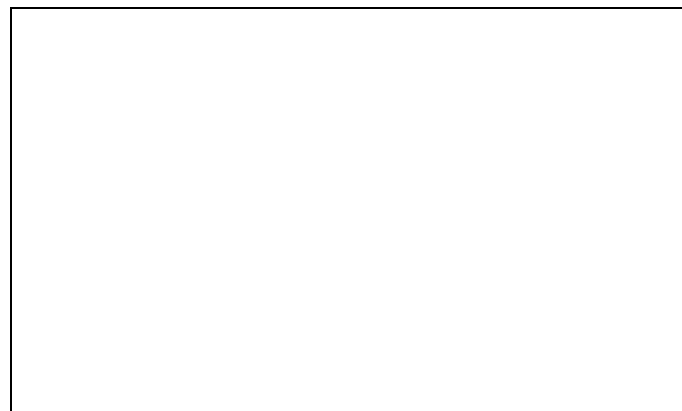


AROMA®

Automatic Rotating Food Dehydrator



Instruction Manual

Model – AFD-605/615

Congratulations on your new purchase!
Enjoy delicious, healthy and natural food and snacks
at your home in a simple and fun way!



Published By:

Aroma Housewares, Inc.
6469 Flanders Drive
San Diego, CA 92121
USA

© 1999 Aroma Housewares Company

IMPORTANT SAFEGUARDS

With proper care, your **Automatic Rotating Food Dehydrator** is scientifically designed to provide you years of household service. Be sure to follow these basic precautions when using this appliance:

1. Read all the **Instructions** carefully before using.
2. Do not touch heating coil and hot surfaces. Always use handles.
3. To prevent electrical hazards, do not immerse cord, plug or any other electrical parts in water or other liquid.
4. Do not place the appliance on or near gas or electric burner, or in heated oven.
5. Do not let the cord hang over edge of the table or counter, or touch any hot surfaces.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or if the appliance malfunctions or has serious damage.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries.
9. Do not use outdoors.
10. Close supervision is a necessity when any appliance is used by or near the children.
11. To disconnect, turn the control to “off” before removing the plug from the outlet.
12. Do not use the appliance for other than intended use.

This appliance is intended for Household Use Only.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG

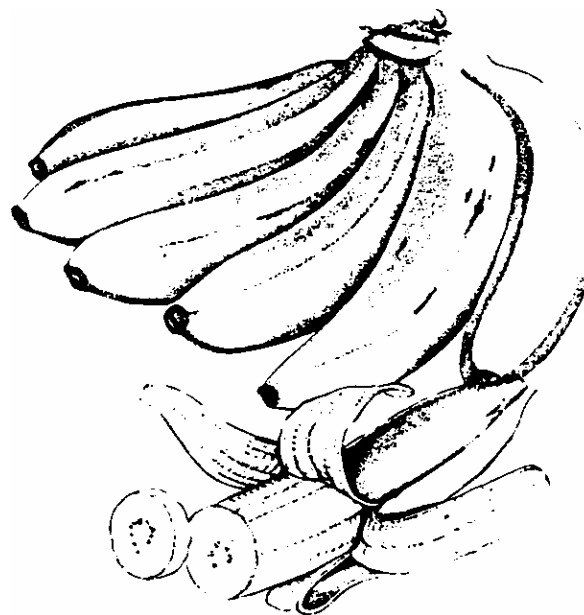
If this appliance has a **polarized plug** (one blade is wider than the other) follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Table of Contents

| | |
|----------------------------------|------|
| Parts and Features | -1- |
| Tips for Food Dehydration | -2- |
| Food Selection | -2- |
| Meat and Dairy Products | -2- |
| Pretreatment | -2- |
| Fruits and vegetables | -2- |
| Meats | -3- |
| Food Cutting | -3- |
| Before You Start | -3- |
| Preheat the Dehydrator | -3- |
| Drying Time | -3- |
| Drying Test | -3- |
| Dryness | -4- |
| Food Labeling | -4- |
| Storage | -4- |
| Storage Containers | -4- |
| Moisture check | -4- |
| Rehydrating | -4- |
| Contamination | -5- |
| Drying Time Chart for Vegetables | -6- |
| Drying Time Chart for Fruits | -8- |
| Recipes and General Tips | -10- |
| Fruits | -10- |
| Vegetables | -12- |
| Meat Jerky/Marinades | -17- |
| Baby Foods | -19- |
| Nuts | -20- |

| | |
|------------------------------------|------|
| Leathers | -21- |
| Dried Flowers/Herbs | -22- |
| Special Care and Tips for Cleaning | -23- |
| Warranty | -24- |



PARTS IDENTIFICATION

FEATURES

- The bottom dehydrator tray matches the connector to conduct twist force for the machine to rotate clockwise automatically.
- More powerful motor and fan insure fast and even drying.
-

TIPS FOR DEHYDRATING FOODS

Your Automatic Rotating Food Dehydrator provides a fast and economic way to increase preservation time of your food. There are no absolutes. The best way to become proficient is to experiment by using this booklet as a guideline and then Adjust your drying technique according to your own results.

FOOD SELECTION: Always uses the best quality foods. Fruits and vegetables in peak season are of better nutrition, have better flavor and cost less. Meat, fish and poultry should always be as lean and fresh as possible.

MEAT AND DAIRY PRODUCTS: The animal fat in meat and dairy products may result in cracks in your tray. Use the roll-up sheet with a paper towel underneath when dehydrating meat to absorb fat and make the cleaning easier.

PRETREATMENT: Pretreated foods often look better and taste better. Check foods for blemishes and bruises. Foods in bad condition may spoil the whole batch. Remove pits, peel or core food before dehydrating.

Pretreatment of **FRUITS:** Fruits become dark and colorless after dehydrating. Therefore, a few alternatives are recommended.

To prevent from browning and loss of Vitamin

1. Use Ascorbic Acid or Acid Powder (can be found in most drugstores): Dissolve 2 TBSP of ascorbic or citric acid in 1 gallon of water. Place fruit into solution for 2 minutes. Drain well before placing on trays.
2. Use fruit juices such as pineapple juice or lemon juice: Slice fruits directly into juices. Wait about 2 minutes, then place on tray.

Fruits with protective wax coating (such as figs, prunes, peaches, grapes, blueberries, etc.): dip fruits in boiling water which removes wax and allows moisture to escape easily.

Pretreatment of **VEGETABLES**: A very popular way to pretreat vegetables is to blanch (quickly submerge) them in boiling water or to steam. Blanching does not destroy harmful enzymes, but helps keep important nutrients in the vegetables.

Pretreatment of **MEAT**: Always use lean meat. Get rid of as much fat as you can before dehydration.

FOOD CUTTING: Shred, slice or dice foods uniformly. For the best results, slices should not be thinner than 1/4" or thicker than 3/4".

BEFORE YOU START: Make sure your dehydrator is clean before using it. Wash your hands, bowls, containers, counters, boards and all the utensils thoroughly.

PREHEAT DEHYDRATOR: The moisture in the food will cause an initial temperature drop inside the dehydrator. Preheat your dehydrator by turning it on for 5-10 minutes.

DRYING TIME: Drying temperature is about 150° F. Drying time will vary according to the quantity of the food, thickness of slices, moisture content of the food, number of trays being used, temperature, altitude and humidity of the location. Make sure to remove as much excess water as possible before starting dehydrating (this can be done by patting dry with absorbent paper).

DRYING TEST: Do not overlap foods while drying. Make sure foods are dried completely by checking a few samples (opening or cutting it in the middle). Adjust your drying time based on the length of time you will keep the food in storage.

DRYNESS: Check dryness after 6 hours of dehydrating and then do it every 2 hours until slices are crisp, pliable or leathery.

FOOD LABELING: Labeling each container helps to remind you of the contents, date of dryness and original weight. Keeping records of all the useful information will be of great help to improve your drying techniques and get better results.

STORAGE: Proper storage is essential to maintain the good quality of foods. Wait until the food is cool before you store (Remember: fruit leather must be stored in plastic bags while still warm). Foods can be kept longer if stored in cool, dry and dark places. Ideal temperature is 60° F or even lower (the lower, the better).

STORAGE CONTAINERS: Store the dry food in plastic freeze bags before storing them in metal or glass containers. Avoid those containers that “breathe” or have weak seals. Fill the container as much as possible. Remember air can destroy food. Squeeze air out if using plastic bags or boiling pouches.

MOISTURE CHECK: Check moisture of your dehydrated food on a regular basis. If you notice moisture inside, dehydrate it for a longer time.

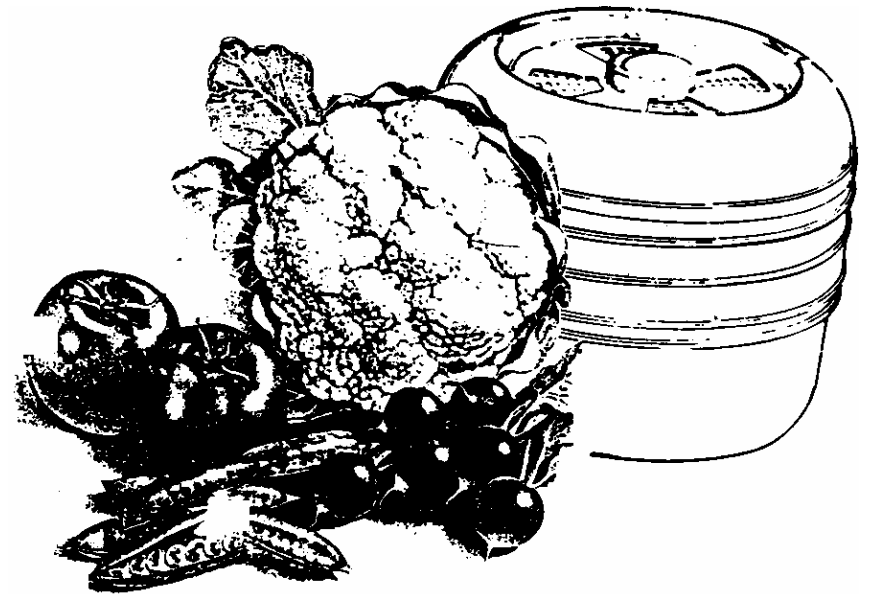
REHYDRATING: Dehydrated foods can be rehydrated by soaking in water or by pouring hot water over it. Do not add seasonings, especially salt or sugar during this process because they may change the flavor of the foods. Usually one cup of water for one cup of dehydrated food. For stewed fruits, add 2 cups of water and simmer until tender. Rehydrated foods can be cooked normally.

Fruits and vegetables can be soaked in cold water for 2 to 6 hours in the refrigerator (room temperature may create an environment for harmful bacteria to grow). They can be soaked in hot water or immersed in boiling water for 5 to 10 minutes or until desired consistency. Remember-always use enough water to rehydrate the food.

Consume the food as soon as possible once the container is opened. Always keep the uneaten portion in the refrigerator to avoid contamination.

CONTAMINATION: If you suspect your food is contaminated, freeze it at 0° F for about 48 hours or heat it at 175° F for about 15 minutes to pasteurize. Some nutrition may be lost in the process, but it will stop the spoiling.

Hint: To keep foods from sticking, brush a light coat of vegetable oil on your roll-up sheet. It will make removing foods and cleaning work easier.



DRYING TIME CHART FOR VEGETABLES

| VEGETABLE | PREPARATION | DRYNESS TEST | TIME (HRS) |
|----------------------|--|----------------------|------------|
| Artichoke Hearts | Cut hearts into 1/3" strips. Boil about 10 minutes in ¾ cup water containing 1 TBSP lemon juice. | Brittle | 18 |
| Asparagus | Wash and remove tough stalks. Tips yield better product. Stems, crushed after drying, make excellent seasoning. | Brittle | 36-38 |
| Beans (Green/Wax) | Cut into 1" pieces or cut French style. Steam blanches until translucent. Stir beans on tray after partial drying. | Brittle | 23 |
| Beets | Trim off all but one inch of tops and roots. Wash, blanch, cool, and remove tops, skin and roots. Dice or slice. | Brittle, Dark red | 13-16 |
| Brussels Sprouts | Cut sprouts from stalks, cut in half lengthwise through stems. | Brittle | 12-16 |
| Broccoli | Trim, cut as for serving wash thoroughly. Steam tender, about 3-5 minutes. | Brittle | 18 |
| Cabbage | Trim, cut into strips 1/8" thick, cut core into ¼" strips. Use bottom shelf of dehydrator. | Leathery | 12-18 |
| Carrot | Select young, tender carrots. Steam until tender. Cut into slices, shreds, cubes or strips. | Leathery | 8-10 |

| VEGETABLE | PREPARATION | DRYNESS TEST | TIME (HRS) |
|-------------------------------------|---|---|------------|
| Cauliflower | Dip florets into 3 TBSP of salt per 2 quarts of water for 2 minutes. Steam until tender. | Leathery | 18 |
| Celery | Separate stalks from leaves. Wash both thoroughly. Cut stalks into ¼” slices. Leaves dry first, so remove when dry. Crush leaves after drying for use as a seasoning. | Brittle | 12-18 |
| Chives | Chop and spread on tray | Brittle | 6 |
| Cucumber | Pare, slice in ½” slices and dry. | Leathery | 12 |
| Eggplant/ All types of Squash | Trim, wash and slice ¼” to ½” thick, spread out evenly on tray. | Brittle | 18-20 |
| Garlic | Separate into cloves, remove outer skin. Slice and dry. Grind for seasoning after drying | Very Brittle | 18 |
| Greens (Spinach Kale, etc. | Wash thoroughly, trim tough stems. Steam until wilted but not soggy. Use bottom tray of dehydrator. | Very Brittle | 8-12 |
| Mushrooms | Clean mushrooms and slice, chop or dry whole. | Leathery To Brittle, Depends on size | 12-16 |

Note: Drying time varies according to the size of the vegetable you cut and the moisture in the vegetable. Try to cut it evenly and uniformly. Check on the regular basis during cooking and switch the position of the tray if necessary.

DRYING TIME CHART FOR FRUITS

| FRUIT | PREPARATION | DRYNESS TEST | TIME (HRS) |
|-------------|--|----------------------|------------|
| Apples | Pare, core and cut into slices or rings. Dry and place on tray. | Pliable | 8-10 |
| Apricots | Clean, cut in half or in slices and place on tray | Pliable | 55-60 |
| Bananas | Peel and cut into 1/8" slices. | Crisp | 45-50 |
| Berries | Wash and remove stems. Shake dry. | No visible moisture | 90-100 |
| Cherries | Do not remove stems until ready to prepare. Pitting is optional, or pit when 50% dry. | Leathery, but sticky | 48-50 |
| Cranberries | Wash well, chop and lay on drying screen | No moisture | 12-18 |
| Grapes | Wash, remove stems and lay on drying screen | Pliable, leathery | 75-80 |
| Nectarines | No need to peel. Cut in half, dry with skin down on tray. Pit when 50% dry. | Pliable | 30-32 |
| Orange Rind | Peel in long strips and dry. Do not grate until ready to use. | Brittle | 12 |
| Peaches | Remove peels during dehydration. Pit when 50% dry. Halves or quarter with cup side up. | Pliable and leathery | 42 |

| FRUIT | PREPARATION | DRYNESS TEST | TIME (HRS) |
|--------------------|--|----------------------|------------|
| Pears | Peel; remove core, cut into slices or rings, halves, quarters or eighths. | Pliable and leathery | 8-10 |
| Persimmons | Use only ripe fruits. Wash, remove cap, slice in 3/8" circles or slices. | Pliable | 12 |
| Pineapple (Fresh) | Peel and remove core, cut in slices, wedges or chunks. | Pliable | 68-72 |
| Pineapple (canned) | Drain and pat dry, place on tray. | Leathery | 70-72 |
| Plums | Wash, leaves whole or cut in half and remove pits or pop them out when half dried. | Pliable | 70-72 |
| Prunes | Same as plums, but soak in boiling water for 2 minutes first. | Leathery | 30 |
| Rhubarb | Use only tender stalks. Wash, remove outer skin, cut into 1/8" lengths. | No visible moisture | 12-14 |

Note: Drying time will vary according to the size of the fruit, the thickness of the fruit you cut and the moisture in the fruit. Cut the fruits evenly and uniformly. Check on the regular basis during your cooking and switch the tray if necessary.

RECIPES AND GENERAL TIPS

FRUITS

APPLES

Wash and peel (if desired), core and slice into ¼ inch slices or rounds. You may wish to slice the fruits in lemon juice for 2-3 minutes prior to dehydrating. This will keep them from darkening. Dry approximately 8-10 hours. Apples should be slightly crisp. If you wish to dehydrate, cover with hot water and soak for 10 to 15 minutes.

APRICOTS

Wash, halve and remove the pits. No need to do pretreatment. Dry approximately 55-60 hours. Apricots should be pliable with no pockets of moisture. To dehydrate, cover with hot water and soak for 15 minutes.

BANANAS

Avoid using overripe bananas. Peel and slice. You may wish to preterit by soaking in lemon water for 1-2 minutes to prevent from darkening. Dehydrate approximately 45-50 hours or until crisp. If you would like to dehydrate, soak into hot water for about 10 minutes.

BERRIES

Remove stems, wash and shake dry. There is no pretreatment necessary. Drying time is approximately 90-100 hours. Rehydrate by soaking in hot water for about 15 minutes. Drain well before using.

CANTALOUPE

Peel, seed and then cut into ¼ inch thick pieces. No need for pretreatment. Dry approximately 30-33 hours or until pliable. To rehydrate, soak in COLD water for about 2 hours.

FRUIT TRAIL MIX

| | |
|--------------------------|--|
| ½ Cup Dried Cantaloupe | 1/3 Cup Chopped Dried Dates |
| ½ Cup Dried Banana Chips | 1 Cup Mixed Nuts (Optional) |
| ½ Cup Shredded Coconut | ¼ Cup Dried Apricots, Peaches or Pears |
| ½ Cup Mixed Raisins | Pears |

Cut fruits into small pieces and mix them together. Add nuts, if desired. Store in airtight container.

GRAPES/BLUEBERRIES/CHERRIES/CRANBERIES

Wash, remove pits from cherries, and remove grapes from stems (best use seedless ones), wash and drain cranberries and blueberries. Pretreatment is needed. Drop into boiling water for 1-2 minutes or until skins are cracked. Dehydrate cranberries and blueberries 7-10 hours or until leathery. Cherries need approximately 48-52 hours to dry and grapes about 75-80 hours. Both should have same raisin-like texture.

CITRUS FRUITS AND PEELS

These fruits are usually dried with their skins on, however if you wish to dry only their skin, use a vegetable peeler to remove only the colored part of the peel (do not include the white pithy part). No need for pretreatment. These fruits need approximately 40-45 hours to dry. They should be very brittle. The peel requires about 6 ½-10 hours.

CITRUS CREAM CHEESE FILLING

| | |
|----------------------------|------------------------------------|
| 8 Oz Softened Cream Cheese | 1 tbsp Dried Powdered Citrus Fruit |
| ¼ Cup Sugar or Honey | 1 Cup Raisins/Chopped Nuts. |

Mix ingredients. Taste and sweeten to your preference.

CRANBERRY APPLE RELISH

| | |
|----------------------------------|---------------------|
| 8 Cups apples, peeled and sliced | 1 Cup Boiling Water |
| 2 Cups Sugar | ¼ Cup Cornstarch |
| 3 Cups Rehydrated Cranberries | |

Cook apples, cranberries, with 1 cup of sugar in boiling water over medium heat. Stir occasionally to prevent fruit from sticking to the bottom of the pan. Mix the other cup of sugar and cornstarch together thoroughly before adding to fruit. Continue cooking and stirring until sugar is dissolved. Juice should be clear. Refrigerate until ready to serve.

KIWI/MANGO/PAPAYA

Peel, remove seeds and then cut into slices. No pretreatment is necessary. Dehydrate mango and papaya for approximately 15-20 hours or until pliable. Kiwi dries in about 44-48 hours.

PEACHES

Wash, scald and then dip into cold water to remove skins. Remove pits and cut into ¼ slices. Soak in lemon water for 2-3 minutes for pretreatment. Dehydrate for approximately 20-30 hours or until pliable. Soak in COLD water for one hour to rehydrate.

GINGER PEACH JAM

| |
|---|
| 3-3/4 Cups Rehydrated Peaches |
| 5 Cups Sugar |
| 1 to 2 Oz finely chopped candied Ginger |
| ¼ Cup Lemon Juice |
| 1 Pkg. Powdered Pectin |

Chop rehydrated peaches and place in pan. Add lemon juice, candied ginger and pectin; stir well. Place on high heat and bring to boil. Stirring constantly. Add sugar, continue to stir and bring to a full boil for 1 minute, keeping stirring. Remove from heat. Fill canning jars with jam and process in hot water bath for about 5 minutes.

PEARS

Peel, core and cut into slices. Soak in lemon water for 2-3 minutes for pretreatment. Dry for approximately 6-10 hours or until leathery. For rehydration, soak in COLD water for 20 minutes and drain.

PINEAPPLE

Wash, peel and remove hard core. Slice into ½ inch slices. No pretreatment is necessary. Dehydrate 68-72 hours or until leathery (not sticky). Rehydrate by soaking in hot water for 15 minutes.

VEGETABLES

GREEN BEANS

Wash, snip off ends and break into segments. Steam or blanch for 4 minutes. Freeze solid for 40 minutes to tenderize before drying. Dehydrate for about 23-30 hours or until crisp and brittle. Soak 2 hours in COLD water for rehydration.

BROCCOLI

Wash and peel the tough skin from the stalk. Separate the florets and slice the stem into ½ inch slices. No need for pretreatment but may steam for 4 minutes if desired, and then drain. Dehydrate for about 18 hours or until brittle. For rehydration, soak about 30 minutes in hot water then drain.

CABBAGE

Wash and then trim the outer leaves. Shred into ½ inch pieces. Steam for about 2 minutes for pretreatment. Dry for 12-18 hours or until crisp. To rehydrate soak in COLD lemon water for 30 minutes.

CARROTS

Wash, trim tops, peel, and slice into ¼ inch pieces. No pretreatment. Dry about 12-16 hours or until brittle. Soak in COLD water for 30 minutes for rehydration.

CELERY

Wash, cut into ½ inch pieces. Soak celery in baking soda water for 5 minutes for pretreatment (1 tablespoon to 6 cups cold water). Steam for about 2 minutes and then drain. Dry for about 12-18 hours or until crisp. Soak in hot water for 1 hour to rehydrate.

CELERY FLAKES/CELERY SALT

Chop dried celery in blender for flakes. Add equal amount of salt and blend till fine for celery salt.

CORN

Husk and remove silk before wash. Steam for about 4 minutes. Use a sharp knife to cut kernels off the cob. Dehydrate for 10-18 hours or until crisp. Soak in hot water for about half an hour for rehydration.

CORNMEAL

Grind dried corn kernels in a food grinder or food mill until fine.

EGGPLANT

Wash and cut into ½ inch pieces. Do not pre-treat. Dry about 12-20 hours or until leathery. Soak in cold water for 30 minutes for re-hydration.

GINGER ROOT

Peel and slice into uniform pieces. No need for pretreatment. Dry for about 12-18 hours or until brittle. Rehydrate by soaking in BOILING water for 1 to 2 hours. (1 teaspoon-rehydrated gingerroot is equal to ½ teaspoon ground ginger powder.)

CANDIED GINGER

| |
|-------------------------------------|
| 1 Cup Rehydrated Sliced Ginger Root |
| 1 Cup Water |
| ½ Cup Maple Syrup |

In a saucepan, simmer rehydrated ginger, water and maple syrup until liquid evaporates (about 20 minutes). Remove from heat and spread on a greased roll-up sheet, making sure pieces are not touching. Dry about 6 to 10 hours or until pieces become brittle.

LEEKs

Cut off tops and cut stalk in half. Wash in cold water. Cut into ¼ inch slices and separate. Dehydrate for about 12-18 hours or until crisp. For rehydration soak in hot water for 30 minutes.

MUSHROOMS

Rinse and slice (mushrooms absorb water so do not let them soak). Dehydrate for about 12-18 hours or until crisp. Rehydrate by soaking in hot water for 30 minutes.

ONIONS

Remove paper shell. Slice or dice. Dry for 12-20 hours or until brittle. Rehydrate by soaking in hot water for 15 minutes, drain.

ONION FLAKES/ONION POWDER/ONION SALT

For onion flakes or powder, grind in blender, food processor or grinder until desired size. For onion salt add equal amount of salt to the onion powder.

PEAS

Shell and steam for 3 minutes. Dehydrate for 8-12 hours or until brittle and shriveled. Soak 30 minutes in hot water for rehydration.

GREEN OR RED PEPPERS

Wash; remove seeds, slice or dice. Dehydrate for 12 hours or until brittle. Soak 20 minutes in hot water to rehydrate and then drain.

POTATOES

Peel, wash and slice to ¼ inch or dice or grate. Soak in lemon water for about 5 minutes then drain. Dehydrate for approximately 6-8 hours or until crisp. Cover with COLD water and soak for 30 minutes for rehydration.

TOMATOES

Wash, remove stem and slice. Dehydrate for about 14-24 hours or until crisp. Rehydrate by soaking in COLD water for 15 minutes.

ZUCCHINI

Wash and slice into ¼ inch pieces. Dry for about 8-12 hours or until tough and brittle. Rehydrate by soaking in hot water for about 30 minutes and then drain.

VEGETABLE SOUP

| | |
|-------------------------------|---------------------------------------|
| 2 Cups Boiling Water | ½ TSP Dried Thyme |
| ½ Cup Dried Onion | 3 Cups Broth |
| 2 Cups Mixed Dried Vegetables | 3 to 4 TBSP Butter |
| 1 Clove Garlic, Minced | ¾ Cup Barley or Small Pasta of Choice |
| ½ Cup Dried Celery | 1 TBSP Dried Parsley |
| ½ TSP Dried Basil | Salt/Pepper to Taste |
| 16 Oz Crushed Canned Tomatoes | |

Pour boiling water over the mixed vegetables; set aside onion and celery for 30 minutes. Heat broth and tomatoes together and add barley or pasta. Add seasonings and boil for 30 minutes. Melt the butter in a frying pan and sauté the rehydrated onion and celery until wilted. Add to cooked mixture. Add vegetables and cook for 20 minutes. Season to taste.

MEAT JERKY/MARINADES

MEAT JERKY

Use lean meat. Cut off any visible fat as can make jerky turn rancid. Cut meat into long narrow strips. Marinade meat 1 to 24 hours (depending on your preference) in the refrigerator and drain. Place roll-up sheet on bottom tray and place meat on trays. Dehydrate for about 10 to 17 hours. Beef or fish do not need to be cooked prior to dehydrating. However it is recommended that turkey or chicken be cooked prior to dehydrating.

STANDARD JERKY MARINADE

| | |
|-----------------------------|----------------------------------|
| ½ Cup Soy Sauce | 1-1/4 TSP Salt |
| 1 Clove Garlic, Mashed | ½ TSP Onion Powder |
| 2 TBSP Brown or White Sugar | ½ TSP Pepper |
| 2 TBSP Catsup | 2 LBS Lean Meat; Cut into strips |
| ½ Cup Worcestershire Sauce | |

Mix ingredients. Marinate at least 1 hour before drying.

SWEET AND SOUR JERKY MARINADE

| | |
|------------------------|----------------------------------|
| ½ Cup Red Wine Vinegar | 2 TSP Salt |
| ½ Cup Brown Sugar | ¼ TSP Ground Ginger |
| 1 TSP Garlic Powder | 3 LBS Lean Meat; Cut into strips |
| ¼ Cup Soy Sauce | ¾ Cup Pineapple Juice |

Mix ingredients. Marinate in the refrigerator for at least 6 hours before drying.

HOT JERKY MARINADE

| | |
|---------------------------|----------------------------------|
| 2 TSP Chili Powder | 2 TSP Pepper |
| 2 TSP Dried Garlic Powder | 2 TSP Dried Onion Powder |
| 1 TSP Brown Sugar | 2 TBSP Salt |
| ½ TSP Cayenne Pepper | 2 LBS Lean Meat; Cut into Strips |
| ½ to 1 TSP Liquid Smoke | 1 Cup Water |

Mix ingredients. Marinate in the refrigerator for at least 6 hours before drying.

SPICY JERKY MARINADE

| | |
|---------------------------------|----------------------------------|
| 6 TBSP Vegetable Oil | 6 TBSP Brown Sugar |
| 1 Cup Soy Sauce | 3 TBSP Sherry |
| 2 TSP Finely Minced Garlic | 3 LBS Lean Meat; Cut into Strips |
| $\frac{3}{4}$ TSP Ground Ginger | Tabasco Sauce (Optional) |

Mix ingredients. Marinate in the refrigerator for at least 6 hours before drying.

SIMPLE MARINADE

| | |
|---------------------------------------|----------------------------------|
| $\frac{1}{2}$ Cup Teriyaki Sauce | $\frac{1}{4}$ Cup Water |
| $\frac{1}{4}$ Cup Liquid Smoke | 1 LB Lean Meat; Cut into strips |
| $\frac{1}{4}$ Cup Chopped Green Onion | $\frac{1}{2}$ TSP Crushed Garlic |

Mix ingredients. Marinate at least 2 and $\frac{1}{2}$ hours before drying.

BABY FOODS

FRUITS

| |
|----------------------------------|
| $\frac{1}{2}$ Cup Teriyaki Sauce |
| $\frac{1}{4}$ Cup Liquid Smoke |

Chop fruits into small pieces. Pour hot water over fruit and rehydrate for approximately 30 minutes. Puree in a blender till smooth.

VEGETABLES

| |
|---|
| $\frac{1}{3}$ Cup Powdered Dried Vegetables |
| 1 Cup Hot Water or Milk |

Use vegetables that are very dry and brittle. Mix in blender till powdery. Pour hot water or milk over vegetable powder and rehydrate for approximately 20 minutes. Then pour into a blender and mix until smooth.

MEAT AND VEGETABLE COMBINATION

| |
|-----------------------------------|
| 1 Cup hot Water or Milk |
| 3TBSP Chopped Cooked Meat |
| 1/3 Cup Powdered Dried Vegetables |

Pour hot water over the vegetables and rehydrate for about 20 minutes. Add meat and then puree till smooth.

NUTS

NUTS

Shell and rinse with hot water. Spread in a single layer onto trays. Dry approximately 24 hours or until brittle. Allow nuts to cool before storing. Nuts contain a lot of oil which could cause nuts to become rancid. Freeze them to guarantee freshness. When ready to use the nuts, bring them to room temperature.

NUTS AND FRUIT MIX

| | |
|--------------------------|------------------------------|
| 1 LB Toasted Almonds | ¼ Cup Shredded Coconut |
| 1 LB Toasted Brazil Nuts | ¼ Cup Salted Sunflower Seeds |
| 1 LB Toasted Cashew Nuts | ¼ Cup Chopped Dried fruit |
| ½ Toasted Pine Nuts | ¼ Cup Marsala or Fruit Juice |
| ½ LB Mixed Raisins | Salt to taste |

Mix nuts and then set aside. In a saucepan mix raisins and wine (juice) and bring to a boil. Reduce and simmer until liquid is evaporated. Remove from heat and cool. Combine mixture with remaining ingredients and mix well.

LEATHERS

FRUIT LEATHERS

Choose and fresh, ripe fruit. Wash, remove stems, pits, and peel and cut out any bruised sections. Puree in a blender until very smooth. Sweeten to taste by adding 1 tablespoon of honey, fruit juice concentrate or corn syrup per quart of puree. DO NOT USE SUGAR AS IT WILL CRYSTALIZE THE PUREE. Spread on roll-up sheet and dehydrate for 8 to 10 hours or until leathery.

VEGETABLE LEATHERS

Wash, peel, steam, chop and puree until smooth. Water may be needed to make blend easier. Add spices to taste before drying. Spread on roll-up sheet and dehydrate for 8 to 10 hours or until leathery.

HELPFUL HINTS FOR LEATHERS

If leather sticks, coat the roll up sheet with any vegetable spray or oil. You may also line it with plastic wrap. DO NOT USE WAX PAPER OR FOIL.

If you experience uneven drying, tilt and shake trays until puree is evenly distributed.

If leathers seem too brittle, you have probably over dried or you may need to adjust your vent settings. (Please remember the settings are always suggested. You may adjust them to work best for you.)

If your leathers look dark, you may add some lemon juice or ascorbic acid to the puree.

If the leather molds, the leather was not dry before storing or was exposed to moisture during storage.

If your puree was too thin or too thick; combine with fruit juices to thin the thick puree or add thicker puree to thin puree.

DRIED FLOWERS/HERBS

FLOWERS

The flowers should be picked after the dew has dried and before the evening dampness. Flowers should be dried as soon as possible after picking. Discard any damaged or brown leaves. Place in trays without overlapping. Drying times will be varying depending on size and type of the flower. Dry approximately 3 to 36 hours.

HERBS

Rinse and shake off excess water. Pat dry. Remove dead, mushy or discolored leaves. If using seed, pick when pods have changed color. Spread herbs loosely on tray and dry for approximately 3 to 5 hours. Drying times will vary according to size and type. Leave herbs on the stem and remove when drying is completed.

HERB POTPOURRI

| | |
|-------------------------|----------------------------|
| 6 Cups Rose Petals | 1 Cup Dried Sweet Marjoram |
| 6 Crushed Bay Leaves | 2 TBSP Dried Orange Peel |
| 1 Cup Dried Thyme | 1 Cup Dried Lavender |
| 1TBSP Allspice | 1 TSP Anise Seed |
| 1 Cup Dried Rosemary | 1 Cup Dried Sweet Basil |
| 2 TBSP Dried Lemon Peel | |

Mix ingredients and store in an airtight container in a dark and cool place until ready to use.

MINT POTPOURRI

| | |
|-------------------------------|---------------------------------------|
| 2 Cups Dried Lavender | Geranium Petals |
| 1 Cup Dried Whole Mint Leaves | Dried Flowers Petal of Choice |
| ½ Cup Dried Thyme | Few Drops of Essential Oils of Choice |
| ¼ Cup Dried Rosemary | |

Mix ingredients and store in airtight container until ready to use.

SPECIAL CARE AND TIPS FOR CLEANING

DUE TO TEMPERATURE RANGE OF 100 TO 140 DRGREES:

- Do not operate AFD-605/615 Automatic Rotating Food Dehydrator on a glass or wood-cooking surface.
- Do not over load bottom cooking tray.
- Check the cooking food on a regular time basis-approximately every 4 hours.

RECOMMENDED VENT SETTINGS:

- Second or third tray opening is recommended for fruits and vegetables.
- First or second tray openings are recommended for meats, fish and poultry.

HOW TO CLEAN:

- Always unplug the unit from wall outlet prior to any cleaning operation.
- Use warm water and soap to clean the trays and cover. Do not use scouring pad or any abrasive cleansers. The trays and cover can also be safely washed in the top rack of the dishwasher, **but not for the fruit roll-ups tray**, as it will not withstand the high temperature reached by today's dishwashers.
- Always keep the base clean with a damp cloth. **Do not immerse in water.**
- Always use paper towels or napkins to remove any excess marinade.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$6.00 for shipping and handling charges to Aroma Housewares Company. Please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
1-858-587-8866
M-F, 8:30 AM - 5:00 PM, Pacific Time

