



Food Dehydrator



CONFORMS TO CAN/CSA-C22.2 NO. 64
CONFORMS TO UL-1026

Models: 177LT06A, 177LT87, 177LT93, 177LT105

04/2023

Please read this manual carefully before using.

NOTE: Save these instructions for future reference.

Index

Introduction	3
Operation	4
Food Preparation and Dehydration	4
Safe Use Instructions.....	5
Product Cleaning, Repair, and Maintenance	5

Introduction

Digital Control Panel



1. ON/OFF: Turns on/off the machine
2. TIME: Adjusts the time for up to 24 hours
3. TEMP: Adjusts the temperature of the unit
4. (+) : Increases the temperature and time
5. (-) : Decreases the temperature and time

Specifications

MODEL NO.	Voltage	Hz	Wattage	Trays
177LT06A	120V	60Hz	400W	6
177LT87	120V	60Hz	1000W	12
177LT93	120V	60Hz	1500W	24
177LT105	220V	50Hz	3,000W	32

Operation

- Put the sliced food on the trays and adjust the temperature as needed.
- When the machine is on, air comes out from the front door and you can hear the machine working.
- Adjust the drying time according to different foods and personal taste.
- Connect the machine to power and turn the machine on. Use the time/temperature buttons to set the time/temperature you need. The time must be longer than 1 hour and the temperature must be more than 95 degrees Fahrenheit.

Food Preparation and Dehydration

A. Fruits and Vegetables

- Clean the fruit/vegetables and pick out any rotten fruit.
- To avoid oxidation and color changes you can immerse the fruit pieces in lemonade, salty water, or pineapple juice and then dehydrate.

B. Meat

- Cut the meat into thin pieces or strips.
- Marinate the meat for at least two hours.

C. Herbs and flowers

- Dry fresh leaves.
- After they are dehydrated, keep them in a paper bag or sealed bottle and then put in a cool place.

Safe Use Instructions

- Put the machine on a flat surface and make sure there is nothing in front of the vents.
- Do not use the machine for more than 48 hours straight.
- When the machine is working, flammable items should be at least 6 feet away from the machine.
- To dry the food better, it is suggested you change the position of the trays.
- When you are finished using the machine, make sure to clean the trays. The trays can be washed with warm water. Use soft cotton or cleaning chemicals when needed, and then wipe dry.
- To use the machine safely, please read this manual carefully.
- This machine cannot be operated with external timer or individual remote control system.
- Keep the machine away from children.
- Do not overload the trays.

Product Cleaning, Repair, and Maintenance

- Before cleaning the machine, unplug from the socket and wait for it to cool down.
- After the food is finished drying, wash the trays with warm water. Use soft cotton or cleaning chemicals when needed, and then wipe dry. Do not use any corrosive cleaners.