

STX INTERNATIONAL STX-DEH-1200W-XLS

STX INTERNATIONAL Dehydra 1200W-XLS Food Dehydrator

Instruction Manual

INTRODUCTION

Thank you for purchasing the STX INTERNATIONAL Dehydra 1200W-XLS Food Dehydrator. This commercial-grade appliance is designed for efficient and safe food dehydration, featuring a robust stainless steel construction, digital controls, and a powerful horizontal airflow system. With 10 spacious trays and a wide temperature range, it is ideal for preserving a variety of foods, including fruits, vegetables, and meats.

Please read this manual thoroughly before operating the dehydrator to ensure proper use, maintenance, and safety.

IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read and follow all instructions and safeguards provided in this manual.
- This appliance may become very hot during operation. Use caution.
- This unit is intended for household use only.
- To protect against electric shock, do not immerse the power unit, cord, or plug in water or any other liquid.
- Keep away from water.
- Do not use the dehydrator when not in use. Always unplug the unit when not in use and before cleaning.
- Do not leave this unit unattended while in operation, especially when children are near.
- Ensure the appliance is placed on a stable, level, and heat-resistant surface, away from walls and other appliances to allow for proper air circulation.
- The USDA recommends heating meat to 160°F (71°C) and poultry to 165°F (74°C) before dehydrating to ensure safety, especially for jerky. This dehydrator's temperature range supports these recommendations.

PRODUCT OVERVIEW

The STX Dehydra 1200W-XLS is a commercial-grade food dehydrator designed for durability and performance. It features a robust stainless steel construction and a powerful rear-mounted fan for efficient drying.

Components:

- **Main Dehydrator Unit:** Stainless steel housing with front loading door.
- **Rear Power Unit:** Contains the motor, 7-inch fan blade, heating element, and digital control panel. This unit detaches for easy cleaning of the main housing.
- **Stainless Steel Drying Racks (10):** Each measuring 16" wide x 14.5" deep with 3/8" x 3/8" square holes.
- **Food-Grade Silicone Mats (2):** Heat-resistant, ideal for fruit leathers, purees, or smaller items that might fall through the racks.
- **Stainless Steel Drip Tray:** Slides into the bottom of the front drying section to collect any drips.



Image: The STX INTERNATIONAL Dehydra 1200W-XLS Food Dehydrator, showing the main stainless steel drying chamber and the detachable rear power unit with fan and controls.

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Image: The dehydrator with all ten stainless steel trays extended, showcasing a variety of foods undergoing the dehydration process.



Image: A detailed view of the stainless steel drying racks and the included silicone mats, demonstrating how they fit within the dehydrator.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash all stainless steel trays, silicone mats, and the drip tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main dehydrator unit and the rear power unit with a damp cloth.
3. **Assembly:**
 - Ensure the main dehydrator housing is clean and dry.
 - Slide the stainless steel drip tray into the lowest slot at the bottom of the drying chamber.
 - Insert the 10 stainless steel drying racks into their respective slots. If using silicone mats, place them on top of the drying racks.
 - Align the rear power unit with the back of the main dehydrator housing. Secure it by engaging the latches on the sides.

- Place the assembled dehydrator on a stable, level, and heat-resistant surface. Ensure there is adequate space around the unit for proper ventilation (at least 6 inches from walls or other appliances).

4. **Power Connection:** Plug the power cord into a grounded 120V AC electrical outlet.

OPERATION

The STX Dehydra 1200W-XLS features a user-friendly digital control panel located on the top of the rear power unit.



Image: The digital control panel of the dehydrator, showing the timer display, power button, temperature setting buttons, and dehydrating guide.

Digital Controls:

- **Power Button:** Press to turn the unit ON or OFF.
- **Temperature Setting Buttons (Up/Down Arrows):** Adjust the desired drying temperature. The dehydrator offers 7 preset temperatures ranging from 97°F (36°C) to 165°F (74°C).
- **Timer Setting (LCD Screen & Up/Down Buttons):** The timer can be set for up to 15 hours in 5-minute intervals. Use the Up/Down buttons to adjust the time. The unit will automatically shut off when the timer

reaches "0".

Dehydrating Guide (Approximate Temperatures):

Food Type	Suggested Temperature Range
Jerky	155-165°F (68-74°C)
Meats & Fish	145°F (63°C)
Fruits	135°F (57°C)
Vegetables	125°F (52°C)
Herbs	95-125°F (35-52°C)

Note: These temperatures are suggestions. Actual drying times and optimal temperatures may vary based on food thickness, moisture content, and desired dryness. Always ensure food is thoroughly dried for safe storage.

General Dehydrating Tips:

- **Preparation:** Slice foods uniformly for even drying. Thinner slices dry faster.
- **Loading Trays:** Do not overload trays. Arrange food in a single layer, allowing space for air circulation. Do not overlap slices.
- **Rotation:** While the horizontal airflow system promotes even drying, rotating trays periodically (e.g., moving top trays to bottom) can further enhance uniformity, especially for longer drying times.
- **Checking Dryness:** Foods are typically dry when they are pliable but not sticky, or brittle and crisp. Refer to specific recipes for desired dryness levels.
- **Cookbook:** The included "STX Dehydrating Made Easy" Cookbook provides over 250 recipes and detailed guides for various foods.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your dehydrator. Always unplug the unit before cleaning.

1. **Unplug and Cool:** Disconnect the power cord from the outlet and allow the unit to cool completely before cleaning.
2. **Remove Components:** Detach the rear power unit from the main housing. Remove all drying racks, silicone mats, and the drip tray.
3. **Wash Trays and Mats:** Wash the stainless steel drying racks, silicone mats, and drip tray with warm, soapy water. A soft brush can be used to remove stubborn food residue. Rinse thoroughly and dry completely. *Note: These components are not dishwasher safe.*
4. **Clean Main Housing:** Wipe the interior and exterior of the stainless steel main dehydrator housing with a damp cloth. For sticky residue, use a mild detergent solution, then wipe with a clean damp cloth and dry thoroughly.
5. **Clean Power Unit:** The rear power unit contains electrical components. **DO NOT immerse this unit in water or any other liquid.** Wipe the exterior of the power unit with a damp cloth. Use a soft brush or vacuum cleaner to gently remove any dust or food particles from the fan area, ensuring the unit is unplugged.
6. **Storage:** Once all parts are clean and dry, reassemble the dehydrator or store components in a dry, safe place.

TROUBLESHOOTING

If you encounter issues with your STX Dehydra 1200W-XLS, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet issue; power button not pressed.	Ensure the unit is securely plugged into a working 120V outlet. Press the power button firmly. Check household circuit breaker.
Food not drying evenly.	Overloaded trays; uneven slicing; insufficient air circulation.	Do not overload trays; arrange food in a single layer. Slice food uniformly. Ensure adequate space around the unit. Consider rotating trays periodically.
Drying takes too long.	Temperature set too low; food too thick; high humidity.	Increase temperature setting (within recommended range). Slice food thinner. Dehydrate in a low-humidity environment if possible.
Unit is making unusual noise.	Fan obstruction; loose component.	Unplug the unit and allow it to cool. Carefully inspect the fan area for any obstructions. If the noise persists, contact customer support.

If the problem persists after attempting these solutions, please contact STX INTERNATIONAL customer support for assistance.

SPECIFICATIONS

- **Model:** STX-DEH-1200W-XLS
- **Brand:** STX INTERNATIONAL
- **Material:** Stainless Steel (Housing, Trays, Drip Tray)
- **Color:** Silver
- **Wattage:** 1200 Watts
- **Voltage:** 120V
- **Product Dimensions (Overall):** 15.5"D x 16.5"W x 14.5"H
- **Item Weight:** 40 Pounds
- **Number of Trays:** 10
- **Tray Dimensions:** 16" Wide x 14.5" Deep
- **Tray Hole Size:** 3/8" x 3/8" Square Holes
- **Temperature Range:** 97°F to 165°F (36°C to 74°C)
- **Timer:** Up to 15 Hours, 5-minute intervals, Automatic Shut-off
- **Airflow Type:** Horizontal
- **Included Accessories:** 2 Food-Grade Silicone Mats, 1 Stainless Steel Drip Tray, "STX Dehydrating Made Easy" Cookbook.
- **Dishwasher Safe:** No (for trays and mats)

WARRANTY AND SUPPORT

STX INTERNATIONAL, a brand of Mercantile Station 2, LTD., offers a **3-Year Warranty** on the Dehydra 1200W-XLS Food Dehydrator. Terms and conditions may apply. Please refer to the warranty card included with your product or contact customer support for full details.

For any questions, concerns, or technical assistance, please contact Mercantile Station 2, LTD. Their knowledgeable staff is available to assist you.

Contact Information: Please refer to the product packaging or the official STX INTERNATIONAL website for the most current contact details.

Official Product Videos: No official product videos from the seller are available for embedding at this time. The provided video is from a customer and is not an official product instruction video.