

Oster™

User Manual **Food Dehydrator**

MODEL FPSTDH0101



Visit us at www.oster.com

P.N. 133702 Rev. B

IMPORTANT SAFEGUARDS

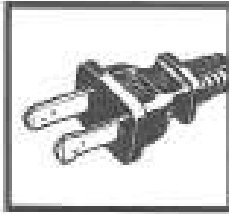
When using electrical appliances, basic safety precautions should always be followed, including the following:

READ AND SAVE THESE INSTRUCTIONS

- Read all instructions.
- Do not touch hot surfaces.
- To protect against electrical hazards, do not immerse fan or any part of the dehydrator cord or plug, in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow the dehydrator to cool before putting on and taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments, not recommended by the appliance manufacturer, may cause hazards.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not use outdoors.
- Do not place on or near a hot gas or electrical burner, or in heated oven.
- Do not block air flow holes on the bottom of dehydrator by placing dehydrator on towels, cloth, etc. The dehydrator needs to operate on a clear counter surface with an unobstructed air flow.
- Do not use this appliance for other than its intended use.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

No user-serviceable parts inside. Do not attempt to service this product.



POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in 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 attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

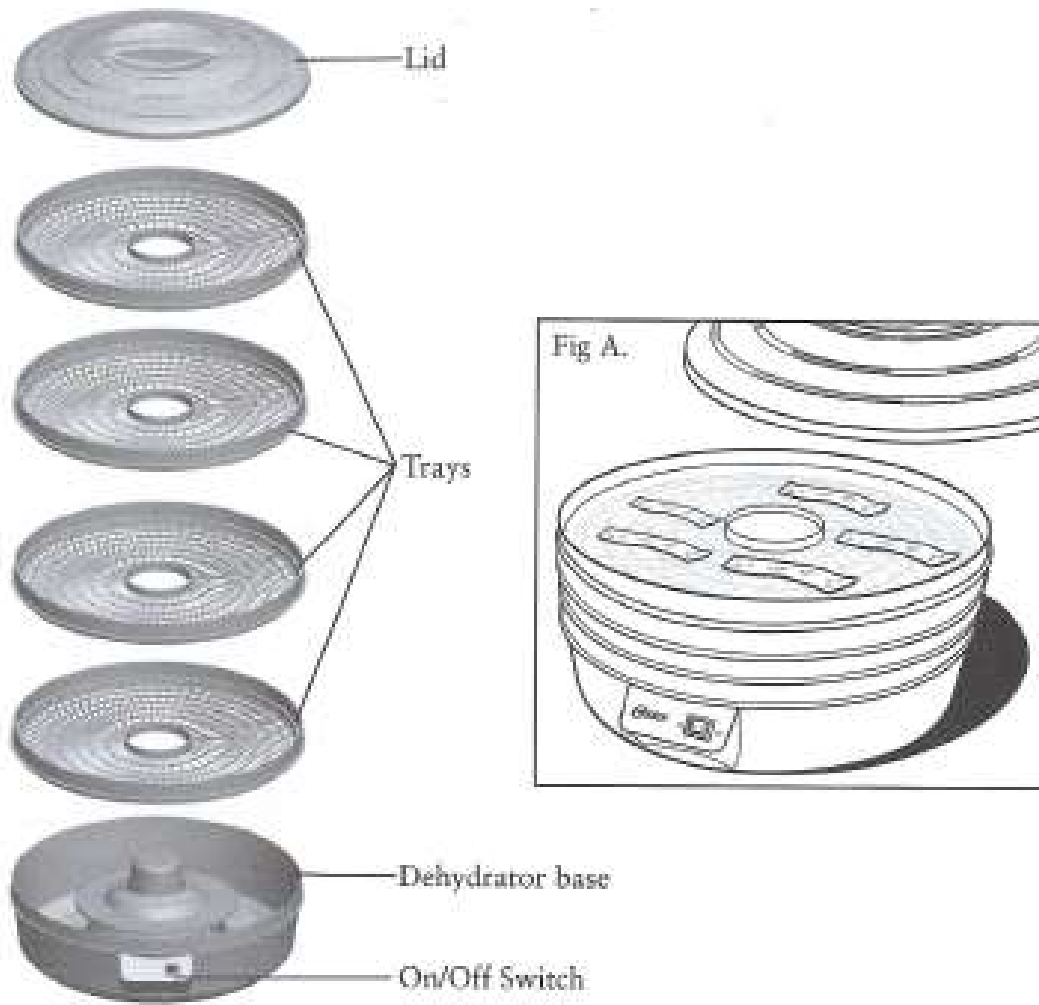
WARNING: Do not use an extension cord.

SAVE THESE INSTRUCTIONS

WELCOME

Congratulations on your purchases of the OSTER™ Food Dehydrator! Preserve all-natural foods at their peak freshness, intensify flavors and create delicious components to add to your favorite dishes. Lightweight and requiring no refrigeration, dried foods are perfect for hiking, camping and anyone on the go.

PARTS IDENTIFICATION



GETTING STARTED:

The main components in your Oster™ Dehydrator are:

- a source of heat
- air flow to circulate the dry air
- trays to hold the food during the drying process

The oldest and most common method of food preservation is drying. By removing the moisture in food, the enzymes present are rendered more shelf-stable. The time it takes to remove the moisture will depend on how thick the food is, how much moisture it contains naturally and how humid the air is as well as how hot the temperature is during the dehydration process. Dehydration will retain nutrients including enzymes and key nutrients that are beneficial to the body and often lost in conventional cooking processes.

USING YOUR OSTER™ DEHYDRATOR

- Remove LID, TRAYS, and BASE from box and wash all parts except BASE in hot, soapy water or wash in dishwasher to sanitize.
- Always set up dehydrator in a dry, sturdy table or countertop area, away from water/sink.
- Do not block air flow holes on bottom of dehydrator by placing dehydrator on towels or cloth. The unit needs to operate on a clear counter surface with an unobstructed air flow.
- Do not overload trays; space foods out on in a single layer and so the items are not touching and there are gaps among the items for air flow (See Fig. A).
- Quantity of food in dehydrator will affect drying times. Always insure air flow between pieces and only use as many trays as needed. The dehydrator can function with one tray.
- Stack loaded trays on dehydrator BASE and top with LID.
- Plug in unit and press ON/OFF to power on dehydrator.
- As airflow is most intense closest to the base, rotate trays as necessary to get even drying throughout levels.
- All suggested drying times are approximate. Actual drying times will vary.
- After drying, label food on storage packaging with dates to ensure freshness. Make a note of drying times for each type of food for future reference.
- Unplug unit. To clean unit, sanitize trays and cover in dishwasher or wash in hot, soapy water with ½ teaspoon bleach per 2 gallons of water. **DO NOT IMMERSSE BASE IN WATER.**

FOOD SAFETY

Please adhere to all safety instructions when dehydrating foods:

- Always choose the freshest foods at peak ripeness for dehydrating and keep foods refrigerated until ready to start the drying process.
- Wash hands, cutting board, knives and storage containers thoroughly before starting with hot, soapy water and bleach, ½ teaspoon bleach per 2 gallons of water, or sanitize in the dishwasher.
- Wash food prior to dehydration and blot with paper towels to remove any excess moisture or fat prior to drying.
- Do not mix fresh foods into dehydrator with mid-cycle dehydrated foods.
- Do not dehydrate meat and fruit simultaneously; dehydrate in separate batches to prevent cross contamination

HOW TO DEHYDRATE FRUIT:

- Wash fruit and remove pits and stems. Remove peels. Peeled fruit is easier to store and will cut the dehydration time in half.

NOTE: Leaving skin intact makes fruit subject to infestation. After packaging fruit with skins on, place in freezer for 2 days.

- To keep fruits such as apples, peaches, nectarines apricots and pears from turning brown during dehydration, soak slices in lemon juice, pineapple juice or orange juice for 2 minutes prior to dehydrating.
- Slice thinly, approximately ¼ inch. Thicker slices will require longer dehydration times.
- Cranberries and blueberries and other fruits with thick skins that are difficult to remove should be blanched in boiling water until they crack. Drain, blot dry and begin dehydration.
- Tomatoes should be cored, halved and seeded.
- Check foods hourly or bi-hourly; like foods may be done sooner than others. Remove the fully dehydrated pieces and continue checking and removing until all pieces are sufficiently dehydrated.
- Store dehydrated fruits IMMEDIATELY in zipper bag or vacuum seal for best result.

SUGGESTED FRUIT DRYING TIMES	
Apples, Peaches, Nectarines	12-18 hours
Apricots, Bananas, Blueberries	12-16 hours
Oranges, Pears, Rhubarb	12-16 hours
Strawberries, Tomatoes	12-16 hours
Grapes, Cherries, Grape Tomatoes	18-30 hours

HOW TO DEHYDRATE VEGETABLES:

- Wash, peel, core, stem fresh vegetables and herbs. Remove any blemishes. Slice or dice vegetables; size and thickness will affect drying time.
- Blanch all vegetables (except onions, garlic, peppers and mushrooms) in microwave or steam pot for approximately 1/3-1/2 of their normal cooking time. Blot dry with paper towels and begin dehydration.
- Blanching will shorten drying time.
- Vegetables will be crispy when fully dehydrated.
- Store dehydrated vegetables and herbs in airtight containers or vacuum sealed bags IMMEDIATELY to avoid rehydration.
- Dehydrated vegetables have a short shelf life and should be packaged and stored in the refrigerator or freezer in a zipper bag, vacuum seal for best results.

SUGGESTED VEGETABLE DRYING TIMES (blanched when necessary, see above)	
Beets, Carrots, Potatoes, Zucchini	6-12 hours
Corn, Onions, Peas, Mushrooms	10-14 hours
Bell Peppers, Hot Peppers	14-18 hours

HOW TO DRY HERBS:

- Wash herbs and blot dry with paper towels. Remove large stems and place herbs in a single layer on trays.
- Dehydrate herbs for 5-8 hours, turn leaves over and dehydrate for an additional 5-8 hours, checking for dehydration hourly to bi-hourly.
- Herbs are fully dried when they are brittle and can be ground into a powder if desired.
- Package dehydrated herbs in an airtight container or a zipper bag. Vacuum seal for best results.

SUGGESTED DRYING TIMES FOR HERBS (actual times will vary)	
All Herbs	10-16 hours

HOW TO MAKE BEEF (MEAT) JERKY:

- When working with raw meat, always wash hands repeatedly to eliminate cross contamination.
- Always defrost frozen meat in the refrigerator (not on countertop!) to ensure food safety.
- Lean beef such as eye-of-the-round, round, flank or sirloin is best for beef jerky. Other lean meats may be used for jerky such as game or poultry. (Ground meat may be used with the Oster™ Beef Jerky Kit that is sold separately).

- Always check the dates on raw meat labels when purchasing at the store to ensure the highest quality and freshness. Whole red meats should be used within 3-5 days. (Ground meat is most vulnerable to spoilage, use or freeze within 1-2 days of purchase.)
- Remove any visible fat from meat before starting dehydration.
- Cut meat $\frac{3}{4}$ inch thick and cut into strips approximately $\frac{1}{2}$ inch wide, cutting across the grain will make jerky more tender.
- Place enough marinade to cover meat in saucepan. Heat to rapid boil.
- Place meat in boiling marinade and heat strips until heated through, approximately 4–5 minutes.
- Blot dry with paper towels and place in dehydrator. Allow air to travel between pieces.
- During dehydration, blot meat periodically with paper towels to absorb any fat that comes to the surface of the food.
- Drying time for jerky: 4 - 8 hours
- After drying, cover jerky on top and bottom with paper towel for approximately 1 hour to absorb any fat that has melted out after dehydration.
- Place jerky in zipper bag; vacuum seal for best results.
- Beef jerky has a shelf life of approximately 3 weeks. For longer storage, place in refrigerator or freezer.
- Check foods hourly or bi-hourly; like foods may be done sooner than others. Remove the fully dehydrated pieces and continue checking and removing until all pieces are sufficiently dehydrated.

HOW TO STORE YOUR DEHYDRATED FOOD:

- Home vacuum sealers, such as FoodSaver® Vacuum Sealing System are ideal for storing dried foods. The FoodSaver® Vacuum Sealing System removes air and seals in flavor and quality. With a full line of FoodSaver® Bags, Canisters and Accessories to expand your food storage options, you can now enjoy the benefits of a scientifically-proven method that keeps food fresh up to five times longer. For more information on this line of products please visit www.foodsaver.com.
- Foods that are not stored in a vacuum packaging are much more susceptible to rehydration. If using zipper bags, remove as much air as possible.
- Package foods in single serving sizes. By portioning in vacuum sealed bags, you can store food for short or long term accordingly, avoid opening up a single bag repeatedly and reduce rehydration vulnerabilities.
- Store dehydrated foods in a cool, dry, dark area, approximately 60°F or lower in either the pantry, refrigerator or freezer.

- Store dehydrated meat, vegetables and fruit with skins in the refrigerator or freezer.
- Beef jerky has a shelf of approximately 3 weeks; for longer storage, place in refrigerator or freezer. Store game and poultry jerky in refrigerator or freezer.
- Label the food package with the contents and date of dehydration.
- Record how long the dehydration process took for the food for future reference. Additional notes regarding the dehydration process can also be helpful such as date dried, quantity, number of levels used, storage temperature and time stored.

USING DEHYDRATED FOODS IN RECIPES:

Many dehydrated foods can be eaten or used in recipes in their dried state. If you need a softened dried fruit or vegetable, boil a liquid such as water, broth, juice, wine or liqueur and steep food for approximately 5 minutes. Steeping the dehydrated food can add flavor to your dish.

1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

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Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How To Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES
OR TO THE PLACE OF PURCHASE.**



For product questions contact:
Jarden Consumer Service

USA: 1.800.334.0759
Canada: 1.800.667.8623

www.oster.com

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