

Waring DHR30

Waring Pro DHR30 Professional Food Dehydrator User Manual

This manual provides essential information for the safe and efficient use of your Waring Pro DHR30 Professional Food Dehydrator.

Sections: [Setup](#) | [Operating Instructions](#) | [Maintenance](#) | [Troubleshooting](#) | [Specifications](#) | [Warranty & Support](#)

1. SETUP

Before first use, ensure all packaging materials are removed. Place the dehydrator on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation.

1.1 Components Overview

- **Base Unit:** Contains the heating element and fan.
- **Trays:** Five stackable, interlocking trays are included. The unit supports up to nine trays for increased capacity.
- **Fruit Roll-Up Sheet:** One sheet is included for making fruit leathers.
- **Lid:** Transparent lid to cover the stacked trays.



Figure 1: The Waring Pro DHR30 Professional Food Dehydrator, showcasing its five clear, stackable trays and control knob on the black base unit.

2. OPERATING INSTRUCTIONS

The Waring Pro DHR30 features an adjustable thermostat and a top-venting system for efficient moisture removal. It is suitable for dehydrating a variety of foods, including fruits, vegetables, herbs, and meats like beef jerky.

2.1 Preparing Food for Dehydration

- Wash and prepare your chosen food items.
- Slice food evenly to ensure uniform drying. Thinner slices generally dry faster.
- For fruit leathers, blend fruit into a puree. Lightly spray the included fruit roll-up sheet with a non-stick spray and spread the puree evenly on the sheet.

2.2 Loading Trays

- Arrange prepared food in a single layer on the dehydrator trays, ensuring air can circulate freely around each piece.
- Stack the trays onto the base unit. If using the fruit roll-up sheet, place it on one of the trays.
- Place the lid securely on top of the uppermost tray.

2.3 Setting the Temperature

The control knob on the front of the unit allows you to select the desired setting:

- **OFF:** Turns the unit off.
- **FAN ONLY:** Circulates air without heat, useful for cooling or very delicate items.
- **LO:** Low heat setting (approximately 100°F).
- **MED:** Medium heat setting (approximately 135°F).
- **HI:** High heat setting (approximately 160°F).

Select the appropriate setting based on the food being dehydrated. Refer to a dehydration guide for specific food recommendations.

2.4 Dehydration Process

- Plug in the dehydrator and turn the knob to the desired setting.
- Drying times vary depending on the food type, thickness, and moisture content.
- Periodically check the food for desired dryness. Rotate trays if necessary to ensure even drying.
- Once food is dehydrated, turn the unit off and unplug it. Allow food to cool completely before storing.

Video 1: Demonstration of the Waring Pro DHR30 Professional Dehydrator, including how to prepare and load fruit for dehydration, specifically fruit leather and sliced pineapple and strawberries.



Figure 2: The Waring Pro DHR30 Dehydrator in a kitchen setting, demonstrating its use for creating dried fruits.

3. MAINTENANCE

3.1 Cleaning

Regular cleaning ensures optimal performance and longevity of your dehydrator.

- Always unplug the unit before cleaning.
- The trays are not dishwasher safe. Clean them with warm, soapy water and a soft cloth or sponge. Rinse thoroughly and dry completely.
- Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
- Ensure all parts are dry before reassembling or storing the dehydrator.

4. TROUBLESHOOTING

If you encounter issues with your dehydrator, refer to the following common troubleshooting tips:

- **Unit does not turn on:** Ensure the unit is properly plugged into a working electrical outlet. Check the power switch and temperature knob to ensure they are not in the 'OFF' position.
- **No heat or fan operation:** Verify the temperature setting is not on 'FAN ONLY'. If the unit still does not heat or the fan does not operate, a thermal protection switch may have been triggered due to overheating. Unplug the unit and allow it to cool completely before attempting to restart. If the issue persists, contact customer support.
- **Uneven drying:** Ensure food is sliced uniformly and trays are not overloaded. Rotate trays periodically during the drying process to promote even air circulation and heat distribution.
- **Food sticking to trays:** For sticky foods like fruit leathers, ensure the fruit roll-up sheet is lightly coated with a non-stick spray before spreading the puree.

5. SPECIFICATIONS

Feature	Detail
Brand	Waring
Model Number	DHR30
Material	Stainless Steel (heating elements), Food Safe Plastic (trays)
Color	Black
Wattage	620 watts
Voltage	120 Volts (AC)
Item Weight	7.6 Pounds
Shape	Round
Number of Trays	5 (expandable up to 9)
Dishwasher Safe Trays	No
Product Dimensions	14.7 x 12.4 x 11.8 inches
UPC	040072019272

6. WARRANTY & SUPPORT



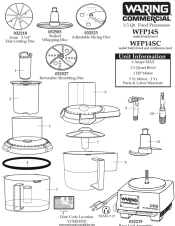

6.1 Warranty Information

The Waring Pro DHR30 Professional Food Dehydrator motor is covered by a 5-year warranty. Please retain your proof of purchase for warranty claims.

6.2 Customer Support

For further assistance, product inquiries, or warranty service, please contact Waring customer support. Refer to the product packaging or the official Waring website for the most current contact information.

Related Documents - DHR30

 <p>WARING COMMERCIAL 10-TRAY FOOD DEHYDRATOR DESHIDRADOR DE ALIMENTOS DE DIEZ BANDEJAS DÉSHYDRATEUR ALIMENTAIRE À DIX PLATEAUX WDH10</p>	<p>Waring Commercial 10-Tray Food Dehydrator WDH10 User Manual</p> <p>Discover the Waring Commercial 10-Tray Food Dehydrator (WDH10). This manual guides you through safe operation, food preservation techniques, and recipes for drying fruits, vegetables, and meats. Learn about the benefits of dehydration for healthy snacking and ingredient preparation.</p>
 <p>WARING 10-TRAY FOOD DEHYDRATOR WDH10</p>	<p>Waring WDH10 10 Tray Commercial Food Dehydrator: Parts and Specifications</p> <p>Detailed information, parts list, and wiring diagram for the Waring WDH10 10 Tray Commercial Food Dehydrator. Includes component identification and safety certifications.</p>
 <p>WARING COMMERCIAL WFP14S WFP14SC</p>	<p>Waring WFP14S & WFP14SC Food Processors Parts and Information</p> <p>Detailed parts list and information for Waring Commercial 3.5 Qt. Food Processors, models WFP14S and WFP14SC. Includes diagrams and component descriptions.</p>
 <p>WARING PRO PROFESSIONAL DOUBLE WAFFLE MAKER WMK Series</p>	<p>Waring Pro Professional Double Waffle Maker WMK Series User Manual</p> <p>Comprehensive user manual for the Waring Pro Professional Double Waffle Maker (WMK Series), covering important safety safeguards, special features, detailed instructions for use, tips for perfect waffles, suggested toppings, recipes, and cleaning and maintenance guidelines.</p>

**WARING
PRO**

PROFESSIONAL DEEP FRYER



For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

[Waring Pro DF175 Professional Deep Fryer: User Manual and Recipes](#)

Comprehensive user manual and recipe guide for the Waring Pro DF175 Professional Deep Fryer, covering safety instructions, parts, operation, cleaning, maintenance, and various recipes.

**WARING
COMMERCIAL**

BB155/BB155S SERIES
INSTRUCTION MANUAL
MANUAL DE INSTRUCCIONES
DE LAS LICUADORAS
DE LA SERIE BB155/BB155S
DIRECTIVIS D'UTILISATON
DES MELANGEURS
DE LA SERIE BB155/BB155S



For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.
Pour votre sécurité et votre plaisir d'utiliser ce produit,
lisez attentivement le manuel d'instructions avant de l'utiliser.
Für Ihre Sicherheit und Ihren Genuss dieses Produktes,
lesen Sie bitte das Handbuch sorgfältig vor dem Gebrauch.
Always read the instruction book carefully before using this product.



[Waring BB155/BB155S Series Commercial Blender Instruction Manual](#)

Comprehensive user manual for Waring BB155 and BB155S Series commercial blenders, covering safety, operation, assembly, cleaning, and warranty information.