



Use and Care Instructions

# 4 Tray Dehydrator and Jerky Gun Combo

Versatile • Easy • Economical



## Includes:

- 4 Adjustable Dehydrator Trays
- Jerky Gun
- Adjustable Thermostat

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

# IMPORTANT SAFEGUARDS

## **WARNING**

When using any electrical appliance basic safety precautions should always be observed including the following:

- READ ALL INSTRUCTIONS.
- To protect against risk of electrical shock, do not put appliance in water or other liquid.
- Do not touch hot surfaces. Use handles, knobs or oven mitts.
- Close supervision is necessary when any appliance is used near children. This appliance is not recommended for use by children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Allow to cool before putting on or taking off parts.
- Avoid contact with moving parts.
- Do not operate the appliance or any other electrical equipment with a damaged cord or plug or after the appliance malfunctions, is dropped or damaged in any manner. Return unit to the nearest authorized service center for examination, repair, or adjustment.
- Do not use outdoors.
- Do not use appliance for other than intended use.
- Do not let cord hang over edge of table or counter, contact sharp edges, or touch hot surfaces.
- Do not pull on the power cord to disconnect.
- Never plug in the appliance where water may flood the area.
- Place the appliance on a firm and stable surface.
- Ensure that the appliance is not placed close to the edge of the table, worktop, etc. where it can be pushed off or fall.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Only use the unit when completely assembled.
- Do not leave the appliance unattended while it is running.
- Before using for the first time, remove all packaging and wash parts.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not modify the plug in any way.
- Do not place on or near hot gas, electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to “off”, then remove plug from wall outlet.
- CAUTION: Turn unit on and off using timer or On/Off button only.

# OVERVIEW OF COMPONENTS

**Figure 1**

1. Dehydrating trays
2. Variable temperature control knob
3. On/Off switch
4. Jerky gun
5. Removable ring and nozzle
6. Removable tube
7. Release tab
8. Shaft knob



## Assembly Instructions

1. Take contents out of retail box and dispose of waste properly. Thoroughly wash trays with warm soapy water and dry completely. Do not submerge base in water. Do not let water get in fan.
2. Place base on flat, stable surface. One by one add trays to base making sure that they are securely in place.
3. Thoroughly wash jerky gun in warm soapy water and dry completely. The ring by the nozzle turns off to open the jerky gun and the body can be removed from the handle section.

IF MISSING PARTS, PLEASE CALL 1-888-815-4252. DO NOT RETURN TO STORE.

# HOW TO USE

Chard welcomes you to the world of safely preserving foods through dehydration. Dehydrating is the process of removing moisture from food in order to increase a food with longevity and stability.

## **Jerky Gun Instructions:**

This jerky gun is intended to be used to form quick jerky into strips.

1. Mix your jerky seasoning and meat according to the jerky package instructions.
2. Remove the ring and nozzle. Push down the release tab on the top of the jerky gun and pull the shaft knob back.
3. Fill the tube with jerky meat mixture.
4. Replace the nozzle and tighten the ring.
5. Squeeze the trigger as you move across the dehydrator trays to form jerky strips.
6. Continue starting on step 2 below.

## **Dehydrating Operating Instructions:**

1. Remove trays and add prepared products to be dried.(see TIPS section for how to prepare foods) Foods should be arranged in such way to let the air circulate freely between them. Do not put too many products on the trays in such a way that food is touching or overlapping.
2. Put the trays in to the dehydrator power base. (NOTE: all trays should be placed into the unit before drying begins, even if trays are empty, to insure proper performance)
3. Put the upper lid on the dehydrator. During drying the upper lid should always be in place.
4. Plug in unit and turn it ON. (Indicator light illuminates)
5. Set the temperature of the dehydrator.
6. CHECK FOOD OFTEN DURING DRYING PROCESS
7. When you finish using the dehydrator turn it off by flipping the switch to the OFF position. Unplug the dehydrator and let the food products cool down.
8. Put dried products into a container/package for keeping food. Store in the freezer for added shelf life.
9. Clean per instructions listed in the guide.

## **Temperature Suggestions:**

Herbs	95-105°F	35-40°C
Leafy Greens	105°F	40°C
Vegetables	120-130°F	50-55°C
Fruits	130-140°F	55-60°C
Meat, Fish	140-160 °F	65-70°C

# HOW TO USE

## Yogurt Basic Instructions:



**Inner Racks  
Removed**



**Racks Adjusted to  
Lowest Height**



**Racks Expanded to  
Maximum Height**

This Chard 4 Tray Dehydrator offers a unique feature of inner adjustable trays that can be removed to allow you to set small jars of milk inside to make yogurt. The outside rings can adjust to create the perfect height to hold your yogurt jars. There are many websites to visit to get recipes and step by step instructions to make home-made yogurts.

1. Heat to sterilize the milk. (160-180°F)
2. Cool milk to proper incubation temperature, stirring to avoid a skin forming. (90-110°F)
3. Add starter yogurt. Starter yogurt is store bought yogurt with “active cultures” (2 Tbs. per quart)
4. Incubate at warm temperature 4-24 hours.
5. Refrigerate overnight to completely chill.
6. Flavor and store in small containers.

## Dehydrating Tips:

- **IMPORTANT: THE DURATION OF DRYING STATED IN THIS GUIDE IS APPROXIMATE**
- The duration of drying depends on the temperature and humidity of the room, the level of moisture in the products, thickness of the pieces, etc.
- To ensure consistent results always dry similar thickness items.
- It is important to dry at the correct temperature for the item you are dehydrating because vitamins within food can react negatively to high temperatures. Pay careful attention to your temperature settings when drying fruits, vegetables and meats.
- Wash products before putting in the dehydrator.
- Do not put wet products into dehydrator. Pat them dry with towel.
- Cut off the spoiled parts of products.
- Slice the products in such a way to situate freely between the trays.
- The duration of drying products depends on the thickness of sliced pieces.
- You can change the position of the trays if not all products dried equally.
- Some fruits can be covered in its natural protective skin or peel, effecting the duration of drying. You may boil or cook foods for about 1-2 minutes and then put it to cold water to help soften outer layers.
- Use food that is ripe, but not over ripe.

# HOW TO USE

- Avoid opening the dehydrator excessively during use. Doing so will add time to the drying process.
- Once your food is dried to the desired level, store it in a sealed container in a cool dry place so that it does not reabsorb moisture. The dehydrated food will naturally have less moisture in it than the air around it and will absorb moisture if left out for an extended period. Note: storing in a freezer is acceptable and will prolong the life of the food.
- It is best to select the freshest, highest quality foods available to dehydrate. That is the beauty of dehydration—preserving the best!
- Immature fruits and vegetables will not have the great flavor of fully ripened foods.
- Foods high in sugar like certain fruits will darken during the dehydration process, and that is normal. If desired, you can soak foods to be dried in lemon or pineapple juice to help lessen this effect, and add flavor.
- You can also sprinkle with spices or Jell-O powder for enhanced flavors.
- Other hints are available through books and other resources.

## **Drying Fruit:**

1. You can dehydrate any fruit that you enjoy. Let your own taste buds determine what you choose to dry.
2. It is important to wash fruits thoroughly to make sure all dirt is removed.
3. You can halve, chop or slice your fruit. It is up to you whether you want to peel your fruit.
4. You may want to pretreat your fruit before drying it. Doing so will help prevent it from discoloring due to natural oxidation. To pretreat, simply use lemon or pineapple juice and mix with water at a 1:1 ratio. Let fruit sit in mixture for a minimum of 15 minutes. Then remove the fruit and let dry for at least one hour prior to drying. There are commercial products also available for pretreating.
5. Place fruit on the dehydrator trays in a single layer making sure that the fruit is not touching or overlapping.
6. Please reference the fruit drying guidelines chart on page 10 for recommended drying times. The duration of drying depends on the temperature and humidity of the room, the level of moisture in the products, thickness of the pieces, etc.
7. Once the fruit is dried to your liking, let sit for at least 30 minutes to cool. Store in a covered or sealed container in a cool, dry place away from direct light.

# HOW TO USE

## **Drying Jerky:**

Jerky is the most popular food to make in dehydrators. Making it yourself can save you money and allow you to create your own recipes. Use any lean meat you prefer such as beef, venison or fish.

## **Safety Information:**

1. Sanitation and a clean working area are essential. Wash hands thoroughly with warm soapy water prior to making jerky.
2. Meat should be frozen or refrigerated up until it's ready to be used.
3. Do not allow raw meat to come in contact with the finished product.
4. Use a sanitizing solution or diluted bleach to clean all surfaces when done.
5. If marinating meat for whole meat jerky, always marinate in the refrigerator.
6. We recommend that you purchase a pre-packaged jerky spice and cure kit. Follow the instructions for proper seasoning and curing.

## **Preparing Natural Jerky:**

1. Natural jerky is sliced from bigger pieces of meat. To help slice meat evenly place the meat in the freezer until slightly hard to the touch but NOT frozen. For best results slice meat  $\frac{1}{4}$ " thick.
2. While there are many recipes for making your own jerky, we recommend using a pre-packaged jerky spice and cure kit. Follow the directions provided with the kit.
3. Place the meat on the drying racks making sure that they are not touching or overlapping. Jerky typically takes 4-8 hours to dry properly.
4. When done drying, remove jerky from the trays and let cool for at least 30 minutes.
5. Use paper towels to remove any excess oil and fat that may be on the jerky.
6. Store in a covered or sealed container in a cool, dry place away from direct light.
7. If you would like to store your jerky for more than 1 month it is recommended that you store in a refrigerator or freezer.

## **Preparing Quick Jerky:**

1. Quick jerky is made from ground meat. Use pre-packaged jerky spice and cure kit prior to drying and follow their instructions.
2. Once the mix is ready, place meat into jerky gun and carefully extrude the formed jerky strips making sure that the meat is not touching or overlapping. Jerky typically takes 4-8 hours to dry properly.
3. When the jerky is removed from the trays pat any excess oil or fat from the meat. Allow to cool for 30 minutes.
4. Store in a covered or sealed container in a cool, dry place away from direct light.
5. If you would like to store your jerky for more than 1 month it is recommended that you store in a refrigerator or freezer.

# HOW TO USE

## **Drying Vegetables:**

Unlike other food, vegetables lose a lot of moisture towards the end of the process. Therefore, they must be checked constantly near the end of the drying process.

## **Preparing Vegetables:**

1. Thoroughly wash your vegetables to remove any dirt. Peel the vegetable and slice it into even sizes so that they dry at the same rate.
2. Pretreatment is necessary for most vegetables in order to neutralize their natural enzymes. Specifically, steam blanching is the preferred method.
3. To steam blanch vegetables, put them in a microwave safe dish. Sprinkle with water, cover the dish with a lid or plate and microwave them approximately 1/2 the time that you would normally use to fully cook them. Stir them occasionally.
4. Once the cook time is over, immediately rinse the vegetables with cold water to stop the cooking process.
5. Remove the vegetables from the water and dry them.
6. Place them in a single layer on the dehydrator trays making sure that they are not touching or overlapping. See vegetable drying guidelines chart on page 11.
7. To determine if your vegetables are done drying, take out a few pieces from different trays in the dehydrator. If you cannot break the vegetable in half with little effort, place them back on the dehydrator for more time. Repeat the process until finished.
8. Once the vegetables are dried to your liking allow to cool for 30 minutes.
9. Store in a covered or sealed container in a cool, dry place away from direct light.

## **Drying Herbs:**

1. Drying your own herbs is an excellent way to save money and ensure you have a plentiful supply year round.
2. Once you select which herbs you want to dry, wash them in cool water to remove any dirt.
3. Lightly dry them off and place them on the dehydrator trays.
4. Drying time for herbs is 30-90 minutes. Therefore, make sure to constantly check herbs for dryness every fifteen minutes at a minimum. They are considered dry when you can easily crumble them in your fingers.
5. Once herbs are dried to your liking allow to cool for 30 minutes.
6. Store in a covered or sealed container in a cool, dry place away from direct light.



# CLEANING AND MAINTENANCE

## **Cleaning and Maintenance:**

- Before cleaning check if the dehydrator is unplugged and cooled down.
- Thoroughly wash trays with warm soapy water and dry completely. Do not submerge base in water. Do not let water get in fan.
- Do not use metal brushes or abrasive cleaners when cleaning the dehydrator, because it can damage the surface.

# FRUIT DRYING GUIDE

Fruit	Preparation	*Pretreatment Necessary	Average Drying time
Kiwi	Peel and cut into 1/4" to 1/2" thick slices	No	2-6 hours
Pears	Peel, core and slice 1/8"	Yes	5-13 hours
Pineapple	Peel, core and slice 3/8"	No	4-12 hours
Strawberries	Remove top. Slice 3/8" thick	No	4-12 hours
Apples	Peel, if needed. Core, cut into slices, 1/8" to 1/4" thick	Yes	2-9 hours
Rhubarb	Trim and throw away leaves. Cut into 1/8" slices	No	4-9 hours
Peaches	Peel if needed. Cut and remove pit. Quarter or 3/8"	Yes	4-10 hours (slices) 8-16 hours (halves or quarters)
Cherries	Remove pit and stem. Cut, chop or leave whole	No	15-23 hours
Grapes	Cut in half or leave whole. Dry. Put in boiling water for 40 to 60 seconds. Put in ice water for skin to crack	No	13-21 hours
Prunes/Plums	Quarter or halve and discard pit	No	8-15 hours
Nectarines	Cut and remove pit. Quarter or slice 3/8" thick	Yes	5-10 hours (slices) 8-16 hours (halves or quarters)
Apricots	Slice in half, remove pit, and cut in 3/8" slices	Yes	8-16 hours
Blueberries	Remove stem. Put in boiling water for 40 to 60 seconds. Put in ice water for skin to crack	No	9-17 hours
Cranberries	Remove stem. Put in boiling water for 40 to 60 seconds. Put in ice water for skin to crack	No	10-18 hours
Bananas	Peel and cut into 1/4" to 3/8" slices	Yes	6-8 hours
Figs	Remove stem. Halve or quarter. Put whole figs in boiling water for 40 to 60 seconds. Put in ice water for skin to crack	No	8-15 hours

# VEGETABLE DRYING GUIDE

Vegetable	Preparation	Steam Blanching Time	Average Drying time
Beets	Cook until tender, peel, cut into 1/4" thick strips	N/A	2-7 hours
Carrots	Peel and cut off each end, dice into 1/4" slices	2-2½ minutes	2-8 hours
Celery	Trim edges. Cut in 3/8" slices	3 minutes	3-5 hours
Onions	Peel outer skin. Cut off top and ends. Cut into 3/8" slices	N/A	3-7 hours
Tomatoes	Peel, if needed. Cut into slices 1/2" wide	N/A	4-11 hours
Potatoes	Peel and cut into 1/8" slices	5-9 minutes	2-8 hours
Peas	Shell	4 minutes	3-9 hours
Corn	Cut corn from cob and blanch	1-1½ minutes	5-11 hours
Broccoli	Cut in pieces	2-2½ minutes	2-8 hours
Mushrooms	Clean and slice 1/2" thick	N/A	3-7 hours
Peppers and Pimientos	Remove core, stem, and inner partitions cut into 1/8" strips	N/A	4-10 hours
Cauliflower	Cut in pieces	3-6 minutes	3-8 hours
Green/wax beans	Take off ends and strings. Cut in 3/4" to 1" pieces	3-3½ minutes	4-11 hours
Summer squash and zucchini	Cut ends. Cut into 3/8" wide	3½-4 minutes	2-6 hours
Asparagus	Cut in 3/4" to 1" pieces	3-5 minutes	4-8 hours



[chardinternational.com](http://chardinternational.com)

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## **WARRANTY**

Your product is warrantied for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment.) Under this warranty, we undertake to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase. Send warranty card to:

DD45JC / Chard 4 Tray Dehydrator and Jerky Gun

C/O CI

PO Box 444

Two Rivers, WI 54241-0444