

# Samson Silent Dehydrator

## INSTRUCTION MANUAL



PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE  
USING THE PRODUCT



Thank you for your purchase of the Samson Silent Dehydrator!

## Technical specification

Item No.: Samson Dehydrator SB-106B

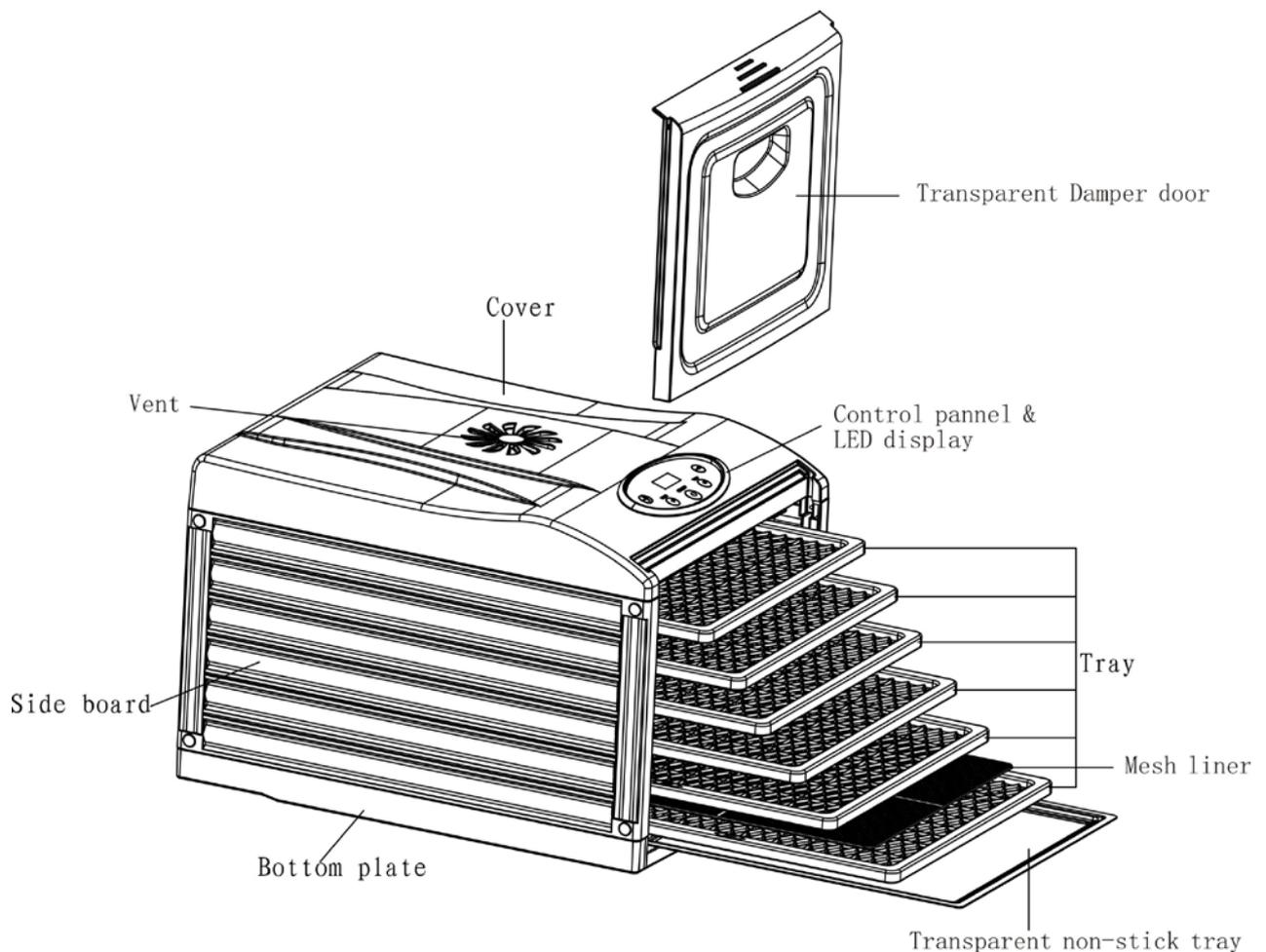
Normal Voltage: 120V, 60Hz

Normal Power: 400W

Thermostat: 95° – 158° (Fahrenheit)

Product Size: 18"x14"x13"

Tray Size: 13"x12" (6.5' Total Drying Space)



## Safety Instruction

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE AND RETAIN FOR FUTURE REFERENCE

1. This food dehydrator is designed for HOUSEHOLD USE ONLY and is not suitable for commercial use. Do not use outdoors.
2. When using the food dehydrator make sure that it is on a flat, level and sturdy surface.
3. Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury. The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur while the product in use
4. Always keep the food dehydrator away from children.
5. Before plugging the food dehydrator into the main electrical supply, check that the voltage and power supply comply with the specifications on the food dehydrator's rating label. Using the wrong voltage and or plug will void the warranty and may damage the machine.
6. Make sure that the food dehydrator is switched off and unplugged from the main electrical supply when it is not in use and before it is cleaned.
7. Ensure that the food dehydrator and power cord are kept away from hot objects and open flames; otherwise the plastic will melt and cause a fire.
8. Under no circumstances should the food dehydrator or plug be immersed in water or any other liquid. Do not use the appliance with wet hands.
9. Check the food dehydrator and power cord regularly for damage.
10. Do not use the food dehydrator if there is any damage to the plug or cord, following a malfunction, or after it has been dropped or damaged in any way.
11. Repairs to the food dehydrator should only be performed by a certified service agent. Please call Samson Brands 800-728-1238 for any repair needs. Improper repairs may place the user at risk.
12. None of the product's parts are dishwasher safe, unless explicitly specified otherwise.
13. Do not use your appliance with an extension cord unless this cord has been checked and tested.
14. Avoid contact with any moving parts. Keep hands, hair, clothing, spatulas and other utensils away from the fan and heating element during operation to reduce the risk of injury to persons and/or damage to the machine.

### Caution:

- To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to water, moisture or any liquid.
- Do not use the product near baths, basins or any other vessels containing water or liquid, or when standing in or on damp or wet surfaces.
- Don't operate the device with wet hands.
- In the event that the appliance is dropped into water or liquid, turn off the power at the power outlet and remove the plug immediately. **DO NOT REACH INTO THE WATER TO RETRIEVE IT. DO NOT USE THE DEHYDRATOR AGAIN UNTIL IT IS INSPECTED BY A CERTIFIED TECHNICIAN IF THIS HAPPENS**

- **ATTENTION!** Do not run the appliance for more than 20 hours in one single use. After 20 hours, turn off and unplug the dehydrator and let it cool down for at least 2 hours before operating again.
- Do not operate near anything flammable.
- Incorrect operation and improper handling can lead to malfunction of the appliance and injuries to the user.
- Damage to the power cord can cause fire or electric shock.
- The heating element area can become extremely hot during operation. Avoid touching this area.

## Features of the Dehydrator

This unit features an almost silent automatic fan, which thoroughly circulates warm air producing an evenly dried product. Dried foods hold almost all of their nutritional value and flavor.

Dehydrating is a perfect way to preserve fruit, vegetables, meat, bread, herbs, flowers and more.

. Six trays, each 13"X12" (Do not load more than 1 lb. of food on each tray)

.The transparent front damper door and removable trays allow large items to be dehydrated.

. The trays are easily cleaned.

• **The transparent trays is BPA free.**

. The non-stick transparent pad can be used to catch crumbs for easy cleaning, and can also be

Transparent tray



The transparent tray can be used to catch the residue at the bottom of the dehydrator



The transparent tray can be used to make fruit leather



## Before Use:

### Cleaning:

Before using the first time, wipe clean all parts of the appliance. Clean the 6 trays, damper door and transparent pad with a lightly moistened cloth. Use detergent as needed. Never submerge the dehydrator in water or liquid of any kind.

After cleaning, the unit must be run for 45 minutes on the highest temperature without and food.

**Some smoke and odors may be produced during this procedure. This is normal. Please ensure sufficient ventilation.** After this initial period let the dehydrator cool down and then rinse the parts in soapy water. Make sure you dry all the parts before using again. This act is only necessary for the first time and helps clean the heating element.

**Do not clean the appliance with aggressive chemicals or abrasives.**

## Assembling the appliance:

Make sure that the dehydrator on a level surface. Stock the drying trays and connect the plug with a wall socket. The dehydrator is now ready for use.

## Using Your Dehydrator

1. Place your food neatly in the trays – Do not overload the trays or overlap the food as it will not dry evenly. Close the damper door.
2. Plug the dehydrator into a wall outlet. Press the “ON/OFF” button. The LED screen will show default time setting “10:00” and temp setting “95°F”. The motor and fan will start first, and the heating element will start working 5 seconds later. As the timer begins to count down, the signal “:” will flash on the LED.
3. Press the “TIMER” button and LED screen will show the cook time. Based on what you are dehydrating, press “+” or “-” button to change the drying time between “0:30” and “19:30”. Press “+” or “-” button once, and the time increases or decreases in 30 minute increments. Press and hold “+” or “-” and the timer will increase or decrease quickly. Release the button on the desired time and the system will set the timer.
4. Press the “TEMP” button and LED screen shows the temp value. Based on what you are dehydrating, press “+” or “-” button to change the drying temp between “95°F” and “158°F”. Press “+” or “-” button once, and the temperature increases or decreases by 9°F. Press and hold “+” or “-” and the temperature will increase or decrease quickly. Release the button and the temperature is set. The LED screen will then return to the timer display.
5. During the drying process, you can change or check the drying time. Press the “TIMER”

button first, then press the "+" or "-" button to adjust.

6. During the drying process, you can change or check the drying temp. Press the "TEMP" button first, then press the "+" or "-" button. 5 seconds after the adjustment, LED screen changes back to time mode.

7. During the drying process, pressing the "ON/OFF" button, will temporarily pause all functions and heating.

8. Function buttons as below:



9. When the set time counts down to "0:00", the heating element turns off. The fan will continue running for 10 seconds and alarm with start beeping for approximately 20 seconds. The LED will display "END."

11. Unplug the unit from the power source.

### Hints:

· Depending on the moisture in the food itself and the humidity in the air, drying operation time can change. Use the dryer in a dust free, well ventilated, warm and dry room.

**· Fruit and vegetables dried in your food dehydrator will be different in appearance from those sold in health food stores and supermarkets. This is because home dehydrating does not use any preservatives, artificial coloring and only natural additives.**

## DRYING TIPS:

Drying time for food will vary according to the following factors:

- 1) thickness of pieces or slices, try to keep the size and thickness consistent
- 2) number of trays with food being dried
- 3) volume of food being dried
- 4) moisture or humidity in your environment

| Setting | Product                 |
|---------|-------------------------|
| 95°F    | Herbs, Flowers, Dough   |
| 104°F   | Yoghurt                 |
| 113°F   | Soft Vegetables         |
| 122°F   | Hard Vegetables         |
| 131°F   | Citrus Peel             |
| 140°F   | Fruit                   |
| 149°F   | Fish                    |
| 158°F   | Meat Jerky, Fruit Rolls |

## STORAGE

- Store food only after it has cooled down.
- Food can be kept longer if stored in a cool, dry and dark place.
- Remove all the air you possibly can from the storage container and close tightly.
- Check the contents of your dried food for moisture during the weeks following dehydration. If there is moisture inside, you should dehydrate the contents for a longer time to avoid spoiling.
- Dried fruit, vegetables, herbs, nuts, and bread should not be kept for more than 1 year, in the refrigerator or freezer.
- Dried meats, poultry and fish should be stored for no more than 3 months in the refrigerator, or 1 year if kept in the freezer.

## Maintenance and Cleaning

After using, unplug the dehydrator from the power supply and let it cool down before cleaning. Use a soft brush to remove food stuck on the trays. Clean the surface of body with damp cloth. Dry all parts before storing the dehydrator.

***MOST IMPORTANT: HAVE FUN USING YOUR NEW SAMSON SILENT DEHYDRATOR!***

## Drying Chart for fruit

| Food type                                      | Pre treatment                      | Setting | Drying time |
|--|------------------------------------|---------|-------------|
| Apples, core, peel, cut into 0.2" slices       | None                               | 140°F   | 8-10 hours  |
| Apricot halves, de-stoned                      | None                               | 140°F   | 12-14 hours |
| Banana halves                                  | Soak in lemon juice                | 140°F   | 12 hours    |
| Baby figs, halved                              | Blanch                             | 140°F   | 6-8 hours   |
| Grapes   | Blanch                             | 140°F   | 16-18 hours |
| Grapes deseeded, flattened slightly            | Blanch                             | 140°F   | 14-16 hours |
| Kiwifruit, peeled, 0.2" slices                 | None                               | 140°F   | 6 hours     |
| Lemon, skin on, 0.2" slices                    | Scrub whole fruit under warm water | 131°F   | 8 hours     |
| Limes, skin on, 0.2" slices                    | Scrub whole fruit under warm water | 140°F   | 8-10 hours  |
| Oranges, skin on, halved, cut into 0.2" slices | Scrub whole fruit under warm water | 140°F   | 6-8 hours   |
| Peaches, halved, de-stoned                     | None                               | 140°F   | 8-10 hours  |
| Pear large 0.39" thick slices                  | Soak in lemon juice                | 140°F   | 12-14 hours |
| Pineapple, 0.2" thick slices                   | None                               | 140°F   | 8-10 hours  |
| Citrus Peel, 0.039"-0.078"                     | None                               | 131°F   | 4-6 hours   |

## Drying chart for herbs and Spices:

| Herb/Spice    | Preparation  | Setting | Time     |
|---------------|--|---------|----------|
| Basil         | Wash, pat dry with paper towel. Place leaves onto drying racks | 95°F    | 2-4hours |
| Chives        | Wash, pat dry. Slice into desired lengths                      | 95°F    | 2-4hours |
| Chilli Pepper | Halve, and de-seed   | 95°F    | 6-8hours |
| Coriander     | Wash, pat dry. Place whole stems onto drying racks             | 95°F    | 2-4hours |
| Garlic        | Peel and chop.   | 95°F    | 4-6hours |
| Ginger        | Grate or slice, place onto drying racks                        | 95°F    | 4-6hours |
| Marjoram      | Wash, pat dry. Place whole stems onto drying racks             | 95°F    | 2-4hours |
| Mint          | Wash, pat dry. Place whole stems onto drying racks             | 95°F    | 2-4hours |
| Oregano       | Wash, pat dry. Place whole stems onto drying racks             | 95°F    | 2-4hours |
| Parsley       | Wash, pat dry. Place whole stems onto drying racks             | 95°F    | 2-4hours |
| Rosemary      | Wash, pat dry. Place whole stems onto drying racks             | 95°F    | 3hours   |
| Thyme         | Wash, pat dry. Place whole stems onto drying racks             | 95°F    | 2-4hours |

## Drying chart for vegetables

| Food type  | Pre treatment         | Setting | Drying time |
|--|-----------------------|---------|-------------|
| Carrot, peeled, 0.39" dice                             | None                  | 122°F   | 6-8 hours   |
| Celery, 0.39" dice                                     | None                  | 113°F   | 4-5 hours   |
| Eggplant, 0.2" slices                                  | Blanch in hot water   | 113°F   | 6-8 hours   |
| Ginger, peeled, 0.2"slices                             | Scrub with warm water | 122°F   | 8-10 hours  |
| Mushrooms, button, cut into 0.39" thick slices         | None                  | 113°F   | 6-8 hours   |
| Tomatoes, regular, cut into 0.78" -thick wedges(dried) | None                  | 113°F   | 6hours      |
| Tomatoes, Roma cut in half semi-dried                  | None                  | 113°F   | 8 hours     |
| Tomato, Roma cut in half dried                         | None                  | 113°F   | 10-12 hours |
| Onion, halved, cut into 0.39"                          | None                  | 113°F   | 14-16 hours |
| Pea, green, shelled                                    | None                  | 113°F   | 6-8 hours   |
| Pumpkin, peeled, deseeded, cut into 0.39" dice         | None                  | 122°F   | 8-10 hours  |
| Sweet potato peeled, cut into 0.39" dice.              | None                  | 122°F   | 8 hours     |