

STX *International* **DEHYDRA 600W-SST**
600 WATT STAINLESS STEEL FOOD DEHYDRATOR



INSTRUCTION MANUAL



CAUTION: FIRE HAZARD

PLEASE READ!!

- **This unit will get very hot.** Do not touch surfaces while operating.
- DO NOT attempt to move the unit while it is operating.
- Do not operate this device on or near flammable or combustible materials.
- Do not position this device under an overhead cabinet during use.
- Do not plug another high wattage device into the same electric outlet as this dehydrator during use.
- Observe all fire safety precautions while using this device including having proper fire extinguishing devices available.
- Surface temperatures on this device can reach levels where contact with skin can cause injuries; always wear protective gloves or oven mitts when device is in use.

INTRODUCTION

Drying food for preservation dates back to the Ancient Egyptians. The Spaniards were the first explorers known to use dehydration to prep food for their expeditions. This method was used extensively in the days of the Lewis and Clark expeditions as they charted to the expanse of the Louisiana Land Purchase. Buffalo, elk and deer were plentiful, but their success relied heavily upon the proper use of this preserving method.

The information in this manual is intended to help you get the best results for this equipment. Please read this booklet carefully and contact STX International if you have any questions.

DEHYDRATION

There are no exact rules that apply to food dehydration. Results can be affected by room temperature, relative humidity and moisture levels in the food you are drying. To become proficient, it will be necessary to experiment with your drying techniques. Too much heat, your food may harden on the outside while still being moist inside. Too little heat, your drying times will be very long with lackluster results. With a little practice you will be able to create tasty, ready to eat snacks in no time.

PRE-TREATMENTS

For best results, select the freshest foods available to dehydrate. Note that immature fruits and vegetables do not have as much color and flavor as those that are fully mature. Foods should be dehydrated as soon after purchase as possible. Foods high in sugar such as apples, pears, peaches, and bananas are prone to darken as a result of oxidative stress from sugar. Below are some pre-treatments that will help reduce this effect.

Lemon and Pineapple Juice are natural antioxidants. Place the slices in their own juice for a few minutes. Remove, drain and place on the dehydrator tray. For extra flavor, try sprinkling with cinnamon, flavored gelatin powders or other sweeteners.

Ascorbic acid mix, a form of vitamin C which is available at most health food stores, comes in either tablet or powder form. Use 2-3 tablespoons of powder or ground tablets per 1 quart of water. Stir to completely dissolve powder. Place fruit into the solution for 2-3 minutes. Remove, drain and place on the dehydrator tray.

Blanching is used primarily to prepare fruits and vegetables for dehydrating with skins that will toughen when drying. This process helps lock in the color and flavor as well as soften the skin of grapes, cherries, prunes and plums. There are two blanching methods: water and steam.

Water Blanching – Fill a large pan approximately half full of water. Bring water to a rolling boil. Use tongs to place food directly into the water, cover the pot and boil (Blanch) for around 3 minutes. Remove using tongs, drain and place on dehydrator tray.

Steam Blanching - Using a steamer pot such as those used in Chinese cooking, put 2-3 inches of water in the pot and bring to a boil. Place food into the steamer basket, place in pan and cover. Steam for around 5 minutes. Remove and place on dehydrator tray.

OPERATING INSTRUCTIONS

Food dehydrators work at high temperatures for extended periods of time. They require air to flow through the unit in order to dry the food evenly. The air flow will result in the temperature within the unit to fluctuate up to 10 degrees while it is running, this is expected and normal behavior. It is not designed to “trap the heat in”, but rather to allow the heated air and moisture to escape, thus the doors are not designed to be airtight.

Ensure that the dehydrator is plugged into a properly grounded power outlet and is positioned in a safe, well ventilated area away from flammable items. Always monitor this device when operating and observe all fire safety procedures including the availability of fire extinguishing devices.

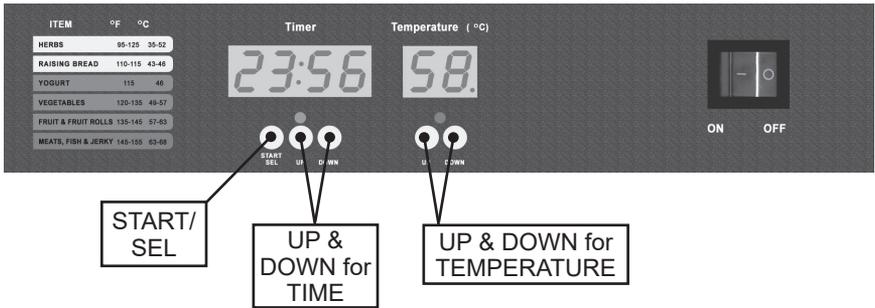
1. Examine the carton and the unit for any damage that may have occurred during shipping. Contact the seller to report any damages.
2. Make sure the power switch is turned off. Place the unit on a well-ventilated, clean, dry surface away from children and pets. Plug into an undamaged electrical outlet. DO NOT use an extension cord with this dehydrator.
3. Turn the unit on. See Programming Instructions for proper start up instructions.
4. Heat the unit to 35°C (or 95°F) for 45 minutes to make sure the unit is functioning properly. During this time the temperature will fluctuate up to 10° from the set temperature.
5. If the unit stops for any reason, turn off, unplug and then repeat steps 3 and 4. If the unit does not operate normally, turn off, unplug and contact the STX Service Department (See Contact Information on back cover).
6. Follow your recipe to prepare the food that you wish to dehydrate.
7. Program the dehydrator. See the Programming Instructions section of this Owner's Manual.
8. Using oven mitts, slide the dehydrator trays out of the unit and load the product to be dehydrated onto the trays. Do not overlap the food when placing onto trays, keep all food inside the tray area.
9. Using both hands for maximum stability, slide the dehydrator trays back into the unit. Do not push too hard.
10. Hang the door loosely over the front of the unit. The door is made to allow moisture and heat to escape so that the food will properly dehydrate.

PROGRAMMING INSTRUCTIONS

The STX Dehydra 600W-SST Food Dehydrator is equipped with a 40 hour timer. (See illustration of Control Panel on page 7.) This unit will NOT HEAT/RUN until the timer and temperature controls are completely set and started. The START/SEL button has TWO functions - 1) to select time or temperature AND 2) for starting the unit once the time and temperature have been set.

1. Turn the power switch to the ON position. The LED will light up.
2. Set the Timer
 - a. Press and hold the START/SEL button until the hour display starts flashing.
 - b. Select the hours desired by pushing the UP or DOWN button under the timer.
 - c. Press the START/SEL again and the minute display will start flashing.
 - d. Select the minutes desired by pushing the UP or DOWN button under the timer.
3. Set the Temperature
 - a. Press the START/SEL again to select the temperature display.
 - b. Select the desired temperature by pushing the UP or DOWN button under the temperature display.

Note: Please refer to the Temperature Conversion Table on pg 7 of the manual as needed.
4. Press the START/SEL button and all digital displays will stop flashing.
5. Once you verify your settings are correct, press the START/SEL button again to start the unit.
6. To temporarily stop the dehydrator without losing the previous time and temperature settings, press the START/SEL button. To restart again, press START/SEL.
7. To stop the dehydrator, turn the ON/OFF button to OFF.



Temperature Conversion Table

CELSIUS (°C)	FAHRENHEIT (°F)
30	86
35	95
40	105
46	115
52	125
57	135
53	145
65	150
68	155
70	158

FOOD STORAGE

Dried foods should be allowed to condition before being placed into a storage container. Generally, let the dehydrated food stand about 1 week in a dry, well ventilated and protected area. This conditioning time allows for further drying and removes most of the remaining moisture in the food. Dried food can be placed into clean, dry, insect resistant containers, preferably glass jars. Heavy gauge plastic freezer bags can also be used. Eliminate as much air as possible before sealing the bag.

When properly used, vacuum sealers provide ideal storage. The less air present, the less potential for the formation of molds. Stored foods should be checked monthly for insects and mold. If mold is present, discard the whole container and start over, double checking your next batch to make sure that moisture levels in food are low and the container is airtight.

REHYDRATING

Dried foods do not need to be rehydrated for consumption. Many people prefer them in their dried state. If you want to rehydrate your food, the basic guidelines are to soak food in unsalted water for 3-7 minutes and then prepare as usual. If you are boiling them, use the same water they soaked in to preserve nutrients.

If you plan to soak foods for more than 1 hour, they should be placed in the refrigerator to prevent bacterial growth. One cup of dried vegetables will rehydrate to about 2 cups. One cup of fruit will rehydrate to about 1 ½ cups. Rehydration times will vary depending on the thickness and the water temperature used. Warm water will speed rehydration but may result in flavor loss.

FOOD DRYING GUIDES

The following charts are guidelines for the preservation of various fruits, vegetables, and meats. Drying times will vary depending on the room temperature, relative humidity and moisture levels in the food you are drying. If the moisture level is high, the drying time will be longer.

Keep in mind that drying times will be affected by the amount of food placed on the trays. Over loading the trays will slow the drying times and may produce poor results. When dehydrating foods, it is important to occasionally check on the dryness of the product. If the product is not thoroughly dried, mold may form during storage (See Food Storage). To test for dryness, remove a piece of food from the dehydrator and allow to cool to room temperature. Bend and squeeze the piece to check for internal moisture.

FRUITS

at 135°F

Food	Preparation	Test	Time
Apples	Wash, core and peel if desired. Cut into ¼" slices. Dust with cinnamon if desired.	Pliable	7-15 hours
Apricots	Wash, halve and remove pit. Slice if desired and dry skin side down.	Pliable	21-29 hours
Bananas	Wash, peel and slice 1/8" slices	Pliable	7-10 hours
Figs	Wash, cut out blemishes, quarter. Dry skin side down.	Pliable	22-30 hours
Kiwi	Wash, peel and slice in ¼" slices.	Crisp	8-15 hours
Nectarines	Wash halve and remove pit. Slice if desired and dry skin side down.	Pliable	8-17 hours
Peaches	Wash, halve and remove pit. Slice if desired and dry skin side down.	Pliable	8-16 hours
Pears	Wash, core and peel if desired and dry skin side down.	Pliable	8-16 hours
Pineapple	Peel, remove fibrous eyes, remove core. Cut into ¼" slices or wedges.	Pliable	11-18 hours
Rhubarb	Wash, cut into 1" lengths.	Pliable	6-10 hours
Strawberries	Wash, cut our caps, sliced ¼" thick.	Crisp	7-15 hours
Watermelon	Cut off rind, cut into wedges and remove seeds.	Pliable	8-10 hours

VEGETABLES

at 125°F

Food	Preparation	Test	Time
Asparagus	Wash and cut into 1" pieces	Crunchy	4-6 hours
Beans, Green	Wash, remove ends and cut into 1" pieces or French style	Crunchy	9-12 hours
Beets	Remove ½" of the top, scrub thoroughly, steam blanch until tender. Peel and cut into ¼" thick slices	Pliable	9-12 hours
Broccoli	Wash and trim. Cut stems into ¼" pieces. Dry florets whole	Crunchy	10-14 hours
Cabbage	Wash and trim. Cut into 1/8" strips	Crunchy	8-11 hours
Carrots	Wash and trim tops. Peel or scrape if desired. Cut into 1/8" thick slices.	Pliable	7-11 hours
Celery	Wash, separate leaves and stalks. Cut stalks into ¼" strips	Crunchy	3-10 hours
Corn	Shuck corn and trim silk. Steam until color is set. Cut kernels from cob and spread on plastic screen. Stir several times during drying.	Crunchy	7-10 hours
Cucumber	Wash and trim. Cut into 1/8" slices.	Pliable	4-8 hours
Eggplant	Wash and peel. Cut into ¼" slices.	Pliable	4-8 hours
Mushroom	Wash and cut into 3/8" slices.	Pliable	4-7 hours
Parsnips	Scrub thoroughly, steam blanch until tender. Peel if desired and cut into 3/8" thick slices	Pliable / Tough	7-11 hours
Peppers	Wash and remove stems, seeds and white section. Pat dry. Cut into ¼" thick strips or rings.	Pliable	4-8 hours

VEGETABLES CONT.

Food	Preparation	Test	Time
Potatoes	Use new potatoes. Wash, peel if desired. Steam blanch 4-6 minutes, Cut French style ¼" slices, 1/8" thick circles or grate.	Crunchy / Pliable	7-13 hours
Summer Squash	Wash and peel. Cut into ¼" slices.	Pliable	10-14 hours
Tomatoes	Wash and remove stems. Slice into ¼" circles. For cherry tomatoes, slice in half, dry skin side down.	Pliable	5-9 hours
Zucchini	Wash. Peel if desired. Cut into ¼" slices or chips.	Crunchy	7-11 hours

JERKY

at 145°-150°F

Food	Preparation	Test	Time
Jerky	Use lean meat and remove as much fat as possible. Fat tends to go bad with time. Cut into uniform ¼" thick or less slices. Do not overlap on trays while drying.	Pliable	3-4 hours

CLEANING

**NEVER IMMERSE THE UNIT OR POWER CORD
IN WATER OR OTHER LIQUIDS!!!**

Allow unit to cool before cleaning. Wipe off both exterior and interior surfaces with a damp cloth and mild dish soap. The dehydrator shelves are dishwasher safe. Be certain ALL parts are completely dry before plugging in and powering up the product.

UNIT STORAGE

Allow unit to cool before storing. Always ensure the unit is OFF and unplugged when not in use.

GENERAL SAFETY RULES - SAVE THESE INSTRUCTIONS!

**Refer to them often and use them to instruct others
on the proper use of this product.**

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY! THIS UNIT WILL NOT WORK PROPERLY IF ASSEMBLED OR USED INCORRECTLY!

1. KEEP AWAY FROM CHILDREN AND PETS - THIS IS NOT A TOY! NEVER LEAVE RUNNING UNIT UNATTENDED. Always monitor the unit while in use and never leave the unit plugged in around an unmonitored child/pet. Teach your children the proper respect for all electrical appliances. YOU ARE RESPONSIBLE FOR THE SAFETY OF ANY CHILDREN IN THE VICINITY OF THIS UNIT WHEN IT IS AND/OR IS NOT IN USE! ADULT/ PARENTAL SUPERVISION IS REQUIRED AT ALL TIMES!
2. CHECK FOR DAMAGED PARTS PRIOR TO USE. Check that all parts are operating properly and perform their intended functions. Check for any conditions that may affect the unit's operations. DO NOT use if the power cord is damaged or frayed, or if at any time the power cord becomes damaged or frayed or if the unit does not seem to be functioning as it normally has for you in the past.
3. ONLY for use indoors in a clean, dry, well ventilated location that is free of flammable fumes and/or objects and /or humidifiers/equipment that causes condensation.
4. NEVER immerse unit or cord in water or other liquids.
5. ALWAYS DISCONNECT THIS UNIT FROM THE POWER SOURCE BEFORE SERVICING, CHANGING ACCESSORIES OR CLEANING THE UNIT. UNPLUG THE UNIT WHEN NOT IN USE. DO NOT PLUG INTO AN ALREADY DAMAGED ELECTRICAL OUTLET.
6. MAKE SURE THE POWER SOURCE/POWER BUTTON IS IN THE **OFF** POSITION PRIOR TO UNPLUGGING FROM OR PLUGGING INTO AN OUTLET.
7. NEVER plug unit into a damaged electrical outlet.
8. DO NOT attempt to move the unit while it is in operation.
9. DO NOT USE SHARP UTENSILS INSIDE ANY PART OF THE UNIT. EXAMPLE: FORKS, KNIVES, PICKS, TONGS, ETC. DO NOT MODIFY THE UNIT.
10. THE MANUFACTURER AND SELLER OF THIS UNIT DO NOT ASSUME

ANY RESPONSIBILITY IN THE CASE OF IMPROPER USE OF THIS PRODUCT OR IMPROPER MONITORING WHEN IN USE. Improper use of this product voids all warranties/guarantees.

11. Electrical repair or any other type of major service must be done by STX International/Mercantile Station 2, LTD. Proof of purchase must be provided by consumer prior to any repair/service acceptance. The seller will use only factory original parts and accessories. Modification of the electrical or any other major component of this unit by the consumer voids all warranties/guarantees. (See Contact Information on Back Cover)
12. DO NOT PULL THE POWER CORD BY THE CORD TO UNPLUG, unplug by the plug end. DO NOT use extension cords with this appliance. Use of extension cords will VOID the warranty.
13. Be sure the main unit is stable during use. All four feet should be secure on a level surface. Do not move the unit when it is powered on. DO NOT OPERATE ON FLAMMABLE SURFACES SUCH AS CARPET, A TOWEL, OR OTHER FLAMMABLE PRODUCTS. DO NOT USE NEAR POTENTIALLY COMBUSTIBLE PRODUCTS/MATERIALS.
14. DO NOT OPERATE OUTDOORS OR NEAR ANY FLAMMABLE OR COMBUSTIBLE MATERIALS. INDOOR USE ONLY! DO NOT USE DURING ELECTRICAL STORMS.
15. To prevent electric shock DO NOT IMMERSE THE MAIN UNIT IN WATER OR LIQUID. Serious injury from electric shock could result. DO NOT operate near running water or in areas where condensation can collect.
16. Turn unit off and disconnect from the power source before cleaning the components of this machine. READ ALL DIRECTIONS FIRST on how to clean this unit before attempting to clean it. To clean the main unit - turn power off - unplug unit from the power source - wipe with a damp washcloth. Clean all parts immediately after use. Thoroughly dry all parts! Even the slightest amount of moisture remaining on parts can cause electric shock or fire. After cleaning, make sure the unit and all parts are completely dry before reconnecting to the power source.
17. DO NOT OPERATE on a hot stove top. DO NOT ALLOW THE POWER CORD TO DRAPE OVER THE UNIT OR ANY HOT SURFACE.
18. Certain parts have sharp edges - use caution when handling these parts. Certain parts can scratch household surfaces. Proper care of these parts is required to prevent damage to other surfaces or to your person. You are responsible for how you handle these parts and this product.
19. DO NOT USE UNDER THE INFLUENCE OF ALCOHOL OR DRUGS.
20. IT IS IMPORTANT TO MONITOR THIS PRODUCT WHILE IN USE. NEVER LEAVE THIS UNIT UNATTENDED WHEN PLUGGED INTO AN OUTLET OR IN THE ON POSITION..

STX **3-YEAR** WARRANTY *International*

All STX International Products come with a 3-Year Guarantee, valid only in the 48 Contiguous United States. If you purchase this product and ship it to a destination outside of the 48 Contiguous United States this warranty becomes null and void.

The first 30 Days are covered by a Money Back or Replacement Guarantee from the date of the receipt of the product. If your product becomes damaged in shipment or is found to be defective in any way during this period, we will replace or issue a complete refund for your product upon return. We will pay all shipping involved during this first 30-day period.

The remainder of the 3 Years (after the first 30 days) is covered by a FREE REPAIR Guarantee (parts and labor included). If anything becomes defective during this period we will fix the issue and provide a full service inspection to your product, shipping (to & from) will be paid by the buyer. Please email us at Info@STXInternational.com to set up a service request.

Returns of New/Unused Products

If you have Buyer's Remorse and decide that you do not want the product, it must be returned NEW & UNUSED in the original box and you will pay the return shipping. PLEASE NOTE: There will be a 10% Restocking Fee and original Shipping Costs (if applicable) will not be refunded. **Used product cannot be returned.**

How To Register Your Warranty

Go to www.STXInternational.com. Click on "Register Your Warranty" tab and fill out the form. This is a fully secure website. Your information will never be sold or misused in any way. This registration site is strictly for order verification that will be used to speed up the process should you ever need to use your Warranty for service.

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QUESTIONS, PROBLEMS OR COMPLIMENTS?

*Thank You for purchasing this
STX International Product!
We are grateful for your business!*

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment. Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

**For Any Questions, Problems, or
Compliments please call or email us.**



Toll Free: 844-861-4762



Info@STXInternational.com

Our Business Hours are:
Monday - Thursday: 8am - 4pm CST
Friday: 8am - Noon CST

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