

Durabrand Food Processor Manual



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Book Descriptions:

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The Durabrand food dehydrator allows you to preserve and store a large quantity of fresh produce from the garden for months after the garden is harvested in about five to 38 hours. Be sure to harvest or select produce at its peak ripeness and flavor for the best results when dehydrating. Citrus, tropical fruit and tree fruit dehydrate well. Wash the food dehydrator trays and top lid in warm, soapy water, or wash in the top rack of a dishwasher; air dry the trays. Wipe the base clean with a damp cloth and do not immerse in water. Wash your hands thoroughly with soap and water and dry well. Rinse the fruits or vegetables under cool water and shake off any excess water. Place the fruit in a bowl for two minutes with 4 cups of water and lemon juice to lessen discoloration during dehydration. Boil water in a stockpot on the stove, then blanch, or parboil, vegetables in the boiling water for three to five minutes to retain the vegetables color. Place the fruits or vegetables on a cutting board and cut off any stems or blemishes with a vegetable knife; slice into small, uniform pieces or rounds. Spray the dehydrator trays with cooking spray, then place the sliced fruits or vegetables onto the trays without overlapping the edges of the food. Stack the five filled trays then the top lid onto the dehydrator base. Plug in the Durabrand food dehydrator and turn on the power switch. Check the drying food every few hours to prevent overdrying, and rotate the trays if the food is drying unevenly. Turn off the Durabrand dehydrator power switch and unplug the base once the food is completely dried. Remove the cooled, dehydrated food off the trays, then place into covered plastic storage containers. Label each container with the type of dehydrated food and the date processed. Store containers of dehydrated fruits and vegetables in a cool, dry place out of direct light for up to one year.

Lift and rotate the adjustable dehydrator trays one-fourth turn to raise the tray height for drying thicker foods. Warnings Use the Durabrand food dehydrator on a heat resistant surface only. Never submerge the food dehydrator base in water to clean. Do not use the food dehydrator for more than

40 hours in one session. McHenry has a B.A. in Japanese language and literature, and lived and worked in Japan as a teacher and technical translator. Please try again. Please try again. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account Please try your search again later. Great to prepare salsas, guacamole, egg sandwiches, ham sandwiches and even baby food puree. The funnel allows you to include liquids while mixing great for mayonnaise. Cuisinart Videos for related products 1017 Click to play video Cuisinart DFP14BCWNY 14 Cup Food Processor, Brushed Stainless Steel, White Cuisinart Videos for related products 835 Click to play video Cuisinart Prep 9 9 Cup Food Processor, Gunmetal Merchant Video Videos for related products 606 Click to play video Cuisinart Cup Food Processor Cuisinart Videos for related products 749 Click to play video Cuisinart DLC2011CHBY Prep 11 Plus 11 Cup Food Processor, Brushed Stainless Cuisinart Next page Upload your video Video Customer Review KitchenAid KFP0718BM Food Processor, 7 cup, Matte Black See full review Merchant Video Onsite Associates Program To calculate the overall star rating and percentage breakdown by star, we don't use a simple average. Instead, our system considers things like how recent a review is and if the reviewer bought the item on Amazon. It also analyzes reviews to verify trustworthiness. Please try again later. MW 5.0 out of 5 stars I haven't had a complaint in the four months that I've been using it.

Some reviews say otherwise, but the rubber base should grip well to any smooth surface that is clean and dry. This isn't a major drawback as it applies to any cutting item, but it should be mentioned. This happens with harder veggies like carrots when the blade fails to chop all the way through in one pass. Spinning the handle backward for a second seems to dislodge the offending piece; I have never had to open the unit while chopping to clean off the blades. Once that's done, I place two 6 ounce cans of tuna or 3 five ounce cans into this processor. I turn the handle about 2025 times to chop up the tuna. I then take the chopped veggies and place them in this processor. Along with about 23 heaping tablespoons of mayonnaise, I then close the lid and turn the handle another 1520 times. Lift the top off and I have tuna salad for at least six sandwiches. Yum! Quite the handy little food processor. As it states, things like carrots should not be used in it. I would imagine almonds might not be a wise choice either. The blade bends rather easily. Would be handier if there was a handle perhaps on the side. But otherwise it's a great little food processor when needing to chop things up quickly. I'm glad I did. I had one of these years ago, but it somehow got lost during a move. It is, in my opinion, one of the best tools you could have in your kitchen. Need to chop some onion, but don't feel like dragging out that heavy food processor. Don't like the mess or tears of doing it by hand. Then this is the tool for you. I even use it to make tuna salad or chicken salad in a snap. I chop my onion and celery, then add in the tuna or chicken and process until it's well mixed. Then I add the mayo or, my preference, Miracle Whip, and turn the crank in the opposite direction to mix it in. Tuna or Chicken salad in a few minutes. Then, into the sink for a quick wash watch out the blades are very sharp, and I'm done.

I still use my electric food processor for big jobs, but for those little ones, this is the best option I have ever found. As the saying goes try it. You'll like it. Easily minced garlic, cut onions and bell peppers, cilantro. The second time I used it just for cilantro and it did nothing at all. Not sure if it's because the cilantro was damp still. Not happy at all. I bought it for my mom after she saw the ads and was excited to try, but we were very disappointed and had to go with a different brand. Will not recommend this product. Don't put anything harder than lettuce in this. Trying to dice onions with it bent the blades horribly. Don't put anything harder than lettuce in this thing. It works well if you use it on soft stuff like tomatoes and it's not expensive. It's not expensive for a reason though. I make a breakfast pesto mix of garlic, Jalapeno and Thai Pepper to saute with Turmeric paste for my breakfast wraps. I usually finely chop about 20 large cloves of garlic, 5 large Jalapenos and about 7

or 8 Thai chili peppers and then thoroughly hand mix in a bowl. The Starfrit does all of this in 2 or 3 minutes. The learning curve is gentle. After the first use, I now prechop the garlic to a smaller chunk before adding the peppers. Next time I will add the Thai peppers a minute before the Jalapenos. Yesterdays mix was chopped ultra fine and well blended. Side Note this a week and a half supply It ferments slightly in the container and gets better and better. You can chop as finely as you wish and the results are easy to judge by simply looking through the sides of the bowl It cleans up with soap and water in a few minutes. So much easier than the standard electric food processor. Why nearly perfect I would call it perfect if there was a model only half its size. In fact I would buy both. Cant wait to try it out on Basil Pesto and Humus.I quartered an onion, red bell pepper and some garlic. In about 6 full turns, it was all finely chopped. Very impressive.

Update I need to mash up a banana for a recipe, and only had hard bananas. I cut one in half and start turning. The banana was literally pureed. I love this thing.I have had one of these passed down to me from my grandparents and I bought this one for my girlfriend. Obviously a little more work than an electric one, but well worth the cost savings.Great for dicing onions. no tears. lid stays on while dicing. When you are done, you can remove the blades, and replace the lid and store in the fridge for another meal. No electricity, no need for big equipment that takes up counter space.Have reasonable expectations of what it can accomplish and you will be happy. It is manual, not industrial strength I make hummus in it most often.