

LEM 1152

LEM Food Dehydrator - 5 Tray, Black FOOD Mighty Bite Countertop (Model 1152)

User Instruction Manual

1. PRODUCT OVERVIEW

The LEM Food Dehydrator is designed for efficient and consistent drying of various foods, including fruits, vegetables, and meats. This 5-tray countertop model features a digital timer and a clear, heat-trapping door for optimal visibility and faster drying times. Its robust construction ensures durability and ease of use for all your food preservation needs.



Image 1: Front view of the LEM Food Dehydrator, showing its compact design and digital display.

2. SETUP

2.1 Unpacking and Component Identification

Carefully remove all components from the packaging. The box should contain the dehydrator unit and five square (15" x 15") trays. Inspect all parts for any damage. Retain packaging for future storage or transport.

2.2 Placement

Place the dehydrator on a stable, flat, and heat-resistant surface. Ensure there is adequate air circulation around the unit, keeping it away from walls or other appliances. The dimensions of the unit are approximately 14.57 x 13.38 x 10.24 inches.

2.3 Initial Cleaning

Before first use, wipe down the exterior of the unit with a damp cloth. Wash the five drying trays and the drip tray with warm, soapy water. Rinse thoroughly and dry completely before assembling the unit.



Image 2: Side view of the dehydrator with the clear door open, showing the removable trays.

3. OPERATING INSTRUCTIONS

3.1 Preparing Food

Prepare your food by slicing it into uniform pieces to ensure even drying. For best results, pre-treat certain fruits or vegetables as recommended in general dehydrating guides to prevent discoloration.

3.2 Loading Trays

Arrange the prepared food in a single layer on the drying trays, ensuring there is space between pieces for proper air circulation. The five square (15" x 15") trays allow for four-way rotation, which can be utilized for optimal drying. Insert the loaded trays into the dehydrator.



Image 3: Close-up view of jerky strips evenly spread across the dehydrator's mesh trays.

3.3 Setting Temperature and Time

Close the clear, heat-trapping door. Use the digital control panel to set the desired temperature and drying time. The dehydrator features a digital timer with automatic shut-off, allowing for precise control up to 30 hours and 55 minutes. Refer to a reliable drying guide for recommended temperatures and times for specific food types.



Image 4: The dehydrator's control panel, featuring a digital display for temperature and time settings.

3.4 Monitoring the Drying Process

The clear door allows for visibility during the drying process, reducing the need to open the unit frequently. Avoid opening the door unnecessarily as this can prolong drying times. Periodically check the food for desired dryness. The unit is designed for even drying, but rotating trays can be done if preferred.



Image 5: The LEM Food Dehydrator in operation on a kitchen countertop, with food visible on the trays.

4. MAINTENANCE AND CLEANING

4.1 Cleaning the Unit

Always unplug the dehydrator and allow it to cool completely before cleaning. The large drip tray makes for easy clean-up. All trays and the drip tray are removable and can be washed with warm, soapy water. For stubborn residue, a soft brush can be used. Do not immerse the main unit in water. Wipe the exterior with a damp cloth.



Image 6: Detailed view of the mesh pattern on a drying tray, designed for optimal airflow.

4.2 Storage

Ensure the dehydrator is completely clean and dry before storing. Store in a cool, dry place away from direct sunlight and extreme temperatures.

5. TROUBLESHOOTING

5.1 Common Issues

- **Uneven Drying:** While the unit is designed for even drying, ensure food is sliced uniformly and trays are not overloaded. Rotating trays periodically can also help.
- **Dehydrator Not Turning On:** Check if the unit is properly plugged into a working electrical outlet. Ensure the door is securely closed and the timer/temperature settings are correctly entered.
- **Timer Discrepancy:** Some users have noted the timer may run faster than actual time. Monitor drying progress and adjust time as needed based on desired results.

5.2 Contacting Support

If you encounter issues not covered in this manual, please contact LEM Products customer support for assistance. Refer to the product packaging or the official LEM website for contact information.






6. SPECIFICATIONS

Brand	LEM
Model Number	1152
Product Dimensions	14.57 x 13.38 x 10.24 inches
Weight	8.82 Pounds
Material	Stainless Steel
Color	Black
Wattage	500 watts
Voltage	120 Volts
Number of Trays	5
Tray Dimensions	15" x 15" (square)
Maximum Dry Time	30 hours, 55 minutes
Cord Length	60 inches

7. WARRANTY AND SUPPORT

For information regarding product warranty, service, or additional support, please contact LEM Products directly. Their contact details can typically be found on the product packaging, their official website, or by searching for "LEM Products customer service" online.

You can also visit the official LEM Store on Amazon for more information and related products: [LEM Store](#)

	<p><u>LEM Mighty Bite Dehydrator 1153/1512: User Manual and Food Drying Guide</u></p> <p>Comprehensive user manual and food drying guide for the LEM Mighty Bite Dehydrator (Models 1153/1512). Includes operating instructions, safety warnings, food preparation tips, and troubleshooting advice.</p>
	<p><u>LEM Meat Grinder Use & Maintenance Manual - Safety, Operation, and Parts</u></p> <p>Comprehensive guide for LEM Meat Grinders (Models 777-782). Includes warranty information, safety precautions, operating instructions for grinding and stuffing sausage, assembly, cleaning, troubleshooting, parts list, and specifications.</p>
	<p><u>LEM MaxVac 1000 Vacuum Sealer: Use, Maintenance, and Troubleshooting Guide</u></p> <p>Comprehensive guide for the LEM MaxVac 1000 Vacuum Sealer, covering operation, food preparation, cleaning, troubleshooting, and storage lifespan guidelines. Includes safety precautions and warranty information.</p>
	<p><u>LEM MaxVac 250 Vacuum Sealer Quick Start Guide</u></p> <p>A quick start guide for the LEM MaxVac 250 vacuum sealer, detailing its features, how to make a bag, and how to vacuum seal items for longer food preservation.</p>
	<p><u>LEM MaxVac 500 Vacuum Sealer Quick Start Guide</u></p> <p>Quick start guide for the LEM MaxVac 500 vacuum sealer (Model #1253). Learn how to assemble, make bags, and vacuum seal food for extended storage. Features component identification and operating instructions.</p>
	<p><u>LEM Meat Grinder Use & Maintenance Manual - Models 777-782</u></p> <p>Comprehensive guide for LEM electric meat grinders (Models 777, 779, 780, 781, 782) covering warranty, safety, operation, assembly, cleaning, troubleshooting, parts, and specifications.</p>