



COMBO
Sedona
RAW FOOD DEHYDRATOR

SD-P9150
OPERATION MANUAL



Read Instructions Before Using

INTRODUCTION

Congratulations! You are now the proud owner of a Tribest® Sedona® Combo Rawfood Dehydrator. With the advanced Tribest Sedona Combo Rawfood Dehydrator, you can enjoy the benefits of efficiently and conveniently dehydrating your favorite food and vegetables, utilizing the latest in digital dehydration technology and the revolutionary Two-Stage Sequential Temperature-Timer (TST). From apples to zucchini, breads to pâtés, and crackers to your favorite jerky recipes, you can set the Sedona Combo to meet all your dehydrating needs.

The Tribest Sedona Combo introduces our latest innovation: the Two-Stage Sequential Temperature-Timer (TST). The TST allows you to easily set the Tribest Sedona Combo to start at a higher temperature, to kick-start the dehydration process. Then it automatically switches to a lower temperature to finish off the job without raising the temperature of the food above the desired level. The TST lowers the amount of time it takes to dehydrate your favorite raw recipes without all the hassle.

The Tribest Sedona Combo is the advanced solution to dehydration - offering you all the options you require to make the dehydration process as simple and as convenient as possible. With the Tribest Sedona Combo, you have the control to set the timer for up to 99 hours, or to use continuous mode for up to 150 hours of worry-free uninterrupted operation. Because the Tribest Sedona Combo utilizes two independent heating mechanisms, the heated air is evenly circulated and distributed for uniform dehydration of your foods. The Dual Fan Technology allows you to save electricity when you only want to dehydrate a smaller batch by switching off one of the independent heating mechanisms. Dehydrate up to 9 trays of fruits and vegetables or divide the machine into two 4-tray chambers for smaller batches of your favorite dehydrated recipes.

The Tribest Sedona Combo also offers you a convenient way to monitor your foods with a see through glass window at the front of the unit. As an added convenience, there are now two internal LED lights, which can be switched on to see inside the machine without disrupting the dehydration process.

Be sure to carefully unpack your Tribest Sedona Combo and check that all of the parts are included with your package. Also take the time to become familiar with the functions of the unit before you begin dehydrating foods. It is a good idea to press each button to check their functionality – making you aware of what each button controls. The included trays make your dehydration experience easier while also enhancing the versatility of the machine.

We recommend that you wash all of the trays with warm water and a mild detergent before you first use your Tribest Sedona Combo. Now you are ready to begin dehydrating with your

Tribest Sedona Combo. We hope you enjoy your new dehydrator, as it helps you better preserve the nutrition of your favorite fruits and vegetables and helps you continue your journey to better health.

Please take the time to thoroughly read through the entire operation manual for proper use and care instructions. Following the instructions in this manual will ensure that your Tribest Sedona Combo Rawfood Dehydrator operates optimally for the years to come.

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IMPORTANT SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

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 the Tribest Sedona Combo in water or other liquid.
4. Only use an approved power cord included with your machine or supplied by the manufacturer.
5. Only plug the machine into an electrical outlet that has a compatible electricity rating. Failure to do so may damage the fan motor and/or heating coil and will void the warranty.
6. Never handle the plug with wet hands.
7. Close supervision is necessary when any appliance is used by or near children.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. Always use the Tribest Sedona Combo on a level surface, and keep it a minimal distance of 10 cm from other appliances or furniture.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
11. Do not attempt to disassemble or modify the Tribest Sedona Combo. It may cause a fire, an electric shock, or a malfunction. Any attempt to modify the Tribest Sedona Combo will void the warranty.
12. Opening the Tribest Sedona Combo door stops the dehydrator from operating. Once the door is closed, operation will resume. If the Tribest Sedona Combo continues to operate while the door is opened, please unplug the Tribest Sedona Combo and contact the nearest Warranty Service Center.
13. Never put your fingers or other foreign objects such as spoons, knives, or any other kitchen utensils into the air vents while in operation. It may cause physical harm such as a burn, electric shock, or fire.
14. Do not move the Tribest Sedona Combo while in operation.
15. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for the nearest Warranty Service Center should your Tribest Sedona Combo malfunction or require service.
16. Use of unauthorized accessories or attachments not approved or recommended by the manufacturer may cause injuries.
17. Do not use the Tribest Sedona Combo outdoors. The Tribest Sedona Combo is intended for indoor use only.
18. Do not let the power cord hang over the edge of your table or counter, or come in contact with hot surfaces.

19. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
20. Always attach the power cord to the appliance first, then plug the cord into the wall outlet. To disconnect, turn the unit OFF and then remove the plug from the wall outlet.
21. Do not use the Tribest Sedona Combo for anything other than its intended use.

SAVE THESE INSTRUCTIONS

SAFETY TIPS

To avoid any possible damage or injury, please follow the basic safety tips:

1. Do not clean the Tribest Sedona Combo Main Body directly with water. Always use a wet towel to clean the Tribest Sedona Combo.
2. Never use the Tribest Sedona Combo in a humid room such as a bathroom. Use the Tribest Sedona Combo in a well-ventilated setting.
3. Always use a separate outlet that has a minimum of 10 amps, in other words, don't plug the Tribest Sedona Combo into an extension cord and then into an outlet.
4. Do not block the air vents while the Tribest Sedona Combo is in operation.
5. Do not expose the Tribest Sedona Combo to high temperatures over 176°F (80°C).
6. Plug in the Tribest Sedona Combo with the main switch OFF.
7. Do not attempt to dehydrate any liquids or very fine powder that will turn into dust, glass, or metal.
8. To avoid deterioration of food, do not keep the dehydrated food in the Tribest Sedona Combo for too long without the Tribest Sedona Combo operating. Remove the dehydrated food immediately after the dehydration process is over.
9. Store dehydrated foods in a proper place.

TIP: For best results, store in a suitable airtight container.

PARTS LIST

- 1 Main Body
- 9 BPA Free Plastic Mesh Trays
- 1 BPA Free Plastic Closed Tray (Compartment Divider)
- 1 BPA Free Debris Mat
- 1 Detachable Power Cord
- 1 Operation Manual



Main Body



Mesh Tray



Power Cord



Debris Mat



Closed Tray

NOTE: Each unit is packaged with sponge tray holders. Please make sure to remove the sponge tray holders before using the Sedona Combo. The sponge tray holders were designed to keep your trays in place during transportation. They are not intended to be used with the normal operation of the Sedona.

Optional Parts



Sedona PP (Polypropylene) Drying Sheets



Sedona Silicone Drying Sheets



Sedona Non-Stick PTFE Drying Sheets (Polytetrafluoroethylene)

SET-UP



1. **POWER** Switch turns the Tribest Sedona Combo off and on.
2. **°F/°C** button will enable you to select the temperature display mode (Fahrenheit or Celsius).
NOTE: The default setting of Sedona Combo is in Celsius (°C). Once you set the machine to Celsius or Fahrenheit, the Sedona Combo will remember your setting even after you turn OFF the switch.
3. **TEMP** display is used for two separate functions:
 - Setting Desired Temperature- During set-up this display will be used to set the desired temperature of the drying chamber.
NOTE: The temperature of the drying chamber is regulated by a thermal sensor. The actual temperature of the drying chamber may be affected by changes in the temperature and humidity of the inflowing air, which may result in slight temperature fluctuations.
 - Temperature Display- Displays your desired temperature setting.
 - The 2 icons on the far left in the TEMP display indicate which of the two heating mechanisms are active at any given time.
 - When the top left icon is lit, the top heating mechanism is active.
 - When the bottom left icon is lit, the lower heating mechanism is active.
 - When the two icons light up alternately, both heating mechanisms are active.**NOTE:** While the temperature displayed by the TEMP Display is set to the desired setting, the actual temperature in the drying chamber may fluctuate up to $\pm 5^{\circ}\text{C}$ (9°F).
4. **TIMER** display will show the total number of hours set for each desired temperature. This timer automatically counts down, showing the time remaining for dehydrating.
5. **SET** button has two functions:
 - It enables you to set the temperature and the time.
 - When initially setting the temperature, press the SET button once and the 3 digits of the TEMP window will flash.
 - When you press the SET button once more, the 2 digit TIMER window will flash.
 - 1) Press the SET button once – While the TEMP window flashes, set the desired temperature by using the 10 or 1 buttons to select your desired temperature.
 - 2) When the TEMP window displays your desired temperature, press the SET button again to finalize your temperature setting. Your desired temperature is now set up, and the TIMER window will flash.

3) When the TIMER window flashes, set the desired hours by using the 10 or 1 buttons to select the desired time, then press the SET button to finalize your choice.

NOTE:

- For faster and more accurate setting of the temperature and time, the Sedona Combo has 2 separate buttons of 10 and 1. The buttons under the 10 represent increments of ten, whereas the buttons under the 1 represent increments of one.
- You may set the dehydrating time up to 99 hours.
- The Sedona Combo has a Continuous Operation function which allows you to continuously dehydrate for more than 99 hours. To enable this function, press and hold the 10 up button until CO is displayed.
- The CO function will dehydrate for a maximum of 150 hours.
- The default setting for Fast Mode: 68°C (155°F) for 1 hour.
- The default setting for Raw Mode: 47°C (117°F) for 10 hours.
- The Sedona Combo will save your settings for next use even when you turn off the dehydrator.

6. **UP/DOWN (10,1)** buttons are for setting the temperature or the hours for the timer—one short press will change the number by 10 or 1, and when the button is pressed for more than 1 second the number will continuously change.

7. **TRAY** button is used to select which compartment will be activated, which is indicated by the lights to the right of the TRAY button.

- When the top light is lit GREEN, the upper compartment is activated.
- When the bottom light is lit GREEN, the lower compartment is activated.
- When both tray lights are lit, this indicates both upper and lower compartments are activated for dehydrating.

You can choose to dehydrate up to 9 trays of foods by selecting both compartments or up to 4 trays of food in either the upper half or the lower half of the unit in order to conserve energy when dehydrating smaller quantities of food.

- 1) Insert the Closed Tray in the middle slot (just above the white indicators on both right and left sides, where the trays slide in and out) to divide the Sedona Combo into two 4-tray dehydrating chambers.
- 2) Press the TRAY button to select which fan with heating coil will be active.
- 3) Load the trays into the chosen half of Sedona according to which fan with heating mechanism is selected.

NOTE:

- The default setting of Sedona is whole (upper half + lower half).
- Since Sedona Combo is equipped with two independent fans with heating mechanisms, the Sedona Combo can be used to dehydrate food in the upper or lower half of the unit when divided.
- The Sedona Combo will not remember your tray setting, and it will go back to whole when you turn the Sedona Combo off.
- We recommend using the upper half only when drying up to 4 trays.

8. **MODE** button allows you to choose one of three settings. The lights to the right of the MODE button indicate which mode is activated.
- When the top RED light is lit, only FAST mode is activated.
 - When the bottom GREEN light is lit, only RAW mode is activated.
 - When both the top RED and bottom GREEN light are lit, the Two-Stage Sequential Temperature-Timer is activated (both FAST and RAW mode are activated).

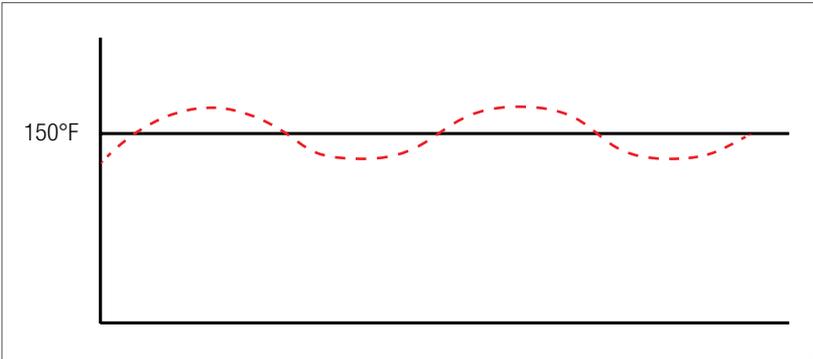
The three settings:

- 1) **FAST** mode: The average internal temperature levels will be maintained at the indicated temperature. As the heating element cycles on and off, internal temperature will rise and fall. The indicated temperature is the average temperature maintained by the Sedona Combo. (See chart on page 13).
 - 2) **RAW** mode: Internal temperature will never go above the indicated temperature. Indicated temperature is not the average temperature, indicated temperature is the maximum temperature that the machine will go up to. This is useful for preserving certain vital nutrients that can degrade at high temperatures. (See chart on page 13).
 - 3) **COMBO** mode: Uses the Two-Stage Sequential Temperature-Timer to set the two temperature/time settings. It starts at a higher temperature for a set time (FAST mode) then automatically drops down to a lower temperature for a set amount of time.
 - **FAST** mode: The first temperature setting and is set at a higher temperature to encourage more initial dehydrating, less spoiling/fermenting of foods.
 - **RAW** mode: The second temperature setting and is set at lower temperatures for longer times.
9. **START/PAUSE** button is to restart or pause operation.

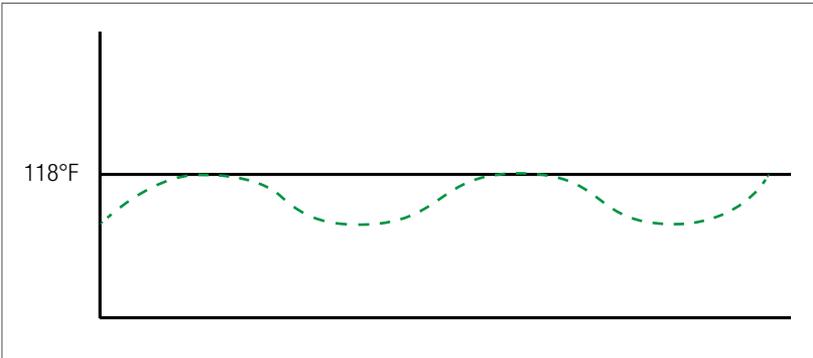
NOTE:

- While the Tribest Sedona Combo is in operation, if you open the door the power supply to both the heating coil and the fan will be cut-off. The Tribest Sedona Combo will automatically restart as soon as the door is closed.
- You will hear a buzzing sound when the buttons are pressed, when the door is opened, and when the assigned time is over.
- To change the temperature and/or operation hours while the Sedona Combo is running, press the START/PAUSE button, then press the SET button and change the temperature and/or time. Then press START/PAUSE button to re-start the Sedona Combo.

FAST mode



RAW mode



—————
Set Temperature

- - - - -
Internal Temperature

OPERATING INSTRUCTIONS

For your safety and to protect your Tribest Sedona Combo, please follow the instructions below:

1. Always keep the Tribest Sedona Combo on a level surface.
 - Keep the Tribest Sedona Combo at least 10 cm away from walls, other appliances or furniture.
2. Open the door to insert trays into the Tribest Sedona Combo. Hold the tray in the horizontal position and push the tray into the proper slots.
 - Place the food evenly and neatly on each tray as close as possible (remember dehydrating removes water and/or shrinks food). For best results, cut the food into even sizes and thickness.
 - It is recommended to use separate trays for each type of food.
 - You may dehydrate up to 9 trays simultaneously.
 - For 4-5 trays of dehydrated recipes, use the upper compartment for best results. The white plastic dividers on the side of the Sedona Combo now help as a simple visual device to separate upper and lower compartments.
 - Double check whether all the trays are properly loaded.
3. Plug into an outlet that has 10-amp capacity.
4. Turn the main switch ON.
5. There are three settings to choose with the Sedona Combo:

• **TWO-STAGE SEQUENTIAL TEMPERATURE-TIMER (TST) Use Only**

The Two-Stage Sequential Temperature-Timer (TST), a two-phase mode that allows for both FAST mode and RAW mode to be applied sequentially. This is the default setting of the Sedona Combo when it is turned on.

- 1) Turn the Sedona Combo on, both the RED and GREEN lights to the right of the MODE button will be lit. (Red=FAST mode, Green=RAW mode.)
- 2) Press the °F/°C button to choose Fahrenheit or Celsius.
- 3) Press the SET button to set FAST mode to your desired temperature using the UP/DOWN 10 or 1 buttons.
- 4) Press SET again to set the desired time using the UP/DOWN 10 or 1 buttons for FAST mode.
- 5) Press SET again to set the desired temperature using the UP/DOWN 10 or 1 buttons for RAW mode.
- 6) Press SET again to set the desired time using the UP/DOWN 10 or 1 buttons for RAW mode.
- 7) Press SET to finalize settings.
- 8) Press the TRAY button to choose the upper, lower, or both drying compartments.
- 9) Press the START/PAUSE button to begin operation.

NOTE: During TST mode operation, the upper RED light blinks while the Sedona Combo first operates at the higher temperature for the set amount of time; and then, the lower GREEN light blinks, when the temperature automatically lowered to the second setting for the remaining dehydrating time.

• FAST Mode Use Only

This setting holds and maintains a higher temperature (e.g. 155°F) for faster dehydrating. The temperature in the dehydration chamber may fluctuate above and below the set temperature as the heating elements cycle on and off.

- 1) Set the Sedona Combo to FAST mode by pressing the MODE button once to change the default Two-Stage Sequential Temperature-Timer (TST) to FAST mode. (A RED light lit to the upper right of the MODE button indicates that the Sedona Combo is set at FAST mode.)
- 2) Press the °F/°C button to choose Fahrenheit or Celsius.
- 3) Press the SET button to set FAST mode to your desired temperature using the UP/DOWN 10 or 1 buttons.
- 4) Press the SET button once again to set your desired time using the UP/DOWN 10 or 1 buttons.
- 5) Press the SET button again to finalize your settings.
- 6) Press the TRAY button to choose the upper, lower, or both drying compartments.
- 7) Press the START/PAUSE button to begin operation.

• RAW Mode Use Only

This setting prevents the temperature of the dehydration chamber from going over the selected temperature setting. The temperature in the dehydration chamber never fluctuates above the set temperature as the heating elements cycle on and off, which prevents your food from being overheated.

- 1) Set the Sedona Combo to RAW mode by pressing the MODE button two times. (A GREEN light to the lower right of the MODE button will indicate that the unit is set on RAW mode.)
 - 2) Press the °F/°C button to choose Fahrenheit or Celsius.
 - 3) Press the SET button to set RAW mode (the GREEN light is blinking) to your desired temperature using the UP/DOWN 10 or 1 buttons.
 - 4) Press the SET button to set RAW mode to your desired time using the UP/DOWN 10 or 1 buttons.
 - 5) Press the SET button to finalize your settings.
 - 6) Press the TRAY button to choose the upper, lower, or both drying compartments.
 - 7) Press the START/PAUSE button to begin operation.
6. Tribest Sedona Combo will automatically switch to stand-by mode after the drying time has expired. Also, a beep will sound when the drying time has expired.
 7. Turn the main switch OFF after dehydration has finished.

NOTE:

- Tribest Sedona Combo is designed to evenly distribute warm air from the rear to the front of the unit. Depending on the climate and temperature of the air flowing into the unit from the rear, there may be a slight difference in temperature between the trays and inside the drying compartment.
- Because heat rises naturally, it is normal for the top trays to be exposed to more heat than the trays in the center or on the bottom. For best results, rotate the trays periodically.

CLEANING AND MAINTENANCE

1. Clean the trays and drying sheets with a mild detergent under warm water after each use.
WARNING: The trays are NOT dishwasher safe.
2. To clean the Main Body, first unplug the machine and then clean with a wet towel. Do not rinse the Sedona with water or submerge the machine in water.
3. For easier screen/tray cleaning – cover with wet paper towels and soak for a short while.
4. Make sure the trays and drying sheets are thoroughly dried before inserting them back into the machine. Keep your machine and machine parts in a safe place out of reach of children.

ABOUT DUAL FAN TECHNOLOGY

The Sedona line of dehydrators are the first to offer a total of 600 watts using two sets of 300-watt independent fans, two heating coils, and two digital thermostats grouped together to form two fan and heater sets which can be set to operate independently or simultaneously, giving you the option to dehydrate up to nine trays of your favorite dehydrated recipes at once. Because the Sedona Combo can be set using only one fan and heat set with thermometer (one fan with heating coil and digital thermometer), less energy is used when dehydrating smaller batches of your favorite recipe, overall noise is reduced during operation, and heated air is managed more accurately and distributed more evenly throughout the Sedona Combo.

Each digital thermostat within each fan with heating coil controls the current temperature of each independent fan within its own compartment. These digital thermostats are designed to improve the efficiency and overall quality of circulated air during the dehydration process.

TROUBLESHOOTING

SYMPTOM	LIKELY CAUSE	REMEDY
Machine doesn't turn on	<ul style="list-style-type: none"> • The plug is incorrectly positioned in the electrical outlet. • The machine is not switched on. 	<ul style="list-style-type: none"> • Plug in again. • Turn the switch ON.
Display lights are not on	<ul style="list-style-type: none"> • The power is not on. 	<ul style="list-style-type: none"> • Turn the switch ON
Fan is working but there is no heat	<ul style="list-style-type: none"> • Heating system is out of order. 	<ul style="list-style-type: none"> • Turn the machine OFF and contact the nearest service center.
Heater is working but the fan is not working	<ul style="list-style-type: none"> • The fan is out of order. • Foreign material is stuck on the fan. 	<ul style="list-style-type: none"> • Turn the machine OFF and contact the nearest service center. • Remove the foreign material.
Not dehydrating	<ul style="list-style-type: none"> • Too much food on the tray. • Food is overlapped on the tray. • The fan is running slow. 	<ul style="list-style-type: none"> • Reduce the food quantity. • Evenly spread the food in a single layer. • Turn the machine OFF and contact the nearest service center.
Water drops on the door	<ul style="list-style-type: none"> • Too much food on the tray. • The food contains too much water. 	<ul style="list-style-type: none"> • Reduce the food quantity. • Reduce the food quantity and increase the dehydration time.
Over heating or little heating	<ul style="list-style-type: none"> • Temperature control system is not working properly. 	<ul style="list-style-type: none"> • Turn the machine OFF and contact the nearest service center.
Foods are not evenly dehydrated	<ul style="list-style-type: none"> • The thickness of the food is not even. • There is too much food on the tray. 	<ul style="list-style-type: none"> • Cut the food to uniform thickness and size. • Reduce the food on the tray. • Choose the correct tray.
Abnormal Sound from the fan	<ul style="list-style-type: none"> • The fan is out of order. 	<ul style="list-style-type: none"> • Turn the machine OFF and contact the nearest service center.

WARRANTY

We warrant to you, the “end-user” who has properly registered after purchasing the Sedona Combo Rawfood Dehydrator (hereinafter referred to as “SD”) for a valuable consideration, that the Plastic Body, Fan Motor and the Heating Coil of this SD will be free from defects in materials and workmanship for a period of five (5) years from the date of purchase. All other accessories, including but not limited to the Plastic Trays, Plastic Sheets, optional parts or Cleaning Brush are not subject to any warranty.

In order for you to receive the benefits of this warranty, you are required to complete and mail the warranty registration card to us within ten (10) days following the purchase of your SD.

1. No warranty will be provided until after we have actually received the enclosed warranty registration card, containing all the requested information, within ten (10) days of the date of the original purchase. The warranty is only good for the original purchaser for value. This warranty is non-transferable.
2. If the SD exhibits defective behavior while in normal household use, we, upon our actual receipt of a written notice of such defects from you during the warranty period, will, at our option, either repair or replace the SD which proves to be defective. However, we have no such obligation to repair or replace the SD until after you have, by insured mail and in protective packaging*, delivered the SD to the location of your service center. Replacement SD may be either new or like-new. SD may contain re-manufactured or re-conditioned parts, which are equivalent to new in performance or may have been subject to incidental use.
3. We do not warrant that the operation of the SD will be uninterrupted or error free. In no event shall our liability exceed the retail value of the SD.

This Warranty does not cover defects resulting from:

[a] failure to operate the SD in accordance with the instructions; [b] use of parts or supplies not provided or authorized by the manufacturer; [c] negligent, improper or inadequate maintenance; [d] service performed or attempted by an unauthorized service person; [e] damages, accidental or otherwise to the SD, which are not directly caused by us or the manufacturer; or [f] damages resulting from abuse, tampering, misuse, commercial use, or unauthorized modification of the SD.

WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL. TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OFFITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO ONE (1) YEAR. In the event that such limitation or

exclusion on the duration of an implied warranty is not allowed in the state or county wherein you reside, the above limitation or exclusion will not apply. This warranty gives you specific legal rights and protection, and you might also have other rights that vary from state to state, or county to county.

TO THE EXTENT ALLOWED BY LOCAL LAW, THE REMEDIES IN THIS WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL WE BE LIABLE FOR DIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT), OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. Some states or counties may not allow the exclusion or limitation of incidental or consequential damages. If you reside in such a state or county, the above limitation or exclusion may not be applicable.

Do not send your SD back to the Service Center without a Return Merchandise Authorization.

*Save Original Shipping Box

WHEN YOU NEED SERVICE

In the unlikely event that you require service on your Sedona Combo Rawfood Dehydrator, or if it fails to function properly within the warranty period during normal household operation, contact the Sedona Warranty Service Center.

SERVICE CENTER

For all service inquiries, please contact the Warranty Service Center for a Return Merchandise Authorization (RMA) number and proper routing instructions.

Warranty Service Center

Tribest Corporation
1143 N. Patt St.
Anaheim, CA 92801
TEL: 888-254-7336
FAX: 714-879-7140

If you need service:

- 1) Call the Warranty Service Center (888-254-7336) to get a Return Merchandise Authorization (RMA) number to send your Sedona to the service center. Returns will NOT be accepted without an RMA number clearly written on the box.
- 2) Pack your Sedona securely in the original shipping box. Make sure all affected parts are enclosed.
- 3) Fill out the service request form and enclose it in the shipping box.
- 4) Seal the shipping box securely with packing tape.
- 5) Address the box to the Warranty Service Center. Be sure to put your return address on the outside of the package.
- 6) It is always wise to insure the package against possible damages or loss in transit. Ship prepaid.

TIPS FOR DEHYDRATING

When dehydrating fruits, vegetables, nuts, or spices keep these tips in mind:

- It's best to use fruits and vegetables that are in season, grown organically/locally (for more flavor, keeps prices down, availability up.)
- Use fruits or vegetables with appropriate hardness, with no soft spots that discolor during dehydrating.
- Remove unwanted parts: stalks, cores, unwanted seeds, rinds that are not wanted, or outside skins, peel if desired.
- Keep the slices the same size: this will help the dehydrating time stay the same as well.
- When using spice (e.g. BBQ or salty flavors) coat foods with something wet, sticky, or oily to help the spices/seasonings adhere to the food. Olive oil, miso, liquid marinades, or sweeteners like honey or agave work well.
- Store in airtight glass containers to keep the food dried longer.
- To re-hydrate, if you over dry, put a moist paper towel, add a lettuce leaf into the container, or lightly mist the foods with water to re-hydrate back to the desired texture.

FRUITS:

- Fruit chips are tasty and a good way to save extra produce for camping, hiking, or for later use.
- Use crisp fruits, or fruits not overly ripened for best results.
- Most fruits lose their sweetness when dehydrated-especially bananas, so putting a desired spice (e.g. cinnamon, nutmeg, or vanilla) or sweetener (e.g. agave, stevia, or maple syrup) on top of each 'chip' can sweeten the finished food.
- Make sure to take remove cores, seeds, and other inedible parts (peels, etc.).
- When using larger pieces (e.g. a small apple, pitted fruits, or bananas) keep them the same size— to keep the drying time the same.

GRAINS:

- Best to soak / sprout grains before dehydrating – two or three days is sufficient.
- Grains can be sprouted and dried back in order to make a sprouted flour.
- Savory or sweet crackers and breads can be made by combining the grains with spices, herbs, vegetables, dried fruits, or even the pulp from juices. The best part of making these foods is that you can improvise. It is not like baking, where exact measurements are necessary for success.
- Grain recipes are done best in the COMBO mode.

NUTS:

- Soak nuts initially in enough water to cover entirely, then add a splash of hydrogen peroxide into the soaking water, and rinse thoroughly after 5 minutes (this gets rid of unwanted mold.)

- Softer nuts, (e.g. cashews or pecans, hardly need any soaking) just the initial soak/rinse (as mentioned above with hydrogen peroxide) to remove unwanted molds.
- The harder nuts (e.g. almonds, brazil nuts) need to be soaked for longer (between 6 – 12 hours), after the initial soaking/rinsing.
- Drying soaked nuts keeps them fresh longer, without the enzymes that coat the nuts (that's why nuts need rinsing) that inhibit/block digestion. They can take up to 48 hours to fully dehydrate, depending on the size of the nut, the weather (more humidity takes longer), and how long the nut has soaked.
- After a nut has been soaked and dried – it can be ground into a 'flour' and used in other recipes.

SEEDS:

- Soak seeds to remove the coating that protects them from automatically sprouting into a plant. If you want you can sprout some seeds (e.g. sunflower seeds)
- If you want to make a flour, soak and dry the seeds so that you can grind them.
- Soaked seeds combine well with all the foods (vegetables, fruits, nuts, or grains) in many dehydrated recipes – they act as a thickener, as well as their own lovely flavors.
- Combine to make 'cereals' or granolas.
- The RAW mode is fine for solo seed snacks.
- For crackers/cereals/breads use the COMBO mode.

SPICES:

- When using fresh herbs, remove the stems and stalks or anything else inedible.
- Find, create your own combinations, or look at your favorite spice bottles and use that as a guide.
- Dried spices are done best in the RAW mode.

VEGETABLES:

- Dried vegetables – carrots, corn, zucchini, mushrooms, etc, can be great foods to use for soups later in the year, when the food is out of season, or to take on camping/hiking trips.
- Cut into uniform sizes/shapes when dehydrating.
- Take off skins, seeds, and other unwanted parts before dehydrating.
- Some vegetables (e.g. onions) get more spicy/hot flavored when dehydrated and some get sweeter. Test different foods to see what happens to the foods you enjoy.
- Vegetable 'chips' are done best in the RAW mode.

Be your own food 'alchemist' and make up your own favorite recipes. Be inspired by recipes, and then create your own.

DRYING TIMES CHART

Recommended drying temperature for RAW: 118°

Vegetables			
Aparagus	5-6 hours	Onions	4-8 hours
Beans, Green or Wax	8-12 hours	Parsnips	7-11 hours
Beets	8-12 hours	Peas	4-8 hours
Broccoli	10-14 hours	Peppers / Hot Peppers	4-8 hours
Cabbage	7-11 hours	Popcorn	4-8 hours
Carrots	6-10 hours	Potatoes	6-14 hours
Celery	3-10 hours	Pumpkin	7-11 hours
Corn	6-10 hours	Summer Squash	10-14 hours
Cucumber	4-8 hours	Tomatoes	5-9 hours
Eggplant	4-8 hours	Turnips	8-12 hours
Greens	3-7 hours	Winter Squash	7-11 hours
Mushrooms	3-7 hours	Yams	7-11 hours
Okra	4-8 hours	Zucchini	7-11 hours

Fruit			
Apples	7-15 hours	Nectarines	8-16 hours
Apricots	20-28 hours	Peaches	8-16 hours
Bananas	6-10 hours	Pears	8-16 hours
Berries	10-15 hours	Persimmons	11-19 hours
Cherries	13-21 hours	Pineapple	10-18 hours
Cranberries	10-12 hours	Prune Plums	22-30 hours
Figs	22-30 hours	Rhubarb	6-10 hours
Grapes	22-30 hours	Strawberries	7-15 hours
Kiwi	7-15 hours	Watermelon	8-10 hours

Other	
Leather and Fruit Rolls	4-6 hours
Jerky	4-6 hours
Fish Jerky	12-14 hours
Herbs and Spices	2-4 hours
Nuts	10-14 hours
Recrisping	1 hour

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WHOLE FOODS

Onion Rings

- Onion slices - as thin as you can slice them (choose from: sweet, red, Vidalia, or other onion in season)
- Spicing choices:
 - Wet BBQ sauce (add a splash of olive oil)
 - Dry BBQ sauce (mix with water and a dash of olive oil)

Instructions:

1. Place onion rings, plain or coated on tray with screen, start machine in RAW mode, set temperature at 110°–115°F (43°C-46°C).
2. Dehydrate until done (18 – 30 hours) to desired crispness.
3. Store in glass container.

Teriyaki Dried Tomatoes

- Tomato slices - as thin as you can slice them
- Sauce:
 - Teriyaki sauce (use your favorite recipe, or your favorite bottled variety)
 - Sea salt (for a real treat use applewood smoked sea salt)
 - Fresh basil leaf on top (optional)

Instructions:

1. Coat sliced tomatoes – brushing sauce, lightly salting, and a basil leaf (optional) on top of each slice – and place on tray with screen
2. Start machine in TWO-STAGE SEQUENTIAL TEMPERATURE-TIMER (TST) mode
3. Set FAST mode to 140°F (60°C) for 1 hour
4. Then set RAW mode at 115°F (46°C) for 18 – 26 hours, until desired crispness.
5. Store in glass container.

JERKY

FAST mode – high temp, long time

Turkey jerky

Instructions:

1. Slice deli cooked turkey slices (nitrite/nitrate free) into strips and place on tray with screen
2. Start machine in FAST mode, set temperature at 130°F (54°C) for 4 – 6 hours.
NOTE: Check occasionally after 3 hours and every so often until dried to desired consistency.
3. Best stored in vacuum packages, or use for camping/hiking.

PÂTÉ

Pecan Pâté

- 2 cups pecan pieces
- 1 small red onion (cut into quarters)
- 1 tsp. poultry spice
- ¼ cup minced parsley
- ½ cup diced bell pepper (red, yellow, or orange)
- Sea salt to taste

Instructions:

1. In a food processor mix pecans, quartered onion, and poultry spice to pâté consistency.
TIP: If you want a creamier pâté, add water to create desired consistency.
2. In bowl stir in remaining ingredients: parsley, bell pepper, salting to taste.
3. Mold into desired shape (not more than 1" thick) – into a patty, ball, croquette, or loaf
4. Place on a tray with screen.
5. Start in TST mode.
 - FAST mode set to 145°F (63°C) for 2 hours,
 - RAW mode to 115°F (46°C), for 6 – 24 hours, until desired consistency.
6. Serve as is, or stuffed into a bell pepper half shell.
7. Store in glass container.

FRUIT

Fruit leather

- 1 cup frozen pineapple pieces
- 1 cup frozen mango pieces
- 1 frozen banana
- ½ cup dried cranberries
- ½ cup currants
- 1¼ cup filtered water

Instructions:

1. Blend all ingredients, adding 1 cup of water initially, adding more if needed to blend into a smooth 'sauce'.
2. Pour onto tray with non-stick PTFE sheet, and set dehydrator in TST mode.
 - FAST mode at 135°F (57°C) for 1 hour
 - RAW mode at 115°F (46°C) for 18 – 26 hours
3. Peel off the PTFE sheet, remove, and turn over, continuing to dehydrate until 'chewy' or to desired consistency.

NOTE: Let yourself explore other dried fruits to make different flavored 'leathers' – apricot on it's own is heavenly (use sulfur free dried Turkish apricots). Banana helps 'bind' the leather together, as well as other sweet fruits like raisins, currents or dates.

Fruit Chips

- Choose from the fruits in season, that grow locally in your area, and / or the ones you want to store/save for later:
 - Bananas
 - Apples
 - Papaya
 - Pineapple
 - Tomatoes
 - Plums
 - Apricots
 - Cherries
- Possible marinades/sweeteners/spices:
 - Agave nectar
 - Cinnamon
 - Sea salt
 - Pumpkin pie spice
 - Soy sauce (especially good on tomatoes) – Nama Shoyu or low Sodium, wheat free San-J Soy Sauce
 - Maple syrup
 - Orange juice
 - Lemon juice
 - 21 seasoning salute (from Trader Joes)
 - Pineapple juice
 - Tangerine juice
 - Dates
- Fruit concentrates:
 - Black Cherry
 - Cranberry
 - Elderberry
 - Pomegranate
 - Orange
 - Pineapple

Instructions:

1. Clean fruit(s), take off skin, where appropriate (e.g. bananas, papaya, pineapple), and take out pits (e.g. plums, apricots, cherries, etc.) and cut/make into thin slices.
2. Put fruit into a bowl and coat/cover with desired marinades/sweetener(s)/spice(s) – or leave as is.
3. Place on dehydrator trays (screens only) and dehydrate at 110°F (43°C), in RAW mode, until dried to desired consistency. Check after 2, 4, 8 hours – depending on fruit, and where you live.

NOTE:

- Certain fruits do not taste sweeter when dehydrated, (e.g. banana chips or papaya). Others taste sweeter, (e.g. apples and apricots). That is why marinades/sweeteners/spices are suggested here to coat/cover the fruit – to enhance their flavor when dried.
- Try different combinations, different spices, and seasonings.
- The thicker the slices, the longer the dehydrating time – therefore there is no 'set' time for dehydrating any fruit.
- How you like your fruit chips, crispy or chewy, will also contribute to the length of time you dehydrate any fruit chip.

SNACKS

Sweet 'n Salty Walnuts

- 2 cups walnuts (add 1 Tbsp. Hydrogen peroxide to soaking water, soak for 5 minutes, rinse thoroughly.)
- ¼ cup teriyaki sauce (your favorite)
- honey (drizzle top of nuts)
- lightly salt to taste – sea salt preferred

Instructions:

1. Soak and rinse walnuts – toss in a bowl with the teriyaki sauce and put on a dehydrator tray, lightly drizzle the top of each nut with honey, and lightly salt.
2. Dehydrate in RAW mode – pressing the set button, temperature at 115°F (46°C), for 6 – 9 hours (depending on how crunchy you want).
3. Delicious as a snack to munch on alone, or served with the Pecan Mousse (sprinkled on top.)

Green (Kale) Chips

- 3 cups green leaves (a mixture of, or just one kind of green: chard, dandelion, spinach, or kale) – pulled off stem, in large pieces
- Marinade:
 - 3 Tbsp. olive (EVOO = extra virgin olive oil)
 - 1 Tbsp. apple cider vinegar
 - 1 Tbsp. red miso
 - 2 Tbsp. nutritional yeast
 - 1 Tbsp. 21 Seasoning Salute (sold at Trader Joes)
 - ¼ cup fresh lemon juice

Instructions:

1. Mix marinade ingredients together in a bowl.
2. Take green leaves (stems off) and put into the marinade bowl – and massage marinade into leaves – this softens the leaves and pushes the marinade into the leaves. This dish can be eaten as is, without dehydrating.
3. Dehydrate on trays with screens, in TST mode, FAST set at 145°F (63°C) for one hour, RAW mode set at 110°F (110°C) until crispy for 3 – 5 hours. (Check on crispness, after 3 hours, dehydrate longer if needed.)

SPICES

Choose the leaves of the spice(s) you want to dehydrate:

- Basil
- Dill
- Oregano
- Parsley
- Rosemary
- Thyme
- Sage
- Whatever spice you want dried

Instructions:

1. Chose the spice(s) you want to dehydrate. If you want to keep them separate, keep each spice on different trays – if not, then put any/all the spices together, leaves only.
2. Dehydrate in RAW mode, at 110°F (43°C) until desired crispness.
3. When finished, pour spices off into a measuring cup – and then pour into a blender to ‘powder’ – or crush spice with a mortar and pistol to desired consistency.
4. Store in glass spice jars – or wide mouthed glass jars, label and date spice(s). Keep in a dark, cool place.

NOTE:

- There are so many spice varieties you can make, the most popular are the Italian spice blends, or Poultry spices – parsley, sage, rosemary and thyme.
- It is recommend that only the leaves be dried, but you can dehydrate the stems if desired. The whole food/spice – with the exception of the woody stems of the rosemary and thyme (and a few other) plants are too difficult to dry/digest.

POPULAR SPICE MIXTURES:

- Italian: oregano, thyme, basil
- Mexican: cilantro, onion, cumin
- Poultry: sage, thyme, rosemary, parsley

DESSERTS

Pecan Mousse with Cranberry/Currant Sauce

- Pecan Mousse:
 - 1 cup pecans (add 1 Tbsp. hydrogen peroxide to soaking water, soak 5 minutes, and rinse thoroughly)
 - 2 – 4 pitted dates (soak as above – this removes any mold on nuts, dried fruits)
 - 1 cup filtered water
 - dash of cinnamon powder
 - dash of Chinese 5 spice

- Sauce:
 - ½ cup dried cranberries (soak 2 minutes)
 - ½ cup currants (soak 2 minutes, adding 1 Tbsp. hydrogen peroxide to soaking water – rinse thoroughly)
 - 1 cup water
- Garnish:
 - dash of lemon zest
 - fresh strawberry slices

Instructions:

Pecan Mousse:

1. Blend soaked and rinsed pecans and dates with water, add a few dashes of cinnamon into blender, stir.
2. Pour into glass pie plate, or large enough pyrex glass container so that thickness of liquid is ½ inch or less.
3. Sprinkle Chinese 5 spice, stir gently into mixture – and dehydrate in TST mode.
 - FAST mode set at 145°F (63°C) for 1 hour
 - RAW mode set at 115°F (46°C) until done (8 – 12 hours). Taste occasionally to test for desired consistency.

Sauce:

1. Blend soaked and rinsed dried fruits with water until smooth – pour into glass pie plate, or large enough pyrex glass container (square or rectangular) so that thickness of liquid is ½ inch or less.
2. Dehydrate in TST mode.
 - FAST mode 145°F (63°C) for 1 hour
 - RAW mode 115°F (46°C) until done (8 – 10 hours). Taste occasionally to test for desired consistency.

Serving suggestions:

1. Eating warm from the dehydrator is wonderful, or these ingredients can be chilled and eaten for up to a week.
2. Cover the pecan mousse with the cranberry/currant sauce – garnishing with lemon zest and fresh sliced strawberries.
3. When storing put the sauce on top. Garnish when ready to serve or eat.

PRODUCT INFORMATION

ITEM	Sedona Combo Rawfood Dehydrator
ITEM DESCRIPTION	9 Tray Food Dehydrator 600 Watts max. Made in Korea
SKU	SD-P9150
UNIT DIMENSIONS	17(W) x 19.7(D) x 14.6(H) in. 433(W) x 500(D) x 370(H) mm
UNIT NET WEIGHT	23.4 lbs. (10.6 kg)
TRAY SIZE	15.25(L) x 13(W) x 1(H) in.
TRAY AREA	14(L) x 11.5(W) x 9= 1449 sq. in.
SHIPPING WEIGHT	32 lbs. (14.5 kg)
SHIPPING SIZE	20.1(W) x 23.3(D) x 16.2(H) in. 510(W) x 590(D) x 410(H) mm
PACKAGING	Single Unit in a Carton
POWER RATING	AC120V, 60Hz, 600W for the USA and Canada AC230V, 50Hz, 600W for European and Asian countries
INCLUDES	9 BPA-Free Plastic Open Trays 1 BPA-Free Plastic Closed Tray (Compartment Divider) 1 Debris Mat 1 Detachable Power Cord 1 Operational Manual
WARRANTY	5 Years

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