

WOLSTEAD

PureDry 12 Tray Dehydrator

Owner's Manual



IMPORTANT:

Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

WOLSTEAD PureDry 12 Tray Dehydrator 719187

SPECIFICATIONS

Model: 719187

Voltage: 220-240V ~ 50/60Hz

Power consumption: 750-900W

Dimensions: 325 × 357 × 385 mm

PRODUCT FEATURES

With 12 drying trays, precise temperature control, and even horizontal airflow, this dehydrator makes it easy to create healthy snacks with a long shelf life.

- 48 hour adjustable timer
- Digital touchscreen
- 10 preset programs for apple, kiwifruit, banana, pear, citrus, mushroom, tomato, chicken, fish and beef
- Horizontal drying system enables air to circulate evenly
- Transparent door and bright interior light enables you to easily monitor ingredients
- Adjustable thermostat with a temperature range of 35°C to 75°C
- Includes: 12 x removable stainless steel dehydrating trays, 1 x crumb tray, 6 x hooks, 1 rack

SAFETY PRECAUTIONS

When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

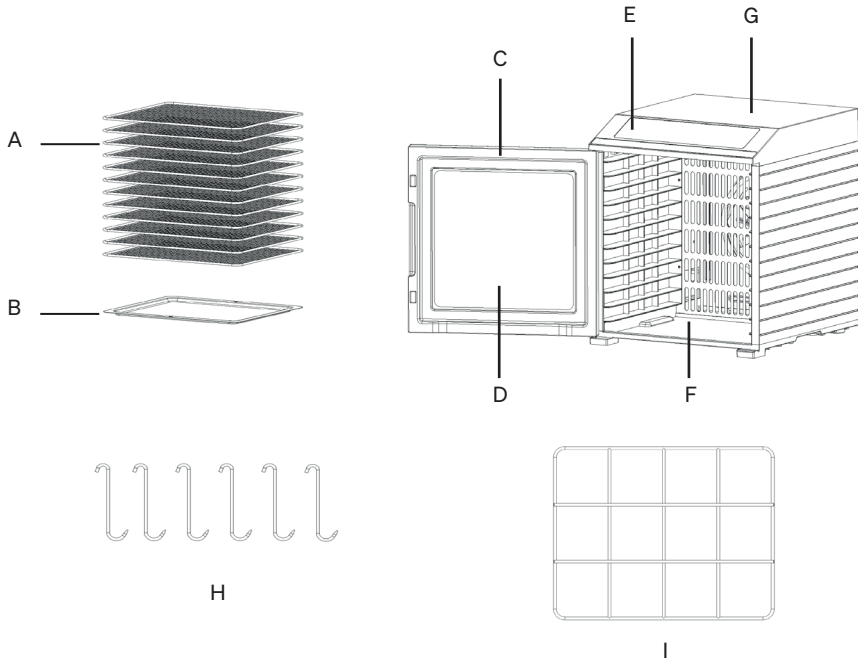
1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. This appliance is intended to be used in household and similar applications such as:
 - I. Staff kitchen areas in shops, offices and other working environments.
 - II. Farmhouses.
 - III. By clients in hotels, motels and other residential type environments.
 - IV. By bed and breakfast type environments.

7. To protect against electric shock, do not place the cord, plug or the base of the appliance in water or any other liquid.
8. Do not use attachments or accessories which are not recommended by the manufacturer.
9. The product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
10. Always use the appliance on a firm and stable surface and keep it 30cm from other objects and the wall to ensure heat is easily released.
11. Do not place the appliance on or near a hot surface, including a gas or electric stove, or in a heated oven.
12. Do not move the appliance when in use.
13. Not suitable for use with external timers or remote controls.
14. For indoor household use only.
15. Do not place anything on top of the appliance while in operation or when storing.
16. Allow the appliance to cool before cleaning, disassembling, putting in or taking out parts, and storing.
17. Unplug the appliance when not in use and before cleaning. Allow it to cool before removing or installing parts.
18. Appliance surfaces can get hot during and after operation. The appliance generates heat and steam. Avoid burns by keeping hands and face clear of the air outlet and by using oven mitts when handling hot parts.
19. Do not exceed 72 continuous hours of operation to avoid shortening the dryer's service life.

GET TO KNOW THE WOLSTEAD PUREDRY 12 TRAY DEHYDRATOR

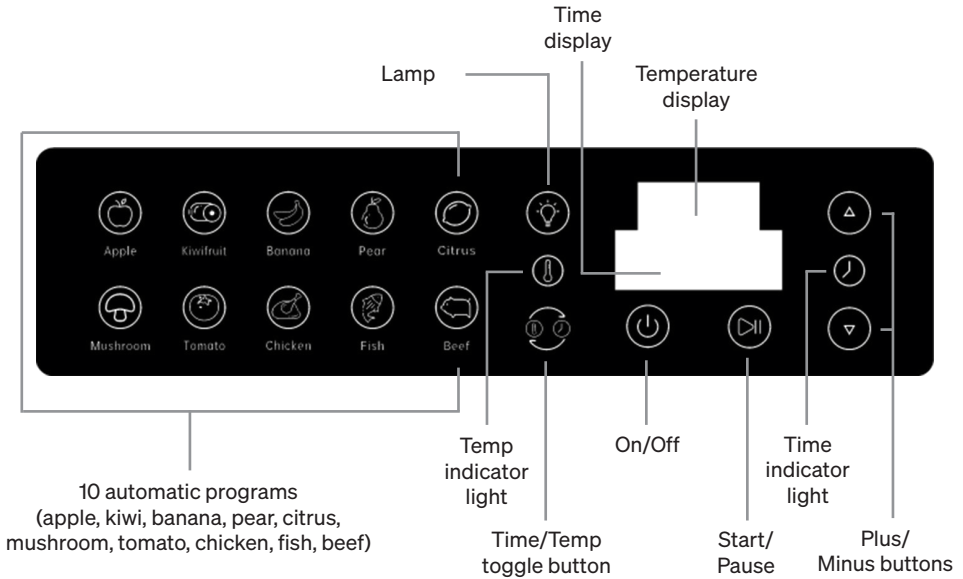
This food dehydrator is designed to remove moisture from fruits, vegetables, herbs, meats, fish, and more to preserve nutrients and extend shelf life.

Accessories and components



- A. Drying trays – Hold food for dehydration.
- B. Crumb tray – Catches fallen juice or food residue.
- C. Door – Accesses inner chamber and ventilation.
- D. Glass window – View inside without opening the unit.
- E. Control panel – Operate the appliance.
- F. Inner chamber – Tray placement and airflow.
- G. Housing – Durable outer body (plastic).
- H. Hooks - Hang food for dehydration.
- I. Rack - Attach hooks.

INTRODUCTION TO THE CONTROL PANEL



Before first use

1. Remove all packaging materials, promotional labels and tapes from the appliance.
2. Remove all accessories and read this manual carefully. Pay close attention to the operation instructions, warnings and safety guidelines to avoid injury or property damage.
3. Wash the trays in warm, soapy water then dry thoroughly.
4. Wipe the inside and outside of the appliance with a damp cloth.
5. Place the unit on a flat, heat resistant surface with 30cm clearance on all sides.

Accessory installation/removal

To set up:

- A. Remove the unit from packaging.
- B. Open the door.
- C. Place food trays or mesh trays inside as needed.
- D. Close the door.
- E. Plug in the appliance.
- F. Use the control panel to begin operation.

OPERATING INSTRUCTIONS



1. Plug in the power cord. All icons will flash once and you'll hear a beep. The power icon will remain on.
2. Press the power button. The time/temp icon and temperature light will activate. The plus/minus buttons will become functional.
3. Select one of the 10 auto programs. Press and hold the desired icon for 3 seconds.
4. If no selection is made, the unit will stay in standby.
Press Start to begin. Press again to pause or stop.
 - a. To adjust temperature, press Toggle → temp icon lights up → use to set 35°C–75°C (in 5°C steps).
 - b. Press Toggle again to switch to time setting → set 1–48 hours (in 30 min steps).
 - c. Press to begin drying.
5. Press twice in succession to activate cooling mode (only the power icon remains on). The fan runs for ~30 seconds before entering standby.
6. Unplug the power cord when done.
7. Time and temperature adjustment tip: Preset values are available, but users can manually adjust settings to suit their specific drying needs.

Icon										
	Apple	Kiwi	Banana	Citrus	Lemon	Mushroom	Tomato	Chicken	Fish	Beef
Temp	75°C	75°C	75°C	70°C	75°C	75°C	65°C	75°C	75°C	75°C
Time	9h	12h	12h	8h	12h	10h	8h	7h	12h	7h

Inner lamp function

1. After pressing the power button, the lamp remains on steadily.
2. Press the lamp icon once to turn it on, press again to turn it off.
3. The Lamp button operates independently of other buttons. It is not affected by the Start/ Pause button.

Memory function

1. If power is disconnected mid-program and reconnected within 30 seconds, the last program will resume.
2. If power is reconnected after program completion, the unit resets to default settings.
3. If left connected after finishing a cycle, previous settings are retained.
4. The lamp will always default to OFF after powering on.

Dehydrating food

While most food types can be dehydrated at a temperature of approximately 55°C, when dehydrating meats, poultry and fish (making jerky, biltong etc) the temperature needs to be raised to guard against pathogens such as Salmonella and E. Coli.

Choosing food to dehydrate

- For best results only use the freshest quality foods you can acquire.
- In season produce found at its peak will have more flavour and more nutrients.
- Meats, fish and poultry should be lean and fresh.
- Avoid foods that appear with bruises and blemishes. Poor quality produce can spoil the entire batch.
- Remove as much fat as possible from meats prior to dehydrating. You can use a paper towel under meat when dehydrating to absorb fat.

GETTING STARTED

1. Select which layer you wish to use first. When loading the food into the trays you can use all of the tray's surface, but some airflow must be maintained.
2. Place the cut food as a single layer on a clean tray, ensuring no liquid is able to drip onto the bottom of the electric heater to avoid the possibility of the unit to short circuit.
3. Do not overload the trays.
4. Only fill with one layer of desired food as this will affect the drying time. If the food cannot be dried within one day, you can dry it over the course of a few days as long as the unit can have a break from continuous use after every 48 hours.
5. Ensure the appliance is switched off when changing and alternating between trays.
6. After the food has reached its preferred drying time, store the dried food in an airtight storage container or bags to preserve the produce.

Preparation of ingredients

With most types of cooking, preparation is important for the best results. Foods that are prepared correctly prior to dehydration will taste better and have a better appearance.

- Food should be evenly cut, shredded or diced to the same size to ensure they all dry to the same moisture level, at the same time. Slices should be between 6mm and 20mm thick. Meats should not be thicker than 5mm.
- Waxy fruits (such as peaches, grapes, blueberries, etc.), should be dipped in boiling water to remove the wax. This allows moisture to escape easily during dehydration.
- Blanching can also be used to pretreat foods for dehydration.

For best results, select the freshest foods available to dehydrate. Note that unripened produce does not have the same flavour or colour compared to when it's at its peak and fully matured. Foods should be dehydrated as soon after purchase as possible.

Foods high in sugar such as apples, pears, peaches and bananas are prone to darkening due to oxidation of the sugars. Below are some pre-treatments that will help to reduce this effect:

- Fresh or bottled lemon, pineapple or orange juices are the best because of their natural sweetness. Pineapple and orange juice can be used full strength or diluted to taste. If you use lemon juice, it is best to dilute it with one part juice to eight parts water and soak the fruit pieces for two minutes. Be aware that the taste of these juices can overpower the taste of the fruit being dried and may not always prevent discolouration of food. Experiment with the dilution and soaking times to suit your taste.
- Place the sliced produce in fresh lemon or pineapple juice for a few minutes, remove, drain and place on the dehydrator shelf. For extra flavour, try sprinkling on cinnamon or other spices.
- Ascorbic acid mix (a form of vitamin C) is available at most health food stores or stores selling canning supplies. It can be used in tablet or powder form. Mix one tablespoon in four cups of water and soak the fruit for about two minutes. Like lemon juice, the taste can be quite overpowering so experiment with concentrations and soaking times.

- Blanching is faster than steaming but many nutrients are lost in the blanching water. It is not recommended for chopped or shredded vegetables, which would easily overcook during blanching.
- Water blanching: To blanch, place prepared vegetables in a pot of boiling water for three to five minutes only. Strain and pat dry and place vegetables in the dehydrator.
- Steaming: Put five to eight centimetres of water in a saucepan and bring to a boil. Place the food into the steamer basket, place over the saucepan and cover. Steam food for approximately five minutes, then remove and place on the dehydrator shelf.
- Nuts and seeds: Nuts and seeds contain phytic acid and enzyme inhibitors. Phytic acid is biologically necessary, as it helps safeguard the nut or seed until proper growing conditions are present and germination can occur.
 - Prepare your nuts and seeds by soaking them in warm water (filtered is best) and one tablespoon of salt to every two cups of raw nuts or seeds.
 - This will neutralise many of the enzyme inhibitors and increase the bioavailability of many nutrients, especially B vitamins.
 - Within seven to 24 hours (depending on the seed or nut), many of the enzyme inhibitors will have broken down.
 - NOTE: linseed, flaxseed and chia seeds are not suitable for soaking.
 - Cashews can only be soaked for three to six hours as they have already been heated to rid them of the naturally occurring toxic oil, cardol.
- Grains: For best results with dehydrating grains you will need to sprout them beforehand, this is especially necessary when making sprouted flour. The sprouting process occurs over a period of two to three days, depending on the humidity of the surrounding air, and will involve soaking, draining and rinsing your wheat berries in filtered water every six to eight hours. You will need to ensure the wheat berries are covered with a mesh or cheesecloth and set at an angle to allow an even circulation of air for fermentation to take place.
 - Once the root tips have grown to 1.5cm the seeds can be spread on the dehydrator trays, using the mesh sheets to prevent them falling through. After the sprouted grain has been dehydrated, you can use a power blender to make fresh sprouted flour.

DEHYDRATING TIMES

Meat preparation table (set temperature from 70 to 75°C)

Meat	Preparation	Dryness	Time (hours)
Beef Jerky	Lean flank or round steak slices about 2.5 to 3.5 cm thick.	Slightly chewy but not brittle	6 to 15

Fruit preparation table (set temperature 75°C)

Fruit	Preparation	Dryness	Time (hours)
Apples	Pare, core and cut slices or rings.	Pliable	5 to 6
Apricots	Clean, cut in halves or in slices.	Pliable	12 to 38
Bananas	Peel and cut into 1 cm slices.	Crisp	8 to 38
Berries	Cut strawberries into 1 cm slices. Other berries whole.	Dry	8 to 26
Cherries	Pitting is optional, or pit when 50% dry.	Pliable	8 to 34
Cranberries	Chop or leave whole.	Pliable	6 to 26
Dates	Pit and slice.	Leathery	6 to 26
Figs	Slice.	Leathery	6 to 26
Grapes	Leave whole.	Pliable	8 to 38
Nectarines	Cut in half, dry with skin side down. Pit when 50% dry.	Pliable	8 to 26

Orange Rind	Peel in long strips.	Brittle	8 to 16
Peaches	Pit when 50% dry. Halve or quarter with cut side up.	Pliable	10 to 34
Pears	Peel and slice.	Pliable	8 to 30

Vegetable preparation table (set temperature 65°C)

Vegetable	Preparation	Dryness	Time (hours)
Artichokes	Cut into 0.8 cm strips. Boil for about 10 minutes.	Brittle	6 to 14
Asparagus	Cut into 2.5 cm pieces. Tips yield better product.	Brittle	6 to 14
Beans	Cut and steam blanch until translucent.	Brittle	8 to 26
Beetroot	Blanch, cool, remove tops and roots. Slice.	Brittle	8 to 26
Brussels Sprouts	Cut sprouts from stalk. Cut in half lengthwise.	Leathery	8 to 30
Broccoli	Trim and cut. Steam until tender, about 3 to 5 min.	Brittle	6 to 20
Cabbage	Trim and cut into 0.3 cm strips. Cut core into 0.6 cm strips.	Leathery	6 to 14
Carrots	Steam until tender. Shred or cut into slices.	Leathery	6 to 12
Cauliflower	Steam blanch until tender. Trim and cut.	Leathery	6 to 16
Celery	Cut stalks into 0.6 cm slices.	Brittle	6 to 14

Chives	Chop.	Brittle	6 to 10
Cucumber	Pare and cut into 1.2 cm slices.	Leathery	6 to 18
Eggplant	Trim and slice 0.6 to 1.2 cm thick.	Brittle	6 to 18
Garlic	Remove skin from clove and slice.	Brittle	6 to 16
Hot Peppers	Dry whole.	Leathery	6 to 14
Mushrooms	Slice, chop, or dry whole.	Leathery	6 to 14
Onions	Slice thinly or chop.	Brittle	8 to 14
Peas	Shell and blanch for 3 to 5 minutes.	Brittle	8 to 14
Peppers	Cut into 0.6 cm strips or rings. Remove seeds.	Brittle	4 to 14
Potatoes	Slice, dice or cut. Steam blanch 8 to 10 min.	Brittle	6 to 18
Rhubarb	Remove outer skin and cut into 0.5 cm wide pieces.	Dry	6 to 38
Spinach	Steam blanch until wilted, but not soggy.	Brittle	6 to 16
Tomatoes	Remove skin. Cut in halves or slices.	Leathery	6 to 10
Zucchini	Slice into 0.6 cm pieces.	Brittle	6 to 18

DEHYDRATING TIPS

Do not overlap foods. Make sure foods are flat when placed on dehydrating trays. Overlapped foods can greatly increase drying time.

- Make sure foods are completely dry before removing. If you are not sure, cut a sample down the middle to check for internal dryness.
- Make sure to label containers when you store your dehydrated food.
- Proper storage helps maintain quality food. Package the food when cool.
- Foods can be kept longer if stored in a cool, dark and dry place. The ideal storage temperature is 16°C or lower.
- Vacuum sealing is a great way to store dehydrated foods.
- Food will shrink approximately $\frac{1}{4}$ to $\frac{1}{2}$ their original size and weight during dehydration. Make sure not to cut pieces of food too small.

CLEANING AND MAINTENANCE

1. Always turn off and unplug the unit before cleaning.
2. Remove trays and drip tray before cleaning.
3. Clean all parts after each use.
4. Do not immerse or rinse the base under water.
5. Do not use bleach, alcohol, or harsh chemicals.
6. Use mild detergent and soft cloth if necessary.
7. Dry all parts thoroughly before storing or reusing.
8. Clean and dry all trays/accessories before storage

TROUBLESHOOTING

Dehydrator does not turn on	Make sure the power cord is properly secured into the socket and that the switch is turned to the 'ON' position. Check to see if the power cord is damaged, if so, contact Kitchen Warehouse Customer Service.
Fan is working but there is no heat	Turn the dehydrator off. Bring back to your nearest Kitchen Warehouse store.
Heater is working but the fan is not working	Turn the dehydrator off. Check to see if there is an external object stuck in the fan once the unit is off and completely cooled. If still not working, bring it back to your nearest Kitchen Warehouse store.
Not dehydrating correctly	There may be too much food on the tray so reduce the food quantity.
Water drops on the door	There may be too much food on the tray so reduce the food quantity. Food contains too much water. Reduce the food quantity and increase dehydrating time.
Overheating or little heating	Temperature control system is not working properly. Turn the machine OFF and bring it to your nearest Kitchen Warehouse store.
Foods are not evenly dehydrated	The thickness of the food is not even, ensure it's evenly sliced. There may be too much food on the tray, reduce the quantity of food on the tray(s).
Abnormal sound from the fan	Screen cover in front of the fan is rubbing the fan blade. Turn off the machine and unplug from power.

Error codes and protection

- E1 – Open circuit in temperature sensor detected.
- E3 – Short circuit in temperature sensor detected.
In both cases, only the power button remains responsive. Unplug and replug to retry. If unresolved, contact service.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead PureDry 12 Tray Dehydrator, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday.

90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the five year warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

WOLSTEAD

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