



unprocess your food™

SMARTSTORE DEHYDRATOR

INSTRUCTION MANUAL & RECIPE GUIDE

The image shows a top-down view of a white DASH SmartStore Dehydrator Model DEHY100. The dehydrator's lid is red and is placed to the right of the main unit. The white plastic tray is open, revealing a perforated surface with several slices of red apple arranged in a circular pattern. To the right of the tray, a wooden cutting board holds a whole red apple, several more apple slices, and a white-handled knife. In the top left corner, a red and white plaid cloth is partially visible. The entire scene is set against a light-colored wooden plank background.

MODEL DEHY100



SMARTSTORE DEHYDRATOR

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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

When using appliance, basic safety precautions should be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Wash and dry SmartStore Dehydrator before using for the first time.
- Make sure that the SmartStore Dehydrator and its Power Base are completely dry before each use.
- Make sure voltage of product accords with the power supply voltage.
- This product is a wind circulation heating product. Products are forbidden to have any foreign inlets, which can cause the product direct damage or fire, electric shock or personal injury.
- It is prohibited to cover air vents.
- Never operate the SmartStore Dehydrator without the Food Trays or the Lid. All parts must be properly assembled before use.
- Do not use the appliance if any of the parts are damaged.
- Do not operate appliance with a damaged cord or plug.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday or by email at support@storebound.com.
- Must allow appliance to cool to room temperature before cleaning.
- Never immerse the Power Base in water or any other liquid; instead, wipe the surface with a soft, damp cloth and then dry thoroughly.
- Always be sure to unplug the appliance from outlet prior to assembly, disassembly, cleaning, and storage.
- When disposing of the SmartStore Dehydrator, do not discard with general household waste; instead, drop off at a designated electronic waste recycling facility.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for

IMPORTANT SAFEGUARDS

use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.

- For household use only. Do not use appliance outdoors or for commercial purposes.
- Do not use appliance for other than its intended use. StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids.
- If an extension cord must be used, make sure the electrical rating of the wire is compatible with the SmartStore Dehydrator.
- Do not place appliance on or near a heat source (ie. fire, gas burner, hot electric burner, or in a heated oven).
- Improper use of the SmartStore Dehydrator can result in property damage or even in personal injury.
- Turn the appliance off before unplugging from outlet.
- If fire occurs use a wet towel to cover and extinguish. Do not use water directly.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Do not use water with this appliance. Condensation while dehydrating may occur. This is normal.

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

1. Lid
2. Air Vents
3. Food Trays
4. Power Base
5. Power Button
6. Indicator Light
7. Temperature Dial

PARTS & FEATURES



USING YOUR SMARTSTORE DEHYDRATOR

BEFORE FIRST USE

WARNING: The Power Base is not dishwasher safe. Do not submerge the Power Base in water or any other liquids.

Hand wash the Food Trays and Lid in warm, soapy water. Wipe down the Power Base with a soft, damp cloth. Dry thoroughly.

Do not use appliance longer than 72 hours or it will affect the life of the machine.

After each use make sure the temperature knob is adjusted to the lowest position, turn off power and unplug.

The trays are dishwasher safe if placed in the top rack of the dishwasher and run on the normal cycle. Heavy duty/pots and pans cycle is not recommended. .

USING YOUR SMARTSTORE DEHYDRATOR

HOW TO USE YOUR SMARTSTORE DEHYDRATOR

*Note: All parts must be properly assembled before use.



1. Place the Power Base on a clean, stable surface. Make sure that there is nothing touching the Power Base that may obstruct air circulation around the unit.



2. To assemble Food Trays (5), start from the bottom of stack and rotate each Food Tray 180°F until the bottom corner ridges sit onto the ridges of the Food Tray below.



3. Once stacked, place food on trays and cover with Lid.



4. Plug in the Power Cord, select your temperature using the Temperature Dial then press the Power Button to turn on the SmartStore Dehydrator.



5. When the dehydration cycle is complete, turn the Temperature Dial to the lowest setting then press the Power Button to turn off the device. Unplug the appliance and let cool slightly before removing the Lid.

USING YOUR SMARTSTORE DEHYDRATOR

DEHYDRATING TIPS

- Do not overlap food while placing on trays or overfill the trays. Leave adequate space for air circulation between the food items.
- Please wash all fruits, herbs and vegetables as well as trimming all visible fat off meats before placing in SmartStore Dehydrator.
- Throughout the dehydration cycle, you can carefully remove the Lid and rearrange the Food Trays for more even dehydration. For example, every few hours, you can move the top tray to the bottom to circulate the trays throughout the dehydration cycle.
- Temperatures and times are approximate because it depends on humidity and moisture of each food's environment
- Check foods periodically to make sure they do not get overdried.
- If not served immediately, store dried foods made in the SmartStore Dehydrator in an airtight container and put in refrigerator.
- Note*: Dehydrating times vary depending on size and ripeness of ingredient.

FOOD CHARTS

FRUIT DEHYDRATING CHART			
Food	Preparing	Temperature	Duration
Apricot	Cut into quarters, remove pit, pre-treat with lemon juice (optional)	130°F	8-16 hours
Coconut	Remove shell, cut into ¼" slices	130°F	12 hours
Mango	Peel, remove pit, cut into ¼" slices	130°F	12 hours
Banana	Peel, cut into ¼" pieces	130°F	12 hours
Pineapple	Cut into ¼" slices	130°F	12 hours
Apple	Cut into ¼" slices, pre-treat with lemon juice (optional)	130°F	12 hours
Plums	Cut into halves or quarters, remove pit	130°F	12 hours
Strawberries	Cut into ¼" slices	130°F	12 hours
Cherries	Remove stem, pit, and cut in half	140°F	10-24 hours
Pear	Cut ¼" slices, pre-treat with lemon juice (optional)	125°-135°F	12 hours

*Note: Wash and blot dry fruit before. To prevent browning pre-treat fruits with fruit juice or lemon juice.

VEGGIE DEHYDRATING CHART			
Food	Preparing	Temperature	Duration
Onions	Remove skin, cut ¼" slices	150°F	12 hours
Mushrooms	Cut into ¼" slices, remove stems (optional)	130°F	8-14 hours
Zuchinni	Cut into ¼" slices	115°F	13 hours
Eggplant	Peel, cut into ¼" slices	115°F	13 hours
Tomatoes	Cut into ¼" slices, for cherry tomatoes cut in half dry side down	150°F	10 Hours
Kale	Tear leaves into small pieces, dispose stem	115°F	14 hours
Beets	Peel, cut into ¼" slices or 1/8" cubes	130°F	12 hours
Broccoli	Boil 3-5 minutes, cut stems into ¼" pieces, cut florets into ½"	115°F	13 hours

*Note: Wash and blot dry vegetables before dehydration process.

HERBS DEHYDRATING CHART			
Food	Preparing	Temperature	Duration
Parsley	Chop (stems optional)	115°F	4 hours
Basil	Pull apart leaves, remove stems	110°F	4 hours
Cilantro	Chop (stems optional)	115°F	4 hours
Chives	Chop into ¼" pieces	115°F	4 hours
Rosemary	Pull off leaves, place stems in another Tray	115°F	5 hours
Garlic	Peel cloves, slice thinly or chop	115°F	14 hours
Mint	Pull apart leaves	115°F	4 hours
Oregano	Pull apart leaves	115°F	5 hours
Flowers	Remove dirt, place petals on Food Trays	115°F	6 hours
Sage	Remove leaves from stems	115°F	5 hours

*Note: Wash and blot dry herbs before dehydration process.

JERKY DEHYDRATING CHART

Food	Preparing	Temperature	Duration
Venison	Cut into ¼" strips, marinate for 2-4 hours	165°F	4-6 hours
Turkey	Cut into ¼" Strips, Marinate for 6-8 hours	165°F	6 hours
Chicken	Cut into ¼" strips, marinate for an hour	155°F	4-7 hours
Beef	Cut into ¼" strips, marinate 12-24 hours	165°F	8 hours
Pork	Cut into ¼" strips and let marinate for 2-4 hours	165°F	8 hours
Buffalo	Cut into ¼" strips, marinate for 12 hours	165°F	4-6 hours
Bison	Cut into ¼" strips, marinate for 12 hours	165°F	4-6 hours
Salmon	Freeze for 30 min., Cut into ¼" strips, remove skin, marinate for 12 hours	165°F	6 hours

*Note: Cut off fat on meat then freeze for 1-2 hours until firm to make cutting strips easier. Cut against the grain (perpendicular to the muscle fibers).

IMPORTANT: The Power Base is NOT dishwasher safe. Never immerse the Power Base in water or any other liquid. To avoid damaging the appliance, never use abrasive or harsh cleaning products to clean the SmartStore Dehydrator.

*Note: The Food Trays must be cleaned regularly to prevent mineral and food residue build-up.

In order to keep your SmartStore Dehydrator in pristine working order, follow the cleaning recommendations after each use:

1. Before cleaning or moving the appliance, unplug the SmartStore Dehydrator and allow it to cool completely.
2. Remove Lid and Food Trays and wash them in warm, soapy water. Food Trays may be placed in the dishwasher on the top rack if desired. We do not recommend washing on heavy duty/pots and pans cycle. . Rinse and dry thoroughly.
3. Hand wash the Power Base using a wet sponge or damp towel to wipe the surface.
4. Dry all parts thoroughly. When storing, reassemble the SmartStore Dehydrator in a cool, dry place.





SMARTSTORE DEHYDRATOR
RECIPES
delicious & satisfying ideas for everyday meals

CINNAMON APPLE CHIPS

INGREDIENTS

2-3 organic apples, cut horizontally into ¼" slices

1 tbsp ground cinnamon

DIRECTIONS

Distribute thinly sliced apples onto the Food Trays leaving space in between so they do not overlap. Take ground cinnamon and sprinkle evenly on apple slices. Set the temperature to 125°F and let them dry for 6-12 hours.



PARMESAN GARLIC ZUCCHINI CHIPS

INGREDIENTS

4 cups zucchini, cut into ¼" slices

2 tbsp Parmesan cheese, grated

1 tsp apple cider vinegar

1/8 tsp garlic powder

1/8 tsp salt

DIRECTIONS

Put zucchini slices in a bowl then add the salt, Parmesan cheese, garlic powder and vinegar. Mix thoroughly. Spread zucchini slices on Food Trays leaving space between each slice. Dehydrate until crispy at 135°F for 6-10 hours.



SOAKED SUNDRIED TOMATOES



INGREDIENTS

2-3 lbs fresh tomatoes, cut into ¼" slices	5 garlic cloves
1 tsp dried oregano	10 fresh basil leaves
1 tsp dried basil	2 cups olive oil
Dash of salt & pepper	

DIRECTIONS

Take your tomato slices and place them on the Food Trays making sure to leave space between each slice. Sprinkle tomato slices with a dash of salt, pepper, dried oregano and dried basil. Set the temperature to 140°F and let tomatoes dry for 6-8 hours. Flip halfway through the duration (approx. 3 hours into dehydrating cycle). Check at 6 hours to make sure they are not overdried. Once dried at a malleable consistency, take the dehydrated tomatoes and compress them in a jar layering them with the garlic cloves and fresh basil. Sprinkle the rest of the dried oregano along with the salt and pepper throughout the layering process. Pour in olive oil until all ingredients are submerged. Cover and refrigerate.

WASABI PEAS

INGREDIENTS

- 1 (16 oz) bag organic frozen peas
- 2 tbsp rice vinegar
- 4-5 tbsp wasabi powder
- 1 tsp mustard powder



DIRECTIONS

Defrost the bag of peas then scatter them onto the Food Trays. Let peas dry for 5-6 hours at 125°F. While they dry begin to make the sauce by mixing together the wasabi powder, rice vinegar and mustard powder. Once peas are dehydrated and still in Food Trays, coat them with the sauce using a basting brush and continue dehydrating them at 125°F for another hour.

SALT & VINEGAR KALE CHIPS

INGREDIENTS

- 1 bunch kale, remove stems & tear leaves into small pieces
- 2 tbsp vinegar
- 1 tbsp olive oil
- ½ tsp sea salt



DIRECTIONS

Mix the vinegar, olive oil and sea salt in with the kale then massage the kale leaves for 1-3 minutes with the mixture until soft. Distribute the kale on the Food Trays leaving space in between. Sprinkle the remaining sea salt on the kale leaves . Dehydrate at 160°F for 3-4 hours or until crispy.

HONEY GARLIC GLAZED BEEF JERKY

INGREDIENTS

1 lb Flank steak, cut into ¼" strips

½ cup honey

1 tbsp garlic, granulated

2 tbsp kosher salt

1 tbsp black pepper

DIRECTIONS

Trim off the fat on the Flank steak. Then place meat in the freezer for 2 hours until firm. Once firm cut the steak into ¼" strips. Be sure to slice them against the grain (perpendicular to the muscle fibers). Mix the honey, garlic, kosher salt and black pepper together on a the stove top over low heat. Then brush both sides of flank steak with the glaze and let marinate for 24 hours. Place jerky strips in Food Trays and make sure they do not overlap. Set temperature to 165°F and let dehydrate for 4-6 hours.



SPICY TERIYAKI CHICKEN JERKY

INGREDIENTS

4 antibiotic-free boneless/skinless chicken breasts, cut into ½" slices

½ cup Teriyaki Marinade & Sauce

¼ tsp red pepper flakes

DIRECTIONS

Freeze chicken breast for 1-2 hours. Once firm, slice each chicken breast into ½" strips (lengthwise). The chicken breasts should be pounded to ¼" thickness. In a gallon sized plastic storage bag add the Teriyaki Marinade & Sauce with the red pepper flakes and mix the two ingredients. Afterwards, submerge the chicken strips in the marinade. Let marinate in the refrigerator for 1-6 hours (the longer the tastier). Once marinated place the chicken strips onto the Food Trays leaving space in between so they do not overlap. Set the temperature to 165°F and dehydrate for 4-6 hours.

CAJUN BISON JERKY



INGREDIENTS

- | | |
|--------------------------------------|-------------------------|
| 1 lb Round steak, cut into ¼" strips | 2 tsp cayenne pepper |
| ½ cup cold water | 1 tsp paprika |
| ¼ cup white vinegar | 1 tsp black pepper |
| ½ garlic powder | ½ tsp red pepper flakes |
| 1 tsp oregano | 1 tsp horseradish |
| 1 tsp thyme | |
| 1 tsp seasoning salt | |

DIRECTIONS

Cut fat off the beef then place in freezer for 1-2 hours until firm. While freezing combine the white vinegar, cold water, garlic powder, oregano, thyme, seasoning salt, cayenne pepper paprika, black pepper, horseradish and red pepper flakes in a gallon size plastic storage bag. Take firm beef and cut into ¼" strips perpendicular to the muscle fiber. Put strips into the bag with the marinade and let marinate in refrigerator for 24 hours. Once marinated blot dry excess marinade and place the strips into the SmartStore Dehydrator evenly with space in between each strip. Set temperature to 165°F and let dry for 5-7 hours.

LEMON GARLIC CILANTRO TURKEY JERKY



INGREDIENTS

2 lbs turkey breast, cut ¼" strips

1-2 lemons

¾ cup cilantro, chopped

½ cup soy sauce

¼ cup Worcestershire sauce

5 garlic cloves, grated

½ tsp onion powder

DIRECTIONS

Freeze turkey breast for 1-2 hours until firm then cut into ¼" strips between 1-2" wide. To make the marinade, squeeze the lemons and mix it with the cilantro, soy sauce, Worcestershire sauce, garlic and onion powder in a gallon sized plastic storage bag. Put turkey strips into the bag with marinade and let marinate in refrigerator for 12 hours. Lay strips flat onto paper towels to absorb excess marinade then transfer to Food Trays. Dehydrate at 165°F for 4-10 hours. Check periodically until dry.

SALMON JERKY

INGREDIENTS

1 lb salmon, cut into ¼" strips and remove skin

½ cup soy sauce

1 tsp ginger, grated

3 cloves garlic, peeled and minced

1 tsp honey

DIRECTIONS

Freeze salmon for half an hour until firm. Cut into ¼" strips and remove skin (option to bake the skin separately). Combine the soy sauce, ginger, garlic and honey to create the marinade. Put marinade in a gallon sized plastic storage bag along with salmon strips. Let salmon marinate in refrigerator for 12 hours. Once marinated individually place each strip onto a paper towel to soak up excess marinade. Begin placing salmon strips onto SmartStore Dehydrator trays leaving space between each slice. Set the temperature to 145°-150°F and let sit for 3-4 hours until salmon strips are dry and chewy but not crunchy.



CUSTOMER SUPPORT

For product support, warranty, and maintenance related questions, please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PT, Monday - Friday, or by email at support@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The Dash SmartStore Dehydrator is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

TECHNICAL SPECIFICATIONS

Model DEHY100

Voltage 120V ~ 60Hz

Power Rating 240 W

Stock#: DEHY100_20170724_V2

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to: support@storebound.com

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

