



ATTENTION:

If any components of this unit are broken,
or if the unit does not operate properly,
please contact LEM Products at

877-536-7763

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BIGBITE[®] DEHYDRATORS

USE & MAINTENANCE

1731 (10-tray) and 1732 (16-tray)



**5 YEAR
WARRANTY**

WARNING

Keep appliance rear vents 6" away from walls, curtains and other combustible materials. Do not obstruct air vents. Proper air circulation is needed for appliance to function properly. Vent blockage may cause the appliance to overheat.

⚠ IMPORTANT SAFETY INFORMATION

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE.

SAVE THIS MANUAL

Every user must read and fully understand this manual and its contents, especially the Important Safety Information, before using or operating the appliance. This manual must accompany this appliance.

Questions? Call LEM Products technical assistance toll-free: (877) 536-7763

General Safety Information

- Use the appliance only for its intended use. Indoor use only. Domestic use only. Improper use of this appliance voids the warranty.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given instruction concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when using the appliance near children to ensure that they do not play with it.
- Do not use while under the influence of alcohol or prescription or non-prescription drugs as these may impair your ability to properly assemble or safely operate the appliance.
- Use the appliance with supplied accessories only. The use of accessories or attachments not recommended or sold by the manufacturer may cause injury, damage to personal property and may void your warranty.
- Do not attempt to disable any of the safety features that are in place. They are there for your safety. The manufacturer declines any responsibility in the case of improper use of this appliance.
- Always unplug appliance when not in use and when cleaning.
- Follow all food safety regulations and information about safe food handling as outlined by the FDA at <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>
- Read all warnings and instructions in this manual. In addition, use common sense; your personal safety is your responsibility. Failure to follow warnings and safety information could result in death, serious bodily injury, and/or property loss.

Safety Information Before Use

- Always ensure that the appliance is properly assembled and safely set up before use. Set up and store the appliance out of reach of children. It is important to monitor the appliance when in use. Never leave the appliance unattended if it can be switched on and operated.
- Locate appliance away from electric or gas burners, heated surfaces or ovens, flammable or explosive flames. Do not operate the appliance on combustible surfaces such as carpeting and wood floors.
- Use appliance on a level, stable surface to prevent it from overturning and possibly causing injury and/or damage to appliance.
- Keep appliance rear vents 6" away from walls, curtains and other combustible materials. Do not obstruct air vents. Proper air circulation is needed for appliance to function properly. Vent blockage may cause the appliance to overheat.
- Never dehydrate food that contains alcohol or is marinated in alcohol to avoid the risk of a fire or explosion.

Safety Information During Use

- Do not touch hot surfaces. Do not move the dehydrator while in use. Protect hands with heat-proof oven mitts when rotating trays.
- Turn off and unplug and then wait until all parts have cooled before moving or cleaning.
- Contents in Drip Tray may be hot. Allow drippings in Drip Tray to cool prior to removing.

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:

LEM 1731/1732 BigBite® Dehydrators

THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of Five (5) years from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at any time to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be covered in warranty for the balance of the original warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30 am to 4:30 pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** LEM Products is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised October 24, 2024

TROUBLESHOOTING, CONTINUED

PROBLEM	SOLUTION
Fruits/vegetables are discolored or have brown spots.	Food was not pretreated properly. Prepare foods properly before dehydrating. See Getting Started on pages 6-7.
	Food was dried at too high of a temperature or over dry. Follow temperature guidelines on page 11.
Mold is on dehydrated food; must be discarded.	Food was not allowed to cool prior to storage. Allow food to cool prior to storage.
	Food was not dried completely. Test several pieces by cutting food and checking internal dryness.
	Food was not uniform in size which caused uneven drying. Always cut food into uniform size/thicknesses.
	Storage container was not air-tight. Dab food droplets from jerky with paper towels or napkins prior to storage.
	Food was dried at too high a temperature. Outside is dry but there is moisture inside.
Unit powered OFF or will not power ON or unit displays 00:00 before set time is up.	Unit needs to be serviced call LEM Products at 877-536-7763 for assistance.
Temperature is now in Celsius, I want it in Fahrenheit.	In the off state, press and hold the "-" for 5 seconds, this will allow you to switch between C/F. display FC = Celsius, display CF = Fahrenheit.

CLEANUP, CARE & STORAGE

WARNING

Do not touch hot surfaces. Do not move the dehydrator while hot. Protect hands with heat-proof oven mitts when handling hot trays.

Turn off and unplug and then wait until all parts have cooled before moving or cleaning.

Contents in Drip Tray may be hot; allow to cool prior to removing.

1. Unplug and allow dehydrator to cool prior to cleaning.
2. Remove the Drying Trays and Drip Tray and wash them in hot, soapy water, or run them through your dishwasher.
3. Wipe the dehydrator inside and out with a damp cloth or sponge, using mild soap if necessary. Do not use abrasive cleaners to avoid scratching the surfaces of appliance.
4. **NOTICE:** Take care to avoid splashing water onto the heating element or other electrical parts in the rear of the dehydrator. NEVER immerse the dehydrator cabinet in water or other liquid.
5. Allow dehydrator to air dry completely prior to storage.
6. Store in a cool dry place.

IMPORTANT SAFETY INFORMATION, CONTINUED

- Never put your fingers or other foreign objects such as spoons, knives, or any other kitchen utensils into the air vents while in operation. It may cause physical harm such as a burn, electric shock, or fire.

Electrical Safety Information

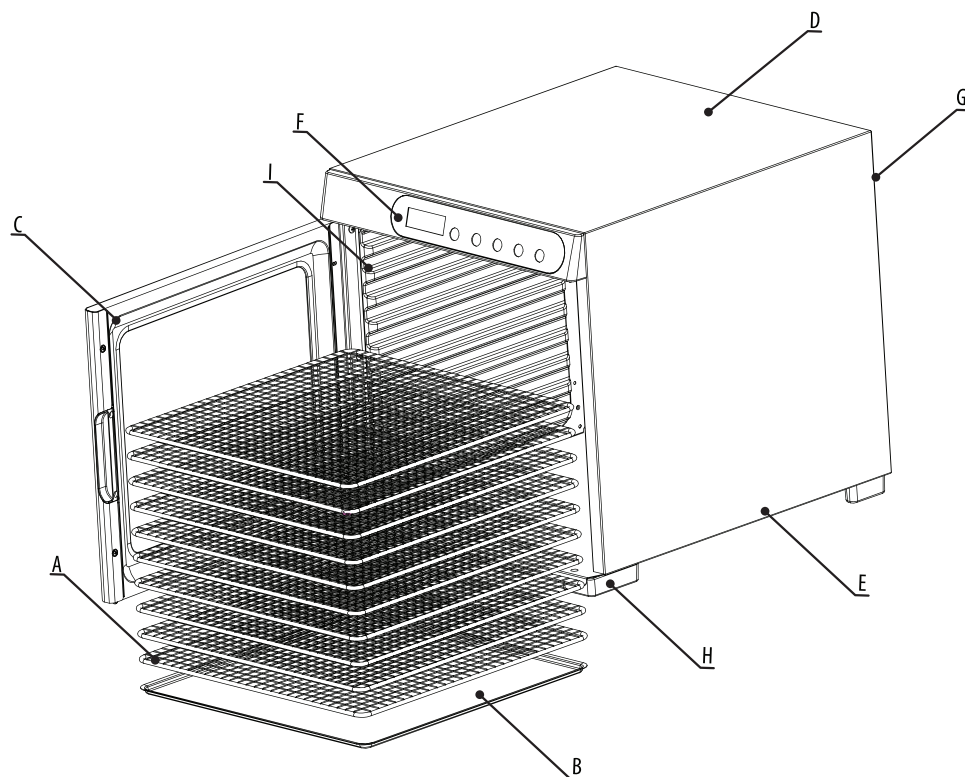
- For your safety, this appliance is equipped with a 3-pronged, grounding plug and must be plugged into a properly grounded outlet. Do not cut off the third (grounding) prong. Do not use an adapter.
- Arrange the power cord so that it will not drape over the countertop or tabletop, contact sharp edges, or touch hot surfaces or where it can be pulled on by children or tripped over unintentionally.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service personnel for examination, repair, or adjustment.
- To turn it on, first plug appliance into electrical outlet and then turn the appliance on. Turn appliance off and remove plug from outlet when not in use.
- To protect against the risk of electrical shock, never immerse the appliance in water or other liquid or expose it to rain or moisture. Do not use the appliance if you are standing on a wet floor. Do not operate this appliance with wet hands or bare feet. IF APPLIANCE FALLS INTO WATER, REMOVE PLUG FROM WALL SOCKET before attempting to remove the appliance from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
- Never unplug by pulling on the power cord; always pull directly on the plug itself.
- DO NOT attempt to repair or adjust any electrical or mechanical functions on this appliance without contacting a LEM Products repair technician toll-free at (877) 536-7763 M-F 8:30 am to 4:30 pm EST or email contactus@lemproducts.com. Doing so will void warranty. Servicing must be performed as directed by qualified personnel only.

The warnings and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense must be supplied by the operator. Remember your personal safety is your responsibility.

TABLE OF CONTENTS

Important Safety Information	2,3
Table of Contents	3
Parts.....	4,5
Assembly.....	6
Control Panel.....	6
Getting Started.....	6,7
Tips	7,8,9
Usage	9,10
Food Dehydrating Guide	11
Troubleshooting	12,13,14
Cleanup, Care & Storage.....	14
Warranty Information	15

PARTS



Product Name: BigBite® 10-Tray Dehydrator

Rated Power: 120V~ 60Hz

Product Model: 1731

Rated Power: 800W

	DESCRIPTION	QTY			
			E	Bottom Panel	1
A	Drying Tray	10	F	Control Panel	1
B	Drip Tray	1	G	Back Panel	1
C	Door	1	H	Foot	4
D	Housing	1	I	Rack	4

TROUBLESHOOTING, CONTINUED

PROBLEM	SOLUTION
Dehydrator does not turn on	Ensure plug is fully inserted in the electrical outlet. Try a different outlet. If appliance fails to operate, contact LEM Products technical assistance Toll Free at 877-536-7736. M-F 8:30am - 5pm EST.
Fan is working but there is no heat	Turn dehydrator off and unplug. Contact LEM Products technical assistance Toll Free at 877-536-7763. M-F 8:30 am - 5pm EST.
Heater is working but the fan is not working	Turn dehydrator off. Look inside to see if there is any foreign object near the fan and remove.
Not dehydrating correctly	There may be too much food on the tray. Reduce the food quantity. Food is overlapping on the tray. Slice thinly and evenly space food on the tray.
Moisture droplets on the door	There may be too much food on the tray. Reduce the food quantity. Food contains too much moisture. Reduce the food quantity and increase dehydrating time. Air vents are blocked. Allow 6" of space around entire appliance for good airflow. Be sure air can flow freely underneath the appliance.
Foods not evenly dehydrated	The thickness of the food is not even. Evenly slice the food. There may be too much food on the tray. Reduce the food quantity. Rotate trays 180 degrees and/or reposition them top and bottom.
Abnormal sound from the fan	Screen cover in front of fan is rubbing the fan blade. Turn off the machine and unplug from power source. Gently pull screen away from fan blades by using needle nose pliers.
Food is sticking to the trays.	Turn food over after first hour of dehydrating. Spray or lightly coat trays with vegetable oil before arranging food on them, or line the trays with our Reusable Baking Sheets, sold separately.
Storage container has moisture build-up.	Food was not cooled completely prior to storage. Food has not dried completely. Test several pieces by cutting food and checking internal dryness. Dehydrate for additional time if needed. Food was not uniform in size which caused uneven drying. Always cut food into uniform size/thickness. Storage container was not airtight. Store dehydrated foods in airtight containers or vacuum-sealed bags. Jerky had fat droplets on surface. Dab food droplets from jerky with paper towels or napkins prior to storage.

TROUBLESHOOTING

Error Codes

The following error codes will appear in the digital display to alert you of a problem. Both will result in the machine ceasing operation and the alarm will sound three times.

Error Code E1

Problem: The temperature probe connection is loose.

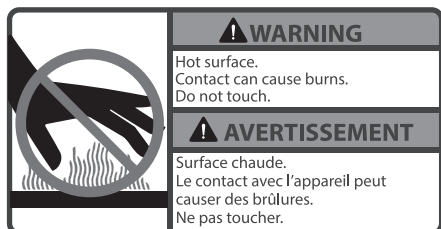
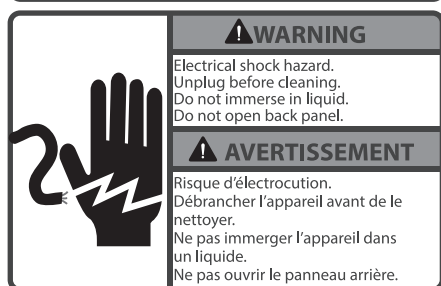
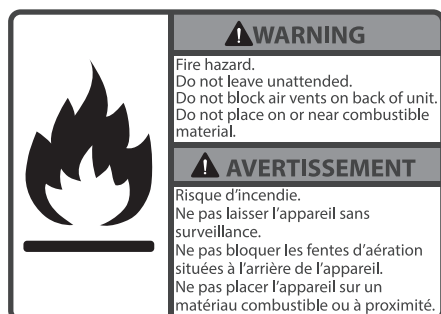
Solution: Turn off the dehydrator and unplug it. Check that the temperature probe is securely connected.

Error Code E2

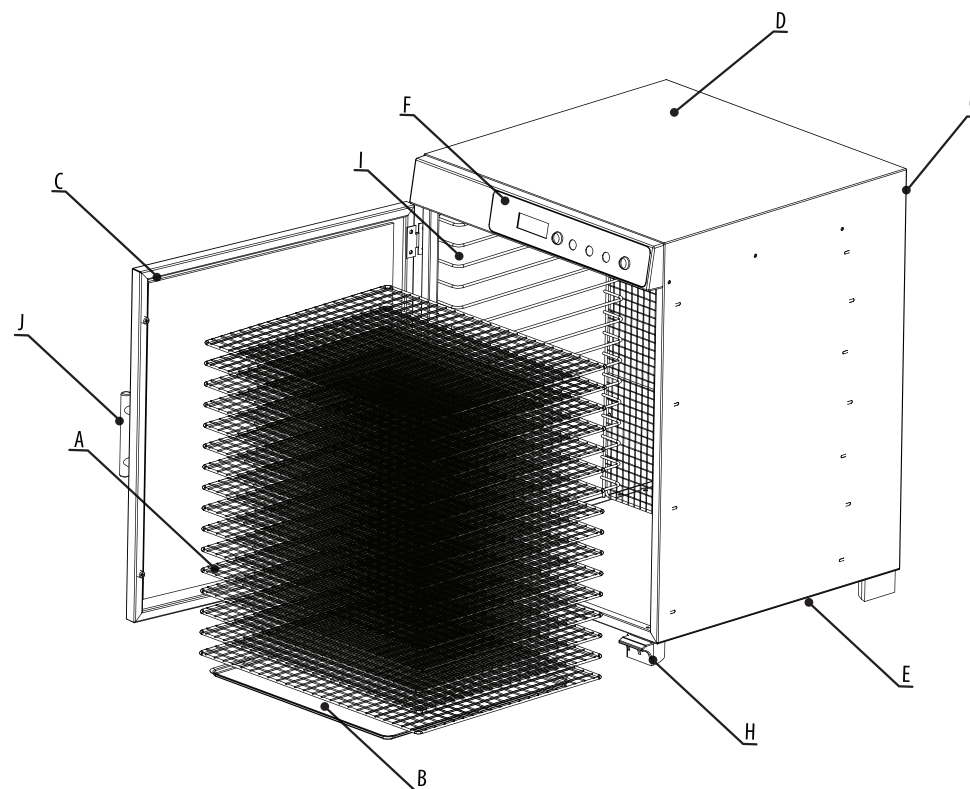
Problem: Dehydrator has stopped working. Possible reason: The temperature inside the dehydrator got too hot and the fuse has blown.

Solution: Unplug, allow dehydrator to cool for 20 minutes and try again. If this does not work, the fuse has likely blown and must be replaced. Contact LEM Products for instructions and parts, 877-536-7763.

Unit has completely shut down. Machine has overheated. Unplug unit and DO NOT attempt to use again. Call LEM Products for instructions, 877-536-7763.



PARTS



Product Name: BigBite® 16-Tray Dehydrator

Rated Power: 120V~ 60Hz

Product Model: 1732

Rated Power: 1200W

	DESCRIPTION	QTY	F		
A	Drying Tray	16	G	Control Panel	1
B	Drip Tray	1	H	Back Panel	1
C	Door	1	I	Foot	4
D	Housing	1	J	Rack	2
E	Bottom Panel	1		Door Handle	1

CONTROL PANEL



Press the START/STOP button to turn appliance on and off.

With appliance turned on, press the TEMP/TIME button to alternate between the temperature and time settings in the digital display.

Use the + and - buttons to increase or decrease the temperature or time.

- The dehydrator will store the last time and temperature settings used. For example, after a cycle is complete and/or when the appliance is turned off, the appliance will return to the last programmed settings when it is turned on again (even if it has been unplugged).
- If appliance is turned off before a cycle is complete, when you turn it back on it will start again where it left off.
- Once the appliance is turned off the fan will continue to run for 1 minute as long as the appliance remains plugged in.
- Find more details in Usage section on page 9 and 10.

ASSEMBLY

You may have to install the door handle on the 16-tray Dehydrator: simply line up the handle with the holes in the door and tighten with a screwdriver. If the trays are not pre-installed, slide them into the dehydrator.

GETTING STARTED

Prior to first use, wipe the appliance inside and out with a damp cloth or sponge, using mild soap if necessary. Do not use abrasive cleaners to avoid scratching surfaces of appliance. Wash the Drying Trays and Drip Tray in hot, soapy water or run through your dishwasher.

Preparing Foods for Dehydrating

! WARNING

Follow all food safety regulations and information about safe food handling as outlined by the FDA at <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>.

The temperatures used in dehydrating are not high enough to kill pathogens.

Never dehydrate food that contains alcohol or is marinated in alcohol to avoid the risk of a fire or explosion.

Selecting Foods to Dehydrate

- Choose fresh, high-quality produce. Do not use produce with bruises or blemishes. Food that is spoiled may contaminate your entire batch.
- Choose lean cuts of meat.

FOOD DRYING GUIDE

Food Drying Guide, Vegetables at 125°			
FOOD	PREPARATION	TEST	TIME
Asparagus	Wash & cut into 1" pieces.	Crunchy	4-6 hrs.
Beans, Green or Wax	Wash: remove ends, cut into 1" pieces.	Crunchy	9-12 hrs.
Beets	Remove all but 1/2" of the top, scrub thoroughly, steam blanch until tender. Peel and cut into 1/4" thick slices.	Pliable	9-12 hrs.
Broccoli	Wash & trim. Cut stems into 1/4" pieces. Dry florets whole.	Crunchy	10-14 hrs.
Cabbage	Wash & trim. Cut into 1/8" slices.	Crunchy	8-11 hrs.
Carrots	Wash & trim tops. Peel or scrape if desired. Cut into 1/8" slices.	Pliable	7-11 hrs.
Celery	Wash. Separate leaves and stalks. Cut stalks into 1/4" strips.	Crunchy	3-10 hrs.
Corn	Shuck corn and remove silk. Steam until corn milk is set. Cut kernels from cob on plastic screen. Stir several times during drying.	Crunchy	7-10 hrs.
Cucumber	Wash & trim. Cut into 1/8" slices.	Pliable	4-8 hrs.
Eggplant	Wash & peel. Cut into 1/4" slices.	Pliable	4-8 hrs.
Mushroom	Wash & cut into 3/8" slices.	Pliable	4-7 hrs.
Parsnips	Scrub thoroughly, steam blanch until tender. Peel if desired and cut into 3/8" thick slices.	Pliable/Tough	7-11 hrs.
Peppers	Wash and remove stems, seeds and white section. Pat dry. Cut into 1/4" thick strips or rings.	Pliable	4-8 hrs.
Potatoes	Use new potatoes. Wash. Peel if desired. Steam blanch 4-6 minutes.	Crunchy/Pliable	7-13 hrs.
Summer Squash	Wash & peel. Cut into 1/4" slices.	Pliable	10-14 hrs.
Tomatoes	Wash & remove stems. Slice into 1/4" circles. For cherry tomatoes, slice in half, dry skin side down.	Pliable	5-9 hrs.
Zucchini	Wash. Peel if desired. Cut into 1/8" slices or chips.	Crunchy	7-11 hrs.
Food Drying Guide, Fruits at 135°			
Apples	Wash, core and peel if desired. Cut into 1/4" slices. Dust with cinnamon if desired.	Pliable	7-15 hrs.
Apricots	Wash, halve and remove pit. Slice if desired and dry skin side down.	Pliable	21-29 hrs.
Bananas	Wash, peel and slice into 1/8" slices.	Pliable	7-10 hrs.
Figs	Wash. Cut out blemishes, quarter. Dry skin side down.	Pliable	22-30 hrs.
Kiwi	Wash, peel and slice into 1/4" slices.	Crisp	8-15 hrs.
Nectarines	Wash, halve and remove pit. Slice into 3/8" slices and dry skin side down.	Pliable	8-17 hrs.
Peaches	Wash, halve and remove pit. Slice into 1/4" slices and dry skin side down.	Pliable	8-16 hrs.
Pears	Wash, core and peel if desired. Cut into 1/4" slices or quarter.	Pliable	8-16 hrs.
Pineapple	Peel, remove fibrous eyes, remove core. Cut into 1/4" slices or wedges.	Pliable	11-18 hrs.
Rhubarb	Wash, cut into 1" lengths.	Pliable	6-10 hrs.
Strawberries	Wash, cut out caps, slice 1/4" thick.	Crisp	7-15 hrs.
Watermelon	Cut off rind, cut into wedges and remove seeds.	Pliable & Sticky	8-10 hrs.
Food Drying Guide, Jerky at 145°-150°F			
Jerky: Beef and Venison	Use lean meat and remove as much fat as possible. Cut uniform 1/4" thick or less slices. Do not overlap slices on the shelves. See pages 8-9 for tips.	Pliable	3-4 hrs. Meat temp. should reach 145°-150°F.

The above chart is for reference only; please consult the following websites for the latest guidelines for food dehydration:

National Center for Home Food Preservation: <https://nchfp.uga.edu/how/dry.html#gsc.tab=0>

USDA: <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/meat/jerky>

6. Set the timer:
 - Press the TEMP/TIME button again; the display shows the default time.
 - The timer can be set from 30 minutes to 24 hours.
 - Use the + and - buttons to set the remaining time to the desired value.
 - To quickly change the remaining time, hold down the + or - buttons.
7. After setting the time and temperature, press the START/STOP button again, and the dehydrator will start to work.
8. The digital display will begin counting down. When the time is up, the dehydrator will beep 20 times and automatically shut off, and the display will return to OFF.

NOTE: The fan will continue running for 1 minute to ensure that the heater has cooled sufficiently, even after the unit has been turned off.

NOTE: If you want to stop the dehydrator during use, press the START/STOP button.

9. Check dryness every 2 hours by removing a few pieces and allowing them to cool. Then cut them in half and check internal dryness. Fully dehydrated food items will be crisp, pliable, or leathery, depending on the food. If drying appears uneven, rotate shelves 180° or up or down. If food is still moist, resume the dehydrating process by repeating steps 5-7.
10. Once food is adequately dehydrated, turn the dehydrator off and open the door.

See Tips for Storing Food on page 8.

NOTE: As an added check to ensure food is thoroughly dry, you can place the items loosely in a glass jar and put the lid on tightly. Examine daily, looking for signs of moisture, such as small droplets or fogging on the interior of the glass. Leave it for several days, turning it gently. If you see signs of moisture, dehydrate again. If you see any mold, discard the food.

NOTE: Meat and other perishable foods must be refrigerated during this test.

Pre-Treat Some Foods

- Blanch vegetables prior to dehydrating. Blanching destroys enzymes that make vegetables deteriorate, preventing them from browning and developing off flavors.
- Pre-treat cut fruits with lemon, lime, or pineapple juice and water at a 1:4 ratio. Lemon/lime soda or a product called "Fruit Fresh®" can also be used.
- Trim as much fat as possible from meats prior to dehydrating.
- See Food Drying Guide chart on page 11 for details on specific foods.

Cut Foods into Uniform Pieces

- Smaller, thinner pieces will dehydrate more evenly than thick ones.
- Fruits and vegetables should be sliced to a thickness of ¼ to ¾" (6–20 mm).
- Meat slices should be no thicker than ¼" (6 mm).
- Ensure even drying by cutting slices to the same thickness.
- Note: Foods will shrink by a quarter or half of their size after dehydration; make allowances for this shrinkage when cutting food into pieces to achieve your desired end result.
- See Food Drying Guide chart on page 11 for details on specific foods.

Dehydration Temperatures

Dehydration temperatures vary depending on type and moisture level of the food. Typical drying temperatures are:

- Leafy herbs: 115° F (46° C)
- Vegetables: 125-140° F (50-60° C)
- Fruits: 130-140° F (55-60° C)
- Jerky: 145-158° (62-70° C)
- Meat, poultry, fish: 145-158° (62-70° C)
- See Food Drying Guide chart on page 11 for details on specific foods.

Dehydration Times

Dehydration time varies widely, depending on the food, size of pieces, and moisture level as well as the ambient humidity; in general, drying time ranges from 3 to 24+ hours. See Food Drying Guide chart on page 11 for suggestions.

TIPS

Tips for Dehydrating

- Wash food, use clean utensils, and keep your area clean.
- Dry surfaces of food items by blotting with paper towels before placing them in dehydrator.
- Lay foods flat and evenly spaced on the Drying Trays; do not overlap pieces. Air must freely circulate.
- Use the Food Drying Guide chart on page 11 as a reference when selecting temperature. Drying food at too high a temperature may cause food to harden, or food may be dry on the outside but still moist on the inside.
- Check foods regularly for dryness. To check for dryness, remove a few random pieces and allow them to cool completely. Then break or tear them apart. If they are still moist inside, continue to dry for a couple more hours and test again. If done to desired dryness, turn off dehydrator and allow the appliance and food to cool completely before storage. Find suggestions for checking dryness of jerky on page 8, under Tips for Making Jerky.
- Avoid foods with too much fat, which may cause unwanted dripping.

TIPS, CONTINUED

Tips for Storing

- Proper storage is essential to maintain the quality of the food.
- Food should be at room temperature prior to storing.
- Vacuum sealing is ideal for storing dehydrated foods.*
- Store in portion sizes that can easily be used at one time.
- Store in airtight, moisture-resistant containers in a cool, dark, dry place.
- Homemade jerky should be stored in the refrigerator and eaten within 2 weeks, or it can be frozen for longer shelf life.

***Note:** Vacuum packaging is not a substitute for canning, refrigeration, or freezing. Perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging. Consuming improperly stored foods poses a risk of food poisoning.

Tips for Rehydrating

- Fruits: Cover with boiling water and let sit for 5 minutes, drain.
- Vegetables: Cover in cold water and allow food to soak for 30 minutes to 2 hours; pieces should rehydrate to almost the same size as they were when fresh. **NOTE:** It is not necessary to rehydrate vegetables prior to using in soups and stews.

Tips for Making Jerky

- Meat being used for jerky should be as lean as possible. Using lean meat will help the meat dry faster. Cut meat into strips no thicker than ¼" (6 mm).
- Ground meat should be 79%-90% lean. Ground turkey, venison, buffalo, and elk are other excellent choices for jerky.
- Important: Use meat cure (available at lemproducts.com) whenever you are making jerky. Meat cure is required when cooking meat at low temperatures to help prevent the growth of microbes, including botulism. Note: Curing does not make jerky shelf-stable; it must be refrigerated and consumed within 2 weeks, or frozen for longer shelf life.
- Jerky seasonings for all tastes are available at lemproducts.com; these include the required cure.
- Marinate meats in the refrigerator. Do not leave meats unrefrigerated.
- When making jerky, double-check the temperature of the dehydrator with a dial thermometer (available at lemproducts.com). The minimum recommended temperature for drying meats is 145° F.
- When making jerky, the USDA recommends heating meat to 160° F and poultry to 165° F before starting the dehydrating process to ensure that any bacteria present will be destroyed.
- Special consideration must be made when using venison or other wild game, as it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further information on meat and food safety.
- If you are using a marinade, shake off excess liquid, then arrange meat pieces on the Drying Trays, spacing the pieces about 1" apart to ensure good air circulation.
- Place the Drying Trays in the dehydrator. Maintain a constant dehydrator temperature of 145-158° F throughout the entire drying process.
- To speed drying, turn the jerky strips over after two hours.

TIPS, CONTINUED

- Check the meat every few hours. You may need to blot fat droplets from the surface of the meat occasionally, using a paper towel.
- Drying time will be based on many factors, including but not limited to: size and thickness of pieces, amount of meat in the dehydrator, leanness of meat, moisture in the air, and moisture in the meat.
- After 3-4 hours, test the dryness: Remove a few pieces from different areas of the dehydrator and allow them to cool for 15 minutes. Then bend them in half and:
 - Perfectly dry muscle meat jerky will tear apart and you will see "feathers" where the meat is torn.
 - If you see moisture oozing out, the meat needs more time in the dehydrator.
 - If the bent parts look slightly torn or cracked but the pieces are still pliable, they are most likely not dry enough.
 - If the piece cracks in half, it's overdone though it can still be eaten.
- People have different preferences for the texture of their jerky; this is part of the art of making jerky! Keep a running record of your process, so you can refine your process based on your preferences.

Find the USDA: Jerky and Food Safety guidelines here:

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/meat/jerky>

USAGE

WARNING

Read and follow all instructions in the Important Safety Information section in this manual.

1. Open the dehydrator door. Place the Drip Tray at the bottom of the dehydrator.
 2. Slide out the Drying Trays, and fill them with food items, following the instructions and tips in Getting Started on pages 6-7.
 3. Carefully place the Drying Trays back into the dehydrator by sliding them in, resting them on the guide rails on both sides. As you do so, ensure that there is nothing between the Drying Trays and the vent on the inside back wall of the dehydrator to ensure that nothing is blocking the airflow.
 4. Close the dehydrator. Plug it into an outlet, and turn it on by pressing the START/STOP button.
 5. Set the temperature:
NOTE: The temperature range for the dehydrator is 95° to 176° F (35° to 80° C). Refer to the Getting Started section on page 7 for temperature recommendations.
- When the dehydrator is turned on, the digital display should show the default set temperature. (If it shows the time, press the TEMP/TIME button until the digital display shows the set temperature.)
 - Use the + and - buttons to adjust the temperature to the desired value.
 - To quickly change the temperature, hold down the + or - buttons.
 - During use, you can adjust the temperature by pressing the TEMP + or - buttons.