

## 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 airtight containers.
9. Reconstitute as needed.
10. Enjoy!

## Warranty Information:

The manufacturer warrants this product to be free of defects in materials and workmanship for one year from date of purchase. The warranty card must be completed and returned to activate the warranty.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the buyer. The warranty is voided if the unit is disassembled, altered or serviced by unauthorized personnel.



# STAINLESS STEEL FOOD DEHYDRATOR WITH TIMER

## USE AND MAINTENANCE INSTRUCTIONS



**MODEL 395**  
*PLEASE READ BEFORE  
OPERATING EQUIPMENT*



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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 on the proper use of this preserving method.*

*This dehydrator was designed and constructed to help you get the best results possible. The shell is made of durable stainless steel so it is easy to clean and maintain. It will not rust or crack when used properly. 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 room temperature, relative humidity and moisture levels in the food that you are drying can affect your results. 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. To little heat, your drying times will be very long. But 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.
2. Save these instructions for future reference.
3. Never leave you dehydrator unattended.
4. Close supervision is required if the unit will be used around children.
5. For use only indoor in a clean, dry location, free of flammable objects.
6. This unit gets hot. Do not touch surfaces while operating.
7. This unit may scratch household surfaces.
8. Do not use if the cord or controls have been damaged in any way.
9. Do not use sharp utensils inside the unit.
10. Turn off unit before plugging or unplugging it from an electrical outlet.
11. Unplug the unit when not in use.
12. Allow unit to cool before cleaning.
13. Clean with a damp cloth and mild detergent.
14. Never immerse unit or cord in water or other liquids.
15. Never plug unit into a damaged electrical outlet.
16. Do not allow the cord to contact the edge of a counter, table or hot surface.
17. The use of attachments or accessories is not recommended by the manufacturer and will void the warranty.
18. 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 purchases 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, Jell-O powders or other sweeteners.

**Ascorbic acid mix**, a form of vitamin C, which is available at most health food stores, comes in either a tablet or a 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 softens 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 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 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 and best 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. You will hear the fan start. The unit will begin to heat up. You may hear the heating element cycle on and off depending on the temperature that 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 for the food that you wish to dehydrate then place the food evenly on the shelves provided. The manufacturer recommends 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.
9. Carefully place shelves onto the rails inside the unit and slowly slide them in. Forcing the shelves in may damage the heating assembly.

### Operating Instructions Continued:

10. Slide the cover into place.
11. Set timer to “on” for continuous operation or choose a specified number of hours to dehydrate. The unit will shut off automatically after the set time has elapsed
12. Set the temperature by turning the corresponding knob on the top of the unit. Monitor the internal temperature and adjust as needed.
13. If drying is uneven, use oven mitts to turn the shelves 180°.
14. 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 airflow and help drive excess moisture out of the unit.
15. 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 burns may result.

### 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, and 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.

Vacuum sealers provide ideal storage when properly used. The less air present, the less potential for the formation of molds. Stored foods should be checked monthly for insects and mold. Discard if either is present.

### 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 1-2 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 cleansers as this may mar the finish.

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

### 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 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 poor 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. To test for dryness, remove a piece of food from the dehydrator and allow cooling to room temperature. Bend and tear the piece to check for internal moisture.

### Food Drying Guide, Vegetables at 125°F

FOOD	PREPARATION	TEST	TIME
Asparagus	Wash & cut into 1” pieces	Crunchy	4-6 hrs.
Beans, Green or Waxed	Wash, remove ends, cut into 1” pieces for French Style	Crunchy	9-12 hrs.
Beets	Remove 1/4” of the top, scrub thoroughly, steam blanch until tender. Peel and cut into 1/4” thick slices	Pliable	9-12 hrs.
Broccoli	Wash & trim. Cut stems into 1/4” pieces. Dry florets whole	Crunchy	10-14 hrs.
Cabbage	Wash & trim. Cut into 1/8” strips.	Crunchy	8-11 hrs.
Carrots	Wash & trim tops. Peel or scrape if desired. Cut into 1/8” thick slices.	Pliable	7-11 hrs.
Celery	Wash, separate leaves and stalks. Cut stalks into 1/4” strips.	Crunchy	3-10 hrs.
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 hrs.
Cucumber	Wash & trim. Cut into 1/8” slices.	Pliable	4-8 hrs.
Eggplant	Wash & peel. Cut into 1/4” slices.	Pliable	4-8 hrs.
Mushroom	Wash and cut into 3/8” slices.	Pliable	4-7 hrs.
Parsnips	Scrub thoroughly, steam blanch until tender. Peel if desired and cut into 3/8” thick slices	Pliable/Tough	7-11 hrs.
Peppers	Wash and remove stems, seeds and white section. Pat dry. Cut into 1/4” thick strips or rings.	Pliable	4-8 hrs.
Potatoes	Use New Potatoes. Wash, peel if desired. Steam blanch 4-6 minutes. Cut French fry style. 1/4” slices, 1/8” thick circles or grate.	Crunchy/Pliable	7-13 hrs.
Summer Squash	Wash & peel. Cut into 1/4” slices.	Pliable	10-14 hrs.
Tomatoes	Wash and remove stems. Slice into 1/4” circles. For cherry tomatoes, slice in half, dry skin side down.	Pliable	5-9 hrs.
Zucchini	Wash, peel if desired. Cut into 1/4” slices or chips.	Crunchy	7-11 hrs.

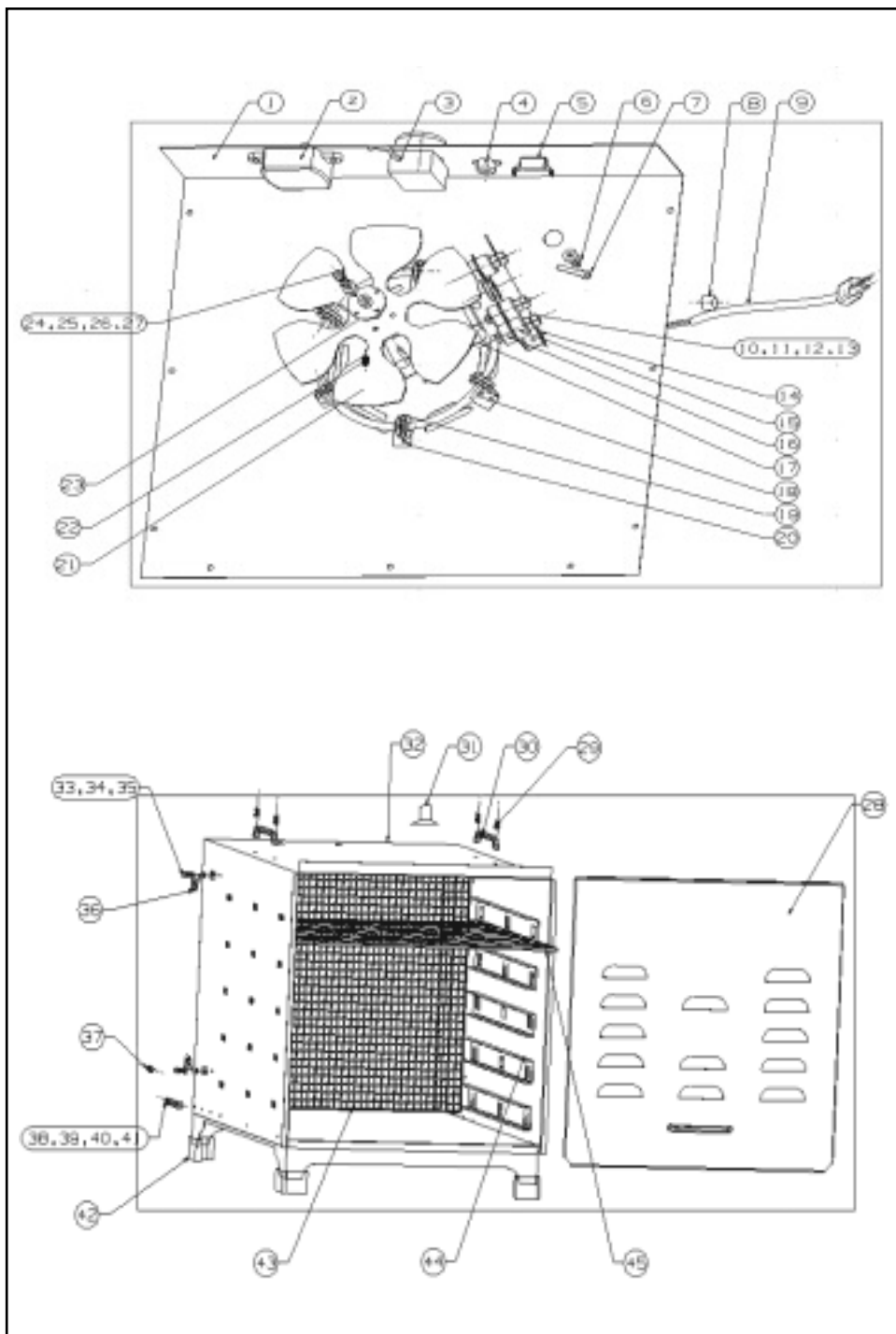
### Food Drying Guide, Fruits at 135° F

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

### Food Drying Guide, 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 hrs. meat temp. should reach 145°-150°F

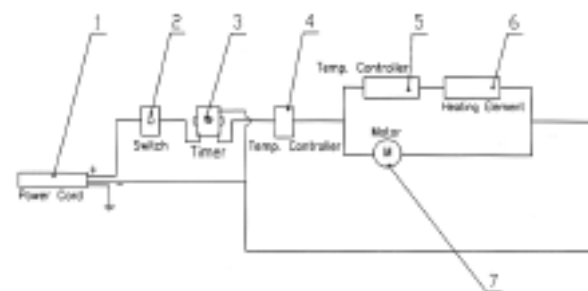
## DIAGRAM FOR STAINLESS STEEL FOOD DEHYDRATOR



## PARTS LIST FOR STAINLESS STEEL FOOD DEHYDRATOR

Ref.	Description	Qty	Ref.	Description	Qty
1	Backboard	1	23	Fan shaped shelf	1
2	Timer	1	24	Bolt GB/818 M3*10	4
3	Temperature Controller WK-122	1	25	Nut GB/T52 M3	4
4	Temperature Controller KSD-301	1	26	Washer GB/T97.1 3	4
5	Button Switch	1	27	Washer GB/T93 3	4
6	Washer GB/T861.1 5	1	28	Front Panel	1
7	Connection Pin	10	29	Bolt GB/818 M4*6	6
8	Power Supply Button 16*6.2	1	30	Door Handle	3
9	Power Cord	1	31	Knob	1
10	Bolt GB/T818 M4*40	3	32	Housing Component	1
11	Washer GB/T96 4	15	33	Bolt GM/818 M4*10	6
12	Washer GB/T93 4	3	34	Nut GB/T52 M4	4
13	Nut GB/T52 M4	8	35	Washer GB/T93 4	4
14	The piece of heating silk	1	36	Fixing piece for the net shelf	4
15	Porcelain 1 (use in linking)	3	37	Nut GB/T845	6
16	Porcelain 2 (use in linking)	3	38	Bolt GB/T818 M5*8	4
17	Motor (_4.76)	1	39	Nut GB/T52 M5	4
18	Heating Element	1	40	Washer GB/T97.1 5	3
19	Porcelain (fixed heating element)	6	41	Washer GB/T93 5	3
20	The fixing piece of heating element	5	42	Rubber Feet	4
21	Fan	1	43	Fan Guard 1	1
22	Bolt GB/T73 M4*6	1	44	Grill Net Bracket	10
			45	Shelf 2	5

## CIRCUIT DIAGRAM FOR STAINLESS STEEL FOOD DEHYDRATOR



Ref.	Description	Qty	Standard	Remark	Ref.	Description	Qty	Standard	Remark
1	Power Cord	1	18* SJOW 2M		6	Heating Element	1	SK-805001-12	Power: 800W
2	Switch	1	125VAC/15A		7	Motor(Axisø4.76)	1	120V, 60Hz	
3	Timer	1	DFD 0~12H			Wire<White>	1	16AWG L=1M	Line"-"
4	Temp. Controller	1	KSD-301 100°	Temp. Over Loading Protection		Wire<Black>	1	16AWG L=1M	Line"+"
5	Temp. Controller	1	WR-R122(30~80°)	Temp. Control					