

Weston 28-0301-W

Weston Pro Series Digital Dehydrator 28-0301-W User Manual

Model: 28-0301-W

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Weston Pro Series Digital Dehydrator, Model 28-0301-W. Please read all instructions thoroughly before using the appliance to ensure proper function and to prevent injury or damage.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or 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. Return appliance to the nearest authorized service facility 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.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.

PRODUCT OVERVIEW

The Weston Pro Series Digital Dehydrator is designed for efficient food preservation, featuring a commercial-style steel alloy cabinet and a large drying capacity.



Image: Front-side view of the Weston Pro Series Digital Dehydrator, showcasing its stainless steel finish and control panel.

Key Features:

- **Commercial Style Cabinet:** Constructed from durable steel alloy.
- **Large Capacity:** Up to 28 square feet of drying space with 12 trays.
- **Powerful Heating:** 1600 watt heating element (110 volt, 60 Hz).
- **Digital Timer:** 12-hour digital timer with automatic shut-off.
- **Adjustable Thermostat:** Temperature control up to 160°F.
- **Interior Lights:** For monitoring drying progress without opening the door.
- **Drip Reservoir:** Collects moisture and drips for easier cleaning.



Image: The dehydrator with its door open, revealing the 12 removable drying trays and the interior heating element.

SETUP

- Unpacking:** Carefully remove the dehydrator and all its components from the packaging. Retain packaging for future storage or shipping.
- Initial Cleaning:** Before first use, wash all removable parts (trays, drip tray) in warm, soapy water. Wipe the interior and exterior of the dehydrator with a damp cloth. Ensure all parts are completely dry before assembly.
- Placement:** Place the dehydrator on a stable, level, heat-resistant surface. Ensure there is adequate air circulation around the unit, at least 6 inches (15 cm) from walls or other appliances. Do not place near heat sources or in direct sunlight.
- Tray Installation:** Insert the 12 drying trays into the designated slots inside the dehydrator. Ensure they are seated correctly.
- Power Connection:** Plug the power cord into a grounded 110-volt, 60 Hz electrical outlet.

OPERATING INSTRUCTIONS

Preparing Food for Dehydration:

- Wash and prepare food items as desired (e.g., slice fruits and vegetables evenly, marinate jerky).
- Arrange food in a single layer on the drying trays, ensuring there is space between pieces for air circulation. Do not overlap food.



Image: The dehydrator loaded with various sliced fruits and vegetables on its trays, ready for the dehydration process.

Using the Control Panel:

The control panel is located at the top of the unit and features digital controls for time, temperature, power, and interior lights.

1. **Power On/Off:** Press the **POWER** button to turn the unit on or off.
2. **Set Temperature:** Press the **TEMP** button, then use the **UP** and **DOWN** buttons to adjust the desired drying temperature (up to 160°F).
3. **Set Timer:** Press the **TIME** button, then use the **UP** and **DOWN** buttons to set the drying duration (up to 12 hours). The unit will automatically shut off when the timer expires.
4. **Interior Lights:** Press the **LIGHTS** button to turn the interior illumination on or off, allowing you to monitor progress without opening the door.



Image: The dehydrator with its interior lights activated, providing visibility of the food drying on the trays.

Drying Process:

Once temperature and time are set, the dehydrator will begin operation. Periodically check the food for desired dryness. Drying times vary based on food type, thickness, and moisture content.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your dehydrator.

1. **Always unplug the unit** from the power outlet and allow it to cool completely before cleaning.
2. **Trays and Drip Tray:** Remove the drying trays and drip tray. Wash them in warm, soapy water. Rinse thoroughly and dry completely. **Note:** These parts are not dishwasher safe.
3. **Interior:** Wipe the interior surfaces with a damp cloth. For stubborn residue, use a mild detergent solution, then wipe with a clean, damp cloth. Ensure the interior is completely dry before next use.
4. **Exterior:** Wipe the exterior cabinet with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
5. **Storage:** Store the dehydrator in a clean, dry place when not in use.

TROUBLESHOOTING

If you encounter issues with your dehydrator, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

| Problem | Possible Cause | Solution |
|--|---|---|
| Dehydrator does not turn on. | <ul style="list-style-type: none"> ◦ Not plugged in. ◦ Power outlet malfunction. ◦ Unit is off. | <ul style="list-style-type: none"> ◦ Ensure the power cord is securely plugged into a grounded outlet. ◦ Test the outlet with another appliance. ◦ Press the POWER button to turn the unit on. |
| Unit not heating or not holding set temperature. | <ul style="list-style-type: none"> ◦ Temperature not set correctly. ◦ Overloaded with food. ◦ Ventilation blocked. | <ul style="list-style-type: none"> ◦ Verify the temperature setting on the control panel. ◦ Ensure food is arranged in a single layer with adequate space for air circulation. ◦ Check that the dehydrator has sufficient clearance from walls or other objects. |
| Food not drying evenly. | <ul style="list-style-type: none"> ◦ Uneven food thickness. ◦ Overcrowded trays. | <ul style="list-style-type: none"> ◦ Ensure food is sliced to a consistent thickness. ◦ Do not overcrowd trays; allow space for air to circulate around each piece. |

If the problem persists after attempting these solutions, contact customer support.

SPECIFICATIONS

| | |
|---------------------------|--|
| Brand | Weston |
| Model Number | 28-0301-W |
| Material | Alloy Steel (cabinet), Food Safe (trays) |
| Color | Silver |
| Wattage | 1600 Watts (110 Volt, 60 Hz) |
| Item Weight | 71.4 Pounds |
| Product Dimensions | 23.75 x 28 x 26 inches |
| Number of Trays | 12 |
| Temperature Range | Up to 160°F |
| UPC | 812830022882 |

WARRANTY INFORMATION

The Weston Pro Series Digital Dehydrator Model 28-0301-W comes with a **5-year manufacturer's warranty**. This warranty covers defects in materials and workmanship under normal household use. Please retain your proof of purchase for warranty claims.

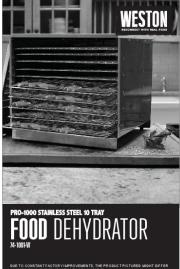
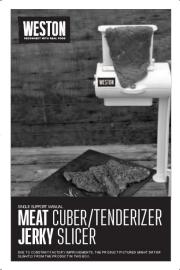
For detailed warranty terms and conditions, please refer to the documentation included with your product or contact Weston customer support.

CUSTOMER SUPPORT

For technical assistance, parts, or warranty inquiries, please contact Weston customer support.

- **Website:** Visit the official Weston website for support resources and contact information.
- **Online Store:** You can also find more information and products at the [Weston Store on Amazon](#).

Related Documents - 28-0301-W

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|---|--|
|  | <p>Weston 4-Tray Food Dehydrator Model 75-0601-W User Manual</p> <p>Comprehensive user manual for the Weston 4-Tray Food Dehydrator, Model 75-0601-W. Includes operating instructions, safety precautions, cleaning guidelines, troubleshooting tips, and recipes for making jerky and other dried foods.</p> |
|  | <p>Weston PRO-1000 Stainless Steel 10 Tray Food Dehydrator User Manual</p> <p>Comprehensive user manual for the Weston PRO-1000 Stainless Steel 10 Tray Food Dehydrator, covering safety, operation, cleaning, assembly, and food preparation tips. Model 74-1001-W.</p> |
|  | <p>Weston Meat Cuber Tenderizer Jerky Slicer User Manual</p> <p>This user manual provides comprehensive instructions for the Weston Meat Cuber Tenderizer Jerky Slicer, covering important safeguards, component lists, cleaning procedures, assembly steps, directions for use, food safety guidelines, and warranty information. It is designed for safe and effective operation of the meat processing appliance.</p> |
|  | <p>Weston #5 Electric Meat Grinder & Sausage Stuffer User Manual</p> <p>Comprehensive user manual for the Weston #5 Electric Meat Grinder & Sausage Stuffer (Model 82-0301-W), detailing safety instructions, assembly, operation, cleaning, and food safety guidelines.</p> |



[Weston Professional Advantage Vacuum Sealer 65-0501-W User Manual and Guide](#)

This comprehensive user manual for the Weston Professional Advantage Vacuum Sealer (Model 65-0501-W) provides detailed instructions on operation, safety, maintenance, and food preservation techniques. Learn how to extend food freshness and reduce waste with this essential kitchen appliance.



[Weston Sausage Stuffer: User Manual, Assembly, and Care Guide](#)

Comprehensive guide for operating, assembling, cleaning, and maintaining the Weston Sausage Stuffer (models 36-0003-W and 36-5005-W). Includes safety precautions, food safety tips, sausage making information, and warranty details.