

# **STX** *International* **DEHYDRA 1200W-XLS**

**EXTRA LARGE SPACE - 1200 WATT - FOOD DEHYDRATOR**



## **INSTRUCTION MANUAL**



# **SAFETY PRECAUTIONS**

## **- SAVE THESE INSTRUCTIONS -**

Please read and fully understand ALL instructions and warnings prior to using this unit. Failure to comply with procedures and safe guards may result in serious injury or property damage. Your personal safety is your responsibility. This unit will not work properly if assembled or used incorrectly.

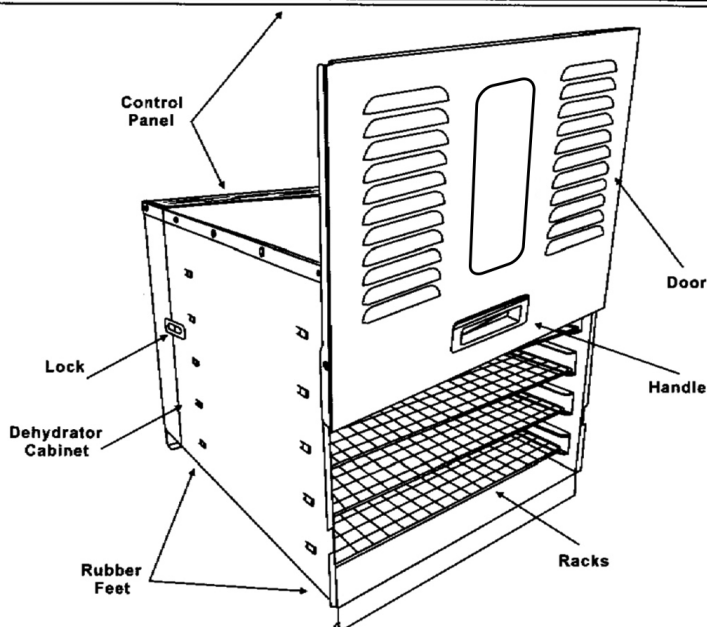
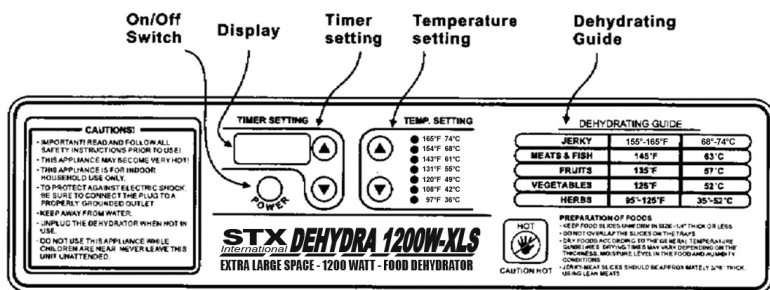
1. **KEEP AWAY FROM CHILDREN AND PETS - THIS IS NOT A TOY!** Never leave a running unit unattended. Always monitor the unit while in use and never leave the unit plugged in around an unmonitored child/pet. Teach your children the proper respect for all electrical appliances.
2. You are responsible for the safety of any children in the vicinity of this unit when it is or not in use. Adult supervision is **REQUIRED** at ALL times.
3. Check that all parts are operating properly and perform their intended functions **PRIOR** to each use. Check for any conditions that may affect the unit's operations. Do **NOT** use if the power cord is damaged or frayed, or if at any time the power cord becomes damaged or frayed or if the unit does not seem to be functioning as it normally has for you in the past.
4. **ONLY** for use indoors in a clean, dry, well ventilated location that is free of flammable fumes and/or objects and /or humidifiers/ equipment that causes condensation.
5. Do **NOT** operate outdoors or near any flammable or combustible materials
6. Do **NOT** use during electrical storms.
7. Always disconnect this unit from the power source before servicing, changing accessories or cleaning the unit.
8. This unit should be unplugged when not in use.
9. Make sure the power is turned off on the unit prior to unplugging from or plugging into an outlet.
10. **NEVER** plug unit into a damaged electrical outlet.

11. Do NOT attempt to move the unit while it is in operation.
12. Do NOT use sharp utensils inside any part of the unit (i.e. forks, knives, picks, tongs, etc.)
13. DO NOT MODIFY THE UNIT. Any modification to the unit will void the warranty.
14. The manufacturer and seller of this unit do NOT assume any responsibility in the case of improper use or monitoring of this product when in use. Improper use of this product voids all warranties.
15. Electrical repair or any other type of major service must be done by STX International/Mercantile Station 2, LTD. Proof of purchase must be provided by consumer prior to any repair/ service acceptance. The seller will use only factory original parts and accessories. Modification of the electrical or any other major component of this unit by the consumer voids all guarantees/ warranties. (See Contact Information on Back Cover)
16. Do NOT pull the power cord by the cord to unplug. Unplug the unit by the plug end. DO NOT use extension cords with this appliance. Use of extension cords will VOID the warranty.
17. Be sure the main unit is stable during use. All four feet should be secure on a level surface. Do NOT operate on flammable surfaces, such as carpet, a towel, or other flammable products. NOT USE NEAR POTENTIALLY COMBUSTIBLE PRODUCTS/ MATERIALS.
18. To prevent electric shock DO NOT IMMERSE THE MAIN BACK UNIT IN WATER OR LIQUID. Serious injury from electric shock could result. DO NOT operate near running water or in areas where condensation can collect.
19. Do NOT operate on a hot stove top. Do NOT allow the power cord to drape over the unit or any HOT surface.
20. Certain parts have sharp edges - use caution when handling these parts. Certain parts can scratch household surfaces. Proper care of these parts is required to prevent damage to other surfaces or to your person. You are responsible for how you handle these parts and this product.
21. Do NOT use under the influence of alcohol or drugs.

# SPECIFICATIONS

|              |                              |
|--------------|------------------------------|
| Model        | STX-DEH-1200-XLS             |
| Power Supply | 110/120 V, 60 Hz             |
| Wattage      | 1200 W                       |
| Dimensions   | 16 9/16" x 20 1/4" x 15 5/8" |
| Weight       | 36 lbs                       |
| Cord Length  | 72 inches                    |

## PARTS AND PLACEMENT



**CAUTION!**  
**EDGES MAY BE SHARP!**



## **CAUTION: FIRE HAZARD PLEASE READ!!**

- **This unit will get very hot.** Do not touch surfaces while operating.
- DO NOT attempt to move the unit while it is operating.
- Do not operate this device on or near flammable or combustible materials.
- Do not position this device under an overhead cabinet during use.
- Do not plug another high wattage device into the same electric outlet as this dehydrator during use.
- Observe all fire safety precautions while using this device including having proper fire extinguishing devices available.
- Surface temperatures on this device can reach levels where contact with skin can cause injuries; always wear protective gloves or oven mitts when device is in use.

# **INTRODUCTION**

Drying food for preservation dates back to the Ancient Egyptians. The Spaniards were the first explorers known to use dehydration to prep food for their expeditions. This method was used extensively in the days of the Lewis and Clark expeditions as they charted to the expanse of the Louisiana Land Purchase. Buffalo, elk and deer were plentiful, but their success relied heavily upon the proper use of this preserving method.

The information in this manual is intended to help you get the best results for this equipment. Please read this booklet carefully and contact STX International if you have any questions.

# **DEHYDRATION**

There are no exact rules that apply to food dehydration. Results can be affected by room temperature, relative humidity and moisture levels in the food you are drying. To become proficient, it will be necessary to experiment with your drying techniques. Too much heat, your food may harden on the outside while still being moist inside. Too little heat, your drying times will be very long with lackluster results. With a little practice you will be able to create tasty, ready to eat snacks in no time.

# PRE-TREATMENTS

For best results, select the freshest foods available to dehydrate. Immature fruits and vegetables do not have as much color and flavor as those that are fully mature. Foods should be dehydrated as soon after purchase as possible. Foods high in sugar such as apples, pears, peaches, and bananas are prone to darken as a result of oxidative stress from sugar. Below are some pre-treatments that will help reduce this effect.

- **Lemon Juice Wash:** In a large bowl, mix 1/2 cup of bottled lemon juice with 2 quarts of cold water. Soak the slices to be dried for 3 to 10 minutes immediately after cutting.
- **Asorbic Acid:** For a more potent color-preserving solution, mix 1 teaspoon of pure asorbic acid powder (or six finely crushed 500mg Vitamin C tablets) with 1 gallon of cold water. Soak the slices for 10 minutes.
- **Saltwater:** A 10-minute soak in a solution of 1/2 teaspoon of salt per cup of water is a high effective option for preventing browning. A quick rinse under cold water will remove any salty flavor before you dehydrate the fruit.

Blanching is used primarily to prepare fruits and vegetables for dehydrating with skins that will toughen when drying. This process helps lock in the color and flavor as well as soften the skin of grapes, cherries, prunes and plums. There are two blanching methods: water and steam.

- **Water Blanching** – Fill a large pan approximately half full of water. Bring water to a rolling boil. Use tongs to place food directly into the water, cover the pot and boil (Blanch) for around 3 minutes. Remove using tongs, drain and place on dehydrator tray.
- **Steam Blanching** - Using a steamer pot such as those used in Chinese cooking, put 2-3 inches of water in the pot and bring to a boil. Place food into the steamer basket, place in pan and cover. Steam for around 5 minutes. Remove and place on dehydrator tray.

## Notes:

- *We strongly advise against using Sodium Bisulfate for a pre-treatment, as it can severely degrade 304 stainless steel over time. Sodium Bisulfate has a severe effect on 304 stainless steel, especially when used in higher concentrations at elevated temperatures. To ensure the longevity and integrity of the stainless steel racks, we recommend exploring the alternative pre-treatment methods listed above, that are compatible with 304 stainless steel.*
- *Do not pre-treat or marinate on the drying racks. Soaking the racks in pre-treatment or marinade can degrade the 304 stainless steel of the racks.*

# CLEANING

1. Clean the racks and interior of the cabinet before using the dehydrator for the first time and after each use.
2. Allow unit to cool before cleaning. Turn the power OFF and ensure the electrical cord is unplugged from the outlet.
3. Wipe off both exterior and interior surfaces with a damp cloth and mild dish soap. Be careful not to splash water onto the heating element (located behind the screen inside the cabinet at the back.) DO NOT immerse the dehydrator in water.
4. The dehydrator shelves are dishwasher safe. Be certain ALL parts are completely dry before plugging in and powering up the product.
5. Once the back is detached and removed, the racks and front of the unit have no electrical components and can be washed thoroughly.
6. After cleaning, make sure the unit and all parts are completely dry before reconnecting to the power source.

## **Notes:**

- *ALWAYS fully clean the unit and trays before using. Operating a unit with excess food and grease will shorten the lifespan of the unit and void the warranty.*
- *Even the slightest amount of moisture remaining on parts can cause electric shock.*

# SETUP INSTRUCTIONS

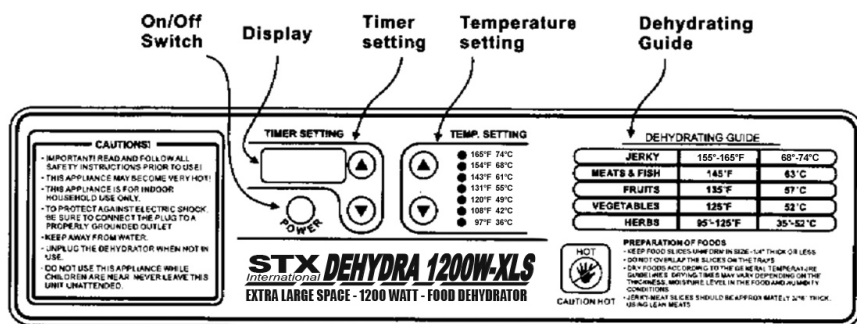
Before starting the dehydrator:

- Place the dehydrator on a clean, dry surface. The area should be well ventilated away from flammable items.
- The dehydrator should be at least 12" away from any surface/wall, on all sides (including the top), during operation to allow for proper air circulation. DO NOT block the air vents at the back or on the door of the dehydrator.
- Ensure that the dehydrator is plugged into a properly grounded wall outlet. Do NOT use an extension cord or power strip.
- Always monitor this device when operating and observe all fire safety procedures including the availability of fire extinguishing devices.

# OPERATING INSTRUCTIONS

1. Remove the racks from the dehydrator.
2. Load the dehydrator racks with the items to be dried. Position the pieces so they do not touch each other or overlap. Allow ample space between the product for proper air circulation. Remove any extra moisture from the food. This can be done with a paper towel.
3. Load the filled racks into the dehydrator.
4. Hang the door on the lip of the top of the dehydrating cabinet. Make sure the sides of the door are closed securely against the cabinet.
5. Press the power switch.
6. Select the desired time by pressing the Timer Setting keys. The unit will start to run.
7. Select the desired temperature by pressing the Temperature Setting keys. The unit will now begin to heat up.
8. When the drying time is complete OR when the power button is pressed to stop the unit, the unit will continue to run through a cool down period before it finally shuts off. The display will show "----" during this cool down phase.

**Note:** The timer will periodically flash from the original set time to the amount of time it has run, this is normal behavior.



**Note:** Drying times depend on many factors such as relative humidity, air temperatures, and product thickness, temperature, and fat content. The actual temperature of the dehydrator is based on an ambient temperature of 70°F. If the dehydrator is not used at an ambient temperature of 70°F, the temperature indicated on the temperature setting panel may not be achieved.

## IMPORTANT INFORMATION

Food dehydrators work at high temperatures for extended periods of time. They require air to flow through the unit in order to dry the food evenly. The unit will go through heat stages and cool cycles which will result in the temperature within the unit to fluctuate up to 10 degrees while it is running, this is expected and normal behavior. It is not designed to “trap the heat in”, but rather to allow the heated air and moisture to escape, thus the doors are not designed to be air tight.

## TROUBLESHOOTING

This unit comes equip with a heat sensor to detect if the unit is overheating. If this heat sensor trips the circuit breaker, the unit will shut down and will not turn back until the circuit breaker has been reset. To reset the circuit breaker:

1. Turn the unit off and unplug from the outlet.
2. Let the unit fully cool down before proceeding - the unit should be cool to the touch.
3. Unhook the back of the unit from the front of the unit.
4. Remove the four screws in the corners to detach the safety screen that covers the fan and other components.
5. Near the top right there is a heat sensor that protrudes from the safety panel, the reset button is on the opposite side of the heat sensor (see photo below).



6. Reach around the safety panel and press the reset button (see photo to the right).
7. Reassemble the safety screen before returning to normal use.
8. If the unit does not power on, please contact STX International for assistance. (Contact information on back of manual)

# FOOD STORAGE

Dried foods should be allowed to condition before being placed into a storage container. Generally, let the dehydrated food stand about 1 week in a dry, well ventilated and protected area. This conditioning time allows for further drying and removes most of the remaining moisture in the food. Dried food can be placed into clean, dry, insect resistant containers, preferably glass jars. Heavy gauge plastic freezer bags can also be used. Eliminate as much air as possible before sealing the bag.

When properly used, vacuum sealers provide ideal storage. The less air present, the less potential for the formation of molds. Stored foods should be checked monthly for insects and mold.

If mold is present, discard the whole container and start over, double checking your next batch to make sure that moisture levels in food are low and the container is airtight.



Reset Button

## FOOD DRYING TIPS

- Drying times will vary depending on the room temperature, relative humidity and moisture levels in the food you are drying. If the moisture level is high, the drying time will be longer.
- Keep in mind that drying times will be affected by the amount of food placed on the trays. Over loading the trays will slow the drying times and may produce poor results.
- When dehydrating foods, it is important to occasionally check on the dryness of the product. If the product is not thoroughly dried, mold may form during storage (See Food Storage). Check dryness after 6 hours, then check every 2 hours until the food has achieved your desired dryness.
- Foods will shrink approximately 1/4 to 1/2 their original size and weight during the dehydration process, so make sure not to cut pieces too small. One pound of raw meat will yield approximately 1/3 - 1/2 lb. of jerky.

## **JERKY DRYING TIPS**

- Choose lean meat. Using lean meat will help the meat dry faster and aid in clean up by decreasing fat drippings. Fat is also known to spoil quicker.
- Ground meat can be used to make jerky. It should be 80-90% lean. Ground turkey, venison, buffalo and elk are other excellent choices for jerky.
- It is easier to cut meat into thin strips when the meat is partially frozen.
- If you would like more chewy jerky, slice the meat along the grain. If you prefer more tender jerky, slice the meat against the grain.
- Marinate meat in the refrigerator, do not leave unrefrigerated.
- Wild game should be completely frozen prior to making jerky. Special considerations should be used when using venison or other wild game since it can become highly contaminated during field dressing. Wild game is often held at temperatures that could allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Hot-line for further questions or information on meat and food safety.

## **RE-HYDRATING**

Dried foods do not need to be re-hydrated for consumption. Many people prefer them in their dried state. If you want to rehydrate your food, the basic guidelines are to soak food in unsalted water for 3-7 minutes and then prepare as usual. If you are boiling them, use the same water they soaked in to preserve nutrients.

If you plan to soak foods for more than 1 hour, they should be placed in the refrigerator to prevent bacterial growth. One cup of dried vegetables will rehydrate to about 2 cups. One cup of fruit will rehydrate to about 1 ½ cups. Re-hydration times will vary depending on the thickness and the water temperature used. Warm water will speed re-hydration but may result in flavor loss.

# **STX** *International* **3-YEAR LIMITED WARRANTY**

**THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS, AS THEY VARY FROM STATE TO STATE.**

**THIS LIMITED WARRANTY CAN ALSO BE FOUND ON OUR WEBSITE AT [WWW.STXINTERNATIONAL.COM/SUPPORT/WARRANTY](http://WWW.STXINTERNATIONAL.COM/SUPPORT/WARRANTY).**

**WE WARRANT THAT DURING THE WARRANTY PERIOD, THE PRODUCT WILL BE FREE FROM DEFECTS IN MATERIALS AND WORKMANSHIP.**

**WE LIMIT THE DURATION AND REMEDIES OF ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE TO THE DURATION OF THIS EXPRESS LIMITED WARRANTY.**

**SOME STATES HAVE DIFFERENT LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.**

**OUR RESPONSIBILITY FOR DEFECTIVE GOODS IS LIMITED TO REPAIR, REPLACEMENT OR REFUND AS DESCRIBED BELOW IN THIS WARRANTY STATEMENT.**

## **WHO MAY USE THIS WARRANTY?**

STX International a/k/a Mercantile Station 2, Ltd. located at 2159 Magnum Circle, Lincoln, Nebraska 68522 ("we") extend this limited warranty only to the consumer who originally purchased the product in the United States, the District of Columbia, Canada or Mexico ("you"). It does not extend to (a) any subsequent owner or other transferee of the product, (b) any product shipped outside of the United States, the District of Columbia, Canada or Mexico, or (c) anyone who may have purchased it from someone other than STX International. Proof of purchase is required for in-warranty service. We recommend you promptly register this product on our website ([www.STXInternational.com](http://www.STXInternational.com)) to facilitate verification of the date of the original purchase. Keep the product manual and your sales receipt together for future reference.

## **WHAT DOES THIS WARRANTY COVER?**

This limited warranty covers defects in materials and workmanship of the product for the Warranty Period as defined below. In addition, during the Initial Warranty Period, this limited warranty also covers defects occurring in the initial shipment of the product to you.

## **WHAT DOES THIS WARRANTY NOT COVER?**

This limited warranty during the Warranty Period does not cover any damage due to: (a) improper use; (b) failure to follow the product instructions or to perform any preventive maintenance; (c) modifications; (d) unauthorized repair; (e) normal wear and tear that comes with household use; or (f) external causes such as accidents, abuse, or other actions or events beyond our reasonable control. It also does not cover consumable parts.

## **WHAT IS THE PERIOD OF COVERAGE?**

This limited warranty starts on the date of your purchase and lasts for 3 years ("The Warranty Period"), which shall be divided into two periods: (1) the first 30 days from the date of your purchase ("Initial Warranty Period"); and (2) the remainder of the 3 year period after the Initial Warranty Period has expired (the "Remainder Warranty Period"). The Warranty Period is not extended if we repair or replace the product. We may change the availability of this limited warranty at our discretion, but any changes will not be retroactive.

## **WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?**

With respect to any defective product during the Initial Warranty Period, we will, in our sole discretion either (a) replace such product (or the defective part) free of charge, or (b) refund the purchase price of such product.

With respect to any defective product during the Remaining Warranty Period, we will repair such product free of charge and provide a full-service inspection of your product. You will be responsible for all shipping and handling fees to and from our facility.

## **HOW DO YOU OBTAIN WARRANTY SERVICE?**

To obtain warranty service, you must call 844-861-4762 or email us at [Info@STXInternational.com](mailto:Info@STXInternational.com) during the Warranty Period to open a service request. Proof of purchase will be required to open a service request.

## **LIMITATION OF LIABILITY**

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR ENTIRE LIABILITY FOR ANY BREACH OF THIS LIMITED WARRANTY. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

SOME STATES HAVE DIFFERENT LIMITATIONS OF LIABILITY AND EXCLUSIONS, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

**Mercantile Station 2, LTD**  
**2159 Magnum Circle, Lincoln, NE 68522**  
**[Info@STXInternational.com](mailto:Info@STXInternational.com) • [www.STXInternational.com](http://www.STXInternational.com)**

# **QUESTIONS, PROBLEMS OR COMPLIMENTS?**

*Thank You for purchasing this  
STX International Product!  
We are grateful for your business!*

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment.

Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

**For Any Questions, Problems, or  
Compliments please call or email us.**



**Toll Free: 844-861-4762**



**Info@STXInternational.com**

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