

DRYING TABLE FOR VEGETABLES

VEGETABLE	PREPARATION	DRYNESS TEST	TIME
Artichoke Hearts	Cut hearts into 1/8" strips. Boil 5-8 minutes in 3/4 cup water containing 1 tablespoonful lemon juice.	Brittle	4 – 12 hrs.
Asparagus	Wash and cut into 1" pieces. Tips yield better product. Stems, crushed after drying, make an excellent seasoning.	Brittle	4 – 10 hrs.
Beans (Green or Wax)	Cut into 1" pieces or cut French style. Steam blanch until translucent. Stir beans on tray after partial drying, moving inside beans to outside for more even drying.	Brittle	4 – 14 hrs.
Beets	Trim off all but one inch of tops and roots. Wash, blanch, cool, remove tops, skin and roots. Dice or slice.	Brittle, dark	4 – 12 hrs.
Brussels Sprouts	Cut sprouts from stalks, cut in half lengthwise through stem.	Brittle	5 – 15 hrs.
Broccoli	Trim, cut as for serving, wash thoroughly. Steam tender, about 3-5 minutes.	Brittle	5 – 15 hrs.
Cabbage	Trim, cut into strips 1/8" thick. Cut core into 1/4" strips. Use bottom shelf of dehydrator.	Leathery	4 – 12 hrs.
Carrots	Select young tender roots. Steam until tender. Cut into slices, shreds, cubes or strips.	Leathery	4 – 12 hrs.
Cauliflower	Dip cauliflowers into 3 tablespoons salt per 2 quarts of water for 2 minutes. Steam until tender.	Leathery	5 – 15 hrs.
Celery	Separate stalks from leaves. Wash both thoroughly. Cut stalks into 1/4" slices. Leaves dry first, so remove when dry. Flake leaves after drying for use in soups, stews, etc.	Brittle	4 – 12 hrs.
Corn	Remove husks, silk and blemishes just before steaming. Blanch on cob until milk is set. Cut from cob and spread over tray. Stir several times for even drying.	Brittle	4 – 15 hrs.
Cucumber	Pare, slice in 1/8" slices and dry.	Leathery	4 – 14 hrs.
Eggplant (also Kohlrabi, Summer and Italian Squashes, Zucchini)	Trim, wash and slice 1/4" to 1/2" thick, and spread on tray.	Brittle	4 – 14 hrs.
Onions and Leeks	Remove peels and cut into 1/2" slices, nuggets, or chop. Stir several times during drying.	Leathery	4 – 10 hrs.
Okra	Use young, tender pods. Wash, trim, and slice into 1/4" discs.	Leathery	3 – 10 hrs.
Parsley	Tear into small pieces, dry then chop if desired.		2 – 10 hrs.

Food Dehydrator

SFD 130A

Parsnips	Same as carrots.		
Peas	Use only tender, sweet varieties. Shell and blanch gently, 3-5 minutes.	Brittle	4 – 10 hrs.
Peppers (Green and Pimentos)	Cut in 1/4" strips or rings. Remove seeds, wash and dry. May also be chopped. Chopped, dried pimentos are Paprika.	Brittle to leathery	4 – 10 hrs.
Hot Peppers	Wash and dry whole. Wear rubber gloves to protect hands when preparing hot peppers.	Leathery	4 – 12 hrs.
Potatoes	Peeling optional. Slice into 3/16" to 1/4" or dice, grate, cut French Fry style. Steam as for beets.	Brittle	5 – 12 hrs.
Chives	Chop – spread on tray.	Brittle	4 – 10 hrs.
Pumpkin (also Hubbard Squash)	Cut into small pieces. Bake or steam until tender. Cut into strips 1 to 3 inches wide, peel and remove pulp. Slice strips 1/2" thick. Scrape pulp, place in blender to puree. Dry with paper towels.	Leathery	5 – 15 hrs.
Rutabagas	Same as carrots, but slice thin.		
Tomatoes	Wash and remove stems. Dip in boiling water to loosen skin. Cut in halves or slices.	Leathery	6 – 24 hrs.
Turnips	Same as carrots, but slice thin.		
Zucchini	See eggplant.		
Garlic	Separate into cloves and remove outer skin. Slice and dry on trays. Grind or process for seasoning, if desired, after drying.	Very brittle	4 – 15 hrs.
Greens (Spinach, Kale, Chard, Mustard, Turnip, Beet Greens)	Wash thoroughly and trim tough stems. Steam until wilted but not soggy. Use bottom tray of dehydrator but use it carefully not to scorch.	Very brittle	4 – 10 hrs.
Mushrooms	Select mushrooms with cap curling under – these are young and tender. Brush off dirt or wipe with damp cloth. Slice, chop or dry whole, depending on size.	Leathery to brittle, depending on size and age	3 – 10 hrs.

Cleaning and maintenance

Before cleaning switch off the appliance and remove the mains plug from the wall socket.

Clean with a soft, dry or damp cloth, if required with a neutral detergent.

Do not use any abrasive cleaning agents, scourers etc. to clean the appliance.

Remove the mains plug from the wall socket if the appliance has not been used for a long time.

Before putting the appliance in storage, clean thoroughly then cover with a plastic bag and store in a dry place. Keep the appliance away from children!

Wash the drying trays and top lid in hot water, clean with neutral detergent, rinse in potable water and let them dry. Switch the appliance on without drying any foodstuffs and let it operate for min. 4 hours.

Switch the appliance off and let all parts of the food dehydrator cool down and air so that the possible after production smell will be completely removed.

This procedure is recommended before using the appliance for the first time.

Technical features:

220-240 V ~ 50/60 Hz, 250 W

Protection class (with regards to protection from electric shock): II

Noise level: 20 dB(A)

The declared noise emission level for this appliance is 20 dB(A), which represents level A of the acoustic power relative to the reference acoustic power of 1 pW.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.