) Address the box to the warranty service center. Be sure to put your return address on the outside of the package.
- 6) It is always wise to insure the package against possible damages or loss in transit. Ship prepaid.

# TIPS FOR DEHYDRATING

## When dehydrating fruits, vegetables, nuts, or spices keep these tips in mind:

- It's best to use fruits and vegetables that are in season, grown organically/locally (for more flavor, keeps prices down, availability up.)
- Use fruits or vegetables with appropriate hardness, with no soft spots that discolor during dehydrating.
- Remove unwanted parts: stalks, cores, unwanted seeds, rinds that are not wanted, or outside skins, peel if desired.
- Keep the slices the same size: this will help the dehydrating time stay the same as well.
- When spicing (e.g. BBQ or salty flavors) coat foods with something wet, sticky, or oily to help the spices/seasonings adhere to the foods / chips better. Olive oil, miso, liquid marinades, or sweeteners like honey or agave work well.
- Store in glass containers to keep the food dried longer.
- To re-hydrate, if you over dry, put a moist paper towel, add a lettuce leaf into the container, or lightly mist the foods with water to re-hydrate back to the desired texture.

## FRUITS:

- Fruit chips are tasty and a good way to save extra produce for camping, hiking, or for later use.
- Use crisp fruits, or fruits not overly ripened for best results.
- Most fruits lose their sweetness when dehydrated – especially banana chips, so putting a desired spice (e.g. cinnamon, nutmeg, or vanilla) or sweetener (e.g. agave, stevia, or maple syrup) on top of each 'chip' can sweeten the finished food.
- Make sure to take off / out cores, seeds, and other inedible parts (peels, etc.).
- When using larger pieces (e.g. a small apple, pitted fruits, or bananas) keep them the same size – to keep the drying time the same.

## GRAINS:

- Best to soak/sprout grains before dehydrating – two or three days is sufficient.
- Grains can be sprouted and 'dried back' in order to make a sprouted flour.
- Savory or sweet crackers and breads can be made by combining the grains with spices, herbs, vegetables, dried fruits, or even the pulp from juices. The best part of making these foods is that you can improvise. It is not like baking, where exact measurements are necessary for success.
- Grain recipes are done best in the COMBO mode.

## NUTS:

- Soak nuts initially in enough water to cover entirely, then add a splash of hydrogen peroxide into the soaking water, and rinse thoroughly after 5 minutes (this gets rid of unwanted mold).
- Softer nuts, (e.g. cashews or pecans, hardly need any soaking) just the initial soak/rinse (as mentioned above with hydrogen peroxide) to remove unwanted molds.
- The harder nuts (e.g. almonds, brazil nuts) need to be soaked for longer (between 6 – 12 hours), after the initial soaking/rinsing.
- Drying soaked nuts keeps them fresh longer, without the enzymes that coat the nuts (that's why nuts need rinsing) that inhibit/block digestion. They can take up to 48 hours to fully dehydrate, depending on the size of the nut, the weather (more humidity takes longer), and how long the nut has soaked.
- After a nut has been soaked and dried – it can be ground into a 'flour' and used in other recipes.

**SEEDS:**

- Soak seeds to remove the coating that protects them from automatically sprouting into a plant. If you want you can sprout some seeds (e.g. sunflower seeds)
- If you want to make a flour, soak and dry the seeds so that you can grind them.
- Soaked seeds combine well with all the foods (veggies, fruits, nuts, or grains) in many dehydrated recipes – they act as a thickener, as well as their own lovely flavors.
- Combine to make 'cereals' or granolas.
- The RAW mode is fine for solo seed snacks.
- For crackers/cereals/breads use the COMBO mode.

**SPICES:**

- When using fresh herbs, remove the stems and stalks or anything else inedible.
- Find, create your own combinations, or look at your favorite spice bottles and use that as a guide.
- Dried spices are done best in the RAW mode.

**VEGETABLES:**

- Dried vegetables – carrots, corn, zucchini, mushrooms, etc, can be great foods to use for soups later in the year, when the food is out of season, or to take on camping/hiking trips.
- Cut into uniform sizes/shapes when dehydrating.
- Take off skins, seeds, and other unwanted parts before dehydrating.
- Some vegetables (e.g. onions) get more spicy/hot flavored when dehydrated and some get sweeter. Test different foods to see what happens to the foods you enjoy.
- Vegetable 'chips' are done best in the RAW mode.

Be your own food 'alchemist' and make up your own favorite recipes. Be inspired by recipes, and then create your own.

## DRYING TIMES CHART

Recommended drying temperature for RAW: 118°

Vegetables			
Aparagus	5-6 hours	Onions	4-8 hours
Beans, Green or Wax	8-12 hours	Parsnips	7-11 hours
Beets	8-12 hours	Peas	4-8 hours
Broccoli	10-14 hours	Peppers / Hot Peppers	4-8 hours
Cabbage	7-11 hours	Popcorn	4-8 hours
Carrots	6-10 hours	Potatoes	6-14 hours
Celery	3-10 hours	Pumpkin	7-11 hours
Corn	6-10 hours	Summer Squash	10-14 hours
Cucumber	4-8 hours	Tomatoes	5-9 hours
Eggplant	4-8 hours	Turnips	8-12 hours
Greens	3-7 hours	Winter Squash	7-11 hours
Mushrooms	3-7 hours	Yams	7-11 hours
Okra	4-8 hours	Zucchini	7-11 hours

Fruit			
Apples	7-15 hours	Nectarines	8-16 hours
Apricots	20-28 hours	Peaches	8-16 hours
Bananas	6-10 hours	Pears	8-16 hours
Berries	10-15 hours	Persimmons	11-19 hours
Cherries	13-21 hours	Pineapple	10-18 hours
Cranberries	10-12 hours	Prune Plums	22-30 hours
Figs	22-30 hours	Rhubarb	6-10 hours
Grapes	22-30 hours	Strawberries	7-15 hours
Kiwi	7-15 hours	Watermelon	8-10 hours

Other	
Leather and Fruit Rolls	4-6 hours
Jerky	4-6 hours
Fish Jerky	12-14 hours
Herbs and Spices	2-4 hours
Nuts	10-14 hours
Recrisping	1 hour

## PRODUCT SPECIFICATIONS

<b>PRODUCT NAME:</b>	Sedona Express Dehydrator (Stainless Steel Trays)
<b>MODEL (SKU):</b>	SD-6780 (SDE-S6780)
<b>DIMENSIONS (W x D x H):</b>	12 (W) in. x 17.5 (D) in. x 14 (H) in. 30.5 (W) cm x 44.5 (D) cm x 35.6 (H) cm
<b>TRAYS:</b>	11 Stainless Steel Dehydrating Trays and 1 Stainless Steel Closed Tray
<b>TRAY DIMENSIONS (W x H):</b>	10 in x 13 in (25.4 cm x 33.0 cm)
<b>UNIT WEIGHT WITH TRAYS:</b>	22 lbs. (10 kg)
<b>RATING:</b>	US: 120V~, 60Hz, 470W Europe: 220V~, 50/60Hz, 470W
<b>DRYING CAPACITY:</b>	9.9 sq. ft. or 1430 sq. in.
<b>TEMPERATURE RANGE:</b>	77°F - 167°F (25°C - 75°C)
<b>WARRANTY</b>	10 Years

<b>PRODUCT NAME:</b>	Sedona Express Dehydrator (BPA-Free Trays)
<b>MODEL (SKU):</b>	SD-6280 (SDE-P6280)
<b>DIMENSIONS (W x D x H):</b>	12 (W) in. x 17.5 (D) in. x 14 (H) in. 30.5 (W) cm x 44.5 (D) cm x 35.6 (H) cm
<b>TRAYS:</b>	11 BPA-Free Dehydrating Trays and 1 BPA-Free Closed Tray
<b>TRAY DIMENSIONS (W x H):</b>	10 in x 13 in (25.4 cm x 33.0 cm)
<b>UNIT WEIGHT WITH TRAYS:</b>	20.4 lbs. (9.26 kg)
<b>RATING:</b>	US: 120V~, 60Hz, 470W Europe: 220V~, 50/60Hz, 470W
<b>DRYING CAPACITY:</b>	9.9 sq. ft. or 1430 sq. in.
<b>TEMPERATURE RANGE:</b>	77°F - 167°F (25°C - 75°C)
<b>WARRANTY</b>	10 Years

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