

User Manual

Food Dehydrator

MODEL: WFD201W

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

CONTENTS

SAFETY INFORMATION

Important Safety Instructions	3
Polarized Plug	4

SET UP & USE

Parts & Features	5
Operation Instructions	6-12

CLEANING & CARE	13
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TROUBLESHOOTING & WARRANTY

Before You Call For Service	13
Customer Service	13
Troubleshooting	14
Limited Warranty	15

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.

Model number

Serial number

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

Date of purchase

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

SAFETY INFORMATION

DANGER

DANGER - Immediate hazards which **WILL** result in severe personal injury or death

WARNING

WARNING - Hazards or unsafe practices which **COULD** result in severe personal injury or death

CAUTION

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 adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord 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

SAFETY INFORMATION

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

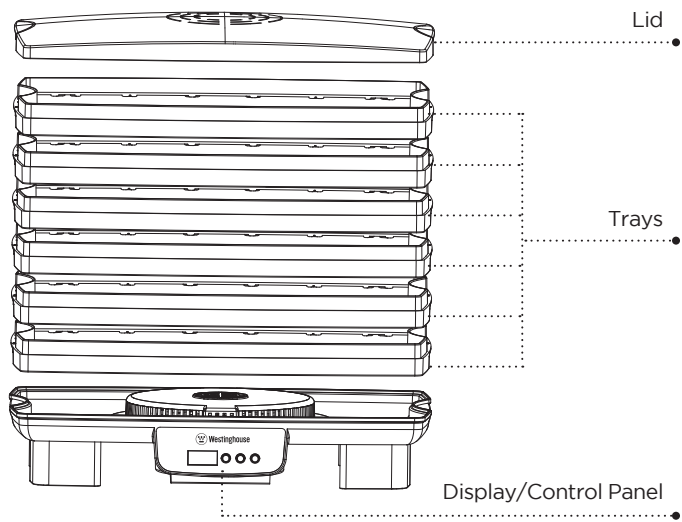
Longer extension cords are available & may be used if care is exercised in their use.

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 drape over the countertop where it can be pulled on by children or tripped over unintentionally.

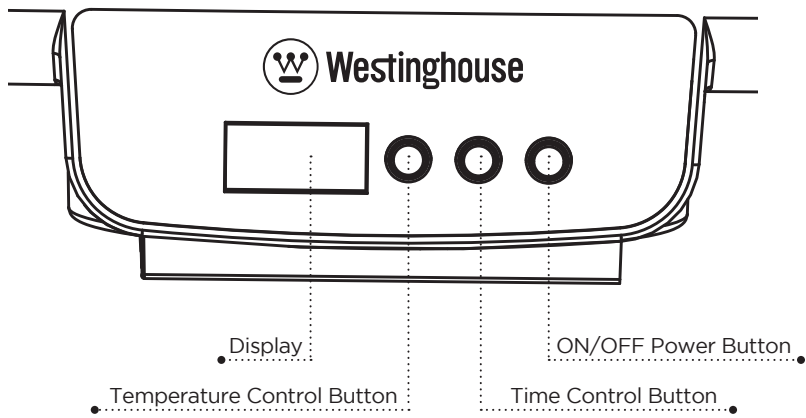
NOTE: Neither Westinghouse nor the dealer can accept any liability for damage to the product or personal injury resulting from failure to observe the electrical connection procedures.

SET UP & USE

PARTS & FEATURES



CONTROL PANEL



SET UP & USE

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).

PREPARING THE FOOD

Unlike tinned fruit there is no extra sugar added during the dehydrating process (unless the user adds sugar as an optional extra, this can sometimes produce a bitter taste) it is important to follow these basic guide lines to produce the best quality food:

- Always ensure that the food is in date and of good quality.
- It is best to use tree-ripened fruits as they contain the highest natural sugar content.
- Do not use over-ripe or rotting fruits and vegetables, if the food has bruised or discoloured parts, please remove the discoloured section before dehydrating.
- Some fruits such as apples, pears and apricots are pre-treated to slow the loss of vitamins and also to prevent discolouring. Always thoroughly wash food to ensure it does not contain dirt, bacteria and other harmful substances.
- It's optional to peel fruit and vegetables before drying them. The peel can become tough during the drying process. However it comes down to your personal preference.
- It may be necessary to steam/ blanch vegetables before drying them. This is due to the different textures of the vegetables.

SET UP & USE

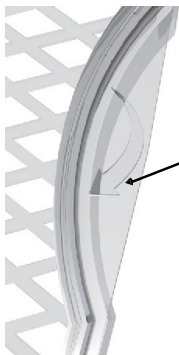
STACKING THE TRAYS

Before loading the trays with food it is a good idea to make sure that they are all aligned correctly by stacking them up near the preparation area. The indented side of the tray is always at the top.

Trays have alignment arrows cast into the handle. The arrows should be visible on top of the tray handles. Incorrectly stacked trays will hinder the drying process.

Once the trays are all correct side up you can stack them in two different ways. Depending on the thickness of the food you can change the stacking height by simply rotating a tray 180° to change it to either tall or short stacked.

Any combination of stacking can be used to accommodate the foods being dried. An example would be a short tray stack for banana chips and a tall tray stack for large strawberries.



Set the trays in place so that all the arrows on the handles are visible on the top of the handles.

TO BEGIN USE

1. Safely place the appliance on a flat and level surface. Load and insert the trays, then insert the plug into the electrical outlet.
2. To adjust the temperature press the “TEMP” button and select the temperature you require. To change the temperature in singular digits, press the button without holding it in. To increase the temperature rapidly, hold the button.
3. Set the desired amount of time by pressing and holding the “TIME” button. The number displayed in the digital display represents the number of hours the appliance will operate at before automatically turning off. When pressing the button, the digital display will cycle from 1 hour through to 48 hours then restart at 1 again. Individual presses of the button will advance the count by one hour. Holding the button will advance the time quicker.
4. Press the ON/OFF button to begin the programmed cycle. The colon in the timer display will begin to flash indicating it is running. The display shows the remaining time of operation in the format HH MM. You will also hear the fan operating.
5. The appliance will stop automatically when the time expires or you can stop it any time using the ON/OFF button. Remove the plug from the outlet.

If you wish to add more time during the cycle or if you want to change

SET UP & USE

the set temperature, press the ON/OFF button once to stop the process, change the desired setting as described above and then restart it by pressing the ON/OFF switch again.

DRYNESS TEST

- Fruits, if dried properly, should have a pliable and leathery texture with little moisture (less than 20%). It is a frequent problem that people over dry fruit. This can lead to a poor taste and the fruit having less nutritional value. Therefore to achieve the best possible taste from dehydrated food ensure the correct drying time is followed.
- Vegetables should be chewy and brittle however different vegetables can vary in texture.

STORAGE OF FOODS

- It is vital to store de-hydrated food correctly in order to maintain the quality and taste of the product. Ensure that all dried foods are stored in a cool dark place; the cooler the food is kept the longer the optimal quality will be maintained.
- If it is possible please store the food in a refrigerator or freezer. Alternatively, you can store dried foods in a cool place in your home.
- Be aware that light causes the quality and nutritional value of the food to deteriorate.
- When storing the food it is recommended to store it in a sealed bag or a darkened container

- The naturally high sugar and acid 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.

SET UP & USE

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).

RE-HYDRATING FOODS

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

1. Fruits and vegetables can be soaked in water for 2-6 hours. Ensure that they are refrigerated during this process.
2. They can be soaked in boiling water for 5-10 minutes until they have reached the desired consistency.
3. 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.

SET UP & USE

DEHYDRATING VEGETABLES

Vegetable	Preparing	Dryness test	Approx. time (hours)
Artichoke	Cut into 1/3 inch strips and boil for about ten mins	Brittle	6-14
Asparagus	Cut into 1 inch pieces. Tips yield better product	Brittle	6-14
Beans	Cut and steam until translucent	Brittle	8-26
Beets	Blanch, cool, remove tops and roots, slice	Brittle	8-26
Brussel sprout	Cut sprouts from stalk. Cut in half lengthway	Crispy	8-30
Broccoli	Trim and cut. Steam tender, about 3-5 min	Brittle	6-20
Cabbage	Trim and cut into 1/8 inch strips. Cut core into 1/4 inch strips	Leathery	6-14
Carrots	Steam until tender. Shred or cut into slices	Leathery	6-12
Cauliflower	Steam blanch until tender. Trim and cut	Leathery	6-16
Celery	Cut stalks into 1/4 inch slices	Brittle	6-14
Chives	Chop	Brittle	6-10
Cucumber	Cut into 1/2 inch slices	Leathery	6-18
Aubergine/Squash	Trim and slice 1/4 inch to 1/2 inch thick	Brittle	6-18
Garlic	Remove skin from clove and slice	Brittle	6-16
Chilli's	Dry whole	Leathery	6-14
Mushrooms	Slice, chop or dry whole	Leathery	6-14
Onions	Slice thinly or chop	Brittle	8-14
Peas	Shell and blanch for 3-5 minutes	Brittle	8-14
Peppers	Cut into 1/4 inch strips or rings, remove seeds	Brittle	4-14
Potatoes	Slice, dice or cut. Steam blanch 8 to 10 minutes	Brittle	6-18
Rhubarb	Remove outer skin and cut into 1/8 inch lengths	No moisture	6-38
Spinach	Stem blanch until wilted, but not soggy. Kale etc	Brittle	6-16
Tomatoes	Remove skin. Cut into halves or slice	Leathery	6-24
Corquette	Slice into 1/4 inch pieces	Brittle	6-18

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.

SET UP & USE

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

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 cup soy sauce
- tbsps. Brown sugar
- 1/2 cup of Worcestershire sauce
- 1/2 tsp onion powder
- Garlic clove, crushed
- 2 tbsps. ketchup
- 1 to 1 3/4 tsp. salt
- 1/2 tsp. 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 control panel is programmed correctly and the timer is set.

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

TROUBLESHOOTING

Troubleshoot your problem by using the chart below. If the food dehydrator still does not work properly, contact W Appliance Co. customer service center or the nearest authorized service center. Customers must never troubleshoot internal components. Only a certified technician should attempt food dehydrator repair.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
<ul style="list-style-type: none"> No heat No fan 	<ul style="list-style-type: none"> No power 	<ul style="list-style-type: none"> Be sure the unit is plugged in Make sure the power is switched on. Check the outlet is working.
<ul style="list-style-type: none"> No heat No fan 	<ul style="list-style-type: none"> Broken wire in unit 	<ul style="list-style-type: none"> Do not use the appliance, send it for repairs. Return for service.
<ul style="list-style-type: none"> Slow drying 	<ul style="list-style-type: none"> Trays overfilled. Fan jammed or running to slowly. Air leaks due to warped or improperly stacked trays. 	<ul style="list-style-type: none"> Air must flow freely around food for proper drying. Reduce quantity in trays or rearrange food. Check for foreign objects jamming fan. Check that the food on the trays is not blocking air flow through tray stack. Make sure central chimney of tray is not obstructed..
<ul style="list-style-type: none"> Uneven drying 	<ul style="list-style-type: none"> Variation in food thickness and ripeness. Trays not rotated. Too much food in drying trays. 	<ul style="list-style-type: none"> Check that the food is of similar thickness Rotate trays once or twice during dehydration process Check that the food on the trays is not blocking air flow through tray stack. Make sure central chimney of tray is not obstructed.
<ul style="list-style-type: none"> Overheating or insufficient heat 	<ul style="list-style-type: none"> Temperature control not functioning at proper range. 	<ul style="list-style-type: none"> Temperature in the lowest tray should be approx. 140° F (60° C) with empty trays in place. If temperature varies significantly, adjust accordingly or return for service.
<ul style="list-style-type: none"> Noisy fan/motor 	<ul style="list-style-type: none"> Foreign matter in fan Motor bearing worn 	<ul style="list-style-type: none"> Check for foreign objects jamming fan.

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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