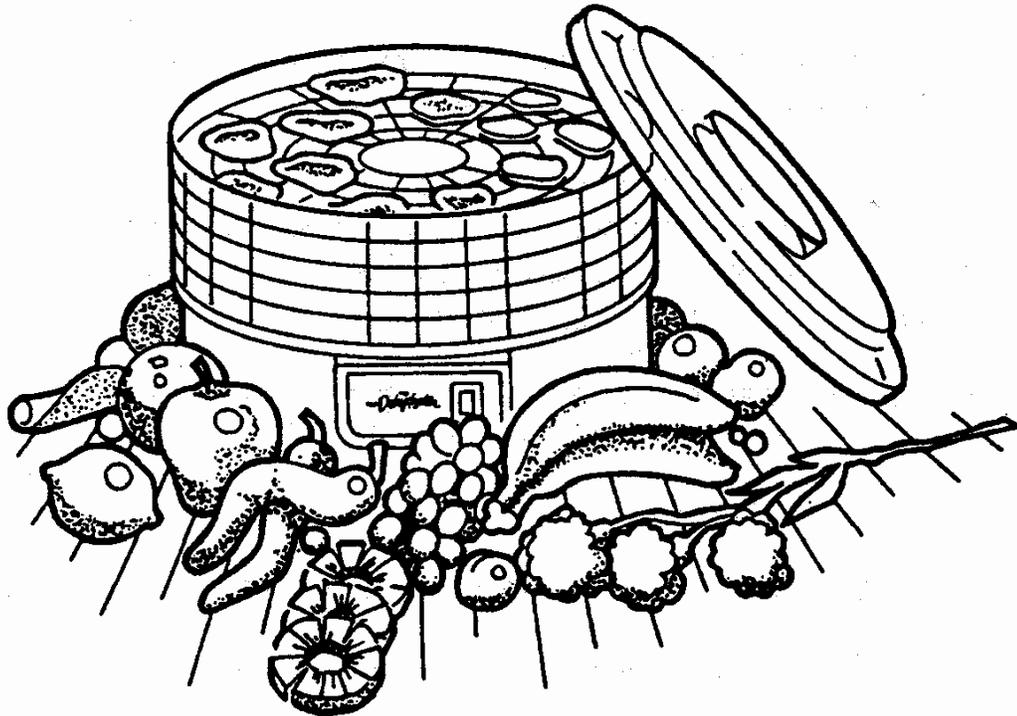


OPERATING INSTRUCTIONS FOR

FOOD ^{THE} *Dehydrator*
by MR. COFFEE®

MODEL FD5



FOR SERVICE OR QUESTIONS CALL 1-800-672-6333

FOR HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

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

1. **Read all instructions before using the machine.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, Return appliance only to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessories or attachments not recommended or sold by Mr. Coffee, may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use appliance for other than intended use.
12. Do not disassemble product. There are no user-serviceable parts inside.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord.
 2. An extension cord may be purchased and used if care **is** exercised in its use.
 3. If an extension cord is used, the marked electrical rating of the extension cord must be at least 10 amps and 120 volts. The resulting extended cord must be arranged so that **it** will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.
- **This appliance has a polarized plug (one blade is larger than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.**

Warnings:

The following safety practices must be followed to prevent food-borne illnesses. This is the case with any food-handling product and does not **apply** to all foods, fresh and dried.

- Thoroughly wash hands before starting to work with food, and wash again each time they touch anything other than food, before resuming work.
- Scrub and sanitize trays and lid of dehydrator between uses.
- Clean all kitchen equipment thoroughly after each use. Use hot water and detergent.

Further suggested procedures:

- Use clean tongs, forks, **and** other utensils instead of hands whenever possible; avoid touching food as much as possible.
- Thaw frozen foods in the refrigerator or cook from frozen state.
- Avoid handling food when sick, or with cuts or sores on hands.
- Keep hands away from mouth, nose and hair when handling food.
- Avoid coughing or sneezing on or near food and food contact surfaces.

Failure to follow these practices could **result** in bacteria growth in the food product or container which could result in serious illness.

Introduction

Congratulations, you are the owner of The Food Dehydrator™ by Mr. Coffee. This instruction book will introduce you to simple and easy ways to preserve vegetables, fruits, and meats. You can make nutritious snacks while saving money on groceries.

Herbs, flowers and potpourri **can** be made by the **batch** at a fraction of the cost of store-bought goods.

Please read **all** of the instructions in this booklet carefully before you begin to use this appliance. Proper care and maintenance will ensure long life of this appliance and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

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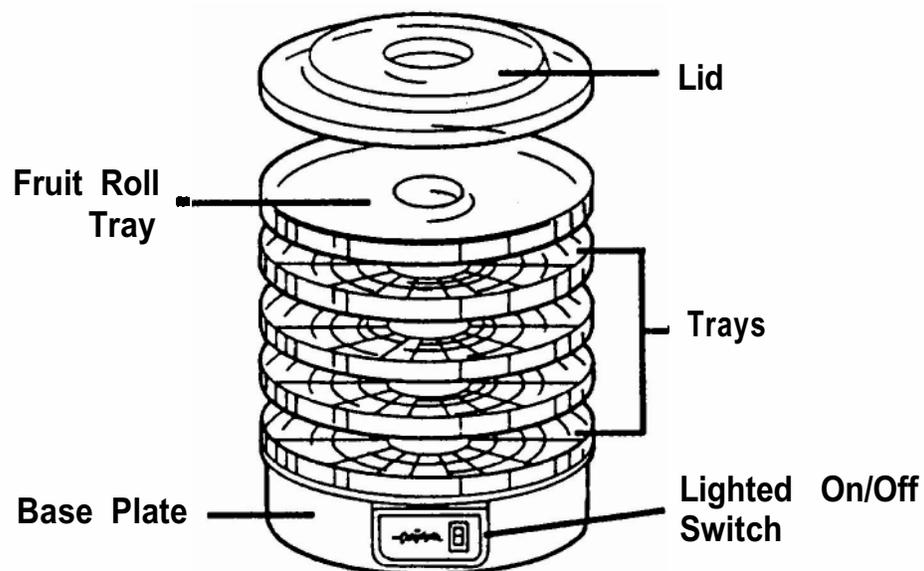
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Operating Instructions

- Before using The Food Dehydrator by Mr. Coffee for the first time, wash the trays and cover in warm, soapy water and rinse well. Trays can be washed on the top rack of a dishwasher only.
- Simply plug in The Food Dehydrator. Push the ON/OFF switch ON. The light on the switch will illuminate to indicate that the unit is operating.
- Once drying is complete, turn the switch to OFF, and unplug unit.
- When using the Fruit Roll tray, always place on the top tray.
- Make sure lid is in place when drying.

Diagram of Parts



Cleaning Instructions

Unplug from outlet prior to cleaning.
Wash trays prior to use in warm, soapy water. Rinse well, then dry.
DO NOT IMMERSE the base plate in water. Only use a damp cloth to clean.

The trays are top rack dishwasher safe.

DO NOT place the fruit roll tray in the dishwasher.

General Information About Drying Foods

Why use a Food Dehydrator?

COST

Saving money is a major benefit of drying foods. Home-dried foods can be made at a fraction of the cost that you will pay at the supermarket. Buying produce and meats on special, or growing your own in the summer is a great way to make your food dollar stretch further.

GREAT TASTE

Once water is removed from fruits and vegetables, the natural flavor is concentrated into chewy, healthy snacks.

STORAGE

Once the water is removed from foods they are only a portion of their original size. Foods can be sealed in airtight bags or mason jars. Open these in winter and enjoy the fresh taste of summer.

HOW DO FOODS DRY?

Dehydrating foods is a simple way to expose foods to heat and air, thus evaporating the moisture and removing any water vapors emitted from the foods.

Dehydrating forces the moisture out of the foods quickly and evenly. This method is **one** of the **most efficient** forms of food preservation.

SELECTING FOODS TO DRY

Select foods to dry that are in excellent condition. Remove any bruises or **spots** before drying. Fruits should be ripe. Those fruits that are naturally ripened have the highest natural sugar content and dry best.

Vegetables should be ripe also. Cut away any spoiled or bruised areas. Any fruit, vegetable and most meats can be dried. Experimentation with your food dehydrator is the best way to find which foods you enjoy most.

Highlights

- Be sure to choose fresh, ripe fruits and vegetables. Quality meats; herbs and flowers will help insure good results.
- Clean produce thoroughly before using.
- Cut foods **uniformly**. Slices that are about **1/4"** thick work the best. Foods can be sliced, shredded or diced. Cut foods, then quickly place to dry.
- Don't overlap pieces on the trays, however, they may touch.
- Drying times are affected by the humidity, thickness of slices and moisture content of the foods. Keeping good records will help adapt drying habits to these variables.
- Dried foods will have a pliable texture similar to licorice. A small percentage of moisture is retained in the dried foods.
- Rotate trays if you notice uneven drying. Simply move the bottom trays to the top and the top trays down towards the bottom.
- Blanching or steaming of vegetables is recommended to help retain color. Blanching also helps break down waxy skins on fruits like grapes to help with even drying.
- For best results, keep all five trays in place while drying, whether they are used or not.
- Always use the Fruit Roll Insert on the top tray. This will help ensure even air flow to all trays.
- If using cheesecloth, use on top two trays only. This will ensure proper air flow.
- SEE SPECIFIC INSTRUCTIONS ABOUT DRYING MEATS AND POULTRY.



Drying Fruits

Use fruits that are fresh and ripe. Grow your own or select from a farmer's market to help ensure quality produce. High quality produce will generate high quality results.

Once you start processing fruits, work quickly to prevent spoilage.

PREPARATION

Wash fruits thoroughly. Remove any blemishes or spoiled spots. Slice into $\frac{1}{4}$ ' slices or circles or in halves. A slicer or food processor will help speed up this step.

PRETREATMENT (OPTIONAL)

Pretreating fruits is optional. You do not have to pretreat fruits to get good results. Listed below are several options for pretreating. You may experiment and find the option that is best for you. The key to long life is proper storage. Review the "Storage and Labeling" section on page 18 for more details.

Pretreating is a step that helps to slow down enzyme growth. Enzyme growth leads to unwanted color and flavor changes in fruits.

NATURAL PRETREATMENTS

Lemon and pineapple juices are the most common natural pretreaters. Soak the cut fruit in either juice for about 2 minutes. Then place fruit directly onto the trays. Try other types of natural juices such as orange or lime.

For a tasty treat, dip soaked fruit slices into coconut, honey, spices, cinnamon or even a gelatin powder, then place on trays to dry.

Syrup Blanching

Syrup **blanching** is a process that helps retain the color of apples, apricots, nectarines, **figs**, peaches, plums, and pears. This process results in a sweeter tasting candied fruit.

Mix 1 cup sugar, 1 cup white corn syrup and 2 cups water in a large heavy sauce pan. Add 1 and $\frac{1}{2}$ pounds of cut fruit. Bring to a boil. Then remove from heat and let stand about 35 minutes. Do not stir while the fruit is sitting, this causes the fruit to break up and lose juice. Drain and lightly rinse with water, then place on trays to dry.

Water blanching is a process that helps break open waxy or tough skinned fruits. Examples of tough skinned fruits are grapes, prunes, plums, cherries, some berries and figs. By breaking open the outside skin, quicker, more even drying will result.

Peeling fruits is a personal decision. Skin adds a longer drying time, however, skin is a highly nutritious part of the fruit. Personal preference is the only way to decide about peeling.

ABSORBIC ACID-CITRIC ACID

These two acids help to prevent browning. Dissolve 2 tablespoons of absorbic acid and 2 tablespoons of citric acid in 1 gallon of water. Dip cut fruits into solution for no more than 2 minutes. Drain, then immediately place on tray to dry.

HINTS TO REMEMBER

- Keep fruit slices no more or less than about **1/4"** thick.
- Do not overlap produce.
- Do not completely fill each tray. Allow enough space for air to circulate.
- Patting fruits dry before placing on trays speeds up drying time.
- Place cheesecloth on the trays to prevent small fruits from sticking or falling through.
- Cool produce before testing for dryness.

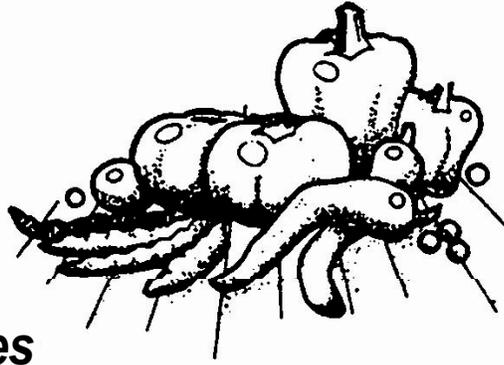
DRYNESS TEST

Drying fruits is not an exact science. There are many variables that can affect results. Keeping records of all the variables as you dry will help repeat your successful efforts. Variables include humidity levels, temperature, the number of trays that you used, and the types of fruits used.

General Guidelines

Be sure The Food Dehydrator is cool before testing fruits. Fruits should be pliable and leathery without patches of moisture and not be hard and tough. Overly dried fruits do not taste as good or store as well and lose nutrients.

Properly dried fruits will have about 15% moisture and will feel soft and leathery to the touch. A good test for dryness is to tear a piece of fruit and check if moisture develops at the tear. If it does, then the fruit is not quite dry. If no moisture beads, then the fruit is dry.



Drying Vegetables

Choose vegetables that are fresh and crisp as they will yield the best results.

PREPARATION

As with fruits, wash the vegetables and remove any blemishes or spoiled spots. Cut into **1/4"** slices or wedges.

PRETREATMENT (OPTIONAL)

As with fruits, vegetables need not be pretreated to achieve good results. Listed below are several pretreating options. Pretreating does help retain color, extend shelf life and enhance nutritional value.

Blanching

Blanching can be used to stop the flavor loss caused by enzymes naturally found in vegetables. Blanching involves a steam of water bath. This is ideal for vegetables with a long cooking time such as; corn, peas, beans or other vegetables with a tough outer skin.

Microwave Blanching

Prepare vegetables as for regular blanching.. Place a small amount of water in a microwave-safe, shallow cooking dish. Refer to your microwave instructions for cooking times. Use only a quarter of the time suggested. Microwave blanching, leaves the vegetables with a brighter color than steam-blanching vegetables. Once blanching is complete, place immediately on trays to dry.

DRYNESS TEST

Vegetables will be hard and brittle when dried. Cool the vegetables before testing for dryness. Some foods like tomatoes will be more leathery. The best test is to feel if the vegetables appear dry enough to store.

FRUIT LEATHER/ROLLS

Puree your favorite fruit in a blender or by hand. It is not necessary to add sugar; the roll will be naturally sweet. Pour onto the supplied plastic tray insert. The mixture should be about **1/4"** thick. The tray insert will hold about 1-2 cups of pureed fruit. Smooth out with a spoon. Dry for about 4-8 hours. Fruit leather is dry when it is no longer sticky to the touch. Remove from the tray when dried.

Fruit rolls will keep up to a year, properly packed at room temperature.

FRUIT AND VEGETABLE DRYING CHART

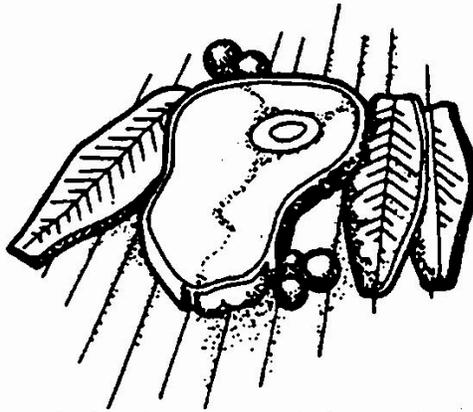
Wash thoroughly **all** fruits and vegetables prior to preparation.

FRUIT/ VEGETABLE	PREPARATION	DRYNESS TEST	TIME (Hrs)
Apples	Pare, core, slice into rings. Dip in pretreatment for 2 minutes. Drain, arrange on tray to dry.	Pliable	4-15
Artichokes	Cut hearts into 1/8" strips. Boil 5-8 minutes in a mixture of 1 TBSP. lemon juice and 1 cup water.	Brittle	4-12
Apricots	Dry in halves turned inside out or cut into quarters. Dipping in pretreatment helps to retain color.	Pliable	10-36
Asparagus	Cut into 1" pieces.	Brittle	4-10
Bananas	Remove peel, cut to 1/8" slices.	crisp	8-36
Beans, Wax, Green	Cut into 1" pieces or French style. Steam blanch until translucent Stir beans on tray once half dried to ensure more even drying .	Brittle	4-15
Berries	Leave. berries whole or cut strawberries in 3/8" slices and pretreat for 2 minutes for best color . Boil wax coated berries in water bath for 1-2 minutes.	Leathery and crisp	8-24
Beets	Steam, remove tops, skin and roots. Slice or dice.	Brittle/dark Red	4-12
Broccoli	Wash, then trim tops. Steam until tender, 3-5 minutes. Place on tray .	Brittle	4-15
Brussels Sprouts	Cut sprouts from stocks . Cut in half lengthwise.	Brittle	4-16
Cabbage	Trim, then cut into 1/8" thick strips .	Leathery	4-10

FRUIT/ VEGETABLE	PREPARATION	DRYNESS TEST	TIME (Hrs)
Carrots	Slice or dice, steam until tender.	Leathery	4-15
Cauliflower	Separate into florets. Dip into mixture of 2 QTS. water and 3 TBSP. salt for 2 minutes Steam until tender.	Leathery	4-15
Celery	Separate leaves and stalks. Cut stalks into 1/4" slices. Place both on tray to dry. Remove leaves first they dry faster.	Brittle	4-12
Cherries	Pitting is optional. Stem when ready to use. Cut in half, turn inside out. Place skin side down on tray.	Leathery & Sticky	6-36
Chives	Chop and spread on tray.	Brittle	4-6
Corn	Remove husks and silks. Steam on cob until milk is set. Cut from cob and spread on tray. Use cheesecloth to prevent kernels from falling through tray. To ensure even drying, stir several times.	Brittle	4-6
Cranberries	Pretreat in boiling water 1-2 minutes. Cut in half or chop.	Pliable	4-24
Cucumbers	Pare and cut into 1/8" slices. Place on tray.	Leathery	4-15
Eggplant	Peel, then slice 1/4" to 1/2" thick	Leathery	4-15
Garlic	Separate into cloves. Re- move outer skin. slice, then place to dry. Grind when ready to use.	Brittle	4-12
Greens Spinach, Turnip, Chard, Kale	Wash very thoroughly, trim. Steam until wilted.	Very Brittle	4-10

FRUIT/ VEGETABLE	PREPARATION	DRYNESS TEST	TIME (Hours)
G r a p e s (Raisins)	Remove stems: Water bath for 1-2 minutes to remove wax.	Pliable	6-36
Lemons	Do not peel. Cut in 3/8" circles or slices. Grate when ready to use.	Brittle	4-24
Mushrooms	Choose young mushrooms. Gently brush to remove dirt. Slice 3/8" thick, dip in lemon juice to retain white color.	Leathery	5-12
Nectarines	Peeling is not necessary. Cut in 3/8" circles. Dry with skin down.	Pliable	8-24
Okra	Choose young okra. Wash, trim pods, cut into 1/4" circles.	Leathery	4-10
Onions/Leeks	Remove tops, bottoms and skin. Cut into 1/2" slices or chunks. Use cheesecloth to prevent falling through tray. Stir while drying.	Brittle	5-12
Oranges	Do not peel. Cut in 3/8" circles or slices.	Pliable	4-15
Parsley	Tear into small pieces. Chop once dried.	Brittle	2-4
Parsnips	Slice or dice, steam until tender. Place on trays.	Leathery	4-12
Peaches	Peel if desired. Pre-dip. Remove pit. Halve, slice or quarter. Place skin side down.-	Pliable	4-24
Pears	Peel, remove core, cut into rings, slices or quarters. Pretreat for 2 minutes in dip.	Pliable	6-24
Peas	Use tender young peas. Shell. Blanch until tender. Spread on tray. Stir during drying.	Brittle	4-12
Peppers Green Pimentos	Cut in half. Remove seeds, cut into 1/4" strips or chop.	Leathery	4-12

FRUIT/ VEGETABLE	PREPARATION	DRYNESS TEST	TIME (Hrs)
IPeppers-Hot	Wear rubber gloves while handling. Place whole on trays to dry.	Leathery	4-16
IPersimmons	Remove cap. Slice in 3/8" circles or slices.	Pliable	6-24
IPineapple	Remove core. Cut in slices, wedges or chunks. If canned, drain and pat dry.	Pliable/ Leathery	8-20
IPlums	Cut in half, remove pit.	Pliable	6-24
IPotatoes	No need to peel potatoes. Slice 1/4" , dice or grate, cut into strips . Steam until tender. Place on trays.	Brittle	4-16
Prunes	Boil in water bath 1-2 minutes. Cut in half. Remove pits, place on tray in slices or halves.	Pliable	1 0-36
IPumpkin, !Squash	Cut into small pieces. Remove seeds and peel. Steam until tender; Scrape pulp, place in blender and puree. Dry with paper towels Place on roll tray to dry. use leather for pies.	Leathery	4-16
IRhubarb	Cut into 1" lengths. Place on tray to dry.	Leathery	3-15
IRutabagas	Slice thin or dice. Steam until tender.	Leathery	10-16
!Squash- !Summer	Don't peel, Wash, trim, slice 1/8-1/4" thick.	Leathery	4-16
*Tomatoes	Remove stems. Remove skin by dipping in boiling water. Halve or cut in slices.	Leathery	6-20
*Turnips	Slice thin or dice . Steam until tender .	Leathery	-24-36
*Watermelon	Cut into wedges or long slices 1/4" thick. Remove seeds and rind. Place on tray.	Pliable/ Sticky	8-20
*Zucchini	Slice 1/8" thick for veggie chips. Cube or grate.	Leathery	24-36



Meats and Fish

Review “Warnings” on page 3 for important information. Meats or fish can be dried using two different methods. Jerking meats, or processing **without** prior cooking, yields tough, chewy but great tasting meat. The meats are soaked in a salt-based marinade, then dried.

Dried meats and fish are cooked prior to drying. Proper cooking should kill bacteria present in raw meats and fish prior to drying. The dried meat and fish products can be used for stews, sandwich spreads, or stroganoff. The light weight of dried meats makes them ideal to take along on camping or backpacking trips. Dried meats and fish can be reconstituted by adding water, then used for many recipes.

Meats for drying should be **LEAN WITH AS LITTLE FAT** as possible. Fat will spoil during storage. Flank steak or round steak is an excellent choice for making jerky. Jerked meat is not cooked and will end up chewy and tough once dried. Meats that work best for stews and sandwich spreads need to be of choice quality and tender. **ALL FAT SHOULD BE REMOVED.**

Meats, for purposes other than jerky, need to be cooked prior to drying. You can use leftover roast or steak to dry, or cook meats specifically for **drying**. Leftover turkey will make excellent snacks for later.

Fish should be as fresh as possible.

MAKING JERKY

Beef

Slice the flank or round steak into thin strips or slices. Cutting the meat while it is frozen may make cutting easier. Cut across the grain for more tender jerky. Place in prepared marinade for 3 hours or overnight in an airtight container.

Place the strips or slices onto the tray. **Do not overlap.** Dry until it cracks when bent, about 8-15 hours. Store in an airtight container for up to two weeks. To maintain the best flavor, refrigerate. Use within three months.

See marinade in “Meat Recipe” section on page 24.

Fish

Use fresh fish, cut into strips. Larger fish works best. Properly clean fish and keep cold prior to drying to help reduce spoiling. Remove the bones and cut into strips. Soak in a mixture of 1 quart water and **1/2** cup salt and refrigerate for 30 minutes. Remove from liquid, pat dry.

Place into a flat pan and sprinkle liberally with a salted seasoning mixture. Use at least 1 tablespoon salt per 2 pounds of fish. Cover and refrigerate for about 6 hours.

Then place seasoned strips onto trays to dry. Do not overlap. Dry until no moisture appears, but not until brittle. Refrigerate dried fish to ensure flavor. The dried fish keeps up to 3 months refrigerated.

MAKING DRIED MEATS AND FISH

Meats and Fish

Dried meats and fish **have** a shelf life of only 2 weeks at room temperature, when stored in an airtight container. Do not make too much at one time to reduce waste. Dried **meats** will keep longer if stored in the freezer.

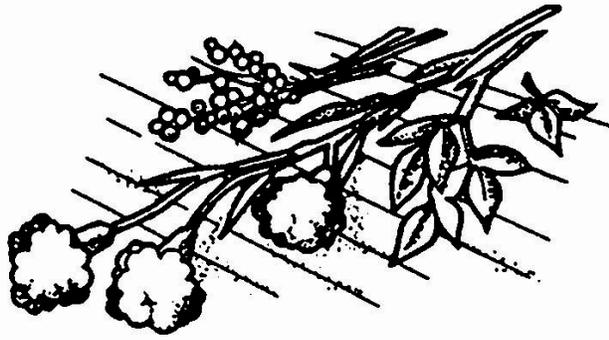
Thoroughly cook the fish or meat. Remove any visible fat. Cut into **1/2"** cubes. Place on trays and dry until no moisture is present. Store in an airtight container at room temperature for 2 weeks. Store in a freezer for up to 2 months.

Reconstitute by soaking in water or broth for up to 1 hour. Add to your favorite **recipes**.

BABY FOOD

Baby food is easy to make and it is nutritious and inexpensive. Simply choose your favorite dried vegetables or fruits, rehydrate by soaking 1 cup of dried produce in 1 cup of warm water for a few minutes or until tender. Place into a blender to chop to the desired consistency, or **mash with** a fork to achieve the same results.

Make **fruits** or **vegetables** into leather/rolls. Blend the fruit or vegetables, then pour onto your fruit roll tray insert. Dry as described in the 'Fruit Leather/Roll Section' on page 21. Seal the rolls into airtight bags. When ready to use, add hot water to the bag and rub bag with your fingers until the contents are "mushy".



Herbs/Flowers/Potpourri

Properly clean all herbs and flowers prior to drying.

HERBS AND SPICES

Almost any herb can be used for drying. These can be dried right on the stalk or stem. Remove the stems and leaves once these are dried. Labeling the herbs or spices prior to drying will help make identification much easier once dried.

Place in plastic bags in the whole form, then store in a cool, dry place. Crush or rub leaves when ready to use. This helps to keep the flavor intact.

Make sure herbs are totally dry. Any hint of moisture will spoil the herbs. Be especially careful when drying basil.

FLOWERS

Select flowers that are unblemished and fresh. Cut so that the stem or stalk can be arranged on the tray without bending. If it is bent, it will remain bent once dried.

POTPOURRI

Flowers or herbs offer a wide variety of choices for potpourri. Choose your favorites and experiment with mixing your own potpourris. Keep records so that you can duplicate the scent the next time. Place flower heads on trays, without overlapping. Dry, then mix together to form the potpourri. Your whole house will smell great as the flowers are drying. Scented oils can be added to your potpourri to help rejuvenate the scent.

Storage and Labeling

PACKING

Freezer bags with the zipper-type tops are excellent for storing dried foods. Place foods inside, squeeze out as much air as possible, then seal shut. **Heat-**sealed, vacuum bags can also be used. Vacuum sealing will extend the shelf life even longer. Glass jars that seal tight can also be used.

STORAGE

Store packaged foods in a dry, dark place. Cooler is better. Keeping foods in a refrigerator or freezer will greatly extend the shelf life. Light and heat cause the deterioration process to accelerate. Remember to label and date all food to be stored. Check food periodically for moisture beads or mold. If these appear, redry food on trays to remove the remaining moisture. If mold appears, scrape off and then pasteurize the contents. Pasteurizing involves spreading the food on a cookie sheet, then baking at 175°F. for 15 minutes. Repack and store as before.

SHELF LIFE

Most fruits, if properly dried and stored, will maintain a shelf life of up to 1 year. Vegetables should be eaten within 6 months. Jerked meats should not be stored for more than 2-3 months refrigerated. Jerky should be placed in the freezer for long-term storage up to 1 year. Fish should be stored in the refrigerator or freezer up to 3 months.

Reconstituting/Rehydrating

Dehydrated foods are great eaten dry, but they can **also** be rehydrated close to their original form.

Dried foods can be rehydrated by soaking them in liquids such as water, fruit juices or stocks. Rehydrated **fruits** are great in pies and sauces. Dried vegetables can be used for stews or soups.

Do not add salt or sugar to water, this will slow down the rehydrating process.

Various methods for rehydrating are outlined below. Choose the method that best **fits** your needs.

FRUITS

- If using cold water, soak in refrigerator to keep fruits free of molds or bacteria. Soak for a few hours until fruits reach desired consistency. Use enough water to just barely cover fruits.
- One cup of dried fruits will yield about 2 cups of rehydrated fruit.
- Do not **oversoak** fruits, this tends to reduce flavor and make them soggy.

VEGETABLES

- Wash vegetables in clean water. Soak in clean, unsalted water for 2-10 hours in a covered pan.
- Add seasonings at the end of rehydrating, not during.
- A rule of thumb:
 - smaller pieces need shorter soaking times
 - larger pieces need longer soaking **times**
- One cup of dried vegetables will yield about 2 cups of rehydrated vegetables.
- Use water that has been used for rehydrating in our recipes, this helps save the nutritional value of the vegetables.

METHODS OF REHYDRATING

Boiling Water:

Place 1 cup of fruit into 1 cup of water, simmer until tender. Place 1 cup of vegetables into 1 cup of boiling water. **Set** aside and let soak for 5 to 20 minutes. This varies depending on the **type of vegetable**. After soaking, use the vegetables for soups, stews or casseroles.

NOTE: If making fruits for pie, the mixture may need to be thickened. Add more water toward the end of mixing the ingredients. Adding the extra water too soon will make the pie filling too thin. You will be able to tell by looking and experiencing how much water is needed.

Steaming:

Fruits can be softened by steaming for about 35 minutes. This method is ideal when using fruits for milkshakes or baking.

Cooking:

Simply add the vegetables to the desired recipe. Be sure to add enough extra water **to** sufficiently rehydrate the produce.

Fruit Recipes

GLAZED BANANA CHIPS

Slice bananas into **1/4"** slices, place into lemon juice. Soak for a few minutes, drain, then place on tray.

Sprinkle with a mixture of sugar and cinnamon. Dry until crispy and shiny. For best results, use almost green bananas.

BANANA CHIPS/HONEY GLAZED

Mix **1/4** cup water and **1/4** cup honey. Add sliced banana. Drain, then place on trays to dry. Sprinkle with cinnamon or your favorite spice to add an extra touch.

APPLE PIE

2 cups water	1/4 teaspoon allspice
2 cups dried apples	1 Tablespoon mace
1/2 cup sugar	1 Tablespoon butter
1 teaspoon cinnamon	1 unbaked pie shell
2 Tablespoons flour	

Simmer apples in water until tender. Add sugar, flour and spices; mix. Pour into pie shell. Dot with butter.

Topping:

1/2 cup butter or margarine
1/2 cup brown sugar
1/2 cup flour

Mix ingredients **with** fork until crumbly. Sprinkle on top of apple mixture. Bake in preheated **425°F.** oven for 15 minutes, reduce heat to **350°F.**, bake for 35 minutes until slightly browned and bubbly.

Makes 1 - **9"** pie.

riations:

Substitute peaches for apples to make peach pie. Eliminate topping and use a second pie crust on top. Cut slits into pie crusts to let steam escape.

FRUITSAUCE

Ideal for pancakes, waffles, or even as a jam for toast.

3 cups dried **stawberries**
1 cup warm water
1/2 cup dried banana chips
1 cup dried blueberries or raspberries

Simmer above until tender. Add **1/2** cup maple syrup and **1/3** cup oat bran. Place all ingredients into blender or food processor. Blend until smooth. Add more water to reach desired consistency. Heat, if desired, serve over pancakes or waffles.

CINNAMON BLUEBERRY OAT BRAN MUFFINS

Makes 12 muffins

1 cup of dried blueberries

1 cup warm water

Soak blueberries until tender. Drain off water.

1 cup low-fat buttermilk

1 teaspoon baking powder

1/2 teaspoon salt

1 Tablespoon vegetable oil

1 **-1/2** teaspoons cinnamon

3/4 cup firmly packed brown sugar

1/2 cup water

4 large egg whites, whipped until soft peaks form

3-1/2 cups oat bran

Preheat oven to **400°F**. Spray 12 muffin tins with non-stick coating. Mix the buttermilk with the baking powder, salt, oil, cinnamon, brown sugar and water. Allow this mixture to sit for 3 minutes until bubbly. Fold the egg whites into the buttermilk mixture. Fold the oat bran into the mixture just until blended. Stir in the drained blueberries.

Divide the mixture into the muffin tins. Bake for 20 minutes or **until lightly** browned and firm to the touch. Allow to cool for 5 minutes before removing the pan.

Fruit Leather/Roll Recipes

STRAWBERRY LEATHER

Puree about 2 cups of fresh strawberries. Strain through cheesecloth to remove some of the seeds. Pour onto tray. Spread to **1/4"** thick. Dry 8-15 hours.

Variations:

Add apples to the strawberries. Sprinkle cinnamon or coconut to fruit puree after it is on the tray insert.

Vegetable Recipes

DRIED SOUPS

Instant Soup Mix

Place into saucepan any combination of your favorite vegetables. Add dry rice or noodles and your favorite dried meat. Place into an airtight container until ready to use.

INSTANT SOUP PREPARATION

Pour 2 cups of dried mix, from the recipe above, into 2 cups of boiling water. Cover and simmer until tender. Add seasonings to taste.

FRENCH ONION SOUP

- 1 cup dried onion
- 1 cup water
- 1 beef bullion cube or **1/2** cup beef stock

Mix ingredients in saucepan over a medium heat for 15 minutes or until onions are soft. Drain liquid and set aside.

Brown onions in 2 Tablespoons of butter. Add 2 Tablespoons of flour and 1/4 teaspoon salt. Stir, then add broth to pan. Add an additional 3 cups water. Simmer.

To **Serve: Pour** soup into **individual** oven-safe bowls. Top each with toasted croutons. Sprinkle with **parmesan** cheese and place a slice of provolone cheese on bread.

Bake at 375°F. to melt and brown cheese. Serve hot. Makes 4 servings.

SPAGHETTI-TOMATO SAUCE

- 1 pound hamburger or sausage, cooked and drained
- 2 garlic cloves
- 1 teaspoon dried oregano
- 1/2** teaspoon dried basil
- 2 Tablespoons olive oil

Mix above together in a large pot

Add the following to the large pot:

- 1 cup dried tomatoes
- 4 cups water
- 12 ounces tomato paste
- 1 teaspoon each of salt and pepper
- 1 Tablespoon -each of dried onion and bell pepper
- 1/2** cup dried mushrooms
- 1 teaspoon sugar

Stir together and simmer for at least 2 hours.

ZUCCHINI BREAD

A great way to use your surplus crop.

1 cup dried zucchini, blended into a flour

3/4 cup warm water

Mix water and zucchini flour together, let stand.

3 cups all-purpose flour

3 teaspoons baking powder

1 teaspoon salt

1 teaspoon cinnamon

Mix dry ingredients together, set aside.

1 cup cooking oil

3 eggs

2 cups sugar

2 teaspoons vanilla

Combine oil, eggs, sugar and vanilla; stir with fork. Add to flour mixture. Then mix in zucchini with remainder of ingredients. Batter will be lumpy.

Add **1/2** cup chopped walnuts or pecans, if desired.

Pour into two greased and floured loaf pans.

Bake at 325°F. for 1 hour.

Trail Mixes

NATURAL GRANOLA

5 cups rolled instant oats

1/2 cup wheat germ

3/4 cup chopped dried apples

3/4 cup raisins

1/2 cup chopped dates

1 cup chopped nuts

1/2 cup honey

1/2 cup firmly packed
brown sugar

1 teaspoon vanilla

1 teaspoon cinnamon

Mix all ingredients together. Dry with a paper towel. Spread out on the fruit roll tray insert. Dry until hard, then store in an airtight bag. Ideal for snacks anytime of the day.

HEALTHFUL SNACK TREATS

1 cup brown sugar

1 cup nuts

4 cups rolled oats

1 teaspoon cinnamon

1 cup chopped dates

3/4 cup raisins

1 cup coconut flakes

Mix together. Spread on fruit roll tray insert. Dry until hard. Distribute into small airtight bags for storage.

Meat Recipes

MARINADE FOR BEEF, FISH OR TURKEY JERKY

3 cups soy sauce
 1 cup brown sugar
 1 cup liquid smoke

Mix together, let stand for 5 minutes. Add 1-2 pounds of meat and let marinate for 3 hours or overnight in an airtight container. Drain, place on trays to dry. **Do not overlap.**

To Order Accessories

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NOTES

Limited Warranty

Mr. Coffee warrants to the purchaser that the FD5 by Mr. Coffee® (except for cord set) is free from manufacturer defects in material and workmanship for a period of one year from the date of original purchase when used in compliance with directions as outlined in the manufacturer's instructions, which will constitute reasonable and necessary maintenance by the purchaser.

In case of manufacturer defects in material or workmanship, Mr. Coffee agrees to repair (remedy) a defective food dehydrator without charge. The purchaser's exclusive remedy against Mr. Coffee shall be for the repair or replacement of a defective Mr. Coffee product.

All repairs must be made at an *authorized* Mr. Coffee Service Center. To locate a Mr. Coffee Service Center, call **1-800-MR COFFEE** (18006728333). *Mr. Coffee shall not be responsible for any repairs performed at any facility which **is** not an authorized Mr. Coffee **Service** Center.*

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In no event shall Mr. Coffee be responsible for incidental or consequential damages, nor damage due to misuse or the use of any unauthorized attachment; nor damage caused by use of an electrical circuit not specified on the Mr. Coffee product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

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