

White-Westinghouse™

5-Tray Food Dehydrator

OWNER'S MANUAL



MODEL WLD1010

TABLE OF CONTENTS

Important Safeguards 1

Introduction 2

Operating Instructions (Parts Diagram) 3

How to Use 4 - 5

Selecting Foods for Dehydration 5

Preparation & Pretreatment of Vegetables 6

Guidelines for Drying Vegetables 7

Preparation & Pretreatment of Fruits 8

Guidelines for Drying Fruits 9

Meat Jerkies 10

Nuts, Herbs & Flowers 11

Helpful Hints 12

Food Storage 13

Recipes 14 - 17

User Maintenance Instructions 18

Warranty & Customer Service Information 19

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Do not touch hot surfaces.
3. To protect against electrical shock do not immerse cord, plugs, or the base assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. 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 electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use appliance for other than intended use.
12. To disconnect, turn the power switch to "OFF," then unplug from electrical wall outlet.
13. Do not pour liquids into the appliance.
14. Do not operate near combustible or pressurized spray cans.

SAVE THESE INSTRUCTIONS

INTRODUCTION

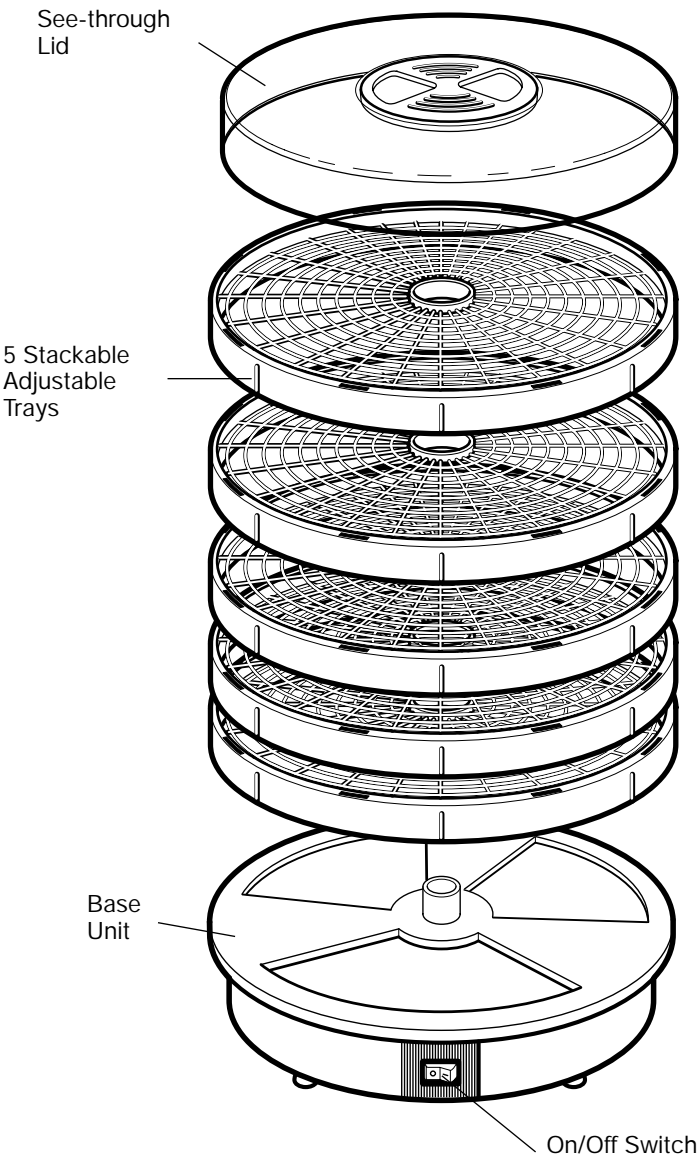
The process of dehydrating fruits and vegetables is one of the earliest methods of food preservation known. Prunes and grapes have been sun-dried since the early days of their cultivation. Dried fruits and vegetables make great snacks or desserts, and they can also be added to, or mixed with, other foods. Meat can also be dehydrated to make beef jerky. Dehydrating foods is a healthy way of preserving them, because the removal of liquid inhibits the growth of bacteria.

Food dehydrators are an innovation in food preservation, and they have made the process of drying foods easy and fun. Use your food dehydrator to dry all types of fruits, vegetables, nuts and herbs, and to make beef jerky. You can even use it to dry flowers and make potpourri.

Before using your food dehydrator, take time to read the "Important Safeguards" and all other instructions in this manual.

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



This appliance is for HOUSEHOLD USE ONLY. Place it on a level surface, and insert plug into any 120-volt AC electrical outlet. Do not use any other type of outlet.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug fits in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

A short power-supply cord is provided to reduce the risk resulting from 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, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table where it can be pulled on by children or tripped over unintentionally.

BEFORE USING:

1. Carefully unpack the food dehydrator.
2. Wash the five dehydrator trays and lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe the dehydrator base with a clean, soft cloth or sponge. NEVER IMMERSE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

HOW TO USE:

1. Make sure unit is switched OFF and unplugged before using.
2. Always wash the dehydrator trays and lid before each use to avoid any food contamination.
3. Place base on a flat, smooth countertop surface where it will not fall or be pulled by the plug.
4. Prepare food to be dehydrated as instructed in this manual; preparation depends on the type of food. Do not overlap food or overload trays.
5. Arrange food on trays, but do not place trays on the base; stack up the trays and set them aside.
6. Trays may be adjusted to accommodate a variety of food sizes.
7. Plug unit into electrical wall unit, switch ON, and preheat for approximately 5 minutes.
8. Place stacked trays on base, cover the top tray with the lid, and allow food to dry for the recommended length of time; drying time depends on the type of food.
9. Begin to check on food before the dehydration period is completed; check food for desired dryness. Remove individual pieces and store in containers or food bags. If some pieces are not yet done, leave them on the dehydrator and check frequently until all food dehydration is completed.

10. Food that is not going to be eaten within a day or two should be stored in the refrigerator. If storing food in the freezer, be sure to use containers or bags designed for freezer storage.
11. Switch the unit OFF and unplug after using.
12. Always wash the dehydrator trays and lid after each use. Wipe the base with a soft, slightly damp cloth or sponge; do not allow water or any other liquid to get into the base. Make sure the trays and lid are completely dry before replacing them on the base.

SELECTING FOODS FOR DEHYDRATION

Foods to be dried should be in good condition. Select fruits that are just ripe; they have the highest natural form of sugar and are best for drying. Fruits that are not ripe may have a flat, bitter taste. Vegetables should be fresh and tender. Check fruits and vegetables for marks or bruises and cut away these portions before preparing for dehydration. Avoid using overripe fruits and vegetables with spoiled portions. Meat, poultry and fish should be fresh and lean. Preparation, dehydration time and storage of foods also influence their quality and taste. Follow preparation, dehydration and storage instructions in this manual to ensure the best-quality dried foods.

IMPORTANT:

If you suspect food is contaminated, freeze at 0° for 48 hours to prevent bacteria growth, or heat at 175°F for 15 minutes to pasteurize it. Some nutrition may be lost, but it will stop the contamination process.

PREPARATION & PRETREATMENT OF VEGETABLES

Vegetables dried at home require a little more effort in processing and storage than do fruits because they are low in acid and have little sugar. Some vegetables have a poor quality when dehydrated, and are better frozen than dried. Others, such as potatoes, are available at reasonable prices all year round, and it may not be worth your time to dry them unless they are used for lightweight camping. Be selective in the vegetables you choose to dry.

PREPARATION:

Select only the highest quality, fresh, crisp and tender vegetables for drying. Wash vegetables carefully just before processing to remove dirt and bacteria. Most vegetables should be peeled, trimmed, cut, or shredded prior to drying.

PRETREATMENT:

Blanching vegetables prior to drying destroys the enzymes that produce off flavors during storage, resulting in poor texture and poor rehydration. Steam blanching is preferred over water blanching because there is less flavor and vitamin loss. Microwave blanching is also excellent and usually keeps a brighter color in the vegetables.

STEAM BLANCHING:

Layer prepared vegetables in the top portion of a steamer, no more than 2 to 2-1/2 inches deep. Steam until the vegetables are heated all the way through but are not cooked enough to eat (usually 2 to 3 minutes). Small pieces may need occasional stirring to steam blanch evenly. Transfer steamed vegetables directly to drying trays, working as quickly as possible.

MICROWAVE BLANCHING:

Microwave ovens are convenient for blanching fresh vegetables. Prepare vegetables as for steam blanching. Place vegetables with small amount of water (refer to your microwave oven cooking chart) in a covered casserole dish. Cook for only 1/4 to 1/3 the time specified in the chart, stirring well after half of the blanching time. Microwave blanched vegetables will be more brightly colored than those that are steam blanched. Transfer blanched vegetables directly to drying trays, working as quickly as possible.

GUIDELINES FOR DRYING VEGETABLES

VEGETABLE	PREPARATION and PRETREATMENT	APPROX. TIME IN DEHYDRATOR*
Asparagus	Cut in half to divide tips from stems. Tip are best for drying, but dried stems can be crushed and used for seasoning.	17-19 hours
Beans (green)	Snip off ends and cut as desired. Blanch, then quick freeze for 30-45 minutes.	17-19 hours
Beets	Trim, leaving about an inch of the top and root. Blanch and allow to cool, then cut off the top and root, and slice.	22-24 hours
Broccoli	Trim and cut as usual. Steam for about 4-5 minutes.	17-19 hours
Carrots	Wash and peel. Cut into 1/2" thick chunks and steam for about 4-5 minutes until tender.	11-13 hours
Corn	Remove husk, wash and steam blanch corn on the cob. Allow to cool, then cut corn from the cob.	8-10 hours
Celery (stalks)	Wash and separate leaves from stalks. Cut stalks into 1/2" chunks. Place stalks separate from leaves in tray(s).	12-14 hours
Celery(leaves)	Break leaves apart from their stems. Place leaves separate from stalks in tray(s).	6-8 hours
Chives	Wash and mince.	5-7 hours
Cucumber	Wash, trim and slice about 1/4" thick.	11-13 hours
Garlic	Separate and peel cloves. Cut cloves in halves or slice.	16-18 hours
Mushrooms	Brush clean and remove stem. Leave whole, cut in halves or slice.	11-13 hours
Onions	Trim ends and peel. Cut in rings or dice.	13-15 hours
Peppers (pimentos)	Wash and remove core. Cut in halves, quarters, rings or strips.	13-15 hours
Peppers (jalapeños)	Wash and dry whole.	11-13 hours
Potatoes	Wash and peel. Cut or slice as desired and steam blanch. Rinse under cold water and pat dry before placing on tray(s). Note: If you wish to leave the skin on the potatoes, wash and scrub with vegetable cleaning brush, then prick and remove all "sprouts" and "scars," using the tip of a potato peeler or paring knife.	14-16 hours
Tomatoes	Wash and remove stems. Dip in boiling water and then in cold water. Remove skin and cut in halves, quarters or thick slices.	18-20 hours

*Approximate times are offered as guidelines only. Drying time may vary, depending on quality and quantity of vegetable(s) being dried.

PREPARATION & PRETREATMENT OF FRUITS

Almost all fruits are suitable for drying at home, but some fruits will require more drying time than others; the guidelines offered in this manual will help you get started. Some fruits might not be suitable for drying all year round, so it will be helpful to learn which fruits are in season and experiment with those first.

PREPARATION

Wash fruits well and remove any bruised or overripe portions. Peel if desired. Larger fruits may be halved. If pieces of fruit vary in size, they may be sliced 3/8" to 1/2" thick for more even drying. Smaller fruits such as grapes and cherries may be dried whole. Remove pits or stones from fruits such as prunes, cherries, apricots, etc. Fruits that have been artificially waxed to prevent moisture loss should always be peeled. Peeling is optional with other fruits. Dried pear skins tend to be grainy, and peach peels are a little fuzzy.

Most fruits can be placed directly on the drying trays as they are prepared... pineapples, grapes, strawberries, prunes, etc. However, apples, apricots, peaches and pears turn brown when the cut surfaces are exposed to the air, due to oxidation and the continuous reaction of enzymes. These fruits may be pretreated to slow this browning and to prevent loss of Vitamins A and C, but your attention is called to the cautions set forth below, which are for your protection. If you are drying these fruits, and you intend to pretreat them, cut pieces can be prevented from browning while they are being prepared by keeping them in a holding solution until you have sufficient fruit to pretreat.

PRETREATMENT

Below are listed several optional methods of pretreatment. You need not pretreat food in order to dry it. However, pretreatment often makes food look better, increases the shelf life and can even enhance the nutritional value of some foods. Experiment with both treated and untreated food in your storage to see which will best suit your needs. Remember, proper storage is critical to the quality of the stored product, whether treated or untreated.

Natural Pre-dips:

Use pineapple or lemon juice as a natural alternative to other pretreatments to reduce browning. Slice fruit directly into juice. Remove promptly (about 2 minutes) and place on trays. Fruits may also be dipped in honey, spices, lime or orange juice, jello powders or sprinkled with coconut to give them a snappy dried flavor. Use your imagination and make your own flavorful dip.

Sodium Bisulfite:

Ask for food-safe, (USP) grade only. Dissolve 1 teaspoon of sodium bisulfite in one quart of water. Prepare small amounts of fruit and dip for 2 minutes in the solution. This helps prevent loss of Vitamin C and maintains a bright color. Sodium bisulfite is available in most pharmacy/drug stores or may be obtained from Alternative Pioneering Systems, Inc., 4064 Peavey Rd., Chaska, MN 55318.

Popping Backs:

When drying fruit halves, especially apricots, it has been suggested that popping the back ("inside out") will speed the drying time. This is true, but it also results in the loss of the nutritional juices to the bottom of the dehydrator. Instead, cut each half in half again to give the end product more nutritional value, a brighter color, and faster reconstitution capabilities.

GUIDELINES FOR DRYING FRUITS

FRUIT	PREPARATION and PRETREATMENT	APPROX. TIME IN DEHYDRATOR*
Apples	Wash, and peel if desired. Cut in halves and remove core, then cut into chunks or slice. Can be pretreated with a little lemon juice to prevent browning.	22-24 hours
Apricots	Wash, cut in halves and remove pit. Cut further into quarters, if desired.	30-35 hours
Bananas	Peel and slice. Can be pretreated with a little lemon juice to prevent browning.	22-24 hours
Cherries	Wash and remove pit.	22-24 hours
Coconut	Drain milk, crack and remove coconut. Pat dry and cut into 1/4" thick chunks.	24-30 hours
Figs	Wash and remove stems. Cut into halves or quarters (dry skin side up).	22-24 hours
Grapes	Wash and remove stems. Leave whole.	23-25 hours
Papaya	Wash and peel. Cut into large or small chunks, as desired.	30-35 hours
Peaches	Wash, cut in halves and remove pit. Cut further into quarters, if desired.	35-42 hours
Pears	Wash, and peel if desired. Cut in halves and remove core, then cut into chunks or slices. Can be pretreated with a little lemon juice to prevent browning.	28-32 hours
Pineapple	Remove core and cut into chunks, or slice into wedges.	22-25 hours
Prunes	Wash, cut in halves and remove pit. Cut further into quarters, if desired.	30-35 hours
Strawberries	Wash and leave whole, cut in halves or slice.	12-15 hours
*Approximate times are offered as guidelines only. Drying time may vary, depending on quality and quantity of fruit(s) being dried.		

BEEF JERKIES

Use only lean meat. Cut away excess fat, then cut meat into strips and place in deep dish suitable for marinating. Prepare marinade as instructed below.

Saturate meat in marinade, cover dish and place in the refrigerator to marinate for 4-12 hours, or longer. Drain excess marinade from meat and pat dry. Place a roll-up sheet on the bottom tray, then arrange meat on all other trays. (Do not place meat on the roll-up sheet; do not place it on the bottom tray.)

Dehydration time may take anywhere from 16 to 32 hours, depending on the thinness or thickness of the meat strips and on how much meat is placed on the trays to dry.

Marinade:

1 lb.	lean meat
1/4 cup	vinegar or wine
2 tablespoons	lemon juice
2 tablespoons	worcestershire sauce
1 tablespoon	ketchup
1 teaspoon	brown sugar
1/4 cup	chopped onion
2 tablespoons	chopped green peppers
4	garlic cloves, minced
1/4 teaspoon	salt
1/4 teaspoon	black pepper

MIX ALL INGREDIENTS TOGETHER TO MAKE MARINADE.

SEAFOOD & POULTRY: Like meat, seafood can be marinated and dehydrated without cooking. **Poultry should be cooked before dehydrating.**

NUTS

Shell and rinse nuts with warm water. Pat dry and spread on trays. Most nuts will take approximately 20-30 hours to dehydrate; they should be allowed to dehydrate until brittle.

After dehydrating, allow to cool. Nuts that will not be consumed within a day or two should be frozen to ensure freshness. Remove nuts from the freezer and allow them to defrost before using.

HERBS & FLOWERS

Rinse and pat dry. Remove any dead, mushy or discolored portions, but leave the stem and do not break apart until after drying. Spread herbs or flowers on tray and allow to dehydrate for about 2-7 hours, depending on their type. When drying is complete, remove from tray and allow to cool.

Remove from stem and break leaves or buds apart, or crush if desired.

If dehydrating seeds, choose when pods have changed in color.

FLOWERS: For best results, pick flowers after the morning dew rises and before the evening mist sets in. Do not use flowers that have been sprayed with insecticides or other harmful chemicals. If dehydrating at the same time as herbs intended for consumption, place flowers on the bottom trays and herbs on the top trays; this is to prevent any "drippings" from the flowers to fall on the herbs.

HELPFUL HINTS

- Always preheat the dehydrator for at least 5 minutes before using.
- If the dehydrator has been stored for some time, wash and clean before using.
- Fresh vegetables and fruits are best for dehydrating. Canned goods do not dehydrate as well.
- Vegetables and fruits should always be cleaned before preparation and pretreatment.
- For best results, always prepare and pretreat fruits and vegetables as outlined in this manual.
- It is relatively safe to leave the dehydrator on when dehydrating foods take a long time, but make sure to set the dehydrator in a safe place. Read the “Important Safeguards” on page 1 of this manual, and exercise safety when using this product.
- Exact dehydrating time varies greatly depending on several factors: Type, size and quality of food, quantity placed on trays and personal preference. It will help to keep a personal notepad where you can write down your own notes. Keep notes on the type of food, weight before and after drying, total drying time, and final results.
- Many recipes will work well using dried foods. Experiment with the recipes offered in this manual and, proceed from there to discover your own ways of using dried foods for cooking. Books on the topic are available in most local bookstores.

FOOD STORAGE

Packaging

DRIED FOODS MUST BE PROPERLY PACKAGED IN ORDER TO KEEP WELL.

Package your dried foods in **freezer** plastic bags, squeezing out as much air as possible. Heat-sealable bags may also be used. Store the plastic bags inside of airtight metal, plastic or glass containers. Storing foods in rigid containers without first putting them into freezer bags exposes the dried foods to air.

Vacuum packaging equipment for home use is available in some stores around the country. Vacuum packaging will greatly extend shelf life.

Storage Conditions

Store properly packaged dried foods in a cool, dark place. The cooler the food is kept, the longer the optimal quality will be maintained. For every 18°F drop in temperature, the shelf life increases 2 to 3 times. If you have room in a refrigerator or freezer, keep your dried foods there. Otherwise, find the coolest place in your home to store dried foods. Light also causes the quality and nutritive value to deteriorate. Keep dried foods in the dark or in opaque containers.

Shelf Life

Fruits have a naturally high sugar and acid content, which allows them to dry well and store for longer periods of time than vegetables. When properly packaged and stored at room temperature or below (70°F or less), most fruits will maintain a high quality and nutritional value up to a year. Most vegetables are best when eaten within six months.

FRUITS AND VEGETABLES KEPT BEYOND THE RECOMMENDED TIME MAY NOT BE AS NUTRITIOUS OR TASTE AS GOOD BUT WILL NOT SPOIL UNLESS THE PACKAGING IS NO LONGER INTACT.

RECIPES

Vegetable Puree

1 cup	mixed dried vegetables
1/2 cup	hot water
1/4 cup	milk
1 tablespoon	butter or oil

Use only very dry, brittle vegetables. Mix dried vegetables and grind until powdery. Add water and milk, and allow to rehydrate for 15-25 seconds; then blend until puree is achieved. Add butter or oil and blend for an additional 5 seconds.

Add salt and/or other condiment(s) as desired and stir. If necessary, heat over low heat for 2-3 minutes.

Meat-vegetable Puree

3/4 cup	mixed dried vegetables
1/4 cup	chopped dried meat
1/2 cup	hot water
1/4 cup	milk
1 tablespoon	butter or oil

Use only very dry, brittle vegetables and meat. Mix dried vegetables with meat and grind until powdery. Add water and milk, and allow to rehydrate for 15-25 seconds; then blend until puree is achieved. Add butter or oil and blend for an additional 5 seconds.

Add salt and/or other condiment(s) as desired and stir. If necessary, heat over low heat for 2-3 minutes.

Mixed Fruit Puree

1 cup	dried fruits
1/2 cup	hot water
1/2 cup	milk

Mix dried fruits and grind until finely chopped. Add water and milk, and allow to rehydrate for 25-30 seconds; then blend until puree is achieved.

If desired, add 1-2 tablespoons of sugar or honey and stir. Pour into bowl(s) and refrigerate, if desired cold.

Banana Puree

1 cup	dried bananas
1/2 cup	hot water
1/2 cup	milk

Grind dried bananas until finely chopped. Add water and milk, and allow to rehydrate for 25-30 seconds; then blend until puree is achieved.

If desired, add 1 teaspoon of sugar and stir. Pour into bowl(s) and refrigerate if desired cold.

Chicken-vegetable Soup

1 cup	hot water
1 cup	stewed tomatoes
1 cup	hot water
1 cup	mixed dried vegetables
1/4 cup	dried onion
1/4 cup	dried celery
1/4 teaspoon	dried garlic
1/4 teaspoon	dried parsley
1/4 teaspoon	dried basil
1/4 teaspoon	dried oregano
1/8 teaspoon	salt
1/8 teaspoon	black pepper
1/2 cup	egg noodles
1/4 cup	cooked rice
1 tablespoon	oil
2 tablespoons	butter

Mix dried vegetables in a bowl. Add hot water and allow to rehydrate for 25-30 minutes. While vegetables are rehydrating, place broth in a medium-size saucepan over med-high heat. Crush tomatoes and add to broth. Add parsley, basil, oregano, salt and pepper, and stir. When water begins to boil, add noodles and allow to cook. In a small skillet, melt butter and saute onions, celery and garlic until wilted; then drain excess butter and add to broth. Add vegetables to broth and simmer over low heat for about 5-10 minutes, stirring occasionally.

Variations:

Chicken-potato Soup:

Make the Chicken-vegetable Soup, but for noodles and rice, substitute 3/4 cup potatoes, peeled and cut into cubes.

Beef-vegetable Soup:

Instead of chicken broth, use beef broth. To enhance the beef flavor, add 2 tablespoons dried meat to the dried vegetables before rehydrating.

Plantain Soup:

You will need 1/4 cup dried plantain fruit; grind until powdery.

Make the Beef-vegetable Soup and add ground plantain fruit just before simmering the last 5-10 minutes.

Beef-barley Soup:

Make the Beef-vegetable Soup, but substitute 3/4 cup barley for the noodles and rice. Small chunks of cooked beef can also be added.

Bean Soup:

Make the Beef-vegetable Soup, but do not add noodles or rice. Instead, add one 8-oz. can red kidney beans just before simmering the last 5-10 minutes.

Garlic Bread

1 loaf	Italian bread
1 stick	butter
3 tablespoons	dried garlic
2 tablespoons	dried parsley
2 tablespoons	olive oil

Place butter in a small bowl and leave out of the refrigerator; in about 30-45 minutes it will be smooth enough for spreading. Use a fork to break up butter and spread out.

Grind garlic and parsley until powdery; then add to butter and mix together with a spoon until blended. Add olive oil and mix until smooth.

Cut bread in half and spread both sides with garlic mixture. Cut bread as desired and place on oven rack inside up. Heat in oven at 250 ° F for about 5 minutes, or until lightly toasted.

Herb Salad

3 cups	romaine lettuce, cut into bite-size pieces
3 cups	fresh spinach, cut into bite-size pieces
1 cup	watercress, minced
1/2 cup	shredded carrots
1/2 cup	oil
1/4 cup	vinegar
1/2 teaspoon	salt
1/2 teaspoon	black pepper
1/4 teaspoon	dried parsley
1/4 teaspoon	dried garlic
1/4 teaspoon	dried celery leaves
1/4 teaspoon	dried lemon balm leaves
1/2 teaspoon	dried chives

Toss together lettuce, spinach and watercress. Place dried herbs in blender and mix until powdery.

To make dressing, pour vinegar into a bottle-type container suitable for mixing salad dressings and add herbs, salt and pepper. Cover and shake. Slowly, add oil and shake again. Immediately sprinkle over salad greens and blend together.

Garnish with shredded carrots on top.

Piña Colada/Cottage Cheese Dessert

2 cups	cottage cheese
3 tablespoon	dried pineapple
3 tablespoons	dried coconut
1 teaspoon	sugar

Place cottage cheese in a small bowl. Grind pineapple and coconut; then add to cottage cheese and gently mix together with a spoon until well blended.

Powder-coated Fruit-Nut Mix

1/4 cup	dried grapes (or sun-dried raisins)
1/4 cup	dried prunes, pitted
1/4 cup	dried papaya
1/4 cup	dried coconut (flakes, shredded)
1/4 cup	dried peaches (or apricots)
1/8 cup	sunflower seeds
1/8 cup	toasted cashew nuts
1/8 cup	toasted almonds
1 cup	powdered sugar

Mix all fruits and nuts in a bowl. Add powdered sugar and mix to coat.

Vegetable Juice Drink

1/4 cup	dried tomatoes
2 tablespoons	dried carrots
2 tablespoons	dried celery
1 tablespoon	dried onion
1/4 teaspoon	dried parsley
2 cups	hot water
1/8 teaspoon	salt (optional)

Use only very dry, brittle vegetables. Mix dried vegetables and grind until powdery. Add 2 cups hot water and allow to rehydrate for 15-25 seconds. Add remaining 1/2 cup water and blend until liquefied. Add salt and blend for an additional 5 seconds.

Pour into tall glass and refrigerate if desired cold.

Fruit Tea

1 to 1-1/2 cups	dried mixed fruits
2 - 3 cups	water

Sugar or honey

Pour water into saucepan and allow to boil for 5 minutes. Remove from stovetop and add fruits. Stir and cover. Simmer over low heat for about 15 minutes. Remove from stovetop and allow to sit for about 5 minutes. Uncover and strain through cloth colander. Add sugar or honey to taste.

Tea can be covered and refrigerated if desired cold.

Variation:**Herbal Tea**

Instead of dried fruits, use dried herbs that are classified as safe; some herbs may be toxic. Be sure you become familiar with the herbs you use for making teas.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

Always unplug the dehydrator from electrical outlet when not in use and before cleaning.

TO CLEAN: **NEVER IMMERSE BASE (MOTOR HOUSING) IN WATER.** First, be sure unit is switched "OFF" and unplugged. Separate trays from the base. Wash trays and lid with warm, soapy water, using a soft cloth or sponge. Rinse well and dry thoroughly. Wipe base (motor housing) with a slightly damp cloth or sponge.

DO NOT use scouring pads or any type of harsh cleanser to clean the Dehydrator, as this may damage the finish.

TO STORE: Unplug unit; store in its box in a clean, dry place. Never store it while it is hot or still plugged in. **Never wrap cord tightly around the appliance.** Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

ONE-YEAR LIMITED WARRANTY

This White-Westinghouse product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at the store's option) when the product is returned to Kmart. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Important Notice

If any parts are missing or defective, return this product to the place of purchase, or contact our Consumer Service Department for assistance.

Consumer Service

This White-Westinghouse product is distributed by:

Salton/MAXIM Housewares, Inc.
708 South Missouri St.
Macon, MO 63552
E-mail: Salton550@aol.com

Any questions or comments can be directed to Salton/MAXIM's address, or call the Consumer Service Department:

1-800-9054
Monday-Friday
9 a.m. - 5 p.m. CST

You will be charged 95 cents per minute, with a maximum charge of \$3.80 for this call.

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