

Food Dehydrator

Deni®

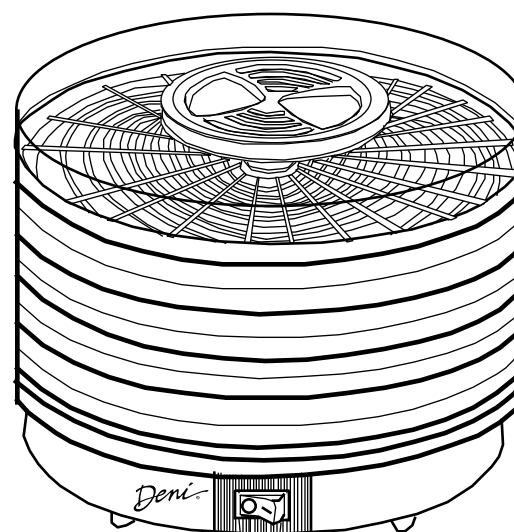
BONUS

Includes
Recipes

Model 7100

IMPORTANT

Please keep these instructions
and your original box
packaging.



INSTRUCTIONS

FOR PROPER USE AND CARE

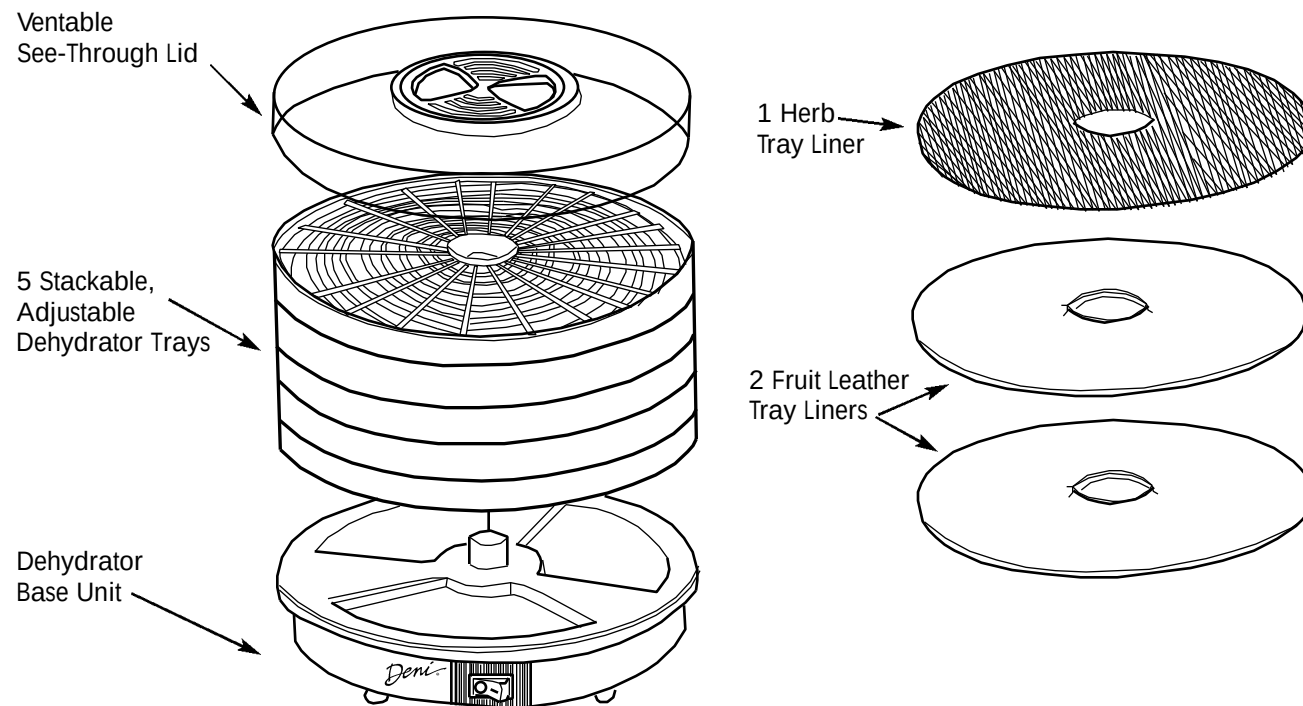
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The Deni logo is written in a stylized, cursive script font.

IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions before using, then save for future reference.**
- Do not let the cord hang over the edge of the work space or touch any hot surfaces.
- Place the dehydrator securely in the center of the counter or work space.
- Close adult supervision must be provided when this appliance is used by or near children.
- Using attachments not recommended or sold by Deni/Keystone Manufacturing Co., Inc. may be hazardous.
- **Do not operate the dehydrator on a non-heat resistant glass, or wood cooking surface or any tablecloth.** It is imperative that a heat resistant cooking surface with heat resistant finish be placed beneath this unit.
- Do not operate with a damaged cord. Return the dehydrator to the repair center or have it repaired by a licensed electrician.
- Always unplug before cleaning and removing parts. Allow unit to cool before putting on or taking off parts.
- For indoor use only.
- Do not place near hot gas or electric burner.
- To disconnect, turn the control to “off” before removing the plug from the outlet.
- To reduce the hazards of potential shock, the dehydrator has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit, contact a qualified electrician for assistance. Do not attempt to defeat this safety feature.
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock and damaging the unit.
- To protect against electrical shock, do not immerse plug, cord or motor base in water or any other liquid.
- It is recommended that you do not use an extension cord with this dehydrator. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- This dehydrator is for household use only.
- This dehydrator should not be used for other than its intended use.
- If you suspect your food is contaminated, do not eat it.

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BEFORE FIRST USE

1. Remove the base unit, 5 food trays, 2 tray liners (for making fruit leather), and 1 mesh tray (for drying finely chopped foods and herbs).
2. Wash trays, liners and cover in warm soapy water. Rinse well. (They can also be washed in the **top rack** of the dishwasher.)
3. Wash the outside of the base unit with a moist sponge and mild detergent. Do not spill water or other liquids in openings. Do not immerse the base unit in water or any other liquid.

DRYING / SELECTING FOODS TO DRY

Foods to dry should be in prime condition. Because sugar is not added, as it is to canned foods, dried unripe fruits may have a flat, often bitter taste. Tree-ripened fruits have the highest natural sugar and best flavor for drying. Vegetables should be fresh and tender when dried. Avoid overripe fruits and vegetables, and cut away any bruised or spoiled portions. Remember that if it's perfect for eating, it will be best for drying.

HOW TO OPERATE THE DENI FOOD DEHYDRATOR

1. Place the base unit on a counter top or other suitable firm surface. Plug the unit into a proper wall outlet. Be certain that the outlet voltage corresponds with the voltage marked on the base unit.
2. Prepare the food, according to its type, as indicated in the drying charts on the following pages.
3. Preheat the dehydrator by turning it on 5-10 minutes before loading the first tray.
4. Arrange food to dry on each of the trays. Remember that it is the hot air circulation that dries the food, so do not overload the trays and never overlap the food. Stack trays with prepared food and place on the base pan. Place the cover in position.
5. Dry for the time period suggested on the charts. Check food frequently (every 1/2 hour) near the end of the drying time and remove individual pieces as they become dry. When foods are all the same size and thickness, they will dry evenly and at the same rate.



PREPARING FOODS TO DRY

Apples, pears, peaches and apricots are frequently pretreated to slow the loss of vitamins A and C and also to prevent browning. All fruits and vegetables should be thoroughly washed to remove dirt, bacteria and insect larvae. Fruits and vegetables may be peeled. If the peels are left on the fruit, they will add extra nutrition, however, the peels may be tough and grainy when dried. Try both ways and then decide for yourself. Remove any stems or pits and core when necessary. Vegetables should be steam-blanching to retard "enzyme action" which will result in undesirable flavor changes in stored dried vegetables. Blanching also dries more quickly and reconstitutes better. Remove as much excess water as possible before starting.

Note: The ventable lid can be adjusted by opening the vent on the lid allowing good air circulation and moisture evacuation. The closed position causes faster drying. We recommend that the vent remain fully open. If you prefer the closed position during the dehydration process, it is suggested to open the vent during the beginning of the dehydration process to allow moisture to escape and then close the vent. Afterwards, open the vent 10 minutes, every 4 hours.

DRYING TIME

There are so many variables that it is difficult to estimate exact times for drying. Variables include the outside temperatures and humidity, how full the dehydrator is loaded, and the type and thickness of foods to be dried. Here are some guidelines:

Fruits & vegetables, sliced $\frac{1}{4}$ " to $\frac{3}{8}$ "	6-10 hrs
Fruit halves, dried skin side down	12-20 hrs
Fruits with skins, dried whole or pitted	
(cherries, or raisins)	24 hrs
Fruit Leather	6 to 8 hrs

DRYNESS TEST

Fruits should be pliable and leathery with no pockets of moisture. There is a tendency to over dry fruits until they are tough and hard. Over dried fruits do not store as well as properly dried fruits, do not taste as good and have less nutritional value. Properly dried fruits should contain about 15-18% moisture, and feel soft but not squishy. Vegetables should be tough or brittle. They store best when they contain about 5% moisture.

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STORAGE

Packaging

DRIED FOODS MUST BE PROPERLY PACKAGED IN ORDER TO KEEP WELL. Package your dried foods in freezer plastic bags, squeezing out as much air as possible. We recommend using one of the several models of Deni Freshlock® vacuum sealers or vacuum canisters. Store the plastic bags inside of airtight metal, plastic or glass containers. Storing foods in rigid containers without first putting them into freezer bags exposes the dried foods to air. Call 1-800-DENI-VAC for more information about vacuum packaging. **Vacuum sealing will greatly extend shelf life 2-3 times longer than conventional methods.**

Storage Containers

Store properly packaged dried foods in a cool, dark place. The cooler the food is kept, the longer the optimal quality will be maintained. For every 18°F drop in temperature, the shelf life increases 2-3 times. If you have room in a refrigerator or freezer, keep your dried foods there. Otherwise, find the coolest place in your home to store dried foods. Light also causes the quality and nutritive value to deteriorate. Keep dried foods in the dark or in opaque containers.

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SHELF LIFE

Fruits have a naturally high sugar and acid content, which will allow them to dry well and store for longer periods of time than vegetables. When properly packaged and stored at room temperature or below (70°F or less), most fruits will maintain a high quality and nutritional value for up to a year. Most vegetables are best when consumed within six months.

Note: Fruits and vegetables kept beyond the recommended time may not be as nutritious or taste as good, but will not spoil unless the packaging is no longer intact.

HOW TO CLEAN THE DEHYDRATOR

1. Prior to any operation, always unplug the unit from the wall outlet.
2. To clean the trays and cover, wash them in warm water and soap. Do not use scouring pad or any abrasive cleaners. The trays and cover, but not the tray liners, can be safely washed in the top rack of the dishwasher.
3. Wipe the base clean with a damp cloth. Do not immerse in water.



REHYDRATING

Foods which have been dehydrated can be rehydrated in water. It can be done in one of three ways: (1) Fruits and vegetables may be soaked in cold water for 2-6 hours **in the refrigerator**; (2) they may be soaked in hot water or immersed in boiling water for 5-10 minutes until reaching desired consistency; or (3) they may be rehydrated while cooking. NO seasonings, salt or sugar should be added during this process. Generally, 1 cup of water should be used for each cup of dehydrated food. To stew dehydrated fruits, use 2 cups of water and simmer until the fruit is tender. After rehydration, foods can be cooked normally. To avoid bacteria, rehydrated foods should be eaten as soon as possible and uneaten portions refrigerated.

DRYING FRUITS

Preparation

- Wash fruits well and remove any bruised or overripe portions. Peel if desired. Large fruits may be halved. If pieces of fruit vary in size, they may be sliced $\frac{1}{4}$ " to $\frac{3}{8}$ " thick for more even drying. Smaller fruits such as grapes and cherries may be dried whole. Remove pits from fruits such as prunes, cherries, apricots, etc.
- Fruits that have been artificially waxed to prevent moisture loss should always be peeled. Peeling is optional with other fruits. Dried pear skins tend to be grainy and peach peels are a little fuzzy.
- Most fruits can be placed directly on the drying trays as they are prepared (such as pineapples, grapes, strawberries, prunes, etc). However, apples, apricots, pears and peaches turn brown when the cut surfaces are exposed to the air due to oxidation and the continuous reaction of enzymes. These fruits may be pretreated to slow this browning and prevent loss of Vitamins A and C, but your attention is called to the cautions set forth below which are for your protection. If you are drying these fruits, and you intend to pretreat them, cut pieces can be prevented from browning while they are being prepared by keeping them in a holding solution until you have sufficient fruit to pretreat or by vacuum sealing them.

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Pretreatment (optional)

Below are listed several optional methods of pretreatment. You need not pretreat food in order to dry it. However, pretreatment often makes food look better, increases the shelf life and can even enhance the nutritional value of some foods. Experiment with both treated and untreated food in your storage to see which will best suit your needs. Remember, proper storage is critical to the quality of the stored product whether treated or untreated.

- **Natural Predips:** Use pineapple or lemon juice to reduce browning. Slice fruit directly into juice. Remove promptly (about 2 minutes) and place on trays. Fruits may also be placed in honey, spices, lime or orange juice, jello powders or sprinkled with coconut to give them a snappy dried flavor. Use your imagination and make your own flavor dip.
- **Sodium Bisulfite:** Ask for **food safe, (USP) grade only**. Dissolve 1tsp. of sodium bisulfite in 1qt. water. Prepare small amounts of fruit and dip for 2 minutes in the solution. This helps prevent loss of Vitamin C and maintains a bright color.
- **Popping Backs:** When drying fruit halves, especially apricots, it has been suggested that popping the back ("inside out") will speed the drying time. This is true, but it also results in the loss of the nutritional juices to the bottom of the dehydrator. Instead, cut each half in half again to give the end product more nutritional value, brighter color, & faster reconstitution capabilities.
- **Ascorbic Acid (powdered vitamin C):** use 3 tablespoons per quart of water. Slice the fruit into the solution for 2 minutes, drain and place on trays to dry.
- **Checking:** Some fruits have a natural protective wax coating, such as figs, prunes, grapes, blueberries, cranberries, etc. To speed drying, it is necessary to pretreat these fruits by dipping them into boiling water for 1 to 2 minutes, depending on the size and toughness of the skin. This makes the skin more porous by removing the natural wax coating and thereby speeds up the drying time. Fast drying helps reduce natural loss. This process is called checking because small lines appear on the fruit skin and allow the moisture to escape. The lines are too fine to be visible.



FRUITS THAT DRY BEST

Fruit	Preparation	Uses	Suitability For Leather
Apples	Core and slice in 1/4" ring.	snacks, granolas cookies, fritters	Excellent: combines with most other fruits
Apricots	Halve & pit.	meat dishes, salads, desserts, baking	Excellent: a pinch of sodium bisulfite per quart of puree holds color
Bananas	Slice lengthwise or crosswise 1/4" thick. Barely ripe bananas hold color & flavor best.	baking, snacks	Best in combination, color turns dark
Berries	Only strawberries dry well. Berries with seeds do not dry well. Slice 3/8" thick.	snacks, in cereal	Excellent
Cherries	Remove stems & pits. Dry whole or halve.	snacks, use as raisins	Excellent: almond extract is a nice flavor

Fruit	Preparation and Pretreatment	Uses	Suitability For Leather
Coconut	Drain the milk, crack & remove meat, slice 1/4" thick.	snacks, baking	Use grated as agarnish for other fruit leathers
Figs	Remove stems; halve or quarter, dry skin side down.	snacks, baking	Only in combination
Grapes	Seedless varieties only, dry as is, or skins may be cracked by steaming.	snacks, baking	Fair to good, depending on type of grape.
Papayas	Peel and slice 3/8" thick.	snacks	Poor
Peaches	Peel, pit, cut in 3/8" rings.	breads, cookies cobblers	Excellent: nice sweetened with honey, a pinch of bisulfite per quart holds color*
Pears	Peel and slice 1/2" thick.	snacks, baking	Better in combination
Pineapple	Peel and slice 1/2" thick in rounds.	snacks, baking	Better in combination
Prunes	Halve & pit, dry skin side down.	snacks, baking	Excellent

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MAKING FRUIT LEATHER

Fruit leathers, also called fruit taffies or fruit rolls, are easy to make in your Deni Food Dehydrator. Fruit leather is a perfect “take along” snack, high in energy and nutrition. Because fruit leather is made from a fresh fruit puree, a solid surface must be used for drying. If poured directly on the trays it would seep through the openings. The solid lining fits into the regular trays. Alternately you may cover the regular trays with a food grade heavy plastic cut to fit the circular trays.

Fruit leathers are best made from fully ripe fruits. Wash fruits carefully; cut away any bruised or spoiled portions of the fruit; remove the pits or stones and blend in a blender. Peeling is not necessary unless the peels will detract from the finished product, as in pears or peaches. Fruit leather from very seedy berries is best when at least some of the seeds are removed with a sieve. If the fruit will not begin blending by itself, add a little fruit juice to begin the blending process. Add a small amount of honey or corn syrup if sweetening is needed. Remember that the sweetness will concentrate as the leather dries. Honey or corn syrup does not crystallize in the finished leather during storage. Sugar sweetened leather gets brittle during storage.

Pour puree $\frac{1}{4}$ " thick in a circle on the fruit roll trays. When using food grade plastic instead of the fruit roll tray, leave

$\frac{3}{8}$ " free near the center and around the outer edge.

Lemon juice, orange juice, fresh pineapple or slightly cooked apple mix well with most fruits and add additional flavor. Some fruits are best when used in combination with other fruits, so experiment with different combinations.

It is fun to vary the flavor of fruit leather by adding spices or flavorings (such as cinnamon, nutmeg, almond extract or vanilla).

For a change in texture, try sprinkling the wet fruit leather puree with grated fresh or flaked coconut, nuts, finely chopped dried fruit, sesame or sunflower seeds. Remember to store garnished fruit leather in the refrigerator or freezer as it has a shorter shelf life than plain fruit leather when stored at room temperature.

Fruit leather is dry when it is no longer sticky to touch yet still pliable. Remove from the dehydrator while still warm, cut into quarters and roll. Wrap tightly in plastic wrap designed for the microwave or freezer (it is airtight and moisture proof), then store in an airtight container. We recommend the Deni Freshlock® vacuum canisters.

Fruit leather will usually maintain a good quality up to a year when properly packaged and stored at room temperature. To keep them fresher, or for longer storage, vacuum seal in plastic bags and refrigerate or freeze.

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DRYING VEGETABLES

Vegetables dried at home require a little more effort in processing and storage than do fruits because they are low in acid and have little sugar. Some vegetables such as broccoli or asparagus have a poor quality when rehydrated, and are better frozen than dried. Others, such as potatoes, are available at reasonable prices all year round and may not be worth your time to dry them unless they are used for lightweight camping. Be selective in the vegetables you choose to dry, following the recommended guidelines. Vegetables that are not listed do not dry satisfactorily.

Preparation

Select only the highest quality, fresh, crisp and tender vegetables for drying. Wash vegetables carefully just before processing to remove dirt and bacteria. Most vegetables should be peeled, trimmed, cut, or shredded prior to drying.

PreTreatment

Steam blanching vegetables prior to drying destroys the enzymes that produce off-flavors during storage, resulting in poor texture and poor rehydration. Steam blanching is preferred over water blanching because there is less flavor and vitamin loss. Microwave blanching is also excellent and usually keeps a brighter color in the vegetables.

Steam Blanching

Layer prepared vegetables in the top portion of a steamer, no more than 2 to 2-1/2 inches deep. Steam until the vegetables are heated all the way through, but are not cooked enough to eat (usually 2 to 3 minutes). Small pieces may need occasional stirring to steam blanch evenly. Transfer steamed vegetables directly to drying trays working as quickly as possible.

Microwave blanching

Microwave ovens are convenient for blanching fresh vegetables. Prepare vegetables as for steam blanching. Place vegetables with small amount of water (refer to your microwave oven cooking chart) in a covered casserole dish. Cook for only 1/4 to 1/3 the time specified in the chart stirring well after half of the blanching time. Microwave blanched vegetables will be more brightly colored than those that are steam blanched. Transfer blanched vegetables directly to drying trays working as quickly as possible.

Drying

Dry vegetables until they are tough or brittle and package according to directions under STORAGE.

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VEGETABLES THAT DRY BEST

Vegetables	Preparation and Pretreatment	Uses
Beets	Use small tender beets. Steam until almost tender. Slice $\frac{3}{8}$ " thick.	Flake in blender for soups, salads, pickled beets
Carrots	Peel, dice $\frac{3}{8}$ " thick and steam or microwave blanch	Dry soup mixes; grated for carrot cake.
Corn	Husk and remove silk, steam or microwave blanch; cut from cob.	Fritters, chowders, soups, stews
Green Beans	Snip off ends; slice diagonally in inch segments, steam or microwave blanch, quick freezing for 30-45 minutes prior to placing in dehydrator will tenderize the beans.	Soups, stews or casseroles
Garlic	Separate and peel cloves; cut in half lengthwise	Powder in blender for seasoning
Mushrooms	Remove any woody portions from stem, slice lengthwise $\frac{1}{2}$ " thick, steam or microwave blanch.	Use in eggs, spaghetti or creamed dishes

Vegetables	Preparation and Pretreatment	Uses
Onions	Trim ends and remove paper shell. Dice $\frac{1}{4}$ " to $\frac{1}{2}$ " thick.	Flake in blender; seasoning
Peas	Shell and steam or microwave blanch.	Soups, stews, or cream sauces
Peppers	Remove core, dice or slice $\frac{3}{8}$ " thick.	Seasonings, soups, stews
Potatoes	Peel and slice $\frac{1}{4}$ " to $\frac{3}{8}$ " thick. Steam or microwave blanch. Rinse well in cold water to remove starch.	Hash brown potatoes, soups
Tomatoes	Core and slice in $\frac{1}{2}$ " thick slices.	Powder in blender and use as salad sprinkles or in place of tomato sauce.

The Deni logo is written in a stylized, cursive script. The word "Deni" is followed by a small registered trademark symbol (®).

DRYING MEATS AND FISH

Your Deni Food Dehydrator makes two types of dried meats or fish: JERKY- dried, marinated, raw meat or fish that is consumed without added water-and DRIED COOKED MEAT OR FISH that is cooked, cut into small pieces and dried. Since most bacteria in raw meat and fish is destroyed during cooking, salting is unnecessary. Adding water reconstitutes dried cooked meat or fish.

CLEAN AND PREPARE MEAT WITH SPECIAL CARE

Meat products are more susceptible to harmful bacteria than other foods. When handling any of these meats, dried or fresh, take these precautions:

1. Wash hands thoroughly with a mild solution of detergent bleach, and water.
2. Wash all utensils, bowls, dishes, counters and chopping boards with this same solution.
3. Thoroughly wash food trays after drying meat, fish or poultry.
4. After opening a sealed container of dried meat, fish or poultry use it all as soon as possible.

MEAT JERKY

Fresh or frozen lean meat makes the best jerky. The lower the fat content of the meat, the better jerky it will make. Lamb and cured pork (ham) expire sooner because of their high fat content. Pork must be well-cooked before using it for jerky - use only pre-cooked and processed ham.

Four pounds of lean, boneless meat makes about 1 pound of jerky. Follow these steps:

1. Slice the meat evenly into $\frac{3}{16}$ " to $\frac{1}{4}$ " thick slices. (Meat is easier to slice if partially frozen). Cut across the meat's grain for more tender jerky and remove all excess marbled fat that could spoil during storage.
2. Place the meat slices in a flat glass container and generously sprinkle each layer with a seasoning mixture that contains at least one teaspoon salt per pound of meat. Place the next layers on top; season each layer. Tightly seal the container. Soak in salt mixture in refrigerator for 6 to 12 hours. Stir occasionally.
3. Place paper towel on drying trays to soak up excess oils. Place meat strips on the paper towel without overlapping strips. Dry until meat cracks when bent and no moisture remains. Store in an air-tight container, Deni Freshlock® vacuum canisters or Freshlock vacuum sealer plastic bags and keep cool. Flavor will last longer if refrigerated. Eat within 3 months.

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A marinade is an alternative to salt mixture in jerky.

MARINADE RECIPE FOR JERKY OR FISH

For 4 pounds of meat or fish, use;

1/2 cup liquid smoke	1 cup soy sauce
1 teaspoon salt	2/3 cup water
1/2 teaspoon pepper	

Mix and let stand while preparing meat or fish. Place meat or fish in a bowl and cover with marinade, tossing to coat all pieces equally. Let stand 6 to 12 hours. Drain in sieve and dry.

FISH JERKY

Low-fat fish make good jerky since they are less oily and have a longer shelf life. Four pounds of fish makes about 1 pound of fish jerky.

1. Keep fish cold to reduce risk of spoilage. Properly clean them, remove bones, and cut into strips 1/4" to 3/8" thick. Soak in a refrigerated brine of 1/2 cup salt to 1 quart water for 30 minutes.
2. Remove from brine and pat dry with paper towel. Layer fish in a glass container and generously sprinkle each layer with a seasoning mixture. Use about 1 tbsp. salt mixture for two pounds of fish. Tightly cover and refrigerate 4 to 8 hours.

3. Place paper towel on drying trays to soak up excess oils. Place fish strips on paper towel without overlapping. Dry until they are hard, dry, and tough, but do not crumble and no moisture remains. Jerky made from fish with a high oil content will have an oily texture that is not moisture. Store in airtight containers, Deni Freshlock® canisters or Freshlock vacuum sealed bags. The flavor remains longer when refrigerated. Eat within 3 months.

DRIED COOKED MEAT OR FISH

Any type of fresh, lean meat, poultry or fish may be cooked and dried. Dried cooked meat or fish will last about 2 weeks at room temperature, therefore, it is better to dry small quantities. Meat can also be ground for sandwich filling. Store dried, cooked meat and fish in the freezer to maintain freshness until you are ready to eat it.

1. Cook meat thoroughly, remove from cooking broth, drain fat, and refrigerate. Cut into 1/2" cubes after removing fat. Place paper towel on drying trays, then place meat on the paper towel. Dry until meat appears hard or crisp and all moisture is gone.
2. Store dried, cooked meat or fish in an airtight container, Deni Freshlock® canisters or Freshlock vacuum sealed bags and consume within 2 weeks. For longer storage, keep in the freezer up to 2 months.
3. To reconstitute, soak in hot water or broth from 30 minutes to one hour or until plump. Add to recipe and simmer 15 to 20 minutes.

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CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Food Dehydrator, call our customer service department toll free:

1-800-DENI-VAC

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)

Deni by
Keystone Manufacturing
Company, Inc.®

ONE-YEAR WARRANTY

Your Deni Food Dehydrator is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim to: Keystone Manufacturing Company, Inc., 33 Norris Street, Buffalo, NY 14207. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.