

TSM Products 32603

TSM Products Model 32603 Stainless Steel Food Dehydrator Instruction Manual

Model: 32603

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your TSM Products Model 32603 Stainless Steel Food Dehydrator. This appliance is designed for dehydrating various foods, including fruits, vegetables, and meats, to create natural snacks and preserve ingredients. Please read all instructions thoroughly before initial use and retain this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PACKAGE CONTENTS

Your TSM Products Model 32603 Food Dehydrator package includes:

- 1 x TSM Products Stainless Steel Food Dehydrator Unit
- 5 x Stainless Steel Shelves (16.24 x 14.5 inches each)
- 1 x Instruction Manual

4. SETUP

4.1 Unpacking and Placement

Carefully remove the dehydrator from its packaging. Place the unit on a stable, level, heat-resistant surface, ensuring adequate ventilation around all sides. Keep the unit away from walls or other appliances to allow for proper airflow.



Figure 1: Front view of the TSM Products Stainless Steel Food Dehydrator.

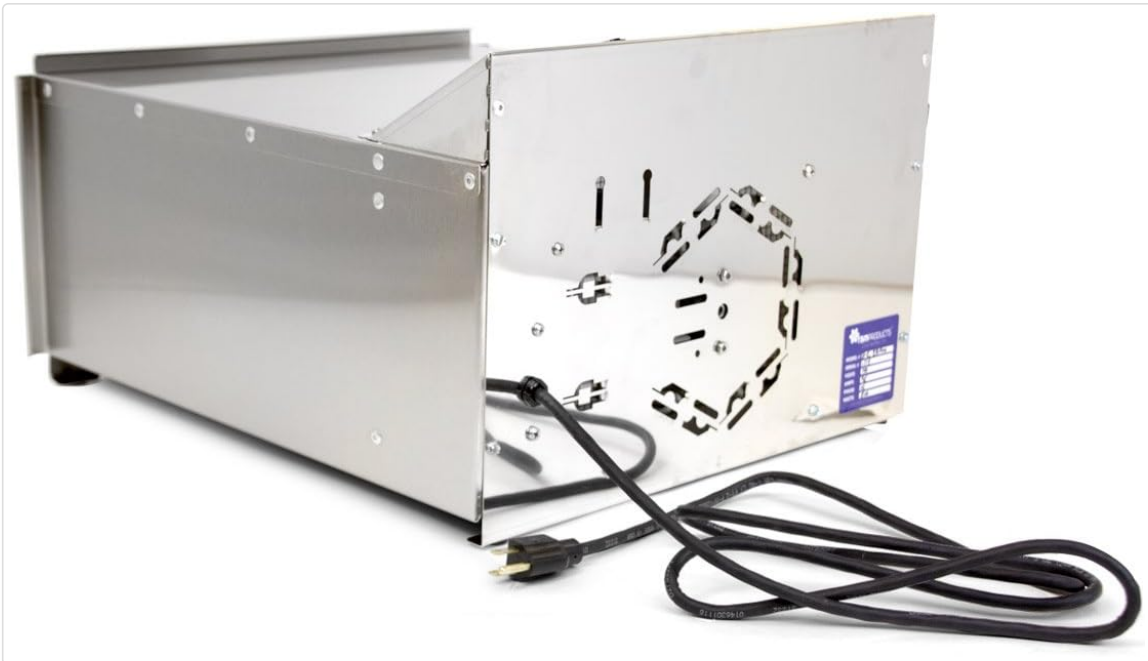


Figure 2: Rear view of the dehydrator, highlighting the removable back panel and power cord.

4.2 Initial Cleaning

Before first use, wipe down the exterior of the unit with a damp cloth. Wash the 5 stainless steel shelves and any other removable parts with warm, soapy water. Rinse thoroughly and dry completely before reassembling.

5. OPERATING INSTRUCTIONS

5.1 Preparing Food for Dehydration

- Wash and prepare your food items (e.g., slice fruits, vegetables, or meats).
- Arrange food in a single layer on the stainless steel shelves, ensuring adequate space between pieces for optimal airflow. Do not overlap food.

5.2 Loading Trays

Slide the loaded shelves into the dehydrator. The innovative rack design allows for thorough cleaning of the interior and ensures even drying.



Figure 3: Dehydrator with door open, showing the five stainless steel shelves.

5.3 Setting Temperature and Timer

The dehydrator features an adjustable thermostat with a temperature range from 90°F to 165°F and a timer. The 800-watt heating element and fan create horizontal airflow for maintaining even temperatures.

- Plug the unit into a 110V electrical outlet.
- Use the control knobs on the top panel to set your desired temperature and drying time. Refer to a reliable dehydrating guide for recommended settings for specific foods.
- Close the louvered door. The louvered design maximizes the removal of moisture.
- Press the power switch to begin the dehydration process.



Figure 4: Food items being dehydrated on the stainless steel shelves.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your dehydrator.

- **Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely.
- **Shelves:** The 5 stainless steel shelves are not dishwasher safe. Wash them by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
- **Interior:** The removable back panel houses the motor and electrical components, allowing for easier cleaning and routine maintenance of the interior. Wipe the interior surfaces with a damp cloth. For stubborn residue, use a mild detergent. Ensure the interior is completely dry before reassembling and using.
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as these can damage the stainless steel finish.
- **Storage:** Store the dehydrator in a clean, dry place when not in use.

7. TROUBLESHOOTING

If you encounter any issues with your dehydrator, please refer to the following common troubleshooting steps:

- **Dehydrator does not turn on:** Ensure the power cord is securely plugged into a working 110V outlet. Check the power switch is in the 'ON' position.
- **Uneven drying:** Ensure food is spread in a single layer and not overcrowded. Rotate trays periodically for more consistent results. Verify the temperature setting is appropriate for the food type.
- **Food not drying:** Check that the temperature is set correctly and the drying time is sufficient. Ensure the door is properly closed to maintain internal temperature and airflow.
- **Unusual noises:** A slight hum from the fan is normal. If you hear loud or unusual noises, discontinue use and contact customer support.

For issues not covered here, please contact TSM Products customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	TSM Products

Model Number	32603
Material	22ga - 304 Food Grade Stainless Steel
Color	Silver
Wattage	800 watts
Product Dimensions (External)	18.75"L x 16.5"W x 9"H
Voltage	110 Volts
Item Weight	16 Pounds
Number of Trays	5
Shelf Dimensions	16.24" x 14.5"
Temperature Range	90°F - 165°F
Dishwasher Safe (Trays)	No

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your product or contact TSM Products customer service directly. Keep your purchase receipt as proof of purchase.