

Owner's Manual & Safety Instructions

Save This Manual Keep this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures. Write the product's serial number in the back of the manual near the assembly diagram (or month and year of purchase if product has no number). Keep this manual and the receipt in a safe and dry place for future reference.

ITEM 66906



5-TIER FOOD DEHYDRATOR

Visit our website at: <http://www.harborfreight.com>

Email our technical support at: productsupport@harborfreight.com

REV 14i

When unpacking, make sure that the product is intact and undamaged. If any parts are missing or broken, please call 1-888-866-5797 as soon as possible.

Copyright© 2009 by Harbor Freight Tools®. All rights reserved.
No portion of this manual or any artwork contained herein may be reproduced in any shape or form without the express written consent of Harbor Freight Tools. Diagrams within this manual may not be drawn proportionally. Due to continuing improvements, actual product may differ slightly from the product described herein.
Tools required for assembly and service may not be included.

⚠ WARNING

**Read this material before using this product.
Failure to do so can result in serious injury.
SAVE THIS MANUAL.**

SPECIFICATIONS

Electrical Requirements	120 V~, 60 Hz, 125 W
Cord Length	3' 5" Long
Overall Dimensions	12-7/8" Dia. x 12" H
Weight	4.21 lb.
Features:	1 Vented See-Through Lid 5 Adjustable Removable Trays

HOUSEHOLD USE ONLY

IMPORTANT SAFETY INFORMATION

READ AND UNDERSTAND ALL INSTRUCTIONS

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 main unit in water or other liquid. Only the Top Lid (1), Lid (2), the five Food Trays (3), and anything else that may touch the food, may be immersed for cleaning. Thoroughly clean and dry these parts prior to first use and before every subsequent use.
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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. Extreme caution must be used when moving an appliance.
12. Do not use appliance for other than intended use.
13. This appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not change the plug in any way.
14. Maintain labels and nameplates on the Dehydrator. These carry important information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
15. Use personal safety devices, they reduce the risk for injury. Always wear oven mittens when handling hot cookware.
16. Maintain a safe working environment. Keep the work area well lit. Make sure there is adequate surrounding workspace. Always keep the work area free of obstructions and other debris. Do not use this product in a damp or wet location.
17. Do not use metal utensils with the Dehydrator. They may cause fire and the risk of electric shock.
18. Do not operate the Dehydrator near draperies, curtains, and walls. These flammable materials may catch fire from this electric appliance.
19. Always unplug the Dehydrator from its electrical outlet and allow the product to cool completely before performing any inspection, maintenance, or cleaning procedures.
20. Do not clean with metal scouring pads. Metal pieces can break off the pads and touch electrical parts involving risk of shock.

21. Do not store anything other than the manufacturer's recommended accessories in this unit when not in use.
22. Keep bystanders and children at a distance while operating the Dehydrator.
23. Do not immerse electrical components in water.
24. Do not use oil sprays on the trays.
25. The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.
26. WARNING: The cord of this product contains lead and/or di (2-ethylhexyl) phthalate (DEHP), chemicals known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling. (California Health & Safety Code § 25249.5, *et seq.*)



SAVE THESE INSTRUCTIONS.

Power Cord Safety

1. A short power supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a long extension cord is used,
 - a. the marked electrical rating of the (detachable power supply cord or) extension cord should be at least as great as the electrical rating of the appliance,
 - b. if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and
 - c. the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

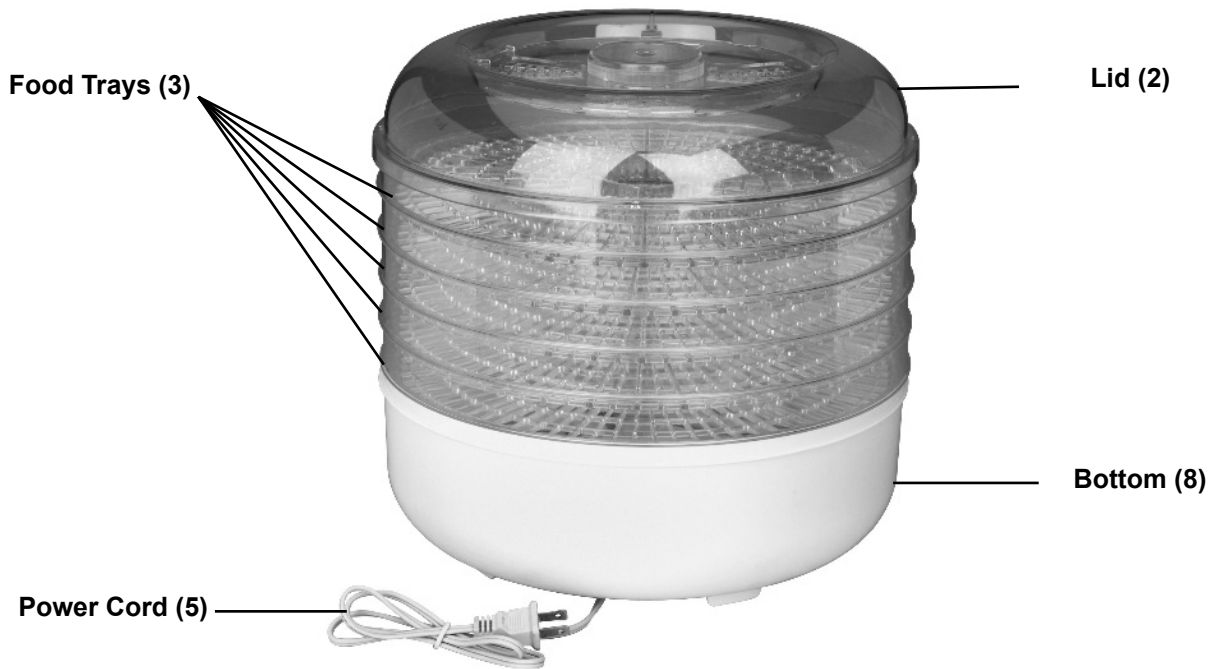
OPERATING INSTRUCTIONS

SAFETY

SETUP

OPERATION

MAINTENANCE



Note: For additional information regarding the parts listed in the following pages, refer to the **Assembly Diagram at the end of this manual.**

Note: Before using, wash the Lid (2) and the five Food Trays (3) in hot, soapy water, taking care to rinse completely. Dry with a soft cloth. Wipe the base with a soft clean cloth or sponge. NEVER IMMERSE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

1. Before using, make sure the Dehydrator unit is unplugged.
2. Clean all parts before assembling. Always wash the Food Trays (3) and Lid (2) before each use. This will prevent food contamination.
3. Place the base assembly on a flat, smooth surface near an electrical outlet.
4. **Prepare, pre-treat, and/or pre-cook the food to be used in the Dehydrator.** Preparation depends on the type of food to be dried. Some food will need to have the outer layer peeled before dehydration.

Pre-treating: Fruits and Vegetables

The enzymes that are responsible for color, flavor and texture, change during the life of the produce. This process will continue during drying and storage unless the activity is slowed down. The following information offers some methods which you may choose to use to impact this process.

- a. **Blanching:**
Plunge the fruit or vegetables into boiling water for one or two minutes. Place in ice water to cool. Blot to remove excess moisture before drying.

- b. **Steam Blanch:**
Use steam for about four (4) minutes and then place in ice water to cool. Blot to remove excess moisture before drying.
- c. **Fruit Dip:**
Plunge the fruit into lemon or pineapple juice for two to three minutes. Blot and place on the tray. You may also use lime juice, orange juice, honey or gelatin.
- d. **Sodium Bisulfate:**
Use a USP (United States Pharmacopeia) grade of this solution. Dissolve one teaspoon in one quart of water. This will help to maintain the food's natural color. Blot to remove excess moisture before drying.

Precooking: Meat

WARNING! This unit is to be used only on meat that has been pre-cooked properly. This unit will NOT heat raw meats enough to kill the bacteria and other pathogens present. Steam, roast, or otherwise heat all pieces of meat to an internal temperature of at least 160° F (165° F for poultry). Refer to the USDA's website for additional food safety tips: http://www.fsis.usda.gov/Fact_Sheets/Jerky_and_Food_Safety/index.asp

5. More than one type of food may be placed on each tray. However, do not mix meat and fruits/vegetables on the same tray or place a tray with meat over a tray with fruits/vegetables. Do not overlap food or overload trays.

Note: When the unit is plugged in, it's warming element will constantly be on. When you are finished, unplug the unit to turn it off.

6. After the food is arranged on a tray, do not place on the base yet. STACK UP AND SET ASIDE.

- Plug the unit into an electrical wall outlet, and allow the unit to preheat for approximately 5 minutes.
- Place the stacked trays on the base. Cover the top tray with the Lid (2). Allow the food to dry for the chosen length of time. Drying time depends on the type of food. Consult recipes for various food drying techniques; **follow beef*, poultry*, or fish jerky* drying recipes very carefully.** Experimenting with different foods will help you determine the length of time needed for various foods. Purchasing recipe books (not available at Harbor Freight Tools) or checking on the Web for free recipes are good sources.
- Check the food periodically before the dehydration period is complete. Check for desired dryness. Remove individual pieces and store in containers or food bags. For food that is not quite done, leave in the Dehydrator but check frequently.
- Vents in the lid and base maintain proper circulation while dehydrating. Do not block vents during operation, as this will interfere with proper airflow.
- Store all food that is not going to be eaten within a day or two in the refrigerator or freezer. Be sure to use freezer-proof storage containers or freezer bags. Seal tightly. Properly home-dried jerky can be stored 1 to 2 months without freezing.
- When finished using the Dehydrator, unplug the unit.
- WASH THE FOOD TRAYS (3) AND LID (2) AFTER EACH USE. Wipe any food particles from the base. Make sure the trays and cover are completely dry before stacking the trays back in the unit and storing away.

Suggested Drying Times

Drying times will change according to the humidity of the air, the temperature of the room, and the moisture content of the food item being dried. You will need to experiment with small portions first to become familiar with the time it will take to dry your chosen food item. Below are some general guidelines for some foods which are commonly dried. Use this table only as a guide, as drying times will vary.

Food	Done When Food Is:	Estimated Drying Time
Apples	Pliable	1-2 Days
Apricots	Pliable	2-3 Days
Bananas	Crisp	1 -1.5 Days
Orange Rind	Brittle	1 -1.5 Days
Peaches	Pliable and Leathery	2-3 Days
Watermelon	Pliable and Sticky	2-3 Days
Artichoke Hearts	Brittle	1-1.5 Days
Beets	Deep Red and Brittle	1-2 Days
Carrots	Leathery	1-2 Days
Corn	Brittle	1-2 Days
Pumpkin	Leathery	2 Days
Tomatoes	Leathery	1.5-3 Days
Meat*, Poultry*, or Fish* Jerky marinate and thoroughly precook (see page 4) first	Leathery	1-2 Days

* **WARNING! This unit is to be used on meat only if it has been precooked to at least 160° F (165° F for poultry) throughout first. This unit will NOT heat raw meats enough to kill the bacteria and other pathogens present.**

Swapping the Trays

- Swap trays every 2-4 hours as shown in "Figure A". Trays near the bottom are hotter and food on them will dry more rapidly.
- Turn each tray a 1/4 turn every time they are swapped.

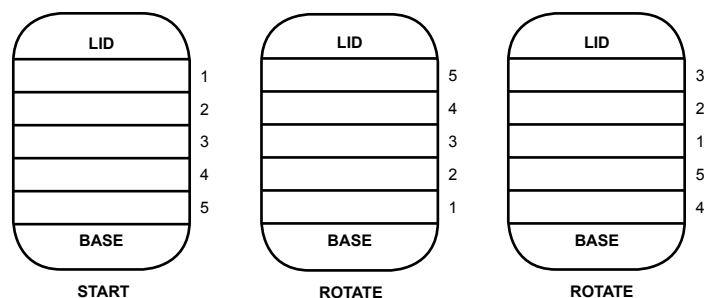



Figure A

INSPECTION, MAINTENANCE, AND CLEANING

SAFETY

1.  **WARNING!** Make sure the Dehydrator is unplugged from its electrical outlet and allowed to cool before performing any inspection, maintenance, or cleaning procedures.
2. **BEFORE EACH USE**, inspect the general condition of the Dehydrator. Check for loose screws, misalignment or binding of moving parts, cracked or broken parts, damaged electrical wiring, and any other condition that may affect its safe operation. If abnormal noise or vibration occurs, have the problem corrected before further use. **Do not use damaged equipment.**
3. After each use, wash the Top Lid (2) and the Food Trays (3) in hot, soapy water, taking care to rinse completely. Dry with a soft cloth.
4. Clean the outside of the Dehydrator with a clean, damp cloth. Never use abrasive cleaners; they will damage the unit. You may use a mild detergent. Never submerge the outer base, or any other part not mentioned in number 3 above, in water or any other liquid.
5. Remove residue. Then, wipe with a damp cloth. Allow it to dry completely before reusing. You must keep the Bottom (8) free from any foreign objects or the Dehydrator will not operate properly.

Note: Improper cooking may cause unpleasant odors while using the Dehydrator.

SETUP

OPERATION

MAINTENANCE

Record Product's Serial Number Here: _____

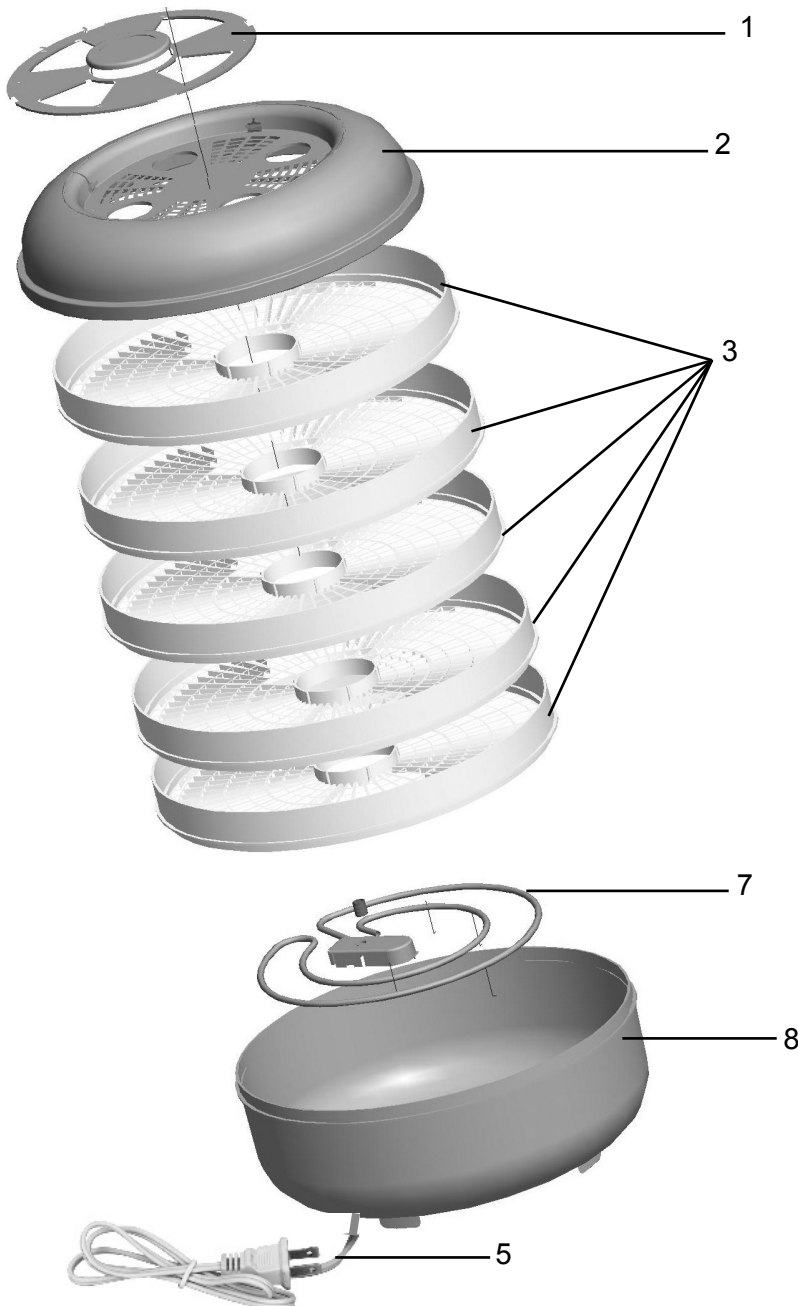
Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only, and are not available individually as replacement parts.

Parts List and Diagram

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.



Part	Description	Qty.
1	Top Lid	1
2	Lid	1
3	Food Tray	5
4	Button	1
5	Power Cord	1
6	Support	4
7	Heating Element	1
8	Bottom	1

SAFETY

SETUP

OPERATION

MAINTENANCE

Limited 90 Day Warranty

Harbor Freight Tools Co. makes every effort to assure that its products meet high quality and durability standards, and warrants to the original purchaser that this product is free from defects in materials and workmanship for the period of 90 days from the date of purchase. This warranty does not apply to damage due directly or indirectly, to misuse, abuse, negligence or accidents, repairs or alterations outside our facilities, criminal activity, improper installation, normal wear and tear, or to lack of maintenance. We shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special or consequential damages arising from the use of our product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation of exclusion may not apply to you. THIS WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS.

To take advantage of this warranty, the product or part must be returned to us with transportation charges prepaid. Proof of purchase date and an explanation of the complaint must accompany the merchandise. If our inspection verifies the defect, we will either repair or replace the product at our election or we may elect to refund the purchase price if we cannot readily and quickly provide you with a replacement. We will return repaired products at our expense, but if we determine there is no defect, or that the defect resulted from causes not within the scope of our warranty, then you must bear the cost of returning the product.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

CHICAGO  ELECTRIC®
POWER TOOLS

3491 Mission Oaks Blvd. • PO Box 6009 • Camarillo, CA 93011 • 1-888-866-5797