

CHEFMAN®

FOOD DEHYDRATOR

USER GUIDE



Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 1-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

  888-315-6553

 customerservice@chefman.com

MODEL: RJ43-SQ-9 / RJ43-SQ-6



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.



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Introduction

Congratulations !

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 888-315-6553, Monday – Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit. We recommend you use a traceable, insured delivery service.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. **EXERCISE EXTREME CAUTION:** Do not touch hot surfaces or trays while dehydrating. Burns may occur.
3. **AVOID ELECTRICAL SHOCK.** DO NOT immerse cord, plug or the dehydrator in water or other liquid.
4. Use pot holders or oven mitts when handling the hot drying trays, drip pan, door, or protective food sheet.
5. **UNPLUG** dehydrator from outlet when not in use or before cleaning. DO NOT add or remove parts or accessories while HOT. Do not let cord hang over edge of table or counter or touch hot surfaces, including the dehydrator.
6. Children should not use dehydrator unsupervised; close supervision is required when appliance is used near or with children.
7. Never touch, cover or obstruct the top air vent or back air intake during or after operation. Hot air may cause burns. Keep children away from vent and intake.
8. Operate the dehydrator on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
9. Do not operate the dehydrator outdoors.
10. Never operate the dehydrator with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact Customer Service for analysis.
11. DO NOT add unauthorized accessory attachments. Such use may result in electric shock, injury or fire.
12. Use only factory cord supplied; NEVER add extension cords. When done using, switch control to OFF then pull plug from outlet.
13. DO NOT operate the dehydrator when empty.
14. Do not use the dehydrator for any use other than intended. Do not use on or near a stovetop or other heat source.
15. **WARNING:** This product contains a chemical known to the State of California to cause cancer.
16. **WARNING:** This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.
17. **WARNING:** Please remove protective cardboard insert from inside the unit before use. Failure to do so may result in fire or injury

SAVE THESE INSTRUCTIONS

SAFETY INSTRUCTIONS (cont'd)

This appliance is for **HOUSEHOLD USE ONLY**.

SHORT CORD INSTRUCTIONS

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

LINE CORD SAFETY TIPS

- 1. Never pull or yank on cord or the appliance.
- 2. To insert plug, grasp it firmly and guide it into outlet.
- 3. To disconnect appliance, grasp plug and remove it from outlet.
- 4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
- 5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

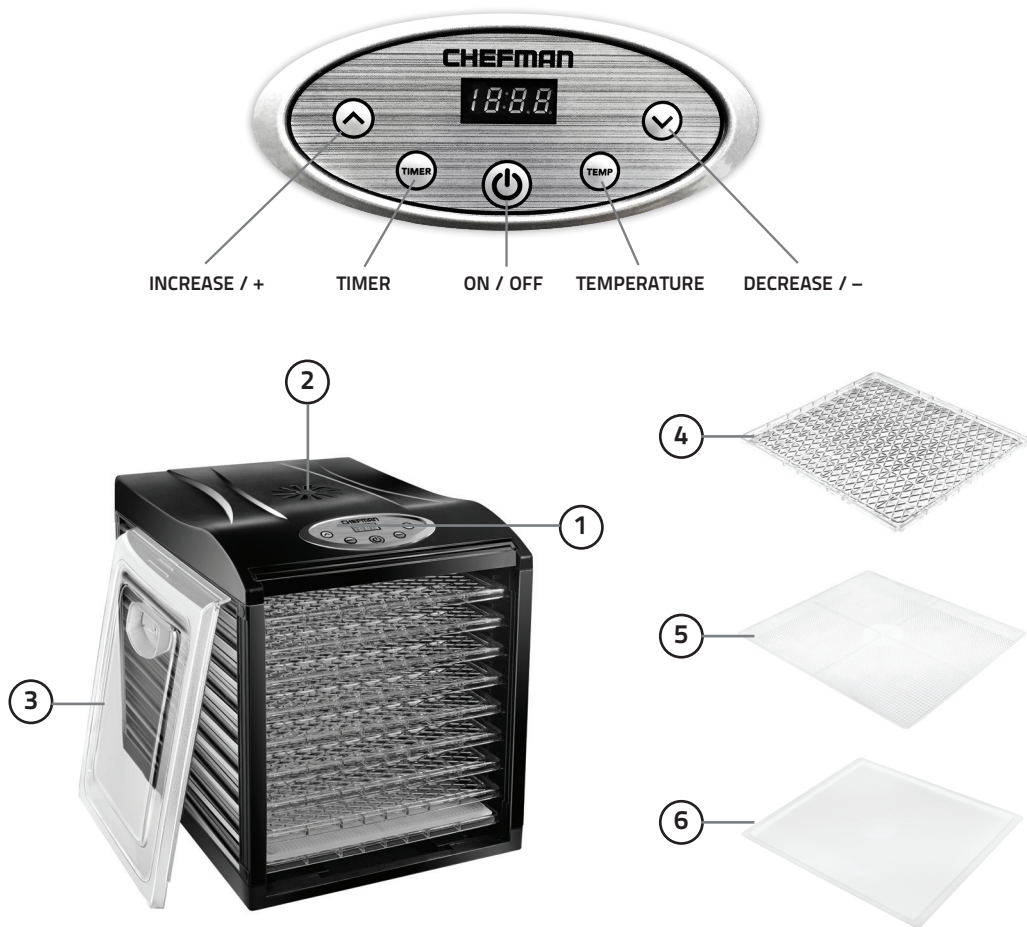
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

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 supervision or instruction concerning use of the appliance by a person responsible for their safety.

Features



- 1. Control Panel
- 2. Top Air Vent
- 3. Transparent Door

- 4. Drying Tray
- 5. Protective Food Sheet
- 6. Drip Pan

Features and Functions

Housing

The Housing unit holds the Drying Trays in integrated slots, the Automatic Fan and other interior workings. It also contains the removable Protective Food Sheet and Drip Pan. It is specially designed to securely hold foods on trays while drying.

Internal Automatic Fan

The Automatic Fan is housed internally and circulates warm air throughout the dehydrator for uniform drying. The Automatic Fan operates as directed by the LED Control Panel.

Top Air Vent

Air is removed from the dehydrator via the Top Air Vent. Do not obstruct or cover the vent during operation or while cooling after use.

Back Air Intake

The Back Air Intake on the dehydrator pulls air into the unit and pushes it through the dehydrator housing and trays. Do not obstruct or cover the Back Air Intake during operation or while cooling after use.

Transparent Door

The process of drying can be observed without opening the door. This reduces the loss of heat and allows views of all tray levels.

Drying Trays

The plastic trays are not designed to hold very heavy foods. They are perforated to allow air to circulate for drying and to allow any moisture or debris to fall to the drip pan.

The Protective Food Sheet

If foods are fragile or thinly sliced, the Protective Food Sheet has smaller perforations that hold the food intact as it dries. It should be used exclusively when making fruit roll-ups or leathers, and it should always be used on top of a drying tray. Lightly coat the Protective Food Sheet with cooking spray before adding fruit or other fragile foods for drying. This will allow food to slip easily off the sheet after drying.

Drip Pan

Although many foods will not drip moisture or debris while drying, the Drip Pan catches all so that interior cleaning is not needed.

Operating Instructions

BEFORE FIRST USE

1. Place the dehydrator on a level, flat surface that is clean and dry.
2. Ensure that the dehydrator is several inches away from obstructions, such as walls, cabinets, doors, and other appliances. Allow enough room above the dehydrator so the door can be fully opened.
3. Wash the Drying Trays and Protective Food Sheet in warm, sudsy water. Dry thoroughly.
4. Use a soft damp cloth to clean the exterior of the dehydrator and Door. Dry with a paper towel or soft cloth.
5. Read safety instructions.
6. Press the ON/OFF Icon to start the dehydrator drying process. Dry the interior and Drying Trays for 30 minutes before adding food. This helps dry the interior for initial use. Smoke or odors are normal during the initial 30 minute drying time. Allow sufficient ventilation.
7. Insert Drying Trays into the dehydrator and enjoy!

SETTING TIME AND TEMP SETTINGS TO START

1. Place prepared foods on the Drying Trays (see p. 17 for food preparation tips). Do not overload the Drying Trays with food.
2. Food should be placed on Drying Trays in single layers ONLY, not touching or overlapping in any way.
3. Plug the polarized plug into a compatible outlet. A BEEP sound indicates the dehydrator is receiving power.
4. Slide the Door down until it is securely closed.
5. Press the ON/OFF Icon on the Control Panel. The drying process will begin right away. The Automatic Fan will start first. The interior Heating Element will begin automatically heating within 5 seconds.
6. The LED Display on the Control Panel will display the default drying time of 10 hours (10:00).
7. Press the TEMP Icon on the Control Panel. The LED Display will show the default TEMP of 158°F. The LED Display will then automatically return to display the drying time remaining.

Operating Instructions (cont'd)

CHANGING TIME AND TEMP SETTINGS WHILE DRYING

Occasionally, it may be appropriate to speed the drying process or slow it down, depending on how the drying is proceeding. In order to do so, follow the simple Step-by-Step instructions that follow.

NOTE: The Time remaining in the drying process is always shown on the LED display during the process.

1. To change the drying time, WHILE IN PROCESS, Press the "+" icon to increase the time or the "-" to decrease the time. The time will increase/decrease in 30 minute increments. When the new time is set, the LED display will show the new drying time.
2. To change the temperature WHILE IN PROCESS, press the TEMP icon then press the "+" icon to increase the temperature or the "-" to decrease the temperature. The temperature will increase/decrease in 9°F increments. When the new temperature is set, the LED display will automatically return to indicate the remaining drying time.

NOTE: Verify the new temperature by pressing the TEMP icon.

NOTE: To reset the time and temperature to the default of 10 hours and TEMP of 158°F, press the ON/OFF icon to turn Off. Press the ON/OFF icon to turn On.

CAUTION: Use caution when opening the door while food is drying. Although temperatures are not very high, burns can occur from the hot air. Use pot holders or mitts while opening and closing the door and handling the drying trays. Opening the door can increase drying time.

WHEN DRYING PROCESS IS COMPLETE

When the drying process is complete, the LED display will indicate "0:00". The heating element will automatically turn off. The automatic fan will automatically turn off after 10 seconds. The dehydrator will beep for 20 seconds as an indicator that the drying process is complete. The LED display will display "END".

Press the ON/OFF icon to turn off the dehydrator. Carefully remove food on trays using pot holders or oven mitts. Unplug power cord from the wall outlet.

Operating Instructions (cont'd)

FOOD DEHYDRATING GUIDE

The drying time for any food is dependent on several factors, including the thickness of the food, the amount of food in the dehydrator, the type of foods to be dried and the humidity levels of the weather. Because of these factors, you will want to occasionally check the food as it dries and determine whether or not it is ready to be removed.

One easy way to determine if food is dried is to place a piece in a small, self sealing plastic bag. Seal the bag and shake it lightly. If moisture appears, the food is not ready to be removed.

DRYING FRUIT HINTS & TIPS

- Select fruit that is ripe; avoid fruit that is not yet ripe or over-ripe. If not yet ripe, the texture and taste may be unappealing; if over-ripe, the texture may be mushy and the flavor bland.
- Wash fruit just before drying to remove any debris or dirt.
- Do not use fruit that has blemishes, evidence of bug infestation or worms, or discoloration.
- Cut off parts of fruit that appear to be bruised or damaged in transit.
- Discard pits, stones, seeds and other inedible parts of the fruit.
- Peel fruit, if desired, or if rinds or peels lend a bitter or unappetizing taste or texture.
- Always peel waxed or sprayed fruit.
- Slice or cut fruit as desired (see notes following).

CUTTING & SLICING HINTS & TIPS

Fruit can be peeled and quartered, such as apricots, or sliced thinly, whichever method is best suited to the fruit you are using. Cut plums, cherries, and peaches in half and remove the pits or stones. For fruit such as apples, peel and slice thinly. Consider pre-treatment for apples to make them especially appetizing (see the section following). When cutting fruit, the sizes should be uniform so that the drying is also uniform.

PRE-TREATMENT FOR FRUIT

Preparation for drying can include dipping fruit into their own juices, such as lemons, limes and other citrus fruit.

Sodium Bisulfite (food grade) can also be used. Use a ratio of 1 teaspoon to one quart of water. Dipping fruit into the water mixture preserves color and nutrients. Steaming can also be used to set color in fruit. Steam only a few minutes over a gentle heat. Remove and cool completely. Dry with a paper towel and place in the dehydrator.

Operating Instructions (cont'd)

DRYING VEGETABLES HINTS & TIPS

As with fruit, the critical component of drying vegetables is to start with the most fresh, crisp vegetables at the peak of ripeness.

- Unripe vegetables often have an extremely bitter, acidic flavor. Avoid any that are under-ripe or over-ripe for best flavor results.
- Wash and dry vegetables just before drying to remove any debris or dirt.
- Do not use vegetables that have blemishes, evidence of bug infestation or worms, or discoloration.
- Cut off parts of vegetables that appear to be bruised or damaged in transit.
- Discard seeds, stems, rinds and other inedible parts of the vegetable.
- Peel vegetables; almost all vegetables should be peeled or cut before drying. Rinds or peels lend a bitter or unappetizing taste or texture.

CUTTING & SLICING VEGETABLES HINTS & TIPS

Create uniform pieces for drying; slice or quarter vegetables as needed. Pieces should be no larger than 1-2 inches in diameter. Cut thin slices of dense vegetables, such as potatoes and beets. Trim ends and leave some vegetables whole, such as asparagus and green beans.

Pre-treatment of vegetables is usually recommended and is best accomplished by blanching over boiling water for 2 to 3 minutes, just long enough to set the color and remove acidic flavors. After blanching, arrange on the Drying Trays.

DRYING NUTS HINTS & TIPS

To reduce enzymes, first soak raw nuts in plenty of water for 24 hours before drying (cashews for 6 hours). The nuts will expand in size - allow plenty of room in the jar or bowl. Drain the nuts and dry until crispy, about 10 hours. Store in air-tight containers.

DRYING HERBS & EDIBLE FLOWERS HINTS & TIPS

Rinse thoroughly in cold water and gently dry. Remove any dead or discolored leaves. Spread on Drying Trays and dry for up to 8 hours. Remove and cool. Break or crush the herbs and store in a dark, cool place in a self-sealing container. Flowers can be dried in much the same way and used as garnishes or for flavoring.

CAUTION: Be confident that the flowers and herbs selected for drying are edible and pose no danger or threat if consumed. If in doubt, throw away the herbs or flowers.

Operating Instructions (cont'd)

DRYING MEAT HINTS & TIPS

IMPORTANT: The USDA's current recommendation (as of 2017) for making jerky safely is to pre-heat meat to 160°F and poultry to 165°F before the dehydrating process. This step ensures that any bacteria present will be destroyed by wet heat. **Because this product only reaches 158°F, before dehydrating meat or poultry, make sure to heat up the food to the recommended temperature as directed.**

Other recommendations include boiling the meat for 5 minutes prior to dehydrating. Once the internal temperature of the meat (160°F) or poultry (165°F) has reached its respective recommended temperature, the food is safe to dehydrate.

Another option is to dehydrate the meat or poultry first and then afterward, place in your oven at a minimum temperature of 165°F (74°C) for at least 30 minutes.

- To properly dry meat, ALWAYS use temperatures above 140°F to avoid potentially dangerous bacteria growth.
- Meat must be sliced very thinly to be dried. Partially freeze meat for up to 1 hour. Remove and slice thinly across the grain. Place on the Drying Trays right away. Do not crowd or overlap the meat slices.
- When done, test a piece of meat. It should crack when bent without snapping. Remove and cool completely on racks. Store in sealed plastic bags for up to 2 weeks or freeze until use.
- Seafood fillets should also be thinly sliced. If needed, partially freeze the fish first, then thinly slice with a sharp knife. Remove any bones, even small ones, for best results.
- Create a great low fat Teriyaki Chicken Jerky by thinly slicing chicken breasts and marinating in Teriyaki sauce for 1 hour prior to drying. Arrange on Drying Trays right away right away and dry at 145°F until crisp. When done, add crushed red pepper, chili powder or other spices to kick up the flavor.

Operating Instructions (cont'd)

FRUIT	DRYING TIME	TEMP (°F)	PREPARATION
Apples	6-7 hours	135-145	slice 1/4 inch thick
Bananas	7-8 hours	135-145	slice 1/4 inch thick
Blueberries	36-42 hours	135-145	arrange whole berries on trays
Grapes	42-48 hours	135-145	slice in half
Mango	4-6 hours	135-145	slice 1/8 inch thick
Pineapple	8-9 hours	135-145	slice 1/4 inch thick
Raspberries	24-48 hours	135-145	arrange whole berries on trays
Strawberries	8-10 hours	135-145	slice 1/2 inch thick
Tomatoes	6-8 hours	135-145	slice 1/4 inch thick

HERBS	DRYING TIME	TEMP (°F)	PREPARATION
	4-6 hours	100-115	arrange on trays

VEGETABLES	DRYING TIME	TEMP (°F)	PREPARATION
Beets	4-6 hours	125-140	peel, slice 1/8 inch thick
Bell Peppers	10-12 hours	125-140	slice 1/4 inch thick
Broccoli	4-5 hours	125-140	Break into florets
Carrots	4-6 hours	125-140	peel, slice 1/8 inch thick
Celery	3-4 hours	125-140	slice 1/4 inch thick
Kale	4-5 hours	125-140	Arrange whole leaves on trays
Mushrooms	3-4 hours	125-140	slice 1/4 inch thick
Summer Squash	4-6 hours	125-140	slice 1/4 inch thick

MEAT, SEAFOOD & JERKY	DRYING TIME	TEMP (°F)	PREPARATION
Beef, poultry or fish	5-6 hours	150-158	trim fat, slice 1/4 inch thick

Cleaning and Maintenance

- ALWAYS allow the dehydrator to cool completely before cleaning.
- Unplug the dehydrator before cleaning.
- After each use, clean and dry the Drying Trays and Protective Food Sheet in warm, soapy water. Use a damp cloth to clean the dehydrator and door, if needed.
- DO NOT immerse the dehydrator in water. Use nonabrasive cleaners or soft soap only.
- Do not place Drying Trays or Protective Food Sheet in dishwasher.

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Terms and Conditions

Limited Warranty

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 1 Sharp Plaza, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Chefman products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Chefman and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN is a registered trademark of PLUS ITS CHEAP, LLC.

Warranty Card

CHEFMAN® FOOD DEHYDRATOR

All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____



_____ Email: (If applicable) _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: _____

Description of Malfunction:

Return your completed warranty card to

**RJ Brands
1 Sharp Plaza
Suite 207
Mahwah, NJ
07495**

AFTER SALES SUPPORT



888-315-6553



customerservice@chefman.com

MODEL: RJ43-SQ-9 / RJ43-SQ-6

Phone lines available Monday to Friday, 9am-5pm EST

1-YEAR LIMITED WARRANTY



To log-in to ClubChefman.com follow the below steps:

1. Enter www.clubchefman.com into your web browser.
2. Click on "Sign Up Now".
3. Fill in the required information as prompted.
NOTE: "Place of Purchase" refers to the store at which you purchased your product.
4. Sign in using your User Name and Password.

CLUB CHEFMAN ACCESS CODE:
2131451

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