



## Stainless Steel Glass Door Food Dehydrators

### Countertop Models: \_\_\_\_\_

#177LT06      6 Tray • Single Door • 120V • 400W

#177LT12      12 Tray • Single Door • 120V • 1000W

### Floor Models: \_\_\_\_\_

#177LT24      24 Tray • Single Door • 120V • 1350W

### Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

### For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### Note:

Please read and keep these instructions. Indoor use only.

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## Specifications

Model	177LT06	177LT12	177LT24
Voltage	120V	120V	120V
Hertz	60 Hz	60 Hz	60 Hz
Wattage	400W	1000W	1350W
Trays	6	12	24



CONFORMS TO CAN/CSA-C22.2 NO. 64  
 CONFORMS TO UL STD. 1026  
 CONFORMS TO NSF/ANSI STD. 4

## Safety Precautions



### WARNING

- Read all instructions carefully and completely.
- For commercial use only.
- Do not touch hot surfaces.
- Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
- Unplug this unit when not in use and before cleaning.
- Allow the unit to cool before putting on or taking off parts.
- Do not operate this or any appliance with a damaged electrical cord or plug.
- Do not operate this or any appliance after it has malfunctioned or been damaged in any way.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner.
- Attach plug to appliance first, then plug electrical cord into the wall outlet.
- Disconnect the unit by turning the power switch to “OFF,” then removing the electrical plug from the wall outlet.
- Do not use appliance for any application other than intended use.
- Do not insert metal utensils or oversized foods into this unit, as they may cause a fire and heighten the risk of electrical shock.
- Do not store any item on top of this unit when in operation.
- Do not allow this dehydrator to touch or be covered by flammable material, such as curtains, draperies, walls, etc. when in operation.
- Do not clean with metal scouring pads, as pieces can break off and touch electrical components, increasing the risk of electrical shock.
- Never place materials such as paper, cardboard, plastic, etc. in this dehydrator.
- Do not cover interior of this unit with metal foil, as it may cause the dehydrator to overheat.
- Avoid scratching the surface or nicking the edges of this unit. Do not put sharp articles beyond the net interior, as it may choke the fan and cause product failure.
- Note that the use of accessories not recommended by the manufacturer may result in injury.
- Children should be supervised to ensure that they do not play with the dehydrator.
- Place unit on a flat surface that is well ventilated.

## Parts Identification

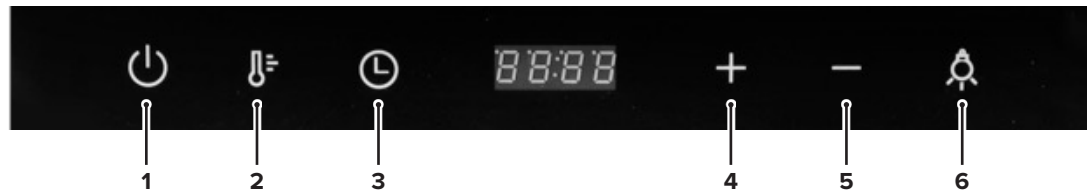


## Before Using Your Dehydrator

Before drying anything in your dehydrator for the first time, please follow these simple instructions:

1. Remove from box.
2. Remove rack supports, door, and stainless steel racks (tape will be holding them in).
3. Using a small amount of detergent, wash the handle and food racks with soapy water.  
**NOTE:** DO NOT use a spray or abrasive polishing agent.
4. Wipe down interior with a damp cloth.
  - While washing this unit, DO NOT touch the electrical heating element and fan.
  - DO NOT soak the inside of the dehydrator with water.
5. After washing and drying, re-assemble the unit.
6. Plug in and turn it to its highest temperature setting for 5 minutes.
7. Turn off the heating elements and open the dehydrator front panel in order to remove any smoky residue from inside the dehydrator. The heating elements are well lubricated and this initial use will help burn off the extra grease. A light amount of smoke is normal during this process.

## Control Panel



1	ON/OFF	Turns the machine on/off.
2	TEMP	Adjusts the temperature.
3	TIME	Adjusts the time (24 hours).
4	+	Increases the time/temperature.
5	-	Decreases the time/temperature.
6	LIGHT	Turns the light on/off.

## Operation

**CAUTION:** During the dehydrating process, make sure that no metal accessory comes in contact with the electrical fan and heating elements.

**CAUTION:** Foods dehydrated in this unit will be hot. Wear protective hand coverings when reaching into dehydrator to retrieve food.

1. Remove food racks from the unit and load product onto them. Be sure to not overcrowd the racks.
2. Place the loaded food racks into the dehydrator. Be sure there is enough space in between racks for proper airflow.
3. Slide the door into place using the door handle.
4. Plug your dehydrator into an appropriate outlet.
5. Press the ON/OFF button to turn the unit on. The power light will illuminate.
6. Set your desired temperature by pressing the TEMP button followed by the + or - buttons.
  - The temperature range of this unit is 86-185°F on all models.
7. Set your desired drying time by pressing the TIME button followed by the + or - buttons.
  - The timer has a range of 0 to 24 hours.
  - If you need to reset the dehydrating time while the dehydrator is in operation, simply press the TIME button and then the + button. The dehydrator will reset the time according to the revised requirement without needing to be turned off.

**Note:** DO NOT run the dehydrator for more than 48 hours straight.

8. When the set dehydrating time has been reached, the unit will alert you and the heating elements/fan will shut off.
9. Using protective hand coverings, carefully remove the food racks from the unit.
10. Repeat the process for multiple batches.
11. When finished, turn the machine off using the power switch and unplug from the outlet.

## Dehydrating Tips

- Use different temperatures for different foods, and use the best quality foods.
- Fruits and vegetables in peak season have more nutrients and flavor.
- Do not use foods with bruises or blemishes.
- Meats should be lean and fresh. Remove as much fat as possible before dehydrating.
- Do not overlap foods. Lay food out flat on the trays.
- Check the dryness after a few hours, and then check every two hours until dehydration is complete.
- Cut down the center of a few samples to check internal dryness. If there is moisture, dehydrate longer.

## Cleaning & Maintenance

- DO NOT use harsh cleaning chemicals or abrasive utensils to clean the machine.
  - DO NOT submerge any part of the machine in water.
1. Turn unit off, unplug from outlet, and allow unit and racks to fully cool before cleaning.
  2. Remove the trays and wash with warm water and a mild detergent.
  3. The interior of the unit can be cleaned with mild detergents, clean water, and soft cloths.
  4. The exterior of the unit can be cleaned with stainless steel cleaners.
  5. Wipe everything dry before operating.

## Troubleshooting

Issue	Possible Problem	Solution
The dehydrator does not work after being switched on.	No power to unit.	Make sure the dehydrator is plugged in and power is going to outlet.
	Timer not set.	Set the time using the timer button and +/-.
	Temperature not set.	Set the temperature using the temperature button and +/-.
	Heating element/fan motor failure.	Contact service agent. DO NOT attempt to dismantle the unit.
Food is often over dried or not dried, even when operating according to recipe.	Overcrowding on food racks.	Make sure food is laid out flat, with enough room between each product on the racks, and that racks are spaced apart vertically to allow for suitable airflow.
	Fan motor failure.	Contact service agent. DO NOT attempt to dismantle the unit.
	Temperature control knob failure.	Contact service agent. DO NOT attempt to dismantle the unit.