

**BACKYARD  
PRO™**  
BUTCHER SERIES

# FOOD DEHYDRATORS

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.

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## HAZARD STATEMENTS

**Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the food dehydrator.

**Intended Use:** This product is intended for use in dehydrating food products. DO NOT use this appliance for any purpose other than intended.



### WARNING

TO AVOID RISKS OF ELECTRICAL SHOCK, BURNS, OR INJURIES, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE DISPLACING, SERVICING, OR CLEANING.



### CAUTION

**KEEP OUT OF REACH OF CHILDREN:** Do not leave appliance unattended when in use. Always supervise children when they are near the appliance. Do not allow children to operate or be near the appliance when in use.



### CAUTION

BURNS, INJURY, AND/OR FIRE MAY RESULT FROM NON-COMPLIANCE WITH ALL OPERATING PROCEDURES DESCRIBED IN INSTRUCTION MANUAL.

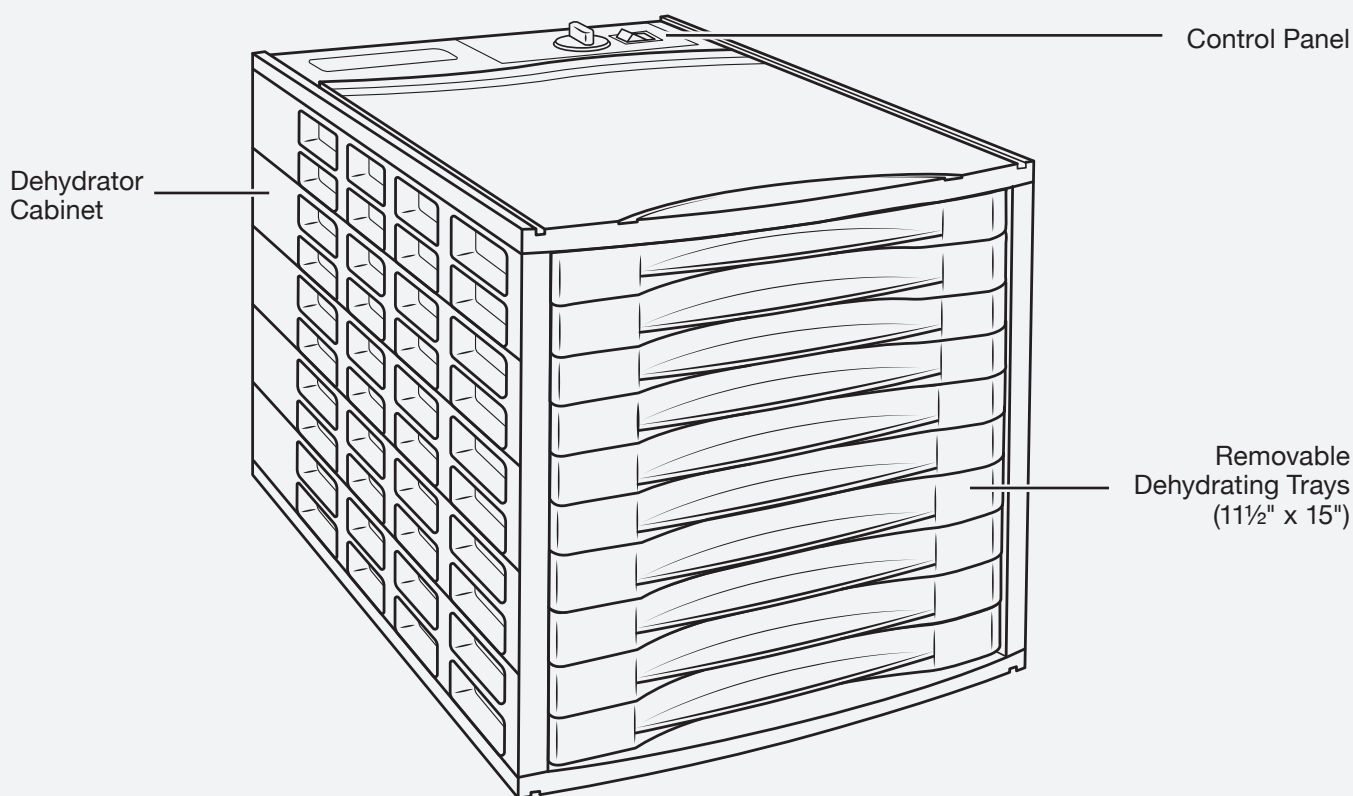
**When using any appliances and to reduce the risk of fire, electrical shock, burns, or serious injury, basic safety precautions should always be followed:**

- Before using this appliance, check carefully to make sure voltage (AC 120V -60Hz) is compatible with your outlet and that the electrical cord is connected to a properly grounded electrical outlet of similar voltage.  
**CAUTION:** Risk of fire, electrical shock, burns, or injury if dehydrator is not connected as instructed.
- **ALWAYS** place the appliance on a flat, level, and stable surface.
- Make sure dehydrator and all controls are in **OFF** position before inserting the plug in electrical outlet.
- **DO NOT** plug/unplug dehydrator into/from electrical outlet with wet hands.
- To disconnect dehydrator from electrical outlet, pull directly on the plug; do not pull on the power cord.
- **DO NOT** let power cord hang over the edge of table or counter or touch any hot surfaces.
- **DO NOT** place or use the unit or any parts on or near a hot gas or electrical burner, in a heated oven, or on a stove top.
- This appliance should only be used by trained personnel.
- This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock and fire. This plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. **DO NOT** use an extension cord. **DO NOT** alter plug. **DO NOT** attempt to defeat the safety purpose of the polarized plug.
- **DO NOT** operate this or any other appliance with a damaged cord or plug or after the appliance malfunctions, has been damaged in any way, or has been immersed in water or other liquid.
- To avoid risk of electrical shock, fire, or injuries: **DO NOT** immerse in or expose appliance, electrical cord, or plug to water or other liquid.
- A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **DO NOT** use an extension cord. **DO NOT** use an outlet if the plug fits loosely.

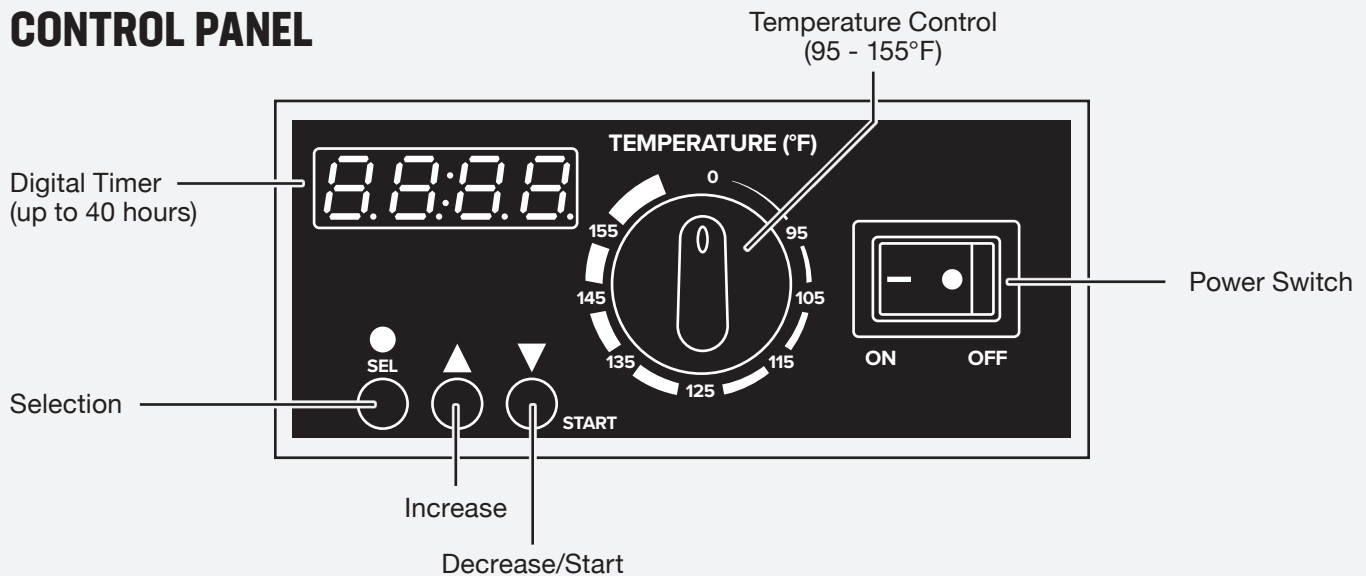
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- Keep cord away from appliance and any hot parts and surfaces of the appliance during use.
- The use of any accessories or attachments not recommended by the manufacturer may cause fire, electric shock, or injury.
- **ALWAYS** use control functions/buttons to operate the unit.
- Make sure appliance is in **OFF** position and unplugged before adding/removing parts or when cleaning.
- **DO NOT** move the product while it is in use.
- Unplug power cord from outlet when not in use. Clean and cover the unit and store in a cool, dry place if not being used for an extended period of time.
- This appliance is **NOT** recommended for outdoor use.
- If appliance malfunctions during use, shut down the unit **IMMEDIATELY** and discontinue use. **DO NOT** attempt to open any part of the base. **DO NOT** use or replace with any unauthorized parts not intended for this unit. All parts for this appliance must be used according to the instruction manual. **ONLY** use manufacturer approved parts. Any other parts or accessories not intended for use with this appliance are strictly prohibited and will void warranty.

## PARTS DIAGRAM



## CONTROL PANEL



## OPERATING INSTRUCTIONS

For the safest results, read all of the instructions before first use.

### Running a Dehydration Cycle

1. Make sure the power switch is turned off. Place the unit on a clean, dry surface. Plug into an undamaged electrical outlet.
2. **DO NOT** block the air vents on the door or at the rear of the dehydrator. Keep the dehydrator at least 12" (30.5 cm) away from any wall to allow for proper air circulation.
3. **DO NOT** operate the dehydrator on a flammable surface such as carpeting.
4. Turn the unit on by pressing the Power Switch.
5. Set temperature by turning Temperature Knob to desired setting.
6. Set timer by pressing the Select button. Digital Timer Display will flash.
7. Set the hours by pressing the Arrows (▲▼) to increase or decrease Hour Setting, up to 48 hours.
8. Press Select again and set the minutes by pressing the Arrows (▲▼) to increase or decrease minutes setting.
9. Display will show Time setting. Press Select again to confirm Time setting. Press Start (▼) to begin dehydration process.
10. Prior to the dehydrating process, heat the unit at 95°F for 45 minutes to remove any moisture.
11. If the unit stops for any reason, turn off, unplug, and then repeat Steps 1 to 9. If the unit does not operate normally, turn off, unplug, and contact customer service at the place of purchase.
12. Using oven mitts, slide the dehydrator trays out of the unit and load the product to be dehydrated onto the trays. For best results, do not overlap the product and be sure to leave space between the items to allow for maximum air circulation.
13. Using both hands for maximum stability, slide the dehydrator trays back into the unit.
14. Set the temperature by turning the knob on top of the unit.

**NOTE:** Moisture may collect on surface of the food. This should be blotted off with a paper towel.

## FOOD PREPARATION

### Tools To Get Started

#### Essentials

- Paring Knife (stainless steel blade)
- Cutting Board
- Storage Containers

#### Additional Helpful Tools

- Food Processor (or similar appliance) for faster and consistent slicing.
- Steamer and Basket, or Kettle and Collapsible Steamer for blanching.
- Blender for making fruit puree to turn into fruit leather.
- Small Notebook to keep track of times and temperatures as well as which recipes work for you.

### Basic Food Preparation Tips

- **Peels:** Fruit and vegetable peels often contain much of the food's nutritional value. Therefore it is better not to peel if the dried food is to be eaten as snack or used in cookies. On the other hand, you will want to peel apples intended for a pie or tomatoes intended for soup. Generally, if you normally peel the food for a specific recipe, then peel the food before it is to be dehydrated.
- **Slices:** One of the most important factors in successful dehydration is how the food is sliced. When drying fruits, it helps to get all the slices about the same thickness so they all dry to the same moisture level, at the same time. Thick slices dry more slowly than thin slices. The thickness you choose is up to you, but slicing all the pieces to as close to the same size as possible will help ensure success and consistency.
- **Improving Dehydration:** The skin of many foods naturally protects the food, but it can hamper the dehydration process. During dehydration, moisture escapes best from a cut or broken surface, not through the tough skin. Therefore, the larger the cut area, the faster and better the food will dehydrate.
  - Thin stalked vegetables like green beans, asparagus, and rhubarb should be cut in half the long way, or with an extreme diagonal cut to expose as much of the inner parts of the food as possible.
  - Fruit should be sliced across the core and not down through the core. Always try to make thin, flat cuts.
  - Broccoli stems should be halved or quartered depending upon diameter.
  - Small fruits like strawberries can be cut in half.
  - Smaller berries should either be cut in half or blanched slightly to break the skin.

### Filling the Drying Trays

- **Maintain Airflow:** When loading the food into the trays, you can use all of the tray's surface, but some airflow must be maintained. Try to place the food in a single layer whenever possible. This is particularly important with foods like banana slices and pineapple rings and not quite as important with beans. If some of the pieces come out with too much moisture when you are finished, one of the reasons is that it might have been covered by other pieces of food.
- **Plan for Shrinkage:** Dehydration removes the moisture and will cause the food to shrink as it dries. This allows you to store the same amount of food in a smaller space. Chopped food should not be spread thicker than 3/8". If needed, use a mesh sheet to hold smaller pieces of food.
- **Even Dehydration:** It may be necessary to stir the finely chopped food once or twice during dehydration to ensure even drying of all the pieces. To do so, turn the machine off, unplug it, remove the trays, stir, then reassemble and restart the machine according to the instructions.
- **Prevent Dripping:** Some foods, such as very ripe tomatoes and citrus or sugared fruits, may drip. Dripping from a tray above can change the flavor of different foods on lower trays. To help lessen dripping after placing food on drying trays and before placing them on the dehydrator base, tap the tray firmly downward on a towel laid on the countertop a few times to remove excess moisture.



## Reconstitution

Dehydration is the process of removing moisture from food. Reconstitution is the replacement of that moisture to bring the food back to its natural state. Although some dried foods such as fruit are excellent in their dehydrated state, you will often want to reconstitute other dried foods before eating them. Here are some tips on reconstitution.

### Water Ratios

- For chopped or shredded vegetables and fruits to be used in cookies, no reconstitution is usually needed. If the pieces are quite crisp and dry, you can try sprinkling with 1 tbsp. of water per cup of dried food.
- For vegetables and fruits to be used in soufflés, pies, quick breads, doughs, or batter, use 2 parts water to 3 parts (by volume) dried food.
- For vegetables and fruits which will be cooked in the liquid such as vegetable side dishes, fruit toppings, and compotes, use 1 to 1½ parts water to 1 part dried food. Extra liquid may be required for proper cooking.

### Reconstitution Timing

- Chopped and shredded foods reconstitute quickly. Generally, 15 to 30 minutes is sufficient.
- Larger vegetable or fruit slices and meat cubes can be reconstituted overnight in water, left in the refrigerator. Alternately, you can also choose to place in boiling water, remove from stove, and let stand 2 to 3 hours.
- Whole pieces of fruit take longest to reconstitute and are best left to soak overnight.

### Reconstitution Tips

- If you drain reconstituted foods, save the liquid. This liquid has great nutritional value. Freeze this liquid for later use in soups, leathers, pies, or compotes.
- There is no need to reconstitute ahead of time when making soups. Dried vegetables can be added directly to the soup about one hour before serving.
- Do not add spices, salt, bouillon cubes, or tomato products until vegetables are reconstituted and cooked. These items considerably hinder rehydration.
- Some foods take longer to reconstitute than others. Carrots and beans require more time than green peas or potatoes. A general rule of thumb, foods that take the longest to dehydrate will take the longest to reconstitute.
- Try not to use more liquid than necessary for reconstitution because nutrients will be drained away with the excess water. Place dehydrated food in a container and use just enough water to cover the food. Add more water later as needed to replace what the food absorbs.

## Meat Preparation

(Set temperature from 145-155°F / 63-68°C)

PRODUCT	PREPARATION	APPROX. TIME	DRYNESS TEST
Beef Jerky	Lean flank or round steak slices cut about 1-1½" thick.	6-15 hours	Slightly chewy, but not brittle

## Fruit Preparation

(Set temperature from 135°F / 57°C)

PRODUCT	PREPARATION	APPROX. TIME	DRYNESS TEST
Apples	Pare, core, and cut slices or rings.	5 to 6 hours	Pliable
Apricots	Clean, cut in halves or in slices.	12 to 38 hours	Pliable
Bananas	Peel and cut into ½" slices.	8 to 38 hours	Crisp
Berries	Cut strawberries into ¾" slice. Other berries whole.	8 to 26 hours	No moisture
Cherries	Pitting is optional, or pit when 50% dry.	8 to 34 hours	Leathery
Cranberries	Chop or leave whole.	6 to 26 hours	Pliable
Dates	Pit and slice.	6 to 26 hours	Leathery
Figs	Slice.	6 to 26 hours	Leathery
Grapes	Leave whole.	8 to 38 hours	Pliable
Nectarines	Cut in half, dry with skin side down. Pit when 50% dry.	8 to 26 hours	Pliable
Orange Rind	Peel in long strips.	8 to 16 hours	Brittle
Peaches	Halve or quarter with cut side up. Pit when 50% dry.	10 to 34 hours	Pliable
Pears	Peel and slice.	8 to 30 hours	Pliable



## Vegetable Preparation

(Set temperature from 125°F / 52°C)

PRODUCT	PREPARATION	APPROX. TIME	DRYNESS TEST
Artichokes	Cut into ⅓" strips. Boil about 10 minutes.	6 to 14 hours	Brittle
Asparagus	Cut into 1-inch pieces. Tips yield better product.	6 to 14 hours	Brittle
Beans	Cut and steam blanch until translucent.	8 to 26 hours	Brittle
Beets	Blanch, cool, remove tops and roots. Slice.	8 to 26 hours	Brittle
Brussel Sprouts	Cut sprouts from stalk. Cut in half lengthwise.	8 to 30 hours	Crispy
Broccoli	Trim and cut. Steam tender, about 3 to 5 min.	6 to 20 hours	Brittle
Cabbage	Trim and cut into ⅛" strips. Cut core into ¼" strips.	6 to 14 hours	Leathery
Carrots	Steam until tender. Shred or cut into slices.	6 to 12 hours	Leathery
Cauliflower	Steam blanch until tender. Trim and cut.	6 to 16 hours	Leathery
Celery	Cut stalks into ¼" slices.	6 to 14 hours	Brittle
Chives	Chop.	6 to 10 hours	Brittle
Cucumber	Pare and cut into ½" slices.	6 to 18 hours	Leathery
Eggplant/ Squash	Trim and slice ¼" to ½" thick.	6 to 18 hours	Brittle
Garlic	Remove skin from clove and slice.	6 to 16 hours	Brittle
Hot Peppers	Dry whole.	6 to 14 hours	Leathery
Mushrooms	Slice, chop, or dry whole.	6 to 14 hours	Leathery
Onions	Slice thinly or chop.	8 to 14 hours	Brittle
Peas	Shell and blanch for 3 to 5 minutes.	8 to 14 hours	Brittle
Peppers	Cut into ¼" strips or rings. Remove seeds.	4 to 14 hours	Brittle
Potatoes	Slice, dice, or cut. Steam blanch 8 to 10 min.	6 to 18 hours	Brittle
Rhubarb	Remove outer skin and cut into ⅛" lengths.	6 to 38 hours	No moisture
Spinach/ Kale, etc.	Steam blanch until wilted, but not soggy.	6 to 16 hours	Brittle
Tomatoes	Remove skin. Cut in halves or slices.	8 to 24 hours	Leathery
Zucchini	Slice into ¼" pieces.	6 to 18 hours	Brittle

## CLEANING AND STORAGE

### Cleaning

- After each use, clean the drying trays and dehydrator lid with warm, soapy water. Do not wash trays, lid, or base in dishwasher.
- Stubborn particles may be removed by soaking and/or using a plastic scrubber.
- Do not use abrasive materials or solvents to clean plastic!
- To clean the dehydrator's base (the bottom part with the motor and heating element), unplug and wipe clean with a damp sponge or cloth. NEVER immerse the base in water or allow liquid to flow into the area that contains the electrical parts.

### Storage

1. Clean the dehydrator as instructed above.
2. Dry all parts thoroughly.
3. Stack drying trays on the base.
4. Store in a clean and dry place.