



GAME WINNER™

PD:Austin McCurry 3/24/20

QA: gh 03/24/20

PS - CA 3/30/2020

Assembly Instructions & User's Manual

Game Winner 5 Tray Round Dehydrator

Style Number:156228



Please keep this instruction manual for future reference

Customer Service: (888) 922-2336

7:00 am to 12:00 am CST (daily)

Live Chat at: www.academy.com

Email: customerservice@academy.com

(Made in China)

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Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

Warnings

IMPORTANT SAFEGUARDS




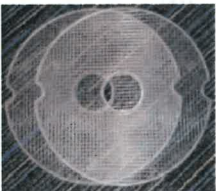

With proper care, your Food Dehydrator is designed to provide years of household service.

Be sure to follow these basic precautions when using this electrical appliance. Read all instructions before using.

1. Do not touch heating coil.
2. Do not touch hot surfaces.
3. To protect against electrical hazards do not immerse cord, plugs, or the base assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not plug in dehydrator while top is inverted (storage position) and do not invert top into bottom for storage until unit has completely cooled down.
7. Do not operate any appliance with a damaged cord, plug, after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments is not recommended by the appliance manufacturer. This may cause hazards.
9. Do not plug in outdoors.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To clean, wipe with damp cloth or sponge and mild soap.
12. Do not pour liquids in the dehydrator.
13. Do not use appliance for other than intended use.
14. Do not let cord hang over edge of table or counter, or touch hot surface.
15. Ensure that the trays and lid are secure during use.
16. Before initial use, clean the drying trays thoroughly in warm, soapy water and let dry. Run the dehydrator for a full cycle at the highest temperature before drying any food.
17. This appliance has a polarized plug (one blade is wider than the other.) To reduce the risk of electrical shock, this plug will fit in a polarized outlet, only one way. If the plug does not fit fully into the outlet reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY
DO NOT USE IN AUTOMATIC DISHWASHER

Parts List

A	Power Unit		1
B	Power Plug		1
C	Food Tray		5
D	Base		1
E	Mesh Tray		2
F	Roll up tray		2

Assembly and Operation Instructions

Step 1:

1. Install each tray one by one
2. Place the ingredients in a single layer, evenly, on each tray.
3. It is suggested to fill with at least 4 trays.



Step 2:

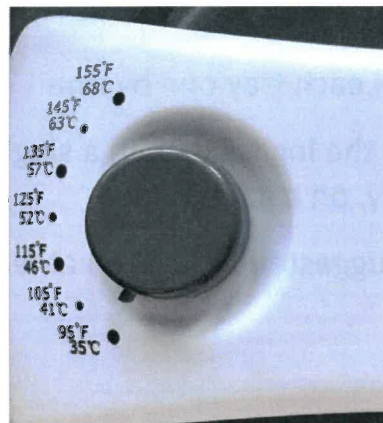
1. You can use roll up trays or mesh trays to make fruit rolls.



Assembly and Operation Instructions

Step 3:

1. Turn the knob to intended temperature according to temperature guide.
2. Power: 120v 60Hz 450W



Temperature Guide

Herbs & Spices	95 °F	35 °C
Nuts & Seeds	105 °F	41 °C
Fruits & Vegetables	135 °F	57 °C
Meats, Fish & Jerky	155 °F	68 °C

DRYNESS TEST

Fruits should be pliable and leathery with no pockets of moisture. There is a tendency to over dry fruits until they are tough and hard. Over dried fruits do not store as well as properly dried fruits, do not taste as good, and have less nutritional value. Properly dried fruits should contain about 15-18% moisture, and feel soft but not squishy. Vegetables should be tough or brittle. They store best when they contain about 5% moisture.

CLEAN AND PREPARE MEAT WITH SPECIAL CARE

Meat products are more susceptible to harmful bacteria than other foods. When handling any of these meats, dried or fresh, take these precautions:

1. Wash hands thoroughly with a mild solution of detergent bleach, and water.
2. Wash all utensils, bowls, dishes, counters and chopping boards with this same solution.
3. Thoroughly wash food trays after drying meat, fish or poultry.
4. After opening a sealed container of dried meat, fish or poultry use it all as soon as possible.

Vegetables Fruit Drying Guidelines

Vegetables will vary in their drying times. Blanching decreases drying times, but not all vegetables are blanched. The average drying times below are general and depend on different variables. For more accurate times, keep records of your own specific experience and record them.

1. Spread vegetables in single layers unless otherwise noted.
2. Usual drying temperature is 130°F to 145°F (55°C to 63°C)

VEGETABLE	PREPARATION	DRYNESS TEST	TIME
Artichoke	Cut into 3/3"strips.Boil about 10 minutes	Brittle	6-14hrs
Asparagus	Cut into 1 "pieces. Tips yield better product	Brittle	6-14hrs
Beans	Cut and steam blanch until translucent.	Brittle	8-26hrs
Beets	blanch, cool, remove tops, skin and roots. Slice.	Brittle	8-26hrs
Brussel sprout	Cut sprouts from stalks, cut in half lengthwise	Crispy	8-15hrs
Broccoli	Trim and cut. Steam tender, about 3 to 5 minutes.	Brittle	5-15hrs
Cabbage	Trim and cut into 1/8" strips, Cut core into 1/4" strips.	Leathery	4-12hrs
Carrots	Steam until tender. Shred or cut into slices.	Leathery	6-12hrs
Cauliflower	Steam blanch until tender. Trim and cut	Leathery	5-15hrs
Celery	Cut stalks into 1/4" slices.	Brittle	4-12hrs
Chives	Chop	Brittle	6-10hrs
Cucumber	Pare and cut into 1/2" slices	Leathery	4-14hrs
Eggplant/Squash	Trim and slice 1/4" to 1/2" thick	Brittle	4-14hrs
Garlic	Remove skin from clove and slice	Leathery	4-10hrs
Hot peppers	Dry whole.	Leathery	3-10hrs
Mushrooms	Slice, chop or dry whole	Leathery	2-10hrs
Onions	Slice thinly or chop	Brittle	8-14hrs
Peas	Shell and blanch for 3 to 5 minutes	Brittle	8-14hrs
Peppers	Cut in ¼" strips or rings. Remove seeds	Brittle	4-14hrs
Potatoes	Slice, dice or cut, Steam blanch 8 to 10 mins	Brittle	6-18hrs
Rhubarb	Remove outer skin and cut into 1/8"lengths.	No moisture	6-38hrs
Spinach	Stream blanch until wilted, but not soggy. Kale, etc	Brittle	6-16hrs
Tomatoes	Remove skin, Cut in halves, or slices.	Leathery	8 to 24
Zucchini	Slice into 1/4" inch pieces	Brittle	6 to 18

Fruit Drying Guidelines

Expect a variance in the time needed to dry different fruits. Drying times are affected by the size of the load, fruit thickness, the moisture content of the food itself, as well as other variables. The guidelines below are general. For the most accurate drying times, keep records of your own specific experiences.

1. Spread fruits in single layers unless otherwise noted.
2. Usual drying temperature is 135°F (57°C)

FRUIT	PREPARATION	DRYNESS TEST	TIME
Apples	Pare, core and cut in slices or rings.	Pliable	5-6hrs.
Artichokes	Cut into 1/8" inch strips	Brittle	5-13hrs.
Apricots	Clean, cut in halves or in slices	Pliable	12-38hrs
Bananas	Peel and cut into 1/8"slices	crisp	8-38hrs
Berries	Cut strawberries into 3/8"slices. other berries whole.	No moisture	8-26hrs
Cherries	Pitting is optional, or pit when 50% dry.	Leathery	8-34hrs
Cranberries	Chop or leave whole.	Pliable	6-26hrs
Dates	Pit and slice	Leathery	6-26hrs
Figs	Slice	Leathery	6-26hrs
Grapes	Leave whole	Pliable	8-38hrs
Nectarines	Cut in half, dry with skin side down, pit when 50% dry	Pliable	8-26hrs
Orange Rind	Peel in long strips.	brittle	8-16hrs
Peaches	Pit when 50% dehydrated. Halve or quarter with cup size up.	Pliable	10-34hrs
Pears	Peel and slice	Pliable	8-30hrs

Meat Jerky Preparation Table (Set temperature from 145° F to 155° F / 63° C to 68° C)

Fresh or frozen lean meat makes the best jerky. The lower the fat content of the meat, the better jerky it will make. Lamb and cured pork (ham) expire sooner because of their high fat content. Pork must be well-cooked before using it for jerky - use only precooked and processed ham. Four pounds of lean, boneless meat makes about 1 pound of jerky. Follow these steps:

1. Spread seasoned meat in single layers.
2. Usual drying temperature is 145° F to 155° F (63° C to 68° C)

MEAT	PREPARATION	DRYNESS TEST	TIME
Beef Jerky	Lean flank or round steak slices about 1 to 1-1/2" inches thick	Slightly chewy but not brittle	6 to 15 hours

Care and Maintenance

REMEMBER

- NOT CARE
MAINTENANCE
1. The best results are achieved when the quality of the food is high. Be sure to select ripe produce in good condition, as one bad food may give an off-flavor to the entire lot.
 2. Clean produce is important. Wash thoroughly, remove soft or spoiled areas, slice and pre-treat if necessary. Be certain that your hands, your cutting utensils and your food preparing area are also clean.
 3. You can expect variation in the drying times. Drying times are affected by the size of the load, thickness of the sliced produce, humidity of the air, and the moisture content of the food itself.
 4. Be sure to let the produce cool before testing for dryness.
 5. Trays may be fully loaded, if desired, with pieces barely touching but not overlapping.
 6. About six to ten percent of the moisture may remain in your foods without danger of spoilage. Many dried foods will have a leathery consistency, rather like licorice.
 7. To remove seeds or pits from prunes, grapes, cherries, etc., dehydrate 50% then pop seeds out. This prevents juice from dripping out.
 8. To clean, wipe with damp cloth or sponge and mild soap.
 9. Do not pour liquids in the dehydrator.

• Add MORE ABOUT CLEANING & STORAGE

• Add TROUBLESHOOTING

Warranty Information

This product has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer purchaser that all aspects of this product will be free of defects in material and workmanship for one year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser receipt.

This warranty is valid for the original consumer purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor , service company , or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement nor for incidental or consequential damage.