



Gourmia

**MODEL# GFD1758
GFD1858**

CUT + DRY FOOD DEHYDRATOR





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

With your purchase of the Cut + Dry Dehydrator, you are entering the sweet, healthful and delicious world of natural snacking! Now, you can prepare the fresh fruit, herbs, flowers, vegetables and meat you like and dehydrate them successfully with very little effort. Consider all the snacks you'd like to eat and enjoy...fruit leathers or roll-ups, earthy dried beets, sweet dried carrots, delectable dried pineapple, super-sweet strawberries, and 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 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 Dehydrator. Inside these pages, you'll find safety information, instructions for operating, assembly, cleaning and maintenance of your Cut + Dry 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.

© 2018 Gourmia

www.Gourmia.com

The Steelstone Group

Brooklyn, NY

All rights reserved. No portion of this manual may be reproduced by any means whatsoever without written permission from The Steelstone Group, except for the inclusion of quotations in a media review.

Although every precaution has been taken in the preparation of this manual, The Steelstone Group assumes no responsibility for errors or omissions. Nor is any liability assumed for damages resulting from the use of the information contained herein. Although every effort has been made to ensure that the information contained in this manual is complete and accurate, The Steelstone Group is not engaged in rendering professional advice or services to the individual consumer; further, The Steelstone Group shall not be held responsible for any loss or damage allegedly arising from any information or suggestion in this manual.

Printed in China



SAFETY FIRST P. 6

FEATURES & FUNCTIONS p. 9

BEFORE FIRST USE & ASSEMBLY p. 11

STEP BY STEP INSTRUCTIONS p. 13

FOOD SELECTION & PREPARATION p. 17

FRUIT

VEGETABLES

MEAT

NUTS

HERBS & FLOWERS

FOOD DRYING GUIDE p. 21

MAINTENANCE p. 23

WARRANTY & SERVICE p. 25

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 CUT + DRY DEHYDRATOR.**
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 Cut + Dry Dehydrator in water or other liquid. Use pot holders, if needed, when handling the Drying Trays or EasyVue Lid.
4. Use pot holders when handling the hot Drying Trays.
5. UNPLUG Cut + Dry 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 Cut + Dry Dehydrator.
6. Children should not use Cut + Dry Dehydrator unsupervised; close supervision is required when appliance is used near or with children.
7. Operate the Cut + Dry Dehydrator on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
8. **DO NOT** operate the Cut + Dry Dehydrator outdoors.
9. Never operate the Cut + Dry Dehydrator with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact Customer Service for analysis.
10. **DO NOT** add unauthorized accessory attachments. Such use may result in electric shock, injury or fire.
11. Use only factory cord supplied; NEVER add extension cords. When done using, switch control to OFF then pull plug from outlet.
12. **DO NOT** operate the Cut + Dry Dehydrator when empty.
13. Do not use the Cut + Dry 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 Cut + Dry 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 Dehydrator Housing: The Housing unit for the Cut + Dry Dehydrator holds the Drying Trays in integrated slots, the Automatic Fan and other interior workings. It is specially designed to securely hold foods 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 LED Easy Control Panel.

C. Back Air Outlet: Air is removed from the Cut + Dry Dehydrator via the Back Air Outlet. Do not obstruct or cover the vent during operation or while cooling after use.

D. EasyVue Door: An important feature of the Cut + Dry Dehydrator is the EasyVue Door, which has a transparent window for quick viewing. The process of drying can be observed without opening the door, which reduces the loss of heat and speeds drying times.

CAUTION: Use caution when opening the door while food is drying. Although temperatures are not high, burns can occur from hot air. Use pot holders while opening and closing the EasyVue Door and handling Drying Trays. Opening the EasyVue Door may increase drying times.

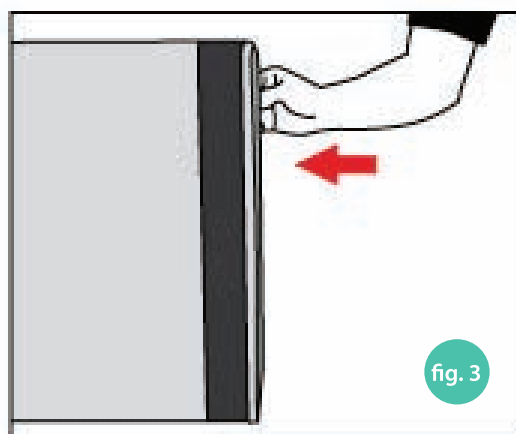
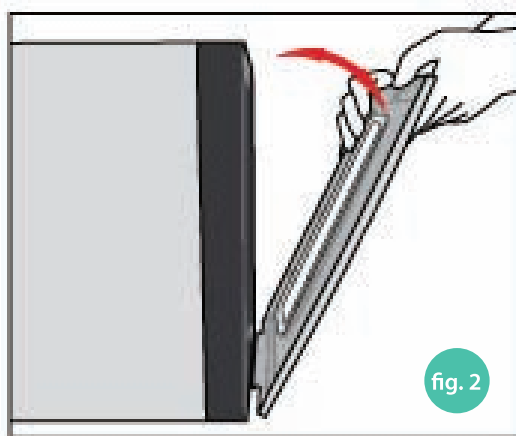
E. Drying Trays + Rack: There are 9 plastic Drying Trays with small perforations included with the Cut + Dry Dehydrator. In addition, there is one Jerky & Sausage Specialty Tray, made specifically for hanging jerky or sausage over the wide spacers. These trays provide enough space to dry a substantial amount of food in one easy operation. The plastic trays are not designed to hold very heavy foods, so even distribution of foods among several trays promises the best results. The trays are perforated thoroughly to allow air to circulate for drying and to speed drying times.

F. Control Panel with LED Display: The Control Panel holds all the electronic instructions for drying foods. Follow the simple Step-by-Step instructions below to successfully start and complete the drying process.



BEFORE FIRST USE & ASSEMBLY

1. Place the Cut + Dry Dehydrator on a level, flat surface that is clean and dry.
2. Ensure that the Cut + Dry Dehydrator is several inches away from obstructions, such as walls, cabinets, doors, and other appliances.
3. Wash the Drying Trays in warm, sudsy water. Dry thoroughly.
4. Use a soft damp cloth to clean the exterior of the Cut + Dry Dehydrator and EasyVue Door. Dry with a paper towel or soft cloth.
5. Read safety instructions.
6. Press the ON/OFF Icon to start the Cut + Dry 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 Cut + Dry Dehydrator and enjoy!



STEP BY STEP INSTRUCTIONS

The Cut + Dry Dehydrator offers a choice of options for preferred drying results. You may select one of the two following options for dehydrating foods. Follow the steps below to prep your drying process, then choose your method:

I. Auto Drying Time & Temperature

II. Manual Drying Time & Temperature

1. Place prepared food onto the Drying Trays (see p. 17 for food prep instructions). 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. Attach the EasyVue Door by positioning the bottom of the Door with the tabs into the slot provided on the bottom of the Housing. Move the top of the Door toward the Housing until the Door seats into position and is secured to the Housing by the magnets at the top of the Door. (fig 1-3)
4. Plug the dehydrator into the outlet. The LED Display on the Control Panel will flash once. Select the drying mode of your choice:



I. Auto Drying Time & Temperature

1. Press the Power Button once. The default time of 12 hours will be set.
2. The default temperature of 158°F will be set.
3. The Dehydrator will automatically start with these settings and the Timer will begin to countdown the remaining time until the time is complete.
4. When done, the Dehydrator will automatically turn off and the Fan will stop within 10 seconds.

NOTE: If needed, press the Power Button at any time while drying to turn the dehydrator off.



STEP BY STEP INSTRUCTIONS

II. Manual Drying Time & Temperature

1. Press the Power Button once. The default time of 12 hours will be set.
2. The default temperature of 158°F will be set.
3. **To change the Time:**
Press the "SEL" Button until the Time Display flashes. Immediately press the up Δ or down ∇ Button to set the desired time. The time range is from 1 hour to 48 hours. The Time Display will stop flashing and the desired time will be set.
4. **To change the Temperature:**
Press the "SEL" Button until the Temperature Display flashes. Immediately press the up Δ or down ∇ Button to set the desired temperature. The temperature range is from 104°F to 158°F. The Temperature Display will stop flashing and the desired temperature will be set.

When the Cut + Dry Dehydrator has been manually set for time and temperature, the Timer will countdown the remaining time until complete. The Dehydrator will automatically turn off when done and the Fan will stop within 10 seconds.

NOTE: The Time and Temperature settings may be changed at any time during the dehydrating process.

When done, unplug power cord from the wall outlet.



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 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 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 Jerky & Sausage Specialty Tray right away.
- Use the Jerky & Sausage Specialty Tray when drying meat. Drape jerky strips or hang sausage strings over the Tray to dry.
- Seafood fillets should also be thinly sliced. If needed, partially freeze the fish first, then thinly sliced 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 the Jerky & Sausage Specialty Tray right away. 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: 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.





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 Cut + Dry Dehydrator to cool completely before cleaning.

Unplug the Cut + Dry Dehydrator before cleaning.

After each use, clean and dry the Drying Trays in warm, soapy water. Use a damp cloth to clean the Cut + Dry Dehydrator and EasyVue Door, if needed. DO NOT immerse the dehydrator in water. Use non-abrasive cleaners or soft soap only.

Do not place Drying Trays 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

Gourmia

www.gourmia.com



Gourmia

www.gourmia.com