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> OSTBA Food Dehydrator Instruction Manual

OSTBA GGJ-261A

OSTBA Food Dehydrator Instruction Manual

MODEL: GGJ-261A

1. Important Safety Information

Please read all instructions carefully before using the OSTBA Food Dehydrator. Keep this manual for future reference. Always ensure the appliance is placed on a stable, heat-resistant surface. Do not immerse the motor base in water or other liquids. Supervise children when the appliance is in use. Unplug the dehydrator when not in use and before cleaning.

2. Product Overview

The OSTBA Food Dehydrator is designed for efficient and even drying of various foods, including fruits, vegetables, herbs, and jerky. It features knob controls for easy operation and 5 BPA-free trays for ample drying space.



Figure 2.1: OSTBA Food Dehydrator with 5 clear trays.

Pet Treats

Make healthy and inexpensive snacks
for your cute pets



Figure 2.2: Key features including automatic shutoff, food-grade materials, ETL listing, overheat protection, and low noise operation.

3. Setup

Before first use, wash all trays and the lid with warm, soapy water, then rinse and dry thoroughly. The dehydrator comes with 5 BPA-free trays that can be configured for different food sizes.

3.1 Tray Configuration

The trays are designed to offer two adjustable heights. For smaller items or to maximize the number of trays, stack them directly. For larger items, rotate each tray 180 degrees before stacking. This allows the pegs on the trays to align differently, creating more vertical space between layers. Ensure trays are securely seated to maintain stability and proper airflow.

Eschew Cooking to Preserve

The Enzymes in Raw Food



Figure 3.1: Adjustable tray heights by rotating trays 180 degrees.

3.2 Initial Placement

Place the dehydrator on a dry, stable, and heat-resistant surface. Ensure there is adequate space around the unit for proper ventilation.

Easy to Use



Figure 3.2: Easy-to-use knob controls for power and temperature.

4. Operating Instructions

The dehydrator features simple knob controls for power and temperature adjustment. The 360° circulation airflow ensures even heat distribution for consistent drying results.

1. **Prepare Food:** Wash and slice your food to desired thickness. Ensure pieces are uniform for even drying.
2. **Load Trays:** Arrange food evenly on the trays, ensuring not to overload them and allowing for proper airflow.
3. **Set Temperature:** Rotate the temperature knob to select the optimal drying temperature, ranging from 96°F to 158°F (35°C to 70°C). Lower temperatures are suitable for delicate items like herbs, while higher temperatures are for meats like jerky.
4. **Power On:** Press the power ON/OFF button to start the dehydration process. The indicator light will illuminate.
5. **Monitor Progress:** The transparent cover allows you to monitor the drying process without opening the unit.
6. **Completion:** Once food is dried to your preference, turn off the dehydrator and unplug it. Allow food to cool

before storing.

2 Stackable Interlayer Height



Figure 4.1: Recommended drying temperatures and times for common food types.

360° Even Heat and Efficient Drying



Figure 4.2: Illustration of the 360° circulation airflow for even drying.

5. Maintenance and Cleaning

Regular cleaning ensures the longevity and hygienic operation of your dehydrator.

5.1 Cleaning Trays and Lid

The 5 BPA-free trays and the lid are dishwasher-safe for convenient cleaning. Alternatively, they can be washed by hand with warm, soapy water and a soft sponge or brush. Rinse thoroughly and allow to air dry completely before reassembling or storing.

5 Dishwasher Safe Trays

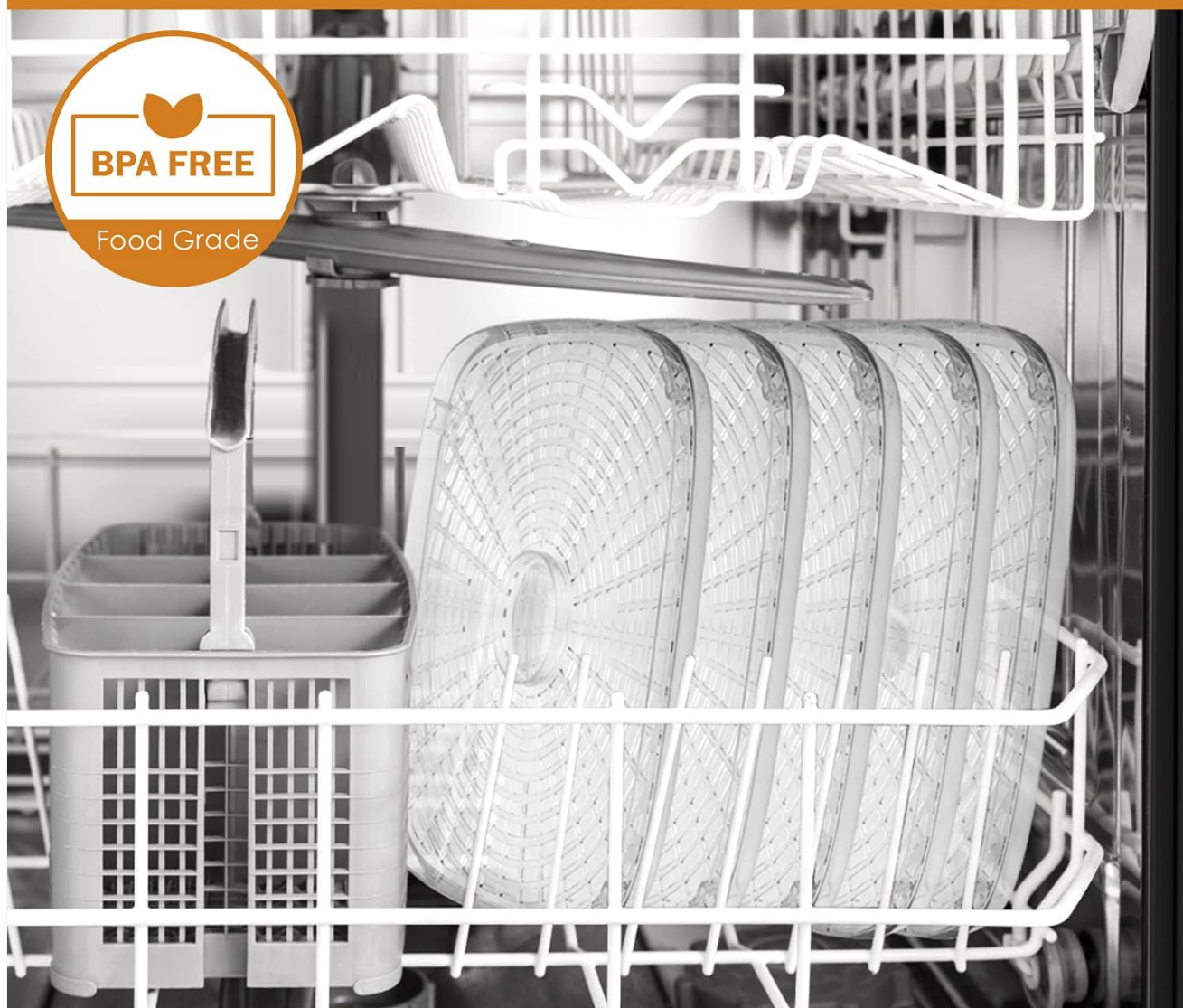


Figure 5.1: Dishwasher-safe trays for easy cleaning.

5.2 Cleaning the Base Unit

Wipe the stainless steel base unit with a damp cloth or sponge. Do not use abrasive cleaners or immerse the base unit in water. Ensure the unit is completely dry before plugging it in or storing.

6. Troubleshooting

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

- **Dehydrator not turning on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the power knob is turned to the 'ON' position and the temperature is set.
- **Food not drying evenly:** Ensure food is sliced uniformly. Avoid overloading trays. Rotate trays periodically during the drying process to promote even drying.
- **Excessive noise:** Check that all trays are correctly stacked and seated on the base unit. Ensure the unit is on

a flat, stable surface.

For persistent issues or if you receive broken trays, please contact OSTBA Support & Services for assistance.

7. Specifications

Brand	OSTBA
Model Number	GGJ-261A
Material	Stainless Steel, Plastic (Food Safe)
Color	Black, clear, silver
Wattage	240 watts
Voltage	120 Volts
Operating Frequency	60 Hz
Product Dimensions (D x W x H)	9.45"D x 10.24"W x 8.27"H
Item Weight	5.3 Pounds
Number of Trays	5
Temperature Range	96-158°F (35-70°C)
Dishwasher Safe Trays	Yes
Manufacturer	OSTBA APPLIANCE INC

8. Warranty and Support

OSTBA offers support and services for your product. If you receive broken trays, please contact us for free replacement service within the warranty period (non-man-damaged). The product package includes a recipe book for various food items.

For additional information or to download the official user manual, please visit the [OSTBA User Manual \(PDF\)](#).