



SEDONA DEHYDRATOR OPERATION MANUAL

MODEL: SD-9000



TRIBEST
making healthy living easy

INTRODUCTION

Congratulations! You are now the proud owner of a Sedona Food Dehydrator by Tribest. With Sedona, you can accurately and efficiently dehydrate your favorite food and vegetables utilizing the latest in digital dehydration technology. From, apples to zucchini, to crackers and your favorite jerky recipes, you can set Sedona to meet all your dehydrating needs.

Sedona is the advanced solution to dehydration - offering you all the options you require to make the dehydration process as simple and as convenient as possible. With Sedona, you can set the timer up to 99 hours or to continuous mode for up to 150 hours of worry-free uninterrupted operation. Because Sedona utilizes two independent heating mechanisms, the distribution of heated air is evenly circulated dehydrating your foods evenly. Sedona offers you the ability to dehydrate a little or dehydrate a lot. Dehydrate up to 9 trays of fruits and vegetables or divide the machine into two 4-tray chambers for smaller batches of your favorite dehydrated recipes.

Sedona's two fans can easily be adjusted to reduce the fan speed for quiet operation, offering you a convenient way to continually dehydrate during the evening hours without the added noise and distraction. Sedona also offers you a convenient way to monitor your foods with a see through glass window at the front of the unit.

Be sure to carefully unpack your Sedona and check that all of the parts are included with your package. Also take the time to become familiar with the functions of the unit before you begin dehydrating foods. It is a good idea to press each button to check their functionality – making you aware of what each button controls. Many trays have been included with your machine to make your dehydrating experience easier and to enhance the versatility of the food preparation capabilities.

We recommend that you wash all of the trays with warm water and a mild detergent before you first use your Sedona Dehydrator. Now you are ready to begin dehydrating with your Sedona. We hope you enjoy your Sedona Food Dehydrator, as it helps you to better preserve the nutrition from your favorite fruits and vegetables and helps you continue your journey to better health and nutrition.

Please take the time to thoroughly read through the entire operation manual for proper use and care instructions. Following the instructions in this manual will ensure that your Sedona Food Dehydrator serves you faithfully for many years.

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IMPORTANT SAFETY PRECAUTIONS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, Dehydrator in water or other liquid.
4. Only use an approved power cord included with your machine or supplied by the manufacturer.
5. Only plug the machine into an electrical outlet that has a compatible electricity rating. Failure to do so may damage the fan motor and/or heating-coil and will void the warranty.
6. Never handle the plug with wet hands.
7. Close supervision is necessary when any appliance is used by or near children.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. Always use the Dehydrator on a leveled surface, and keep it a minimal distance of 10 cm from other appliances or furniture.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
11. Do not attempt to disassemble or modify the Dehydrator. It may cause a fire, an electric shock or a malfunction. Any attempt to modify the dehydrator will void the warranty.
12. Opening the dehydrator door stops the dehydrator from operating. Once the dehydrator door is closed, operation will resume. If the Dehydrator continues to operate while the dehydrator door is open, please unplug the Dehydrator and contact the nearest warranty service center.
13. NEVER put your fingers or other foreign objects such as spoons, knives or any other kitchen utensils into the air vents while in operation. It may cause physical harm such as a burn, electric shock or even a fire.
14. Do not move the dehydrator while in operation.
15. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for the nearest warranty service center should your dehydrator malfunction or require service.
16. Use of unauthorized accessories or attachments not approved or recommended by the manufacturer may cause injuries.
17. Do not use outdoors. This product is intended for indoor use only.
18. Do not let the power cord hang over the edge of your table or counter, or come in contact with hot surfaces.
19. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
20. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the unit OFF and then remove the plug from the wall outlet.
21. Do not use the dehydrator for anything other than its intended use.

****SAVE THESE INSTRUCTIONS****

SAFETY TIPS

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

- Do not clean the Sedona with water. Always use a wet towel to clean the Sedona.
- Never use Sedona in a humid room such as a bathroom. Use Sedona in a well ventilated setting.
- Always use a separate outlet that has minimum 10-amps.
- Do not block the air vents while the Sedona is in operation.
- Do not expose Sedona to high temperatures over 176°F (80°C).
- Plug in Sedona with the main switch OFF.
- Do not attempt to dehydrate any liquids, very fine powder that will turn into dust, glass or metal.
- To avoid deterioration of food, do not keep the dehydrated food in the Sedona too long without the Sedona operating. Remove the dehydrated food immediately after the dehydration procedure is over. Store dehydrated foods in a proper place and in a suitable container.

SEDONA DEHYDRATOR PARTS

Package includes:

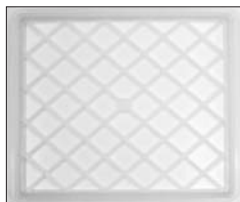
- 1 Main Body
- 9 BPA Free Plastic Open Tray
- 1 BPA Free Plastic Closed Tray
- 9 BPA Free Plastic Mesh Tray Screens
- 1 Detachable Power Cord



Power Cord



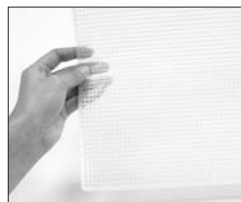
Main Body



Open Tray



Closed Tray



Mesh Tray Screen

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

Optional part to purchase:



Drying sheet

From fruit leather to raw cookies, the reusable drying sheet is food safe, BPA free, teflon free, and can be used as a flat low-stick surface to create your favorite dried food recipes inside Sedona. It's flexible and easy to use. Designed to be used with the open tray to create a level surface, place one sheet inside the open tray and add your ingredients to the sheet.

For your safety and to protect your Sedona, please follow the instructions below.

1. Always keep the Sedona on a leveled surface.
 - Keep Sedona at least 10 cm away from other appliances or furniture.
2. Place food on each tray as the instruction manual book explains.
 - Cut the food into even slices.
 - Use one tray for each type of food. Do not cross contaminate.
 - Lay the food in rows on the food tray with at least a one inch gap in between each slice of food so that each piece does not overlap onto the next.
 - You may dehydrate up to 9 trays simultaneously.
 - For 4-5 trays of dehydrated recipes, please use the upper compartment for best results.
3. Open the door to insert trays into the Sedona. Hold the tray in the horizontal position and push the tray into the proper slots.
 - Please double check whether all the trays are properly loaded.
4. Plug in to an outlet that has 10-amp capacity.
5. Turn the main switch ON.
6. Set the temperature and time. Press the Start/Pause button.
 - Please refer to Set-Up page.
 - Sedona will automatically switch to stand-by mode after the drying time has expired. Also, a buzzard will sound when the drying time has expired.
 - Turn the main switch OFF after finishing dehydration.
7. Sedona is designed to evenly distribute warm air from the rear to the front of the unit. Depending on the climate and temperature of the air flowing into the unit from the rear, there may be a slight difference in temperature between the trays and inside the drying compartment. Because heat rises naturally, it is normal for the top trays to be exposed to more heat than the trays in the center or on the bottom. For best results, rotate the trays periodically.

SET-UP



Function of switch and buttons:

1. **POWER** Switch is to turn on or off the Sedona.

2. **°F/°C** button will enable you to select a temperature display mode (Celsius or Fahrenheit). Select which temperature mode you want to display by pressing °F/°C button.

The basic setting of Sedona is Celsius when out of the factory. Once you set the machine to Celsius or Fahrenheit, the Sedona will remember your setting even after you turn OFF the switch.

3. **Temp** This window is used for two separate functions. Please note during operation, the Temperature Display will display your desired temperature setting, and NOT of the actual temperature of the drying compartments.

- A. Setting Desired Temperature (Set Up)- During set up this window will be used to set the desired temperature of the drying compartment.
 - a. The drying compartment temperature usually does not go over the temperature you set.
 - b. The condition of the inflowing air may adversely affect the actual compartment temperature. The actual compartment temperature may read a +/- 3° difference. The difference is registered by the thermal sensor, thus regulating the heating coil activity.
- B. Temperature Display- Will display your desired temperature setting
 - a. The 2 glyphs on the far left of the TEMP display indicate which of the two heating coils is active at any given time.
 - b. When the top left glyph is lit, the top heating coil is active.
 - c. When the bottom left glyph is lit, the lower heating coil is active.
 - d. When the two glyphs light up alternately, both heating coils are active.

*Attention: While the temperature displayed by the Temperature Display is the set desired temperature, actual temperatures in the drying chamber may fluctuate up to $\pm 3^{\circ}\text{C}$

4. **TIMER** window will show the desired hours during set-up the Sedona. It will also show the remaining hours during operation.

More Tips:

- When the dot located right next to the lower portion of the time display is blinking, the timer is on and the machine is working.
- If the dot is not lit, the timer has stopped. This means that the machine has stopped/paused all functions. Press START button to turn the programmed settings of the machine and the timer on and resume operation. Please follow the set up instructions to reset or change to new desired settings.

5. **SET** button will enable you to set the temperature and the time. If you press the SET button once, the 3 digit TEMP window will flash. If you press the SET button once more, the 2 digit TIMER window will flash.

(1) Press the SET button once – While the TEMP window flashes, set the desired temperature by using the 10 or 1 buttons to select your desired temperature. When the TEMP window displays your desired temperature, press the SET button to finalize your temperature setting. Your desired temperature is now set up, and the TIMER window will flash.

(2) Press the SET button twice - While the TIMER window flashes, set the desired hours by using the 10 or 1 buttons to select the desired timer setting, then press the SET button after you have set the timer to your desired setting to finalize your choice.

More Tips:

- The stand-by time is 5 seconds. If you do not begin to set the temperature or timer setting within 5 seconds, the set-up mode will be cancelled.
- For faster and accurate setting of temperature and time, Sedona has 2 separate buttons of 10 and 1. The buttons under the 10 represent increments of ten whereas the buttons under the 1 represent increments of one.
- You may set the dehydrating time up to 99 hours.
- Sedona has a continuous dehydration function which allows you to continuously dehydrate for more than 99 hours. To enable this function, press and hold the 10 up button until CO is displayed. The CO function will dehydrate for a maximum of 150 hours.
- The basic setting of Sedona is 45°C, 10 hours when out of factory. 45°C is equivalent to 113°F.
- Sedona will save your settings for next use even though you turn it off.

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

7. **TRAY** button is used to select which compartments will be activated. You can choose to dehydrate up to 9 trays of foods or up to 4 trays of food in either the upper half or the lower half of the unit. Sedona is designed to operate the whole unit or only operate the upper half or only operate the lower half in order to conserve energy when dehydrating smaller quantities of food.

More Tips:

- The basic setting of Sedona is whole (Upper half + Lower half) when out of factory.
- The Sedona will not remember your setting, and it will go back to whole when you turn the Sedona off.
- Due to energy effectiveness, we recommend using the upper half only when drying up to 4 trays. Please use the tray divider to separate the machine into

two compartments and to effectively distribute the heated air evenly and accurately.

8. **MODE** button will allow you to choose the mode of daytime or nighttime operation. Even though the Sedona is very quiet with the daytime mode setting, nighttime mode will make even less noise.

More Tips:

- The noise from the fan and wind flow will be reduced because the fan spins slower when it is in nighttime mode. Consequently, the dehydration rate of the nighttime mode will be a bit slower than that of the daytime mode.
- The basic setting of Sedona is daytime mode, and it will go back to daytime mode when you turn the switch off.

9. **START/PAUSE** button is to restart or pause the operation. While Sedona is in operation, if you open the door, the power supply to both the heating coil and the fan will be cut-off. Sedona will automatically restart as soon as the door is closed.

More Tips:

- You will hear a buzzing sound when the buttons are pressed, when the door is opened, and when the assigned time is over.
- To change the temperature and/or operation hours while the Sedona is running, press the START/PAUSE button, then press the SET button and change the temperature and/or time. Then press START/PAUSE button to re-start the Sedona.

NOTE: Sedona can be used to dehydrate up to 4 trays of food for smaller batches of dehydrated foods.

1. Insert the solid tray in the middle slot to divide the Sedona into two 4 tray dehydrators. Since Sedona is equipped with two independent fans with heating coils, Sedona can be used to dehydrate foods in the upper and lower half of the unit when divided. .
2. Press the TRAY button to select which fan with heating coil will be active.
3. Load the trays into the chosen half of Sedona according to which fan with heating coil is selected.

More Tips:

- If you choose one half, power supply to both the heating coil and fan of the other half will be shut off.
- If you choose upper half, you may dehydrate up to 5 trays including the solid tray (the divider). The upper LED will be on.
- Using the upper half of the machine is recommended if you wish to operate one half of the machine because heat naturally rises.
- If you choose lower half, you may dehydrate up to 4 trays. The lower LED will be on.
- If you see both LEDs are on, it means that you chose both upper and lower halves (the whole system). Try again to choose proper half.

CLEANING AND MAINTENANCE

1. Clean the trays and tray sheets with mild detergent under warm water after each use. The trays are **NOT** dishwasher safe.
2. To clean the main body, first unplug the machine and then clean with a wet towel. Do not rinse the Sedona with water or submerge the machine in water.
3. Make sure the trays and tray sheets are thoroughly dried before inserting them back into the machine. Keep your machine and machine parts in a safe place out of reach of children.

TROUBLESHOOTING

Symptom	Probable Cause	Remedy
Machine does not turn on	- the plug is incorrectly positioned in the electrical outlet - the machine switch is not on	- plug in again - turn the switch on
Display lights are not on	the machine switch is not on	turn the switch on
Fan is working but there is no heat	heating system is out of order	turn the machine off and contact the nearest service center
Heater is working but the fan is not working	- the fan is out of order - foreign material is stuck on the fan	- turn machine off and contact the nearest service center - remove the foreign material
Not dehydrating	- too much food on the tray - food is overlapping on the tray - fan is slow	- reduce the food quantity - evenly spread food on the tray - turn the machine off and contact the nearest service center
Water drops on the door	- too much food on the tray - food contains too much water	- reduce the food quantity - reduce the food quantity and increase the dehydration time
Over heating or little heating	temperature control system is not working properly	turn the machine OFF and contact the nearest service center
Foods are not evenly dehydrated	- the thickness of food is not even - too much food on the tray - foods on upper or lower tray	- evenly slice the food - reduce the food on the tray - choose the correct tray
Abnormal sound from the fan	the fan is out of order	turn the machine OFF and contact the nearest service center

WARRANTY

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

In order for you to receive the benefits of this warranty, you are required to complete and mail the warranty registration card (next 2 pages) to us within ten (10) days following the purchase of your SD.

1. No warranty will be provided until after we have actually received the enclosed warranty registration card, containing all the requested information, within ten (10) days of the date of the original purchase. The warranty is only good for the original purchaser for value. This warranty is non-transferable.
2. If the SD exhibits defective behavior while in normal household use, we, upon our actual receipt of a written notice of such defects from you during the warranty period, will, at our option, either repair or replace the SD which proves to be defective. However, we have no such obligation to repair or replace the SD until after you have, by insured mail and in protective packaging*, delivered the SD to the location of your service center as set forth on page 5. Replacement SD may be either new or like-new. SD may contain re-manufactured or re-conditioned parts, which are equivalent to new in performance or may have been subject to incidental use.
3. We do not warrant that the operation of the SD will be uninterrupted or error free. In no event shall our liability exceed the retail value of the SD.

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

WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL. TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO ONE (1) YEAR. In the event that such limitation or exclusion on the duration of an implied warranty is not allowed in the state or county wherein you reside, the above limitation or exclusion will not apply. This warranty gives you specific legal rights and protection, and you might also have other rights that vary from state to state, or county to county.

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

Do not send your SD back to the service center without a return merchandise authorization.

****SAVE ORIGINAL SHIPPING BOX****

place
stamp
here

Sedona® Dehydrator Registration

TRIBEST CORP.
P.O. Box 4089
Cerritos, CA 90703
U.S.A.

- Do you have Internet Service?
☐ Yes ☐ No
- Have you ever purchased any products through Internet Stores?
☐ Yes ☐ No
- Do you use e-mail at work?
☐ Yes ☐ No E-mail Address: _____
- Do you use e-mail at home?
☐ Yes ☐ No E-mail Address: _____
- Please check all that apply to your household:
 - ☐ Regularly Purchase Items Though the Mail
 - ☐ Military Veteran in Household
 - ☐ Member of Frequent Flyer Program
 - ☐ Subscribe to Cable or Satellite TV
 - ☐ Have a Microwave Oven
 - ☐ Use a Personal Computer
 - ☐ Support Health Charities
 - ☐ Have a CD Player
 - ☐ Have a DVD Player
 - ☐ Have a DVR
 - ☐ Have a VCR

Thank you for taking the time to fill out this questionnaire. Your answers will be used to help us better serve you in the future. Periodically, we would like to send you important product information and special offers. Be assured, your privacy is important to us and your information is never shared or sold to third parties unless it is required for us to conduct regular business with you, or unless it is required by law. Please initial here if you would NOT like us to send you important product updates and announcements: _____

If you have comments or suggestions about our product, please write to:
Sedona Customer Relations, P.O. Box 4089, Cerritos, CA 90703

SEDONA® DEHYDRATOR

REGISTRATION FORM

PLEASE FILL OUT AND RETURN WITHIN THE NEXT 10 DAYS

Please write all information legibly!

1. Customer Information

☐ Mr. ☐ Mrs. ☐ Ms. ☐ Miss

First Name _____ Initial _____ Last Name _____

Street _____ Apt. No. _____

City _____ State _____ Zip _____

Phone _____ Email Address _____

2. Date of Purchase: Month _____ Day _____ Year _____

3. Product Information:

Sedona Dehydrator Model #: _____ Serial #: _____

4. Dealer Information

Dealer Name _____

Dealer Address _____

Phone _____

OPTIONAL SURVEY

• How did you learn of Sedona? (Please check only one.)

- | | | |
|---|--|---|
| ☐ Received as a gift | ☐ Magazine advertisement | ☐ Newspaper advertisement |
| ☐ TV advertisement | ☐ Radio advertisement | ☐ In-store display or demo |
| ☐ Consumer magazine article | ☐ Friend's recommendation | ☐ Salesperson |
| ☐ Information through the mail | ☐ Other | |

• What is your primary residence?

- | | | |
|--|---|---------------------------------------|
| ☐ Own a House | ☐ Own a Townhouse or Condo | ☐ Rent a House |
| ☐ Rent an Apartment, Townhouse or Condominium | | |

• What is your Annual Household Income?

- | | | |
|---|---|--|
| ☐ Less than \$15,000 | ☐ \$15,000-\$25,000 | ☐ \$25,000-\$50,000 |
| ☐ \$50,000-\$75,000 | ☐ \$75,000-\$100,000 | ☐ more than \$100,000 |

• What factors most influenced your decision to purchase a Sedona? (please check up to three)

- | | | |
|---|--|---|
| ☐ Sedona reputation | ☐ Style and appearance | ☐ Value for the price |
| ☐ Special product features | ☐ Warranty | ☐ Rebate or sale price |
| ☐ Quality and durability | ☐ Consumer Magazine Article | ☐ Reputation of the Dealer |
| ☐ Friend Recommendation | ☐ Salesperson | ☐ Other |

• What is your occupation?

- | | | |
|---|---|--|
| ☐ Homemaker | ☐ Professional/Technical | ☐ Upper Management or Executive |
| ☐ Middle Management | ☐ Sales/Marketing | ☐ Clerical or Service Worker |
| ☐ Self Employed/Business Owner | ☐ Student | ☐ Retired |
| ☐ Tradesman/Machine Operator/Laborer | | |

• Which credit cards do you use regularly?

- | | | |
|---|--|---|
| ☐ Visa | ☐ MasterCard | ☐ American Express |
| ☐ Discover | ☐ Department Store | ☐ Diner's Club |
| ☐ Gasoline Company, etc. | ☐ Do not use credit cards | |

When You Need Service

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

SERVICE CENTER

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

Warranty Service Center

Tribest Corporation

1143 N. Patt St.

Anaheim, CA 92801

TEL: 888-254-7336, FAX: 714-879-7140

If you need service:

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

Detach Form on dotted Line

SERVICE REQUEST FORM

First Name _____ Initial _____ Last Name _____

Address: Street _____ Apt # _____

City _____ State _____ Zip _____

Phone _____

Serial # _____ Model # _____

Date of Purchase _____ Place of Purchase _____

Name of parcel/post carrier (In case of damage during delivery) _____

Reason for service request (use additional paper if more space is needed) _____

RECIPE INDEX

*Recipes by Jenny Ross, owner and executive chef of 118 Degrees, Costa Mesa, CA.
Learn more about Jenny Ross by visiting www.shop118degrees.com

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***Sprouted Grain Tortilla**

2 Cups Sprouted Wheat Berry, Rye or Kamut
1 Cup Ground Golden Flax Seed
1 Zucchini
2 Tbsp. Chili Powder
1 Tsp. Sea Salt
2 Cups Water

In a high powered blender combine first the sprouted grains, zucchini, spices and then ground flax seed. Blend on high until a thick paste that is well combined forms. Spread immediately onto a covered dehydrator tray in 6 inch rounds (shape of a tortilla) 1/8-1/4 inch in thickness and dehydrate at 115 degrees for 6 hours. At 3 hours flip the tortilla over to reduce drying time. Store in an airtight container for up to 14 days, makes 8-10 tortillas.

***Basic Squash Flax Tortillas**

2 Cups Diced Yellow Crookneck Squash
2 Cups Ground Flax Seed
1 ½ Cups Water
1 Tsp. Sea Salt
2 Tbsp. Dried seasoning of choice (Italian herbs, 21 seasoning salute, or chili powder)

Combine first the squash diced and the water and herbs in a blender. Blend into a vegetable stock and then add in the ground flax seeds. Blend again until a thick paste forms. Spread immediately over covered dehydrator tray at 1/8-1/4 inch thickness and dehydrate for 6 hours at 115 degrees. Gently remove from tray and cut down into squares to use for many types of wrap. Makes 2-3 trays.*Do not allow mixture to sit it will become very thick and unspreadable. If this happens add in up to 1 additional cup of water to make spreadable but do this only 1 time. Otherwise the integrity of the wrap will be compromised.

***Garden Crackers**

- 4 Cups Ground Golden Flax Seeds
- 2 Cups Carrot Juice (and leftover pulp)
- 2 Cups Water
- 4 Tomatos
- 1 Clove Garlic
- 1 Stem Green Onion
- 1 Tbsp. Dried Dill or Italian Seasoning
- 1 Tsp. Sea Salt

In a high powered blender combine the carrot juice, water, tomato, garlic green onion, sea salt and dried seasonings until a puree forms. Add in ground flax seeds and blend until thick paste forms. Place the carrot pulp (and any others you'd like to add in up to 2 additional cups – beets, greens and celery taste great!) in medium sized bowl and pour over flax mixture. Fold the mixture together using a spatula. Spread over covered dehydrator tray at ¼ inch thickness. Dehydrate at 115 degrees for 12 hours or until crunchy. These should be dry completely through. For best results score the crackers with a knife prior to loading dehydrator to create the desired shape. (Square, rectangle, triangle) Store in an airtight container. Makes 2 trays.

***Basic Flax Crackers**

- 4 Cups Soaked Flax Seed
- 2 Whole Roma Tomatos
- 2 Tbsp. Dried Basil
- 1 Clove Garlic
- 1 Tbsp. Sea Salt
- 2 Cups Sliced Tomato

Soak flax seeds 4 hours until they are nice and sticky. In a blender blend the tomato, sea salt, basil and garlic. Toss this mixture and the flax seeds with the sliced tomato until a thick mixture of seeds and vegetables has formed. Using a spatula spread over dehydrator tray at desired thickness (1/4-1/2 inch) Dehydrate at 115 degrees for 14 hours until dry all the way through. You may flip the crackers ½ way through drying to speed up drying time. Makes 2 trays of crackers which can be saved in an airtight container indefinitely.

***Marinated Vegetables**

Vegetables are quite nice in the dehydrator in fact just coating vegetables like squash, red bell peppers and mushrooms with a little bit of high quality extra virgin olive oil and dried spices will yield a nice soft vegetable within an hour with an enhanced flavor profile. Try the marinade and vegetable mix below to get an idea of what is possible in your own kitchen.

For the Vegetables:

2 Zucchini or yellow crookneck

2 Portobello Mushrooms

1 Thinly Sliced Red Bell Pepper

For the Marinade:

2 Sun Dried Tomato

2 Roma Tomatos

1 Clove Garlic

1 Tsp. Raw Honey or Agave nectar

½ Cup Fresh Chopped Basil or 2 Tbsp. Dried Basil

½ Cup Extra Virgin Olive Oil

To prepare the vegetables:

Cut squash cut in half and then into half-moon shapes ¼ inch thick. Place in large mixing bowl. Clean the Portobello mushrooms and dice, add to the vegetable mixture in the bowl. Thinly slice the red bell peppers lengthwise and toss into the mixture.

To prepare the marinade:

Combine all ingredients, save olive oil, in a blender. Blend to a puree and then add the olive oil from the top of the blender while blending to help the mixture emulsify.

To prepare the vegetables:

Toss the marinade over the vegetables until well coated. Place the vegetables in the dehydrator on a covered tray about 1 inch thick. Dehydrate at 118 for 1-4 hours. Use immediately. Make 1-2 trays

*Tomatoes and peppers are fast fermenters so in order to prevent fermentation enjoy your vegetables after 4 hours or let cool, refrigerate and use the very next day.

***Cookies - Sweet Sedona's**

4 Cups Macadamia Nuts or Cashews

1 Cup Raw Cacao (optional)

2/3 Cup Raw Honey or Agave Nectar

1 Tsp. Cinnamon

1 Tsp. Sea Salt

1 Dash Nutmeg

For Garnish – Coconut Shreds, Soaked Gogi Berries or Hemp Seeds

In a food processor add the nuts, cacao, cinnamon, nutmeg, and sea salt. Process down until a nut meal forms being careful not to process into butter at this point. It is important the mixture still has body to create cookies. Then add the sweetener from the top of the food processor while processing until a dough ball begins to form. Turn off processor and scoop out mixture into a bowl. Line a plate with topping of choice, even just additional cacao will do. Scoop the cookies in 2-4 oz. balls into topping and roll. Then press down onto lined dehydrator sheet so a nice round flat cookie forms. Place additional garnish in the center if desired and place in dehydrator at 115 degrees for 12 hours. Makes 12-18 cookies.

***Easy Fudge Brownie**

For the Brownie:

2 Cups Pecans or Walnuts

¾ Cup Agave Nectar or Honey or ½ Cup Date Paste

1 Cup Cacao

1 Tsp. Cinnamon

1 Tsp. Sea Salt

For the Fudge Topping:

1 Cup Cacao

¼ Cup Raw Agave or Raw Honey

2 Tbsp. Coconut Butter

1 Tsp. Sea Salt

To prepare the brownie:

In a food processor, process nuts to a meal being careful not to over process into a butter. Then add to the mixture the cacao and spices and pulse to combine. Turn on the processor all the way and add the desired sweetener from the top while processing until a dough ball forms. Remove mixture from processor and spread over covered dehydrator sheet $\frac{3}{4}$ inches thick. Dehydrate for 8 hours at 115 degrees.

To prepare the fudge:

Blend all ingredients well until a rich thick sauce forms.

To complete the project:

Spread fudge over brownies until well frosted. Place in the refrigerator for 30 minutes. Cut brownies down to size and enjoy. May be left out on the countertop or refrigerated for up to 15 days. Makes 10 2 by 2 brownies.

***Kale Chips**

3 Cups Kale Leaves -pulled off stem, in large pieces

Marinade: 3 Tbsp. olive (EVOO = extra virgin olive oil)

1 Tbsp. balsamic vinegar

1 Tbsp. red miso

2 Tbsp. nutritional yeast

1 Tbsp. 21 Seasoning Salute (sold at Trader Joes)

1/4 Cup fresh lemon juice

Mix marinade ingredients together in a bowl. Take kale leaves (stems off) and put into the marinade bowl – and massage marinade into kale leaves – this softens the leaves and pushes the marinade into the leaves. This dish can be eaten as is, without dehydrating. Dehydrate on trays with only screens at 110 degrees until crispy – about 2 hours. (Check on crispness, after 2 hours, dehydrate longer if needed.)

Notes: This recipe is so tasty that I rarely have much left over as I take it out of the dehydrator when the leaves have turned crispy. There are many different types of Kale – purple leaf, green, etc. All of the Kale varieties work well to make the ‘chips.’ The length of time dehydrated changes with your location, when I lived by the beach, dehydration took longer, by quite a few hours. Now that I live in a very dry climate / the desert it is shorter, so the drying time could be as long as 4 hours.

***Dehydrated Spices**

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

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

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

Notes: There are so many spice varieties you can make, the most popular are the Italian spice blends, or Poultry spices – parsley, sage, rosemary and thyme. Although I recommend that only the leaves be dried, if you want to dry the stems and blend them / grind them – then do so by all means. The whole food / spice – with the exception of the woody stems of the rosemary and thyme (and a few other) plants are too difficult to dry / digest.

***Fruit chips**

Ingredients – choose from the fruits in season, that grow locally in your area, and / or the ones you want to store / save for later:

Bananas	Tomatoes (yes they are a fruit)
Apples	Plums
Papaya	Apricots
Pineapple	Cherries

Possible marinades / sweeteners/ spices:

Agave nectar	Maple syrup	Pineapple juice
Cinnamon	Orange juice	Tangerine juice
Sea salt	Lemon juice	
Pumpkin pie spice	21 seasoning salute (from Trader Joes)	

Soy sauce (especially good on tomatoes) – Nama Shoyu or low Sodium, wheat free San-J Soy Sauce

Fruit concentrates:

Black cherry	Pomegranate
Cranberry	Orange
Elderberry	Pineapple

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

Notes: Certain fruits do not taste sweeter when dehydrated, like banana chips or papaya. Others taste sweeter, like apples and apricots. That is why marinades / sweeteners / spices are suggested here to coat / cover the fruit – to enhance their flavor when dried. Try different combinations, different spices, and seasonings. You might have a favorite not listed here – use it. The thicker the slices, the longer the dehydrating time – therefore there is no ‘set’ time for dehydrating any fruit. Learn, by trial and error, how you like your fruit chips, crispy, or chewy. That will also contribute to the length of time you dehydrate any fruit chip. Enjoy the process of tasting / testing.

***Pecan Mousse with Currant Sauce**

2 dates - pitted, soaked (keep soaking water)

1 cup pecans (soak in mixture of 4 parts water, to 1 part hydrogen peroxide, 3% solution- for 10 minutes- and rinse to take mold off nuts)

2 cup water

Spice with: Dash of cinnamon
Pinch of sea salt
Dash of freshly grated nutmeg

Currant sauce: 2 cups currants blended with
1 ½ – 2 Cups water
lemon zest to taste

Garnish: Strawberry, banana, kiwi slices
Fresh mint leaves

In blender mix ingredients together – adding first one cup of water, and adding more water to create ‘thick soup’ like consistency (up to 2 cups). Pour pecan mixture into glass pie plate and put into dehydrator and dehydrate at 110 degrees until a ‘mouse like’ consistency – check after 4 – 6 hours. Make / blend currant sauce thinning to desired thickness by adding ½ water and slowly adding more. Pour the sauce into a glass pie plate as well, and place in dehydrator, set at 110 degrees, dehydrating until warm – check on timing at 2 – 4 hours. Serve warm, from the dehydrator, topping the ‘mouse’ with the currant sauce – for color, garnish the top with fresh cut strawberries, bananas, and kiwis – and / or mint leaves. Store in covered glass container if want to eat later, cold. Will keep in refrigerator for up to 4 days.

Notes: This dessert is one of my favorites warm and cold. It stores in the refrigerator easily, and tastes great garnished with fresh fruit. I was so surprised at the texture of the blended pecans and dates – mousse – who’d a thought?

PRODUCT INFORMATION

Product name:	Sedona Dehydrator
Power:	120Vac, 60Hz, 600W for the USA and Canada 220-240Vac, 50/60Hz, 550-650W for European and Asian countries
Size:	433mm(W) x 370mm(H) x 500mm(D) 17.05in(W) x 14.6in(H) x 19.7in(D)



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