

**CHEFMAN**

**RJ43-5-RO**

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**5-TRAY ROUND  
FOOD DEHYDRATOR**



**CUSTOMER SERVICE:** 888.315.6553 | [customerservice@chefman.com](mailto:customerservice@chefman.com)

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## **READ ALL INSTRUCTIONS BEFORE USE**

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

# 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®.

To ensure customer satisfaction with your purchase, this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty as well as 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 call 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 dated 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 our 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.

# Introduction

## THE PRINCIPLES OF DEHYDRATION

The first step in beginning the process of dehydration is to know what dehydration is. Dehydrating food is one of the oldest and easiest methods used in food preservation. Dehydration is the process of removing water or moisture from a food product which in turn makes that food product smaller and lighter.

Food products release the majority of their moisture during the early stages of dehydration. This allows the food product to absorb large amounts of heat and give off large quantities of water vapor while simultaneously maintaining a temperature well below that of the surrounding air.

Taking good notes, and keeping record is important in the process of food dehydration. This allows for users to develop a system in which they can maintain consistent results. Recording the weight of the food before and after the process is recommended. It is also suggested that users label storage containers with the dehydrating times of the food item inside.

Once dehydrated and properly stored, food items may be used over a long period of time. Obtaining a rehydrated state is as simple as adding the dehydrated food to water. A Chefman favorite, is to enjoy eating freshly dehydrated food right away as a snack!

Dried foods are tasty, nutritious, and lightweight, as well as easy to prepare, store and use.

- There is so much variety in the types of food you can prepare using a dehydrator. Chefman's favorites include delicious natural fruit leathers, crispy and crunchy fruit chips, beef Jerky and more! See [clubchefman.com](http://clubchefman.com) for recipe ideas.
- The Chefman Dehydrator is very simple to use. There minimal food preparation required, and the process is completely hands-free.
- Contrary to many people's belief, dehydrating foods does not have an affect on the nutritional value.

Dehydration is an easy process which required minimal storage space for your food; which leaves room for more dried foods! The best part about dehydration is all the money you will save by properly preserving foods!

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

### THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. SAVE THESE INSTRUCTIONS

**WARNING:** With proper care, your Food Dehydrator is designed to provide years of household service. Be sure to follow these basic precautions when using this electrical appliance. Read all instructions before use.

1. This appliance is intended for indoor home use only.
2. Never use any accessories or parts from other manufacturers. Your warranty will become invalid if such accessories or parts have been used.
3. Check that your home power supply corresponds with this appliance's intended voltage.
4. Place this appliance on a stable, heat resistant surface. Make sure not to place near or on a heat source such as gas or electric burner or oven.
5. Short power cords are attached to this item to prevent entanglement and tripping hazards. Extension cords with corresponding voltage, electrical rating and grounding wires can be used. Care should be taken so that any exposed cord is not hanging down from a counter or table where it can be pulled on or tripped over by any child or adult.
6. Before using this appliance inspect the plug and cord line for cuts and/or abrasion marks if they are found. Do not use this appliance and contact our authorized customer service representative.
7. Insert the plug by grasping it firmly and guiding it into your home's grounded electric outlet. Disconnect by grasping the plug and removing it from your home's grounded electric outlet. Never wrap the cord tightly around the appliance during use or storage as this can cause the wire to fray and break.
8. During initial use, you may notice some smoke and or a slight odor. This is normal and should quickly dissipate. It should not reoccur after the appliance has been used a few more times.
9. This appliance should be used only by persons who are capable of understanding the user manual or are supervised by those who have adequate understanding of the appliances' features, their use and the operating instructions. Children must be supervised and should not be left alone with appliances during their operation.
10. During use appliances should not be left unattended.
11. Care should be taken not to move appliances that are in use
12. Do not move appliances that are full of food or liquid whether hot or cold.
13. Appliances can emit heat or steam when in use therefore care should be taken not to block inlets or outlets.

# SAFETY INSTRUCTIONS

14. Appliance exteriors are designed to be cool to the touch. Portions do get HOT during use. Burns can result from touching heating elements, air vents and removable baskets or containers and - if any part is designed to be handled do so with care.
15. Unplug unit when you have finished cooking.
16. Do not clean the appliance until the unit is cool.
17. Do not immerse complete appliance in water or a dishwasher for cleaning.
18. Clean with a non-abrasive cleaner, soft pad or cloth.
19. Store unit in a cool, dry location.
21. This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

## SHORT CORD INSTRUCTIONS

1. This unit includes a short power-supply cord in order to reduce the risks that result from becoming entangled in or from tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If an 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. If the appliance is of the grounded type, then the extension cord should be a grounding type 3-wire cord; and
  - c. The longer cord should be arranged in such a fashion that it will not drape over the counter top or table top where it can be pulled by children or tripped over.

## LINE CORD SAFETY TIPS

1. Never pull or yank on the appliance or on the appliance cord.
2. To insert the plug, grasp it firmly and guide it into an outlet.
3. To disconnect the appliance, grasp the plug and remove it from the 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 the appliance to an authorized service representative.
5. Never wrap the cord tightly around the appliance. This could place undue stress on the cord at the point where it enters the appliance and cause it to fray and break.

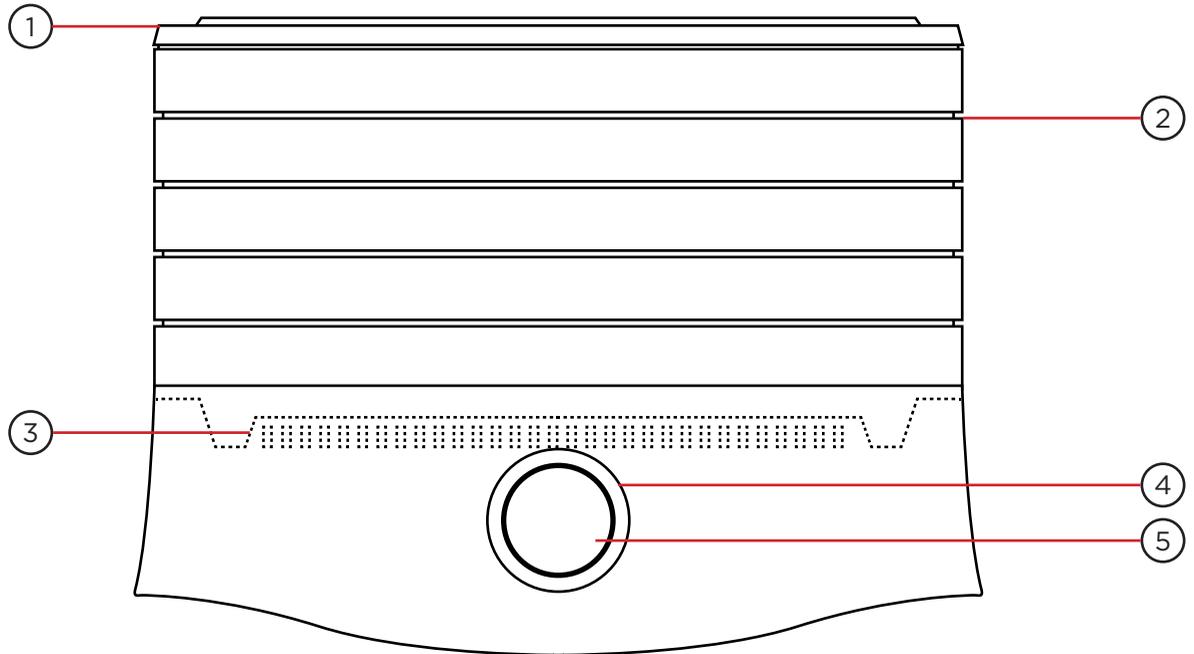
## DO NOT OPERATE THE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

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

**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 the appliance has been used a few more times.

This appliance is not intended for use by children or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction on proper use of the appliance by a person responsible for their safety.

# Features



1. LID
2. TRAY
3. DEHYDRATOR FAN
4. LED LIGHT
5. START/STOP BUTTON

# Operating Instructions

## PRETREATING

The Enzymes in fruits and vegetables are responsible for the color and flavor changes that occur while ripening. These changes will continue during dehydration and storage unless the food item is pretreated. Pretreating works by slowing down enzyme activity.

Blanching is a form of pretreatment which can be used for vegetables. Blanching is a technique in which you briefly immerse vegetables in boiling water and then immediately place them into iced water or cold running water to halt the cooking process. Blanching may also prevent undesirable changes in flavor during storage and improve reconstitution during cooking.

Many light-colored fruits (especially apples, apricots, peaches, nectarines and pears) tend to darken during drying and storage. To prevent this darkening, the fruit may be pretreated by blanching or by a suitable dip. The effectiveness of pretreatment method varies.

### Different dipping methods include:

- 1) **Pineapple or Lemon Juice:** A great natural pretreatment used to reduce browning.
  - a.) Slice fruit directly into juice.
  - b.) Remove promptly (approximately 2 minutes).
  - c.) Place on trays.

**NOTE:** Fruit may also be dipped into honey, spices, lime juice, or orange juice.

- 2) **Sodium Bisulfite:** Only use food safe, (USP) grade.
  - a.) Dissolves 1 teaspoon of sodium bisulfite in one quart of water.
  - b.) Prepare small amounts of fruit and dip for 2 minutes in the solution. This helps prevent loss of Vitamin C and maintains a bright color.

**NOTE:** Sodium Bisulfite may be obtained from a local pharmacy.

- 3) **A solution of table salt.**

- 4) **A solution of ascorbic acid or citric acid.** Commercial antioxidant mixtures containing ascorbic acid may also be used, but often are not as effective as pure ascorbic acid.

Fruits may be steam-blanching. However, blanched fruit may turn soft and become difficult to handle.

Syrup blanching may help retain the color of apples, apricots, figs, nectarines, peaches, pears and plums. This will result to sweetened candied products.

Fruits with tough skins (grapes, prunes, and small dark plums, cherries, figs and some berries) may be water-blanching to crack the skin. This will allow moisture inside to surface more readily during drying.

Before drying pretreated food, remove any excess moisture by placing the food on a paper towel or a clean cloth. Drying trays should be loaded with a thin layer of food as directed. If needed, clean cheesecloth can be spread on the trays to prevent food pieces from sticking or falling through.

The amount of food being dried at one time should not exceed roughly 3/4 of each tray's surface area and 1/4" thick.

# Operating Instructions

## PROCEDURE

Fruits and vegetables selected for drying should be the highest quality possible - fresh and fully ripened. Wilted or inferior produce will not make a satisfactory dried product. Unripe produce lacks flavor and color. Overripe produce may be tough and fibrous or soft and mushy.

Dehydrate produce immediately after preparation. Wash or clean all fresh food thoroughly to remove any dirt or sprays. Be sure to remove any impurities, bruises, mold, or decay. A minute amount can compromise the quality of an entire batch.

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## RECONSTITUTING FOODS

All dehydrated foods need to be reconstituted. While fruits are usually preferred in their dehydrated form, vegetables are considered more desirable in their reconstituted form.

### To reconstitution vegetables for cooking:

- 1) Wash produce in clean water.
- 2) Place in cold, unsalted water. Use lid to cover and let soak for 2-8 hours.
- 3) Cook with same water used for soaking and add water if necessary.
- 4) Bring water to a boil and reduce heat to simmer until done.
- 5) Add salt, if desired, at end of cooking time. Salt slows down the reconstitution process.

**NOTE:** Overcooking fresh produce will diminish flavor and texture. To reconstitute vegetable like carrots, soak in ice water and refrigerate

Dried foods can be reconstituted by soaking, cooking, or a combination of both and will resemble their fresh counterparts after reconstitution. However, dried foods are unique and should not be expected to resemble fresh produce in every aspect.

Dehydrating food, does not prevent the growth of mold, yeast or bacteria. Food can spoil if soaked at room temperature for extended amounts of time. Refrigerate if soaking for longer than one hour.

To conserve nutritional value, use the left over water from soaking and cooking as part of the water ingredient used in recipes.

One cup of dried vegetables reconstitutes to about 2 cups. To replace the moisture that was originally taken out during dehydration, leave to soak in cold water for 20 minutes to 2 hours. Cover leafy greens with boiling water. To cook, let simmer until done.

Cover the fruit with water, more water can always be added later on if needed. Most fruits can be reconstituted within 1 to 8 hours depending on fruit type, size of pieces and water (Hotter water decreases time). Over-soaking will result in a loss of flavor. To cook reconstituted fruit, cover with a lid and simmer in the same water used during soaking.

# Operating Instructions

Dried or reconstituted fruits and vegetables can be used in a variety of ways.

Dried fruits can be used for snacks at home, on the hiking trail, or on the ski slopes. Pieces of dried fruits can be used to make cookies and candies.

Reconstituted fruits can be served as marmalades . It can be incorporated into favorite recipes for breads, gelatin salads, omelets, pies, stuffing, milkshakes, homemade ice cream and cooked cereals.

Dried Vegetables can be added to soups, stews or vegetable dishes. Dehydrated vegetables are also great for making into chips or dry snacks.

Reconstituted vegetables are also great when making dishes such as chicken pot pie or Shepard pie.

Powdered vegetables in the dried form make a tasty addition to broths, raw soups, and dressings.

In order to maintain the same levels of nutritional values, we suggest:

- Blanching for the appropriate amount of time.
- Packaging dried foods properly and storing containers in a cool, dry and dark place.
- Checking dried foods periodically during storage to insure that moisture has not been reabsorbed.
- Eating dried foods within a reasonable time.
- Using the remaining liquid from the reconstitution process.

## DEHYDRATING

Dehydrating times vary according to fruit or vegetable type, size of pieces, and tray load.

Before testing foods for desired dryness, remove a handful and let cool for a few minutes. Foods that are warm or hot are softer, moister and more pliable than they will be after cooling.

Foods should be dry enough to prevent microbial growth and subsequent spoilage. Dried vegetables should be hard and brittle. Dried fruits should be leathery and pliable. For long-term storage, home dried fruits will need to be drier than commercially dried fruits sold in grocery stores.

## STORAGE

Fruits that are cut into a wide variety of sizes should be allowed to "sweat" or condition for a week after drying. This will equalize the moisture within the pieces before placed into long-term storage. Fruit should be stored in a non-aluminum, non-plastic container and put in a dry and well-ventilated place.

Dried foods should be thoroughly cooled before they are stored. Store food in smaller increments so that when opened, they are consumed shortly after.

# Operating Instructions

Pack food as tightly as possible into clean, dry, insect-proof containers. Glass jars or moisture vapor proof freezer containers or bags are recommended. Metal cans with lids can be used if the dried food is first placed in a plastic bag.

Your dehydrated food should be checked about once a month. Should you find mold growing, scrape it off, then pasteurize the contents.

To pasteurize, place food evenly on a baking sheet and bake in an oven for 15 minutes at 175°F. Then repack in a clean airtight non-plastic container.

## ROTATING THE TRAYS

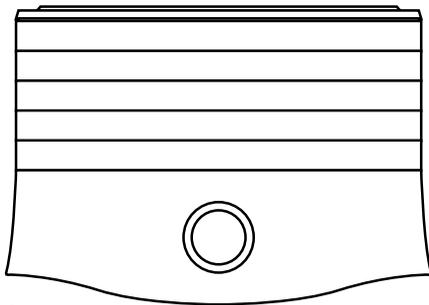
This Food Dehydrator is scientifically designed to rely on natural heat convection to carry away moist air away from the food. Trays should be rotated during the processing period to insure even drying. Trays toward the bottom of the dehydrator are exposed to the hottest and driest air, causing them to dry more rapidly. So simply move them up and move the ones on the top to the bottom.

## ADJUSTING THE HEIGHT BETWEEN TRAYS

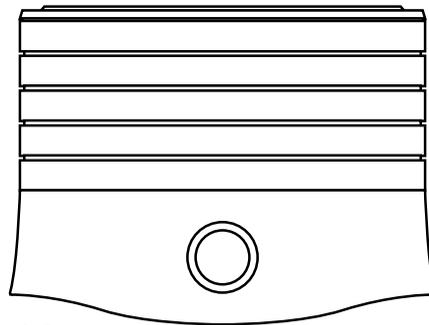
The food dehydrator offers two options for setting tray heights.

To set the lower (default) height of 1.5 cm, place the trays on top of each other (Shown in A1). Turn and seat the trays so that the tabs fit precisely into the grooves located at the bottom of each tray.

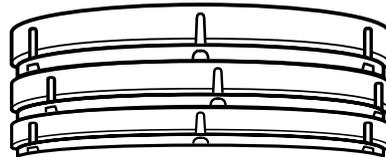
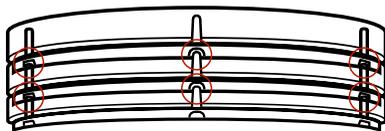
To increase distance between trays to 2.8 cm, turn the trays so that the tabs located at the bottom of the trays are placed adjacent to the grooves, (Shown in A2).



A1



A2



## Tips & Tricks

1. Select ripe produce that is in good condition.
2. Wash food thoroughly to remove dirt or chemicals. Make sure to remove any soft or spoiled areas. Slice and pretreat if necessary.
3. Slices should be between 1/8"-1/4" for efficient drying.
4. Drying times will vary according to the size of the load, thickness of the slice, \ humidity of the air, and the moisture content of the food itself.
5. To test for dryness let the product cool, and then cut a piece open. There should be no visible moisture inside.
6. Fruits tend to be leathery in dryness; vegetables tend to be brittle.
7. The natural juices in foods, especially in fruits, will vary.
8. Some fruit sugars tend to be stickier than others.
9. When loading trays, food should not overlap.
10. There is a threshold of approximately 6%-10% of moisture that may remain in foods after dehydration without the risk of food spoiling.
11. Many dried foods will have a leathery consistency similar to licorice.
12. Blanching is advisable for vegetables to inactivate the natural enzymes that are responsible for undesirable discoloration. It also makes the dehydration and rehydration processes go faster. In some cases blanching is used to tear the skin of fruits which allows moisture to escape.
13. It is necessary to rotate the trays every 2-4 hours. To do this, move the bottom trays up and top ones down and turn to the right or left.
14. Trays toward the bottom of the dehydrator are exposed to the hottest and driest air, causing them to dry more rapidly.
15. Turn each tray a quarter turn sideways to help ensure more even drying.
16. When correctly dried, most of your fruits and vegetables will be soft and pliable, without any damp spots.
17. To remove seeds or pits from prunes, grapes, cherries, etc., dehydrate about halfway - and then pop seeds out. This prevents juice from dripping out.
18. The Dehydrator has two adjustable lid vents and base vents in order to maintain circulation while dehydrating. Do not operate with the lid or bottom vent blocked or closed at any time. This will interfere with proper airflow.
19. Occasionally check to see if your food is dehydrated. The Food Dehydrator is designed to rely on natural heat convection to remove moisture from the food.
20. Do not use any oils or sprays on the trays.

### DRYING MEAT OR FISH 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.

#### Suggestions for Safe Meat Dehydration include:

- You can boil 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.

- You can 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.
- 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.
- 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.
- 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.

**Drying times may vary product to product even if it is the same product. Drying times are effected by room temperature, humidity, moisture content within the product and preparation of the item. Natural juices within foods will vary. Some fruit sugars tent to be stickier than others.**

**Thoroughly wash all food items to remove dirt, mold or chemicals before dehydrating!**

## Cleaning & Maintenance

### FOR FIRST TIME USE

Wash the drying trays and top lid in hot water, clean with neutral detergent, rinse in potable water and let them dry. Switch the appliance on without drying any food and let it operate for a minimum of 4 hours. Switch the appliance off and let the parts of the food dehydrator cool down and air out so that the possible after-production smell will be completely removed.

### CLEANING AND MAINTENANCE

Before cleaning, switch the appliance off and unplug it from the wall socket. Clean with a soft, dry or damp cloth. For harder to remove foods or residues, use neutral detergent.

Do not use any abrasive cleaning agents, scourers, etc to clean the appliance.

Remove the plug from the wall socket if the appliance has not been used for a long time.

Before putting the appliance in storage, clean thoroughly, then cover with a plastic bag and store in a dry place. **Keep appliance away from children!**

## Drying Charts

FOOD ITEM	PREPARATION	DRYNESS	TIME
Apple	Peel, core, and cut into slices or rings. Leave to soak in pretreatment for 2 minutes and drain.	Pliable	4 - 10 Hours
Apricots	Pretreat whole apricot without penetrating skin. Cut in halves or quarters, and turn inside out.	Pliable	8 - 16 Hours
Artichoke Hearts	Cut into 1/8" strips. Boil for 5-8 minutes in mixture of 3/4 cup of water with 1 tbsp of lemon juice.	Brittle	4 - 8 Hours
Asparagus	Cut into 1" pieces. Tips yield a better product. <b>Note:</b> <i>Crushed stems can be ground and used as seasoning.</i>	Brittle	4 - 8 Hours
Bananas	Peel and cut into 1/8" slices.	Crisp	5 - 14 Hours
Beets	Cut off greens and roots. Wash thoroughly. Boil for 5 minutes and let cool. Remove skin and slice or dice to preferred size and shape.	Brittle, Dark	4 - 8 Hours
Beef	Trim fat, Slice 1/4 inch thick	Leathery	5-6 Hours
Berries	For strawberries, cut into 3/8" slices. For other berries, leave whole.	No Visible Moisture	5 - 14 Hours
Brussel Sprouts	Cut in half lengthwise.	Brittle	5 - 10 Hours
Broccoli	Cut to desired sizes. Steam until tender for about 3 - 5 mins	Brittle	5 - 10 Hours
Cabbage	Cut into 1/8" thick strips. Cut core into 1/4" strips. Use bottom shelf of dehydrator.	Leathery	4 - 10 Hours
Carrots	Select younger roots. Steam until tender. Cut into slices, shreds, cubes or strips.	Leathery	4 - 8 Hours
Cauliflower	Soak for 2 minutes in 8 cups of water with 3 tbsp salt. Steam until tender.	Leathery	5 - 10 Hours
Celery	Separate stalks and leaves. Cut stalks into 1/4" slices. Leaves will dry first, so remove leaves when dry. <b>Note:</b> <i>Flake leaves after dehydrating for use in soups, stews, etc.</i>	Brittle	4 - 8 Hours
Cherries	Remove stems and leave whole. Cherries can be pitted when 50% dry.	Leathery but Sticky	6 - 16 Hours
Chives	Chop to desired sizes.	Brittle	4 - 8 Hours
Corn	Remove husks and silky fibers. Steam cobs and leave to cool. Cut off kernels and evenly spread over tray. Stir corn frequently for even dehydration.	Brittle	4 - 10 Hours
Cranberries	Leave whole or chop for flakes.	No Visible Moisture	4 - 10 Hours
Cucumber	Remove Skin. Cut into 1/8" slices.	Leathery	4 - 10 Hours
Eggplant (also Kohlrabi)	Wash and remove skin if preferred. Cut into 1/4" to 1/2" thick slices.	Brittle	4 - 10 Hours
Fish	Trim fat, Slice 1/4 inch thick	Leathery	5-6 Hours
Garlic	Separate cloves and remove skin. Slice to preferred size. Grind or process for seasoning if desired when dehydrated.	Very Brittle	4 - 10 Hours
Grape (raisins)	Wash, remove stems and leave whole.	Pliable and Leathery	6 - 16 Hours
Green Beans	Cut into 1" pieces.	Brittle	4 - 8 Hours
Leafy Greens (Spinach, Kale, Chard, Mustard, Turnip, Beet Greens)	Remove tough stems. Steam until wilted but not soggy. Use the bottom tray of the dehydrator. Check frequently as greens can easily be scorched.	Very Brittle	4 - 10 Hours

# Drying Charts

FOOD ITEM	PREPARATION	DRYNESS	TIME
Mushrooms	Select mushrooms with caps curling under - these are young and tender. Brush off dirt or wipe with damp cloth. Depending on size, mushrooms can be sliced, chopped or whole.	Leathery to Brittle, depending on Size and Age.	3 - 6 Hours
Nectarines	No need to peel. Cut into 3/8" slices or circles and place skin down.	Pliable	6 - 14 Hours
Okra	Use young and tender pods. Slice into 1/4" discs.	Leathery	4 - 8 Hours
Onions and Leaks	Peel off skin and cut into 1/2" slices or chop. Stir frequently during dehydration.	Leathery	4 - 8 Hours
Orange Rind	Peel in long strips. Do not peel until immediately before use.	Brittle	6 - 14 Hours
Parsley	Tear into small pieces. After dehydration, chop if desired.	Brittle	2 - 6 Hours
Parsnips	Select younger roots. Steam until tender. Cut into slices, shreds, cubes or strips.	Leathery	4 - 8 Hours
Peaches	Remove skin if desired. Cut in halves or quarters and dehydrate with cup side up. Pit easily removable when 50% dehydrated.	Pliable and Leathery	5 - 14 Hours
Pears	Peel and core. Cut into slices, rings, halves, quarters or eighths.	Pliable and Leathery	5 - 14 Hours
Peas	Use only tender, sweet varieties. Remove from pod. Boil for approximately 3 - 5 minutes.	Brittle	4 - 8 Hours
Peppers (Green and Pimentos)	Cut into 1/4" strips or rings and remove seeds. May also be chopped. <b>Note:</b> <i>Dried Pimentos chopped finely make paprika.</i>	Brittle to Leathery	4 - 8 Hours
Persimmons	Use only when ripe. Remove stem. Slice into 3/8" slices or circles.	Pliable	5 - 10 Hours
Pineapple (Fresh)	Peel and core. Cut into slices, wedges or chunks.	Pliable	5 - 10 Hours
Pineapple (Canned)	Drain and pat dry.	Leathery	6 - 16 Hours
Plums	Leave whole or cut in halves. Pits easily removable when 50% dehydrated.	Pliable	5 - 14 Hours
Potatoes	Peeling is optional. Cut into 3/16" to 1/4" slices, dice, grate or cut French Fry style. Boil for approximately 5 minutes and let cool.	Brittle	5 - 10 Hours
Poultry	Trim fat, Slice 1/4 inch thick	Leathery	5-6 Hours
Prunes	Boil in water for 2 minutes. Leave whole or cut in halves and remove pits.	Leathery	8 - 16 Hours
Pumpkin (also Squash)	Cut into small pieces. Bake or steam until tender.	Leathery	5 - 10 Hours
Rhubarb	Use only tender stalks. Wash and cut in 1" lengths.	No Visible Moisture	4 - 10 Hours
Rutabagas	Select younger roots. Steam until tender. Cut into thin slices.	Leathery	4 - 8 Hours
Tomatoes	Remove stems. Boil to loosen skin. Cut in halves or slices.	Leathery	4 - 16 Hours
Turnips	Select younger roots. Steam until tender. Cut into thin slices.	Leathery	4 - 8 Hours
Zucchini	Wash and remove skin if preferred. Cut into 1/4" to 1/2" thick slices.	Brittle	4 - 10 Hours





# Terms & Conditions

## Limited Warranty

RJ BRANDS, LLC D/B/A CHEFMAN (hereinafter referred to as "CHEFMAN®") 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® 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® 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® 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® or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® 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](mailto: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 RJ BRANDS, LLC.

# Warranty



## 5-TRAY FOOD DEHYDRATOR



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

Model Number: \_\_\_\_\_

Full Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_ 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**  
**200 Performance Drive**  
**Suite 207**  
**Mahwah, NJ**  
**07495**

**5-TRAY FOOD  
DEHYDRATOR**

**MODEL:  
RJ43-5-R**

**888.315.6553**

**customerservice@chefman.com**

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](http://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: 2131117**

# CHEFMAN



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