User Manual
Food Dehydrator

MODEL: WFD101W

1. READ these instructions carefully before installing and operating the product. Keep them for further reference.
2. Record in the space below the “SERIAL NO.” found on the nameplate on your product and retain this information for future reference.

SERIAL NO.:

Please save sales receipt for warranty.

Westinghouse

INNOVATION YOU CAN BE SURE OF

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PRODUCT REGISTRATION

Thank you for purchasing our Westinghouse product. This easy-to-use manual will guide you in getting the best use of your unit.

Remember to record the model and serial numbers. They are on a label on the back of the product.

_____
Model number

_____
Serial number

_____
Date of purchase

Staple your receipt to your manual. You will need it to obtain warranty service.

SAFETY INFORMATION

⚠ DANGER	⚠ WARNING	⚠ CAUTION
DANGER - Immediate hazards which **WILL** result in severe personal injury or death	**WARNING** - Hazards or unsafe practices which **COULD** result in severe personal injury or death	**CAUTION** - Hazards or unsafe practices which **COULD** result in minor personal injury

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

When using electrical appliances, basic safety precautions should be followed, including the following **WARNING**: To reduce the risk of burns, electric shock, fire, and injury to persons:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or (unit base) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliances with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjutsment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cor hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, the plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT ATTEMPT TO MODIFY THE PLUG IN ANY WAY.

⚠ WARNING

Improper use of the grounding
plug can result in a risk of electric shock.

POWER SUPPLY CORD

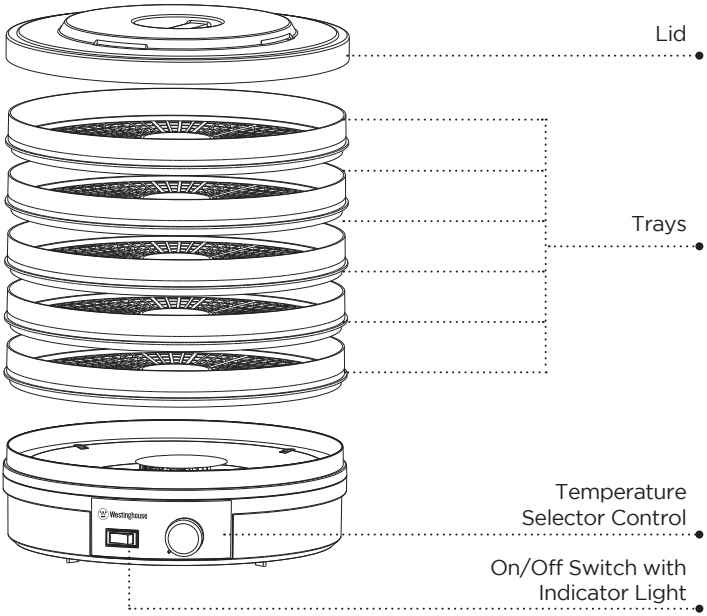
Longer extension cords are available & may be used if care is excercised in their use.

1. The marked electrical ratings of the cord should be at least as great as the electrical rating of the appliance.
2. The cord shall be arranged so that it will not dape over the countertop where it can be pulled on by children or tripped over unintentionally.

NOTE: Neither Westinghouse nor the dealer can accept any liability for damage to the product or personal injury resulting from failure to observe the electrical connection procedures.

SET UP & USE

PARTS & FEATURES



BEFORE FIRST TIME USE

- Remove all packaging from the appliance.
- Check that your mains voltage corresponds with that stated on the appliances rating label.
- Wash the lid and tray sections of the appliance in warm soapy water. The power base should be cleaned with a damp cloth (do not wash the power base with water).

SELECTING FOODS TO DRY

- Foods that are ripe and high in quality will provide the best flavor.
- Fruits such as apples, pears and peaches are best dehydrated after they have been pre-treated. To pre-treat, you can soak fruit in fruit juice such as orange, lemon or lime or alternatively blanch or steam the fruit. This will ensure the fruit does not discolour or deteriorate during the drying process.
- Vegetables such as green beans, broccoli, asparagus and potato should be placed in boiling water for 3 minutes, pat dry and place in the dehydrator.
- Slice fruit and vegetables evenly to enable even drying. Thickly sliced fruits and vegetables or those with a high quantity of water will take longer to dry.
- Disperse foods evenly to dry in single layers.
- Always wash the food before putting it into the appliance. Do not place wet food into the trays, always ensure that the food is fully dried before it is dehydrated.
- Cut off any spoiled parts of the food before dehydrating. Slice the products in such a way so that it rests freely between the two trays.
- If the food placed in the higher trays is dehydrating slower than the food in the lower trays, you can change the position of the trays to allow them to dry evenly. Food placed in the higher trays will usually take slightly longer to dehydrate than those placed in the lower trays.
- Some of the fruits are covered by a natural protective layer which can increase the time it takes to dehydrate. To avoid this it is advisable to boil food for approximately 1-2 minutes then place it in cold water. Please make sure the food is completely dry before beginning the dehydrating process.
- The length of time it takes to dehydrate foods depends on certain factors such as the temperature and humidity of the room, size and thickness of food and also how ripe the food is.

SET UP & USE

TO BEGIN USE

1. Place the food flat on the trays. Do not completely cover the bottom of the tray as this will stop the air circulation. Overloading the trays or placing the food on top of each other will reduce the efficiency of the dehydrator.
2. Prepare the food as recommended and place on the trays. Always start by placing the food in the lower sections of the dehydrator. Leave the central hole uncovered.
3. Place the trays on the power base.
4. Place the lid onto the appliance. During the dehydrating process the upper lid should always be left on the appliance.
5. Plug the appliance in to the electrical socket and turn on the appliance by pressing the switch to the “On” position, the red light will then illuminate.
6. Set the temperature of the dehydrator to the recommended setting.
7. Rotate the trays at intervals throughout, to ensure even drying. Unplug the appliance, rotate the trays, then plug the appliance back in and continue to dry.
8. When you have finished using the appliance, turn it off by putting the switch to the “Off” position and unplug the appliance. Allow the food to cool down and then place it into a container or jar.

NOTE: It is recommended to use all 5 trays whenever you use the appliance no matter how many sections are left empty.

EXAMPLES:

- When the food is placed in the first lower tray only, the 4 other empty trays should be placed on top of the first tray. Make sure that the lid is on the appliance.
- When the food is placed in the first two lower trays only, the 3 other empty trays should be placed on top of the first two trays. Make sure the upper lid is on the appliance.

STORAGE

- Vacuum packing dried foods extends the shelf life of the food by 3 times.
- Store the foods in airtight, moisture-proof containers. Do not expose to light.
- Store in cool (below 15°C), dark and dry areas. Dehydrated meat and fish are best stored in the refrigerator.

- Foods such as onions and tomatoes quickly absorb moisture from the air and should be immediately packed after removing them from the dehydrator.
- During the first week after drying, it is better to check if there is any moisture present in the container. If moisture is present, it means that the foods have not been fully dehydrated and you start the dehydrating process again.
- The naturally high acidic and sugar content contained in many fruits allows them to be stored for longer periods of time.
- When packaged and stored correctly most fruit can last for about a year while vegetables can be stored for up to about 6 months.
- Do not consume fruits and vegetables that show any signs of deterioration.

DEHYDRATING TIPS

HERBS

It is recommended to dry new leaves. Once the leaves are dry put them into paper bags or glass jars and store them in a dark cool place.

Herbs and spices are most flavorful when they first open and should be harvested while very fresh, before they begin to blossom. Because the aromatic oils are very sensitive, temperatures should be 90˚F - 100˚F (30˚- 40˚C) for drying. Take care not to load trays too heavily as this will prolong the drying time.

Dried flowers, herbs and spices used for potpourri should be dried at temperatures ranging from 90˚F - 100˚F (30˚ - 40˚C) to maintain aroma and color.

FRUITS, FRUIT ROLLS AND VEGETABLES

Fruits, fruit rolls and vegetables should be dried at 130˚F - 140˚F (55˚ - 60˚C). By drying foods in this temperature range you will minimize the loss of heat-sensitive vitamins A and C. All foods sweat when they begin to dry. The temperature may be set higher than 140˚F (60˚C) during the first couple of hours of drying. The actual temperature of the food will remain 15˚F - 20˚F (6˚ to 8˚C) lower than the air temperature for the first couple of hours.

NUTS AND SEEDS

Nuts and seeds are high in oil, and if higher temperatures are used, they will tend to become rancid, developing off flavors. The best temperature is from 90˚F - 100˚F (30˚ - 40˚C).

DEHYDRATING VEGETABLES

Vegetable	Preparing	Condition after	Duration of dehydrating process (hours)
Artichoke	Cut into strips (3-4mm)	Fragile	5-13
Aubergine	Peel and slice (6-12mm)	Fragile	6-18
Broccoli	Peel and cut, steam for 3-5 mins	Fragile	6-20
Mushrooms	Slice or dry whole (small	Hard	6-14
Green beans	Cut and boil till they become transparent	Fragile	8+26
Vegetable marrows	Slice into pieces (6mm)	Fragile	6-18
Cabbage	Peel and cut into stripes (3mm) take out the heart	Hard	6-14
Brussel sprouts	Cut the sterns into 2 pieces	Crispy	8-30
Cauliflower	Boil till soft	Hard	6-16
Potato	Slice. Boil for about 8-10 min	Crispy	8-30
Onion	Slice into thin pieces	Crispy	8-14
Carrot	Boil until becomes soft. Shred and slice into round pieces	Crispy	8-14
Cucumber	Peel and slice into round pieces (12mm)	Hard	6-18
Sweet pepper	Cut into stripes or round pieces (6mm) take out the heart	Crispy	4-14
Piquant pepper	Need to cut it	Hard	8-14
Parsley	Put the leafs into sections	Crispy	2-10
Tomato	Peel and cut into pieces or into round pieces	Hard	8-24
Rhubarb	Peel and slice into pieces (3mm)	Hard	8-38
Beetroot	Boil and then let it cool down. Cut off the roots and the tops. Slice into round pieces	Crispy	8-26
Parsley	Put the leafs into sections	Crispy	2-10
Tomato	Peel and cut into pieces or into round pieces	Hard	8-24
Rhubarb	Peel and slice into pieces (3mm)	Hard	8-38
Beetroot	Boil and then let it cool down. Cut off the roots and the tops. Slice into round pieces	Crispy	8-26
Celery	Slice into pieces (6mm)	Crispy	6-14
Spring onion	Shred it	Crispy	6-10
Asparagus	Slice into pieces (2.5mm)	Crispy	6-14
Garlic	Peel and slice into round pieces	Crispy	6-16
Spinach	Boil until becomes wilted	Crispy	6-16
Mushrooms	Choose the mushrooms with hats which bend inside. Cut into pieces or chunks.	Hard and Crispy	3-10

Note: The times and procedures, which are described in the table above are only a guide. Personal preferences of customers can differ to that as described in the table. It is recommended to experiment with times and temperatures to achieve your preferred texture and taste.

DEHYDRATING FRUITS

Fruit	Preparing	Dryness test	Approx. time (hours)
Apples	Pare, core and cut into slices or rings	Pliable	5-6
Artichoke	Cut into 1/8 inch strips	Brittle	5-13
Apricots	Clean, cut in halves or in slices	Pliable	12-38
Banana	Peel and cut into 1/8 inch slices	Crisp	8-38
Berries	Cut strawberries into 1/4 inch slices, other berries whole	No moisture	8-26
Cherries	Pitting is optional, or pit when 50% dry	Leathery	8-34
Cranberries	Chop or leave whole	Pliable	6-26
Dates	Pit and slice	Leathery	6-26
Figs	Slice	Leathery	6-26
Grapes	Leave whole	Pliable	8-38
Nectarines	Cut in half, dry with skin side down. Pit when 50% dry	Pliable	8-26
Orange rind	Peel in long strips	Brittle	8-16
Peaches	Pit when 50% dry. Halve or quarter with cut side up	Pliable	10-34
Pears	Peel and slice	Pliable	8-30

RE-HYDRATING FOODS

Foods that have been dehydrated can be re-hydrated in water, this can be performed in 3 ways:

- Fruits and vegetables can be soaked in water for 2-6 hours, ensure that they are refrigerated during this process.
- They can be soaked in boiling water for 5-10 minutes until they have reached the desired consistency.
- You can also re-hydrate fruits and vegetables by cooking them. Do not add seasoning or sugar during this process. A good general rule is to use 2 cups of water to the fruit and allow it to stew.

PREPARING MEAT, FISH, POULTRY & GAME

It is recommended to pickle meat before dehydrating it to save its natural taste and make the meat softer. Ensure that the meat is marinated for at least 3 hours. Please note the longer your marinade the meat, the better the flavour will be.

It is necessary to add salt to pickle as it helps to remove the water from the meat and allows it to dehydrate more efficiently. Always use clean meats. Meats with higher fat content do not dry correctly.

SET UP & USE

STANDARD PICKLE:

- 1/2 glass of soybean sauce
- 1 clove of garlic, cut into small pieces
- 2 tbsp. sugar
- 2 tbsp. Ketchup
- 1 and 1/4 tsp of salt
- 1/2 tsp onion powder
- 1/2 tsp dried pepper

Note: Mix ingredients together.

POULTRY

Before starting the drying process, poultry should be prepared by either boiling or frying it.

FISH

It is recommended to boil or bake it on a stove before beginning the dehydrating process (bake it for about 15 minutes on 200˚c (392˚F) or until the fish becomes easily broken).

MEAT AND GAME

Prepare the meat by cutting it into small pieces and placing it into the appliance for about 2-8 hours or until all moisture has gone.
Meats and fish should be dried on the highest temperature setting of your dehydrator. These temperatures also keep bacteria and other spoilage micro-organisms, common to meat and fish, to a minimum during the first stages of drying.

MAKING BEEF JERKY

As with nearly all foods, it is important to start with a quality cut of meat. Select a lean cut or round steak about one to one and a half inches thick, trim off all the excess fat and connective tissue. Fat hampers how well the meat will dry and the connective tissue will make the beef jerky hard to chew.

For easier cutting, place meat in the freezer for about 30 minutes to partially freeze. Then turn it over and freeze it for an additional 15 minutes. Cut across the grain into strips about 1/8 inch thick.

Marinate the strips for three hours.

Drain the marinated strips on a paper towel, and place the strips on the drying tray. Remember to protect the dehydrator from dripping foods as described earlier in the manual. Dehydrate until strips are quite dry and can bend without breaking. This will take from 6-16 hours. Unlike other dried meats, jerky should be slightly chewy but not brittle.

CLEANING AND CARE

CLEANING THE UNIT

1. Before cleaning check if the appliance is unplugged and has fully cooled down.
2. Clean the base of the appliance with the help of a damp cloth and then rub it dry
3. Wash the lid and tray sections of the appliance in warm soapy water.
4. Do not use metal brushes or abrasives to clean the appliance, as it can damage the surfaces.

TROUBLESHOOTING & WARRANTY

BEFORE YOU CALL FOR SERVICE

IF THE PRODUCT FAILS TO OPERATE:

A) Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.

B) Check to make sure the temperature selector control is set and ON/OFF switch is in correct position.

IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO ADJUST OR REPAIR THE PRODUCT YOURSELF.

CUSTOMER SERVICE

IMPORTANT

DO NOT RETURN THIS PRODUCT TO THE STORE

If you have a problem with this product, please contact the W Appliance Co. Customer Satisfaction Center at 1-855-855-0294.

DATED PROOF OF PURCHASE, MODEL # AND SERIAL # REQUIRED FOR WARRANTY SERVICE

TROUBLESHOOTING & WARRANTY

LIMITED WARRANTY

Westinghouse brand is used under license. Any repair, replacement, or warranty service, and all questions about this product should be directed to W Appliance Co. at **1 (855) 855-0294** from the USA or Puerto Rico.

W Appliance Co. warrants to the original purchaser that the product will be free from defects in material, parts and workmanship for the period designated for this product. The warranty commences the day the product is purchased and covers up to a period of **1 year (12 months) for labor/1 year (12 months) for parts (manufacturing defects only).**
W Appliance Co. agrees that it will, at its option, replace the defective product with either a new or remanufactured product equivalent to your original purchase during the warranty period. Should the Part warranty period exceed the Labor warranty period, W Appliance Co. will supply at no charge for the remainder of the Part warranty, any new or remanufactured replacement parts as required by the product. During this period all labor and service charges will become the responsibility of the customer.

Exclusions: This warranty does not apply to the below:

1. If the appearance or exterior of the product has been damaged or defaced, altered or modified in design or construction.
2. If the product original serial number has been altered or removed or cannot be readily determined.
3. If there is damaged due to power line surge, user damage to the AC power cord or connection to improper voltage source.
4. If damage is due to general misuse, accidents or acts of God.
5. If repair attempts are done by unauthorized service agents, use of parts other than genuine parts or parts obtained from persons other than authorized service companies.
6. On units that have been transferred from the original owner.
7. On products that have been purchased as refurbished, like new, second-hand, in a “As-Is” or “Final Sale” terms.
8. To products used in a commercial or rental setting.
9. To products used in settings other than ordinary household use or used other than in accordance with the provided instructions.
10. To damages for service calls for improper installations.
11. To damages to decorative trims, finishes of the appliance or home incurred during installation.
12. Transportation and shipping costs.
13. Labor after the initial 12 months.
14. Food loss for loss due to product failure or delay in service, repair or replacement.
15. To charges occurred for after hour service, weekend, holiday charges, tolls or mileage expense for service calls to remote areas.
16. Charges to make product available for service, such as removal of trim, shelves etc. that are not a part of the appliance.
17. Service calls to install or correct the installation of your product.
18. Service calls to instruct you how to use your product.
19. Service calls to repair or replace the house fuse, reset the circuit breaker or correct the wiring in the house.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER; W Appliance Co. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT, EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OF FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED TO THE DURATION OF THE WARRANTY.

Some states do not allow the exclusion or limitations of incidental or consequential damages, or limitations on how long the warranty lasts. In these cases the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Obtaining Service: To obtain service, product literature, supplies or accessories please call **1 (855) 855-0294** to create a ticket for exchange/ repair. Please make sure to provide the date of purchase, model number and a brief description of the problem. Our customer service representative will contact you or send detailed return instructions.

W Appliance Co. does not warrant that the appliance will work properly in all environmental conditions, and makes no warranty and representation, either implied or expressed, with respect to the quality, performance, merchantability, or fitness for a particular purpose other than the purpose identified within this user’s manual. W Appliance Co. has made every effort to ensure that this user’s manual is accurate and disclaims liability for any inaccuracies or omissions that may have occurred. Information in this user’s manual is subject to change without notice and does not represent a commitment on the part of W Appliance Co. W Appliance Co. reserves the right to make improvements to this user’s manual and/or to the products described in this user’s manual at any time without notice. If you find information in this manual that is incorrect, misleading, or incomplete, please contact us at **1- 855-855-0294**.

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