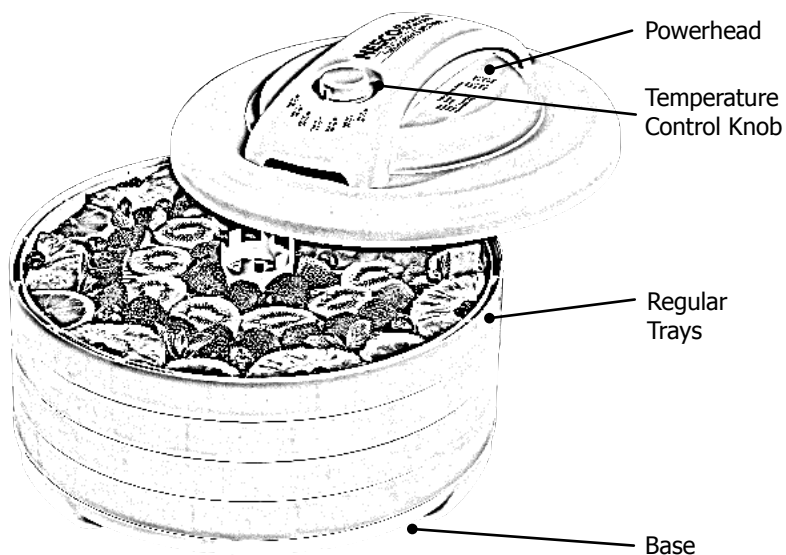


FEATURES



FUNCTIONS

- **Powerhead Unit** - Contains the motor, heater and controls. DO NOT IMMERSE IN WATER OR OTHER LIQUIDS! Wipe with clean, soft, damp dish towel or sponge with light cleaning solution.
- **Temperature Control Knob** - Turn to set desired drying temperature between 95°F - 160°F (35C - 71C).
- **Regular Tray** - Made of durable, BPA free material. With over .75 sq. ft. drying area on each tray.
- **Base** - Made of durable, BPA free material.

OPERATING INSTRUCTIONS

- Step 1 - Place base on flat, dry and stable surface. Six inches away from walls and other electronic devices.
- Step 2 - Prepare foods or crafts and load to trays. Keep items from center air hole and allow space between items for best results.
- Step 3 - Stack loaded trays onto base keeping edges of trays properly aligned. Place powerhead on top tray. Note: Always use a minimum of four trays when operating.
- Step 4 - With dry hands, plug power cord into 120V, 15A, 60Hz electrical outlet.
- Step 5 - Set desired drying temperature using temperature control knob. Refer to Care/Use guide or chart on appliance.

CARE AND CLEANING

Powerhead:

Use a damp soft cloth or towel to remove any dried food residue from the powerhead unit. Avoid dripping any water or other liquid into electrical parts.

CAUTION: DO NOT IMMERSE POWERHEAD IN WATER OR OTHER LIQUID!

Do NOT remove any parts from the powerhead unit!

CAUTION: Be sure powerhead unit is unplugged before cleaning.

Trays / Base:

Your dehydrator trays are easy to clean. Simply soak in warm water with a mild detergent for several minutes. A soft-bristle brush will loosen food particles that resist softening by soaking. Do not clean any parts with scouring pads, abrasive cleaners, or sharp utensils, as they tend to damage the surface. Trays/Base can be washed on the top rack of your dishwasher if you remove them before the drying cycle.

PRECAUTIONS

- When drying liquids, sauces or purees, use a Fruit Roll sheet, available from NESCO®/American Harvest®.
- Wash hands thoroughly prior to handling food.
- Clean all utensils and containers with a mild solution of detergent, bleach and water before using.
- Make sure all countertops and cutting boards are thoroughly cleaned in the manner above before using. Wooden or plastic cutting boards should be thoroughly disinfected.
- Keep foods in the refrigerator before preparing for drying. Store dried foods in refrigerator or freezer.
- After opening sealed containers of dried food, use food as soon as possible.
- Store opened containers of dried food tightly sealed in the refrigerator to maintain freshness and quality.
- Do not spray vegetable oil directly onto surface of trays.
- Do not dehydrate foods that have been prepared with or marinated in alcohol.
- Trays are only intended to be used with your NESCO®/American Harvest® Food Dehydrator. Do not use trays either in a conventional oven or with any other appliance.
- Always use at least 4 trays when drying in your dehydrator, even if tray(s) are empty

Service

- Should you experience any problems with your dehydrator, please call Customer Satisfaction at NESCO®/American Harvest® at 1-800-288-4545.