



WOLSTEADPRO

6 TRAY DEHYDRATOR

OWNER'S MANUAL



IMPORTANT:

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.
Keep this manual for future reference.

QUICK FEATURES

POWER/WATTAGE	700W
VOLTAGE	220-240V

- Features 6 separate trays to completely dry a variety of foods using all the necessary temperature and time controls to effectively dehydrate food such as fruits, vegetables, herbs, meats, fish, breads and purees.
- An energy saving and low power consumption appliance that is very economical.
- A convenient way to extend the shelf life of food and take advantage of seasonal produce which has more flavour and nutrients.
- Has a transparent door for easy monitoring with a built-in handle.
- Adjust the drying time according to different food and personal taste
- LCD display. Temperature control from 35°C to 85°C. Timer setting up to 24 hours.
- Temperatures suggested for common dehydrated food types:

FOOD	RECOMMENDED TEMPERATURE
Herbs / Flowers	35 - 40°C
Bread	40 - 50°C
Fruits / Vegetables	55 - 60°C
Meat / Fish	65 - 70°C

SAFETY INFORMATION

- Read all the safety and operating instructions carefully and retain them for future reference.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Use the dehydrator only on a heat-resistant surface that is as large as the unit. This prevents the surface from being damaged by heat which is generated during operation.
- Do not operate the appliance on a flammable material such as a wood surface or on any tablecloth.
- Do not use the appliance on a heat-sensitive ceramic hob or cutting board.
- Do not use sharp utensils inside the dehydrator.
- Always disconnect the dehydrator from the power source before changing the trays or cleaning it. Unplug the dehydrator when it's not in use.
- Monitor the dehydrator while in use and ensure that the dehydrator is not in use for longer than 48 consecutive hours as this will maximise the service life.
- Do not attempt any electrical repairs. Please bring the dehydrator back to your nearest Kitchen Warehouse store if the dehydrator is in need of repair.
- Never open the rear panel or the back screen of the dehydrator to modify the appliance.
- Avoid sharing sockets with other devices with high power consumption while using the machine.
- Do not use an extension cord with your dehydrator.
- This machine is suitable for home or similar facilities only. Do not use outdoors.
- The use of accessory attachments is not recommended and may result in fire, electrical shock or injury.

BEFORE FIRST USE & SETTING UP DEHYDRATOR

Please read the advice below before using the product.

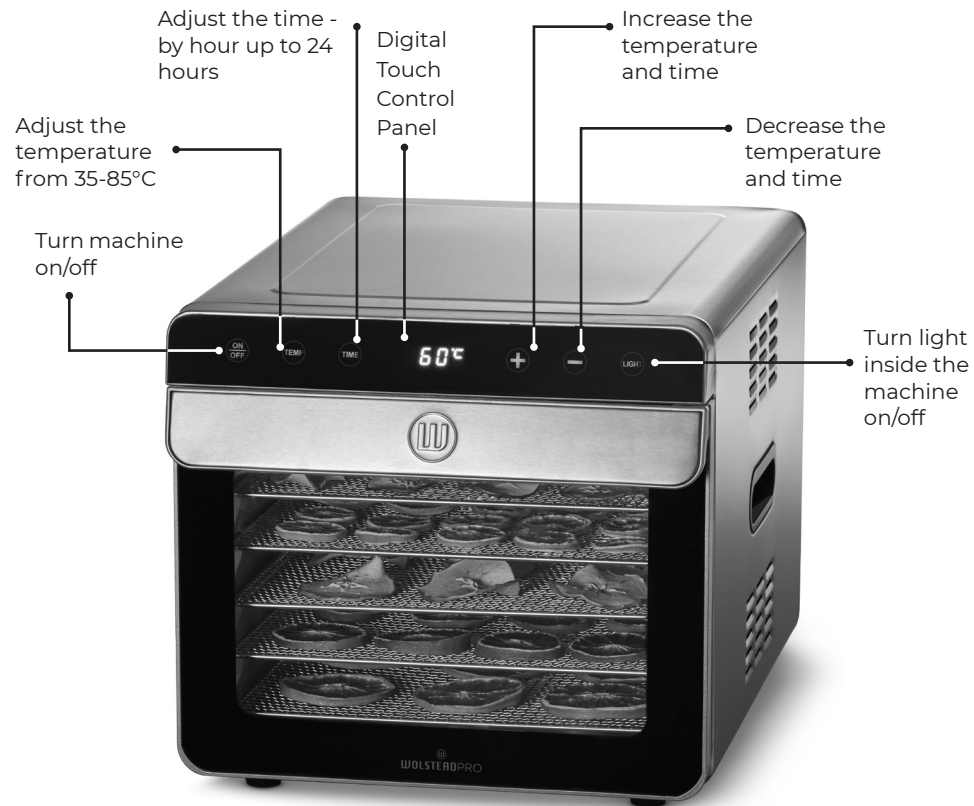
This appliance is not intended for use by children or infirm persons without supervision.

1. Read all instructions prior to first use and retain this instruction manual for future use.
2. Remove all packaging materials and any stickers or labels from your appliance prior to first use.
3. Before using the dehydrator, check that all parts are operating properly and performing their intended functions.
4. Check that the box it came in is undamaged. Do not use it if the power cord is damaged or frayed.
5. Be sure the dehydrator is in a stable position during use. All four feet of the dehydrator should be secure on a flat surface and the dehydrator should not move during operation.
6. Ensure the dehydrator is situated in a well ventilated location. Air vents on the door or at the rear of the dehydrator should remain free. Keep the dehydrator at least 30cm away from any wall to allow for proper air circulation.
7. The dehydrator can generate hot air from the unit, therefore please be careful to avoid scalding.
8. To prevent electrical shock do not immerse the cord, plugs or appliance in water or other liquids.
9. Unplug from outlet when not in use, immediately after use and before cleaning.
10. Do not operate if the dehydrator malfunctions or has been damaged in any manner. Return the appliance to your nearest Kitchen Warehouse store for assistance.
11. Do not let the cord hang over the edge of the table or counter and do not let the unit touch or sit on top of a hot surface.
12. Do not use this appliance for anything other than its intended use
13. To safely disconnect power at any time, switch off the power supply at the socket and remove the plug.

CLEANING AND MAINTENANCE

1. Before cleaning, please ensure the cord is always disconnected from the socket and that the unit has completely cooled.
2. When use of the unit has been finished, you may soak trays in warm water with mild detergent to help remove stubborn food residue if necessary. Note: The stainless steel trays are dishwasher safe. The mesh and non-stick sheets are not dishwasher safe. Make sure the trays and drying sheets are thoroughly dried before inserting them back into the dehydrator.
3. To clean the exterior and interior of the main body, use a damp cloth.
4. Use a soft cotton cloth to wipe down and dry.
5. Avoid using corrosive detergents or cloths to clean the dehydrator.
6. If the machine is not being used, put it back in the box and store it in a cool area with good ventilation to avoid humidity.

DEHYDRATOR COMPONENTS



Before First Use

- Before first use, remove all packaging and any promotional labels or stickers from the appliance.
- Wipe the inside of the dehydrator with soft dry cloth to remove any residual dust or dirt from the manufacturing process. The inside of the dehydrator can be wiped with a damp cloth.
- Put the plug into the wall socket and adjust the temperature according to. This will remove any packaging odour from the appliance.

The appliance may emit a little smoke and a non-toxic odour when you switch it on for the first time. This will not affect use of the dehydrator, or the flavour of food and will disappear rapidly. Please ensure the dehydrator has sufficient ventilation.

OPERATION OF THE CONTROL PANEL

The digital control allows for easy adjustment of the temperature inside the dehydrator. In addition, the timer function will automatically turn off the dehydrator when the selected time has elapsed.

The dehydrator should then be unplugged when not in use.

Adjusting the Temperature

1. Press the power button for at least 2 seconds to turn on the unit which will light up.
2. Press the Temperature button on the control panel to turn on the temperature adjustment function. Then press the + or the - button to select the desired temperature. To change the temperature swiftly, hold down the + or - buttons. As mentioned above, the temperature range for this unit is 35 to 85 degrees celsius.
3. At any time you can adjust the temperature by using the Temperature button, and then select + and - buttons. Please note that the temperature can not be lower than 35 degrees celsius or higher than 85 degrees celsius.
4. You can pause or stop any layer if needed. When you need to increase the temperature or adjust time, you need to select that layer first, then set it accordingly.
5. You can stop the dehydrator by pressing the POWER button at any time.

Setting the Timer:

1. Press the Timer button to adjust the drying time of your food. Then press the + or the - button to select the desired drying duration. Please note, the unit cannot operate for more than 24 hours at a stretch. The Timer cannot be set for less than 1 hour.
2. At any time you can adjust the temperature by using the Temperature button, and then select + and - buttons.
3. The time in the display window will begin to countdown.
4. The dehydrator will automatically shut off after the set time has ceased. If dehydration is complete, remove food from the dehydrator. If additional drying time is needed, follow the preceding steps to continue dehydrating observing that you don't go beyond the 24 hour straight usage.
5. At any time, you can adjust the time by using the TIMER button, + or - buttons.
6. You can stop the dehydrator at any time by pressing the POWER button

DEHYDRATING FOOD

While most food types can be dehydrated at a temperature of approximately 55°C/131°F, when dehydrating meats, poultry and fish (making jerky, biltong etc) the temperature needs to be raised to guard against pathogens such as Salmonella and E. Coli.

Choosing Food To Dehydrate:

- For best results only use the freshest quality foods you can acquire.
- In season produce found at its peak will have more flavour and more nutrients.
- Meats, fish and poultry should be lean and fresh.
- Avoid foods that appear with bruises and blemishes. Poor quality produce can spoil the entire batch.
- Remove as much fat as possible from meats prior to dehydrating. You can use a paper towel under meat when dehydrating to absorb fat.

1. Select which layer you wish to use first. When loading the food into the trays you can use all of the tray's surface, but some air flow must be maintained.
2. Place the cut food as a single layer on a clean tray, ensuring no liquid is able to drip onto the bottom of the electric heater to avoid the possibility of the unit short circuiting.
3. Please do not overload the tray.
4. Only fill with 1 layer of desired food as this will affect the drying time. If the food cannot be dried within one day, you can dry it over the course of a few days as long as the unit can have a break from continuous use after every 24 hours. Please keep the un-dried food in airtight bags or containers to avoid humidity from developing inside.
5. Ensure the appliance is switched off when changing and alternating between trays. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.
6. After the food has reached its preferred drying time, store the dried food in an airtight storage container or bags to preserve the produce.

Tips For Pre - Treatment Of Foods:

With most types of cooking, preparation is important for the best results. Foods that are prepared correctly prior to dehydration will taste better and have a better appearance.

- Food should be evenly cut, shredded or diced to the same size to ensure they all dry to the same moisture level, at the same time. Slices should be between 6mm and 20mm thick. Meats should not be thicker than 5mm.
- To avoid the browning of fruits, cut food and soak in lemon or pineapple juice for 2-3 minutes, then place in the dehydrator. Alternatively soak in an ascorbic acid solution (made as per manufacturer's instruction) for 2-3 minutes, then place in the dehydrator.
- Waxy fruits (such as peaches, grapes, blueberries, etc.), should be dipped in boiling water to remove the wax. This allows moisture to escape easily during dehydration.
- Blanching can also be used to pretreat foods for dehydration.

PREPARATION OF FOODS

For best results, select the freshest foods available to dehydrate. Note that unripened produce does not have the same flavour or colour compared to when it's at its peak and fully matured. Foods should be dehydrated as soon after purchase as possible. Foods high in sugar such as apples, pears, peaches and bananas are prone to darkening due to oxidation of the sugars.

Below are some pre-treatments that will help to reduce this effect:

- Fresh or bottled lemon, pineapple or orange juices are the best because of their natural sweetness. Pineapple and orange juice can be used full strength or diluted to taste. If you use lemon juice, it is best to dilute it with 1 part juice to 8 parts water and soak the fruit pieces for two minutes. Be aware that the taste of these juices can overpower the taste of the fruit being dried and may not always prevent discolouration of food. Experiment with the dilution and soaking times to suit your taste.
 - Place the sliced produce in fresh lemon or pineapple juice for a few minutes, remove, drain and place on the dehydrator shelf. For extra flavour, try sprinkling on cinnamon or other spices.
- Ascorbic acid mix (a form of vitamin C) is available at most health food stores or stores selling canning supplies. It can be used in tablet or powder form. Mix 1 tablespoon in four cups of water and soak the fruit for about two minutes. Like lemon juice, the taste can be quite overpowering so experiment with concentrations and soaking times.
- 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 colour and flavour as well as soften the skin of grapes, cherries. Prunes and plums.
 - There are two blanching methods: water and steam. Blanching is faster than steaming but many nutrients are lost in the blanching water. It is not recommended for chopped or shredded vegetables, which would easily overcook during blanching
 - Water blanching : To blanch, place prepared vegetables in a pot of boiling water for 3 to 5 minutes only. Strain and pat dry and place vegetables in the dehydrator.

- Steaming : put 5-8 centimetres of water in a saucepan and bring to a boil. Place the food into the steamer basket, place over the saucepan and cover. Steam food for approximately 5 minutes, then remove and place on the dehydrator shelf.
- Nuts and seeds – nuts and seeds contain phytic acid and enzyme inhibitors. Phytic acid is biologically necessary, as it helps safeguard the nut or seed until proper growing conditions are present and germination can occur.
 - Prepare your nuts and seeds by soaking them in warm water (filtered is best) and 1 tablespoon of salt to every 2 cups of raw nuts or seeds.
 - This will neutralise many of the enzyme inhibitors and increase the bioavailability of many nutrients, especially B vitamins.
 - Within 7-24 hours (depending on the seed or nut), many of the enzyme inhibitors are broken down.
 - NOTE: Linseed, Flaxseed and Chia seeds are not suitable for soaking.
 - Cashews can only be soaked for 3-6 hours as they have already been heated to rid them of the naturally occurring toxic oil, cardol.
- Grains - for best results with dehydrating grains you will need to sprout them beforehand, this is especially necessary when making sprouted flour. The sprouting process occurs over a period of 2-3 days, depending on the humidity of the surrounding air, and will involve soaking, draining and rinsing your wheat berries in filtered water every 6-8 hours. You will need to ensure the wheat berries are covered with a mesh or cheesecloth and set at an angle to allow an even circulation of air for fermentation to take place.
 - Once the root tips have grown to 1.5cm the seeds can be spread on the dehydrator trays, using the mesh sheets to prevent them falling through. After the sprouted grain has been dehydrated, you can use a power blender to make fresh sprouted flour.

RECONSTITUTION

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

Just add Water to food

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

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

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

Other Reconstitution Tips

If you drain reconstituted foods, save the liquid. This liquid has great nutritional value. Freeze this liquid for later use in soups, leathers, pies or compotes.

There is no need to reconstitute ahead of time when making soups. Dried vegetables can be added directly to the soup about one hour before serving.

Do not add spices, salt, bouillon cubes or tomato products until vegetables are reconstituted and cooked. These items considerably hinder rehydration.

Some foods take longer to reconstitute than others. Carrots and beans require more time than green peas or potatoes. A rule of thumb: those that take the longest to dehydrate will take the longest to reconstitute.

Try not to use more liquid than necessary for reconstitution because nutrients will be drained away with the excess water. Place dehydrated food in a container and use just enough water to cover the food. Add more water later as needed to replace what the food absorbs.

DEHYDRATING TIMES

Meat Preparation Table (Set temperature from 65-70 °C)

Meat	Preparation	Dryness	Time (hours)
Beef Jerky	Lean flank or round steak slices about 2.5 to 3.5 cm thick.	Slightly chewy but not brittle	6 - 15

Fruit Preparation Table (Set temperature: 60 °C)

Fruit	Preparation	Dryness	Time (hours)
Apples	Pare, core and cut slices or rings.	pliable	5 - 6
Apricots	Clean, cut in halves or in slices.	pliable	12 - 38
Bananas	Peel and cut into 1 cm slices.	crisp	8 - 38
Berries	Cut strawberries into 1 cm slices. Other berries whole.	dry	8 - 26
Cherries	Pitting is optional, or pit when 50% dry.	pliable	8 - 34
Cranberries	Chop or leave whole.	pliable	6 - 26
Dates	Pit and slice.	leathery	6 - 26
Figs	Slice.	leathery	6 - 26
Grapes	Leave whole.	pliable	8 - 38
Nectarines	Cut in half, dry with skin side down. Pit when 50% dry.	pliable	8 - 26

Fruit	Preparation	Dryness	Time (hours)
Orange Rind	Peel in long strips.	brittle	8 - 16
Peaches	Pit when 50% dry. Halve or quarter with cut side up.	pliable	10 - 34
Pears	Peel and slice.	pliable	8 - 30

Fruit Preparation Table (Set temperature: 60 °C)

Fruit	Preparation	Dryness	Time (hours)
Artichokes	Cut into 0.8 cm strips. Boil about 10 minutes.	brittle	6 - 14
Asparagus	Cut into 2.5 cm pieces. Tips yield better product.	brittle	6 - 14
Beans	Cut and steam blanch until translucent.	brittle	8 - 26
Beets	Blanch, cool, remove tops and roots. Slice.	brittle	8 - 26
Brussel Sprouts	Cut sprouts from stalk. Cut in half lengthwise.	leathery	8 - 30
Broccoli	Trim and cut. Steam until tender, about 3 to 5 min.	brittle	6 - 20
Cabbage	Trim and cut into 0,3 cm strips. Cut core into 0,6 cm strips	leathery	6 - 14
Carrots	Steam until tender. Shred or cut into slices.	leathery	6 - 12
Cauliflower	Steam blanch until tender. Trim and cut.	leathery	6 - 16
Celery	Cut stalks into 0.6 cm slices.	brittle	6 - 14
Chives	Chop.	brittle	6 - 10
Cucumber	Pare and cut into 1.2 cm inch slices.	leathery	6 - 18

Fruit	Preparation	Dryness	Time (hours)
Eggplant	Trim and slice 0.6-1.2 cm thick.	brittle	6 - 14
Garlic	Remove skin from clove and slice.	brittle	6 - 14
Hot Peppers	Dry whole.	leathery	8 - 26
Mushrooms	Slice, chop, or dry whole.	leathery	8 - 26
Onions	Slice thinly or chop.	brittle	8 - 30
Peas	Shell and blanch for 3 to 5 minutes.	brittle	6 - 20
Peppers	Cut into 0.6 cm strips or rings. Remove seeds.	brittle	6 - 14
Potatoes	Slice, dice or cut. Steam blanch 8 to 10 min.	brittle	6 - 12
Rhubarb	Remove outer skin and cut into 0.5 cm wide pieces.	dry	6 - 16
Spinach	Steam blanch until wilted, but not soggy.	brittle	6 - 14
Tomatoes	Tomatoes Remove skin. Cut in halves or slices.	leathery	6 - 10
Zucchini	Slice into 0.6 cm pieces.	brittle	6 - 18

DEHYDRATING TIPS

Do not overlap foods. Make sure foods are flat when placed on dehydrating trays. Overlapped foods can greatly increase drying time.

- Make sure foods are completely dry before removing. If you are not sure, cut a sample down the middle to check for internal dryness.
- Make sure to label containers when you store your dehydrated food.
- Proper storage helps maintain quality food. Package the food when cool.
- Foods can be kept longer if stored in a cool, dark and dry place. The ideal storage temperature is 16°C/61°F or lower.
- Vacuum sealing is a great way to keep dehydrated foods.
- Food will shrink approximately one quarter to half their original size and weight during dehydration. Make sure not to cut pieces of food too small

Trouble Shooting

Dehydrator does not turn on	Make sure the power cord is properly secured into the socket and that the switch is turned to the 'ON' position.
Fan is working but there is no heat	Turn the dehydrator off. Bring back to your nearest Kitchen Warehouse store.
Heater is working but the fan is not working	Turn the dehydrator off. Check to see if there is an external object stuck in the fan once the unit is off and completely cooled. If still not working, bring it back to your nearest Kitchen Warehouse store.
Not dehydrating correctly	<ol style="list-style-type: none"> 1. There may be too much food on the tray so reduce the food quantity. 2. Food is overlapping on the tray, then evenly space food on the tray
Water drops on the door	<ol style="list-style-type: none"> 1. There may be too much food on the tray so reduce the food quantity. 2. Food contains too much water. Reduce the food quantity and increase dehydrating time.
Overheating or little heating	Temperature control system is not working properly. Turn the machine OFF and bring it to your nearest Kitchen Warehouse store.
Foods are not evenly dehydrated	<ol style="list-style-type: none"> 1. The thickness of the food is not even, therefore ensure it's evenly sliced 2. There may be too much food on the tray, reducing the quantity of food on the tray(s).
Abnormal sound from the fan	Screen cover in front of the fan is rubbing the fan blade. Turn off the machine and unplug from power

WARRANTY

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the period of time listed on the Product's packaging. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to Claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to a Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the product or the refund of the purchase price is the absolute limit of our liability under this guarantee.