



Gourmia

MODEL# GFD1550

CUT + DRY AUTO DEHYDRATOR

Gourmia

ON/OFF

+

-

SET





Enjoy *Naturally* Good-for-You Dried Snacks & Treats from GOURMIA!

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The Steelstone Group
Brooklyn, NY

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With the purchase of the Cut + Dry Auto Dehydrator, you are entering the sweet, healthful and delicious world of natural snacking! Now, you can prepare the freshly dried fruit, herbs, flowers, vegetables and meat you like with very little effort. Consider all the snacks you'd like to eat and enjoy...fresh fruit slices, earthy dried beets, sweet dried carrots, delectable dried pineapple, super-sweet strawberries- the list goes on and on! The results of natural dehydration are not only delicious, they are truly healthful and certainly less costly than purchased dried foods.

We are sure you and your family will love all the delicious trail mixes, granola, dried herbs, meat jerky and other dehydrated treats you will prepare in the Gourmia Cut + Dry Auto Dehydrator. It's never been so easy!

The following pages of this manual give you full and complete instructions for all the functions and features of your Cut + Dry Auto Dehydrator. Inside these pages, you'll find safety information, instructions for operating, assembly, cleaning and maintenance of your Cut + Dry Auto Dehydrator. You'll also find helpful charts for preparing foods for dehydration, along with pre-treatment suggestions and helpful hints. Please read all safety instructions and complete directions carefully for safe usage at all times.

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.

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IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions.

1. **READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING DEHYDRATOR.**
2. **EXERCISE 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 Base in water or other liquid.
4. Use pot holders, if needed, when handling the Drying Trays or EasyVue Lid.
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.
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 Bottom 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.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY



Electrical Polarized Plug: This Dehydrator has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, turn the plug and re-insert. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance. **DO NOT** use this plug with extension cords of any kind.



FEATURES & FUNCTIONS

A. Cut + Dry Auto Dehydrator Base: The Base for the Cut + Dry Auto Dehydrator holds 5 Drying Trays and the EasyVue Lid. The Drying Trays easily stack and align one on top of the other. You may use one tray or all five, depending on how much food you choose to dehydrate. The Automatic Fan sits in the interior of the Base below the Drying Trays. The Cut + Dry Auto Dehydrator is specially designed to securely hold food on trays while drying.

B. 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 LCD Easy Control Panel.

C. Bottom Air Intake Vents The Bottom Air Intake Vents on the Cut + Dry Auto Dehydrator pulls air into the unit and pushes it through the dehydrator housing and trays. Do not obstruct or cover the Bottom Air Intake Vents during operation or while cooling after use.

D. EasyVue Lid: An important feature of the Cut + Dry Auto Dehydrator is the EasyVue Lid, which is transparent for quick viewing. The process of drying can be observed without opening the Lid, which reduces the loss of heat and allows views of all tray levels

E. Drying Trays: There are 5 (five) plastic Drying Trays included with the Cut + Dry Auto Dehydrator. One of the trays is the Center Cap Tray, which must be placed on top of all other trays used. The EasyVue Lid is placed over the Center Cap Tray.

The trays provide enough space to dry a substantial amount of food in one easy operation. Note that the plastic trays are not designed to hold heavy foods. They are perforated thoroughly to allow air to circulate for drying.

FEATURES & FUNCTIONS

F. LCD Control Panel: The LCD Control Panel holds the electronic instructions for drying foods. Set the time and temperature as desired and the Cut + Dry Auto Dehydrator does the rest.

1. LCD Display
2. On-Off Button
3. + Button
4. — Button
5. SET Button

See complete instructions for the LCD Control Panel in the section "Assembly & Operating" (p. 15).

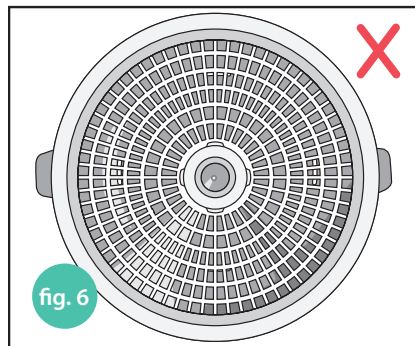
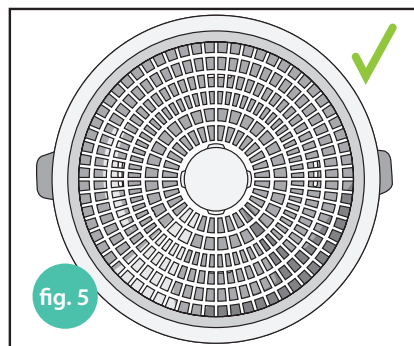
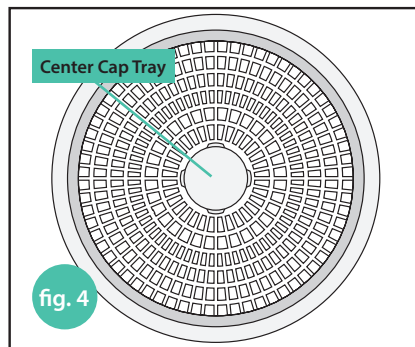
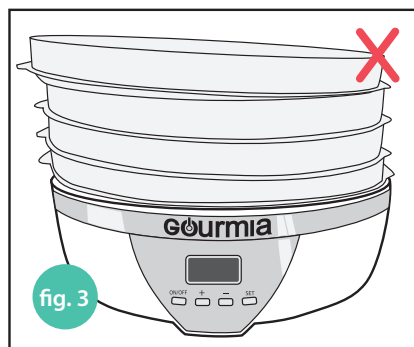
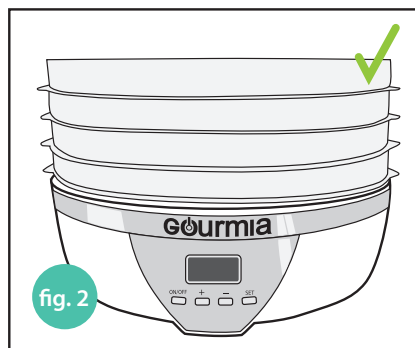
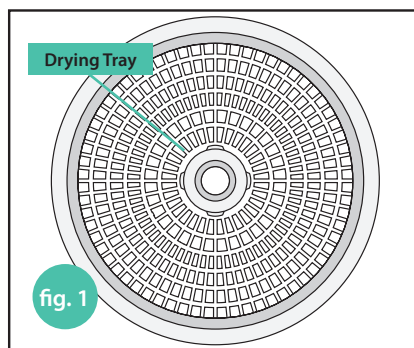




BEFORE FIRST USE

1. Place the Cut + Dry Auto Dehydrator on a level, flat surface that is clean and dry.
2. Ensure that the Cut + Dry Auto Dehydrator is several inches away from obstructions, such as walls, cabinets, doors, and other appliances. Allow enough room above the Dehydrator so the EasyVue Lid can be lifted.
3. Wash the Drying Trays and EasyVue Lid in warm, sudsy water. Dry thoroughly.
4. Use a soft damp cloth to clean the interior and exterior of the Cut + Dry Auto Dehydrator Base. Dry with a paper towel or soft cloth.
5. Read safety instructions.
6. Press the ON/OFF button to start the 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.

ASSEMBLY



1. Place prepared food 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. Stack the filled Drying Trays on the Dehydrator Base (fig 1), aligning each tray with the other Trays so that they are all level and secure (fig 2 and fig3).
4. The Center Cap Tray should ALWAYS be the top tray used. If using only one tray, make sure it is the Center Cap Tray (fig 4).
5. When the Drying Trays are in place, position the EasyVue Lid over the Center Cap Tray (fig 5 and 6).

OPERATING

1. Plug the polarized plug into a compatible outlet. The LCD Display will flash "00" hours.
2. Press the + or — buttons to set the Dehydrator time: 1 hour minimum to 48 hours maximum.
3. Press the "SET" button. The LCD Display will flash a preset temperature of 130°F.
4. Press the + or — buttons to set the Dehydrator temperature: 105°F to 158°F.
5. Press the SET button. The LCD Display will flash the time set for dehydration.
6. Press the ON/OFF button to start the dehydration process. The LCD Display will alternately indicate the time remaining and the set time.
7. When 6 minutes remain in the process, the Timer will count down to "00" minutes. The Dehydrator will turn OFF. The Display will indicate "00." If, during dehydration, a pause is desired, press the ON/OFF button. The Display will indicate "PA." Resume dehydration by pressing the ON/OFF button again.

Food Selection & Preparation

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 level 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 Fruit — 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.

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.
- Slice or cut vegetables as desired (see notes following).

Cutting & Slicing Vegetables — Hints & Tips

Create uniform pieces for drying; slice or quarter vegetables as needed. Pieces should be no larger than 1½ -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 Meat — Hints & Tips

- 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.
- Seafood fillets should also be thinly sliced. If needed, partially freeze the fish first for up to 1 hour. Remove any bones, even small ones, for best results.
- Create a great lowfat Teriyaki Chicken Jerky by thinly slicing chicken breasts and marinating in Teriyaki sauce for 1 hour prior to drying. Pat dry and arrange on Drying Trays. When done, add crushed red pepper, chili powder or other spices to kick up the flavor.

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: Ensure 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.

(CHECK TEMPS)





Fruit	Drying Times	Temp (°F)	Preparation
Apples	6-7 hours	135-145	slice ¼-inch thick
Bananas	7-8 hours	135-145	slice ¼-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 ⅛-inch thick
Pineapple	8-9 hours	135-145	slice ¼-inch thick
Raspberries	24-28 hours	135-145	arrange whole berries on trays
Strawberries	8-10 hours	135-145	slice ½-inch thick
Tomatoes	6-8 hours	135-145	slice ¼-inch thick
Herbs	4-6 hours	100-115	Arrange on trays
Vegetables	Drying Times	Temp (°F)	Preparation
Beets	4-6 hours	125-140	Peel, slice ⅛-inch thick
Bell peppers	10-12 hours	125-140	Slice ¼-inch thick
Broccoli	4-5 hours	125-140	Break into florets
Carrots	4-6 hours	125-140	Peel, slice ⅛-inch thick
Celery	3-4 hours	125-140	Slice ¼-inch thick
Kale	4-5 hours	125-140	Arrange whole leaves on trays
Mushrooms	3-4 hours	125-140	Slice ¼-inch thick
Summer Squash	4-6 hours	125-140	Slice ¼-inch thick
Yams	4-5 hours	125-140	Slice ¼-inch thick
Meat, Seafood & Jerky	Drying Times	Temp (°F)	Preparation
Beef, Poultry or Fish	5-6 hours	150-158	Trim fat off, slice ¼-inch thick



MAINTENANCE

ALWAYS allow the Dehydrator to cool completely before cleaning.

Unplug the Dehydrator before cleaning.

After each use, clean the Drying Trays and EasyVue Lid in warm, soapy water and dry with a soft cloth. Use a damp cloth to clean the Dehydrator Base. Dry thoroughly. **DO NOT** immerse the Dehydrator Base in water. Use non-abrasive cleaners or soft soap only.

Do not place Drying Trays, EasyVue Lid or Dehydrator Base in dishwasher.



WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033

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