

**IMPORTANT WARRANTY INFORMATION PLEASE READ  
FILL OUT AND RETURN ENCLOSED WARRANTY CARD**

THIS WARRANTY COVERS:  
**LEM® Big Bite® 778A Stainless Steel Dehydrator**  
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

**WARRANTY DURATION:** This product is warranted to the original purchaser for a period of five (5) years from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

**WARRANTY COVERAGE:** This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

**WARRANTY DISCLAIMERS:** This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

**WARRANTY PERFORMANCE:** During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE. The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

**IMPORTANT NOTICE:** If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** LEM Products is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

**LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:** To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised June 27, 2019



# BIG BITE® DEHYDRATOR

## USE & MAINTENANCE

778A



**5 YEAR  
WARRANTY**



**Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.**



# IMPORTANT SAFEGUARDS



## IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

- Always ensure that the appliance is properly assembled and safely set up before use.
- DO NOT** block air vents. Keep appliance an appropriate distance away from walls, curtains or other objects to allow for proper air circulation. **DO NOT** use your dehydrator in confined spaces.
- DO NOT** use near combustibles or aerosol cans. Do not place on or near a hot gas or electric burner, or in a heated oven.
- DO NOT** attempt to dehydrate any liquids, very fine powder that will turn into dust, glass or metal. Never pour liquids into the appliance.
- DO NOT** operate the appliance on flammable surfaces such as carpeting and wood floors.
- DO NOT** place on top of or underneath any other appliance.
- DO NOT** leave the appliance unattended if it can be switched on and operated.
- It is **IMPORTANT** to monitor the appliance while in use. **NEVER** leave the appliance unattended.
- CAUTION:** Close supervision is necessary when any appliance is used by or near children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
- The appliance must be connected to an 120V AC electric supply only.
- For your safety, this unit is equipped with a 3-pronged, grounding plug and must be plugged into a properly grounded outlet. If your outlet is not of the proper type, it is your responsibility to have the outlet and wiring changed to the correct type. Do not cut off the third (grounding) prong. Do not use an adapter.
- Do not operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products (877.536.7763) for assessment and repair.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- First plug cord into the wall outlet then turn control to "ON". To disconnect, turn control to "OFF", then remove plug from wall outlet. To unplug, grasp plug and pull. Never pull on the power cord.
- DO NOT** let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.
- Do not use outside. To protect against the risk of electrical shock, never immerse the device in water/liquid and do not expose the device to rain or moisture. **WARNING:** In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
- To protect against electrical shock do not immerse the unit, cord or plug in water or other liquid.
- To protect against the risk of electrical shock, **DO NOT** use the appliance if your hands are wet or if you are standing on a wet floor. **DO NOT** use the appliance if it is wet or moist. **DO NOT** operate this device with wet hands or bare feet. **DO NOT** operate near running water.
- The appliance is designed exclusively for domestic use and not for commercial purposes.
- Use the appliance with the supplied accessories only. **WARNING:** Do not use appliance for other than intended use. The use of attachments/accessories not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
- WARNING: DO NOT** use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
- Use appliance on a level, stable surface to prevent tipping. Never move the appliance while unit is in use.
- Do not touch hot surfaces. Use handles or knobs. Some surfaces may become very hot during use! Serious injury may result! **DO NOT** move the dehydrator while hot. Allow the appliance to cool before handling.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Avoid contacting moving parts. **NEVER** put your fingers or other foreign objects such as spoons, knives or any other kitchen utensils into the air vents while in operation. It may cause physical harm such as a burn, electric shock or even a fire.
- The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
- Use the appliance with the supplied accessories only. **WARNING:** Do not use appliance for other than intended use. The use of attachments/accessories not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
- WARNING:** The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common-sense must be used.

## 29. SAVE THESE INSTRUCTIONS

### Food Drying Guide, Vegetables at 125°

FOOD	PREPARATION	TEST	TIME
Asparagus	Wash & cut into 1" pieces.	Crunchy	4-6 hrs.
Beans, Green or Waxed	Wash: remove ends, cut into 1" pieces.	Crunchy	9-12 hrs.
Beets	Remove all but 1/2" of the top, scrub thoroughly, steam blanch until tender. Peel and cut into 1/4" thick slices.	Pliable	9-12 hrs.
Broccoli	Wash & trim. Cut stems into 1/4" pieces. Dry florets whole.	Crunchy	10-14 hrs.
Cabbage	Wash & trim. Cut into 1/8" slices.	Crunchy	8-11 hrs.
Carrots	Wash & trim tops. Peel or scrape if desired. Cut into 1/8" slices.	Pliable	7-11 hrs.
Celery	Wash. Separate leaves and stalks. Cut stalks into 1/4" strips.	Crunchy	3-10 hrs.
Corn	Shuck corn and remove silk. Steam until corn milk is set. Corn kernels from cob on plastic screen. Stir several times during drying.	Crunchy	7-10 hrs.
Cucumber	Wash & trim. Cut into 1/8" slices.	Pliable	4-8 hrs.
Eggplant	Wash & peel. Cut into 1/4" slices.	Pliable	4-8 hrs.
Mushroom	Wash & cut into 3/8" slices.	Pliable	4-7 hrs.
Parsnips	Scrub thoroughly, steam blanch until tender. Peel if desired and cut into 3/8" thick slices.	Pliable/ Tough	7-11 hrs.
Peppers	Wash and remove stems, seeds and white section. Pat dry. Cut into 1/4" thick strips or rings.	Pliable	4-8 hrs.
Potatoes	Use New potatoes. Wash. Peel if desired. Steam blanch 4-6 minutes.	Crunchy/ Pliable	7-13 hrs.
Summer Squash	Wash & peel. Cut into 1/4" slices.	Pliable	10-14 hrs.
Tomatoes	Wash & remove stems. Slices into 1/4" circles. For cherry tomatoes, slice in half, skin side down.	Pliable	5-9 hrs.
Zucchini	Wash. Peel if desired. Cut into 1/8" slices or chips.	Crunchy	7-11 hrs.

### Food Drying Guide, Fruits at 135°

Apples	Wash, core and peel if desired. Cut into 1/4" slices. Dust with cinnamon if desired.	Pliable	7-15 hrs.
Apricots	Wash, halve and remove pit. Slice if desired and dry skin side down.	Pliable	21-29 hrs.
Bananas	Wash, peel and slice into 1/8" slices.	Pliable	7-10 hrs.
Figs	Wash. Cut out blemishes, quarter. Dry skin side down.	Pliable	22-30 hrs.
Kiwi	Wash, peel and slice into 1/4" slices.	Crisp	8-15 hrs.
Nectarines	Wash, halve and remove pit. Slice into 3/8" slices and dry skin side down.	Pliable	8-17 hrs.
Peaches	Wash, halve and remove pit. Slice into 1/4" slices and dry skin side down.	Pliable	8-16 hrs.
Pears	Wash, core and peel if desired. Cut into 1/4" slices or quarter.	Pliable	8-16 hrs.
Pineapple	Peel, remove fibrous eyes, remove core. Cut into 1/4" slices or wedges.	Pliable	11-18 hrs.
Rhubarb	Wash, cut into 1" lengths.	Pliable	6-10 hrs.
Strawberries	Wash, cut out caps, slice 1/4" thick.	Crisp	7-15 hrs.
Watermelon	Cut off rind, cut into wedges and remove seeds.	Pliable & Sticky	8-10 hrs.

### Food Drying Guide, Jerky at 145°-150°F

Jerky	Use lean meat and remove as much fat as possible. Cut uniform 1/4" thick or less slices. Do not overlap slices on the shelves.	Pliable	3-4 hrs. Meat temp. should reach 145°-150°F
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## MAKING JERKY

Meat being used for jerky should be as lean as possible. Using lean meat will help the meat dry faster. Ground meat should be 79%-90% lean. Ground turkey, venison, buffalo and elk are other excellent choices for jerky. Jerky seasonings are available for all tastes (available at lemproducts.com). Whenever jerky is being made, cure (available at lemproducts.com) should be used. Cure is used to help prevent botulism during drying at low temperatures. Follow the manufactures directions on the cure packet. Marinate meats in the refrigerator. Do not leave meats unrefrigerated. Always wash hands thoroughly with soap and water prior to and after working with meat products.

Special consideration must be made when using venison or other wild game, as it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further information on meat and food safety.

When using a dehydrator, check the temperature of the dehydrator with a dial thermometer (available at lemproducts.com) before drying jerky. The minimum recommended temperature for drying meats is 145° F. **IMPORTANT:** Before you place the meat in a dehydrator, it is highly recommended by the USDA to heat the meat to 160° F (poultry to 165° F) **BEFORE** the dehydrating process. This step assures that any bacteria present will be destroyed by heat. After heating to 160° F, maintaining a constant dehydrator temperature of 130-140° F during the drying process is important because: 1) the process must be fast enough to dry food before it spoils; and 2) it must remove enough water so the microorganisms are unable to grow. For more information go to [www.usda.gov](http://www.usda.gov).

If you are using a marinade, shake off excess liquid before placing the meat in evenly spaced single layers approximately ¼" apart on the racks. Dry meat at 145-150° F for 3-5 hours. You may need to blot fat droplets from the surface of the meat occasionally, using a paper towel. Drying times may vary based on many circumstances, including but not limited to: the relative humidity of the room, the temperature of the meat at the beginning of the drying process, the amount of meat in the dehydrator, leanness of meat, etc.

## REHYDRATING FRUITS/VEGETABLES

**FRUITS:** To rehydrate dried fruit, cover with boiling water and let sit for 5 minutes, drain.

**VEGETABLES:** Vegetables should rehydrate to almost the same size as they were when fresh. Cover vegetables in cold water and allow food to soak for 30 minutes to 2 hours. It is not necessary to rehydrate prior to using in soups and stews.

## STORING DRIED FOODS

1. Vacuum sealing is ideal for keeping dried foods.
2. Store in portion sizes which will be easily used at one time.
3. Store in a cool, dark, dry place.
4. Store in air tight, moisture resistant containers.

## ADDITIONAL ACCESSORIES FROM LEM



The Original Jerky Cannon

LEM Jerky Gun

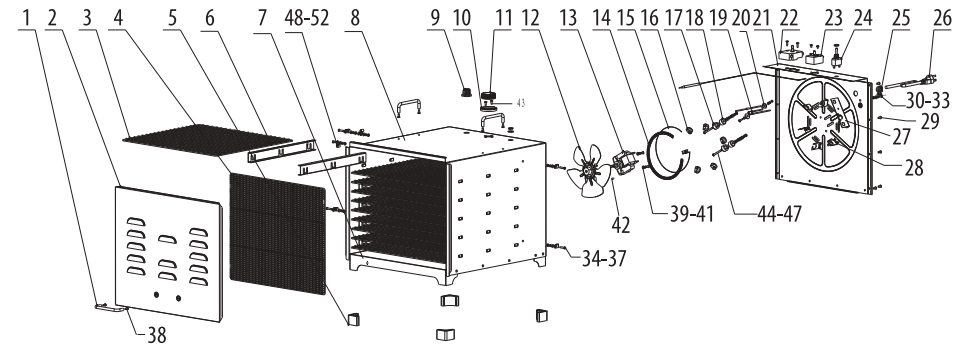
Jerky Board & Knife

Backwoods Seasoning

## ! IMPORTANT SAFEGUARDS !

When using electrical appliances, basic safety precautions should always be followed. Read all instructions carefully and save these instructions for future reference.

## DEHYDRATOR FEATURES



Ref	Description	Qty
1	Handles	3
2	Front Panel	1
3	Wire Shelves	10
4	Fan Guard	1
5	Rubber Feet	4
6	Wire Shelf Brackets	10
7	Dehydrator Floor	1
8	Dehydrator Housing	1
9	Timer Knob	1
10	Temperature Adjustment Knob Plate	1
11	Temperature Adjustment Knob	1
12	Fan	1
13	Fan Motor	1
14	Heating Element	1
15	Fiber Wire	1
16	Heating Element Porcelain Insulators	6
17	Inner Porcelain Insulators	2
18	Outer Porcelain Insulators	2
19	Double Inline Fuse	1
20	Thermal Breaker Washer	1
21	Back Panel	1
22	Timer	1
23	Temperature Adjustment Unit	1
24	On/Off Switch	1
25	Power Cord Clip	1
26	Power Cord	1

Ref	Description	Qty
27	Stand	1
28	Heating Element Stand	5
29	Back Panel Fixing Screw	12
30	Earthing Screw	1
31	Earthing Shock Proof Washer	1
32	Earthing Shock Proof Washer II	1
33	Earthing Bolt	1
34	Fan Guard Bolts	4
35	Fan Guard Nuts	4
36	Fan Guard Washers	4
37	Fan Guard Attachment Pieces	4
38	Handle Bolts	6
39	Fan Motor Bolts	2
40	Fan Motor Shock Proof Washers	2
41	Fan Motor Shock Proof Washers II	2
42	Fan Set Screws	1
43	Temperature Adjustment Bolts	2
44	Porcelain Insulator Bolts	2
45	Porcelain Insulator Washers I	10
46	Porcelain Insulator Washers II	4
47	Porcelain Insulator Nuts	4
48	Thermal Probe Bolt	1
49	Thermal Probe Clip	1
50	Thermal Probe Washer I	1
51	Thermal Probe Washer II	1
52	Thermal Probe Nut	1

## ⚠ CAUTION ⚠

Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

## ⚠ CAUTION ⚠

**BEWARE! HANDLE CAREFULLY! SOME SURFACES MAY BECOME VERY HOT DURING USE!**  
Serious injury may result! **DO NOT** move the dehydrator while hot, allow the appliance to cool before handling.

## OPERATING INSTRUCTIONS

### IT IS IMPORTANT TO READ & UNDERSTAND ALL OF THE INSTRUCTIONS

Make sure power switch is turned off. Place the unit on a clean, dry surface away from children and pets. Plug into an undamaged, grounded electrical outlet. **DO NOT** use on a wooden surface.

1. Follow your recipe for the food that you wish to dehydrate then place the food evenly on the shelves provided. You can use cooking spray to help prevent sticking. **DO NOT** allow food pieces to touch or overlap.
2. Carefully place shelves onto the brackets inside the unit and slowly slide them in, do not force shelves. Forcing shelves further than necessary may cause damage to the fan guard, fan or heating assembly.
3. Slide door into place. Turn power toggle switch on and set desired temperature by turning the corresponding knob on the top of the unit. Monitor the internal temperature and adjust as needed. Unit **WILL NOT OPERATE** until timer switch is set to; "ON" for continuous running **OR** the number of hours you want the unit to run. The unit will shut off automatically after the set time has elapsed. You must turn the timer off when using "ON" setting.
4. Fan will run continuously when in operation. (If fan does not run, turn off unit and unplug from outlet and call LEM Products 877-536-7763 for technical assistance.)
5. Periodically check for even drying of your product. If drying is uneven, use oven mitts to rotate or rearrange the shelves up or down.
6. When dehydrating is complete, use oven mitts to remove the front panel by sliding it straight up. Set it aside on a heat-resistant surface. Slide shelves out and remove finished product.
7. Note: Moisture may collect on the bottom of the unit during operation and can be wiped out with a paper towel.  
**WARNING:** Unit may be hot. Avoid touching the walls and shelves with your bare hands as burns may result.

## CLEANING

### BEFORE CLEANING OR SERVICING THE DEHYDRATOR, UNPLUG UNIT FROM POWER SOURCE.

#### Prior to first use and after each use:

- Allow dehydrator to cool completely before cleaning.
- Remove the shelves and drip tray (sold separately) from the dehydrator and wash in warm soapy water.
- Wipe the door, interior and exterior of the dehydrator with a moist sponge or soft cloth. **DO NOT** use scouring pads or abrasive cleaners. Be careful to not splash water onto the heating element or other electrical parts in the rear of the dehydrator. **NEVER** immerse the dehydrator cabinet in water or other liquid.
- Allow dehydrator to dry completely prior to storage.
- Keep in a cool dry place.

**THE THERMAL PROBE SHOULD NOT BE REMOVED. TO AVOID ELECTRICAL SHOCK THE PROBE MUST BE PROPERLY INSTALLED AT ALL TIMES. DO NOT ATTEMPT TO REMOVE, RELOCATE OR ALTER THE PROBE IN ANY WAY.**

## REVIEWING THE DEHYDRATION PROCESS

### TO OBTAIN THE BEST RESULTS:

1. Choose high quality foods. Do not use foods with bruises or blemishes.
2. Wash food, use clean utensils and keep your area clean.
3. Pre-treat foods to prevent discoloration.
4. Always use lean meats. Remove as much fat as possible prior to dehydrating.
5. Blanch food with skins prior to dehydrating. This process will lock in color and flavor as well as soften skins of things like grapes, cherries and plums.
6. Do not overlap foods. Air must circulate. Lay foods flat and spaced on the trays.
7. If uneven drying is noticed, rotate shelves 180° or rearrange up or down.
8. Check dryness every 2 hours until crisp, pliable or leathery depending on the product. Cut item in half and check internal dryness. If food is still moist, dehydrate longer.
9. Drying times may vary depending on room temperature, relative humidity and moisture levels in the food you are drying. Drying time is also affected by the amount of food placed on the shelves. Overloading shelves will slow drying time and may produce poor results. Use the food drying guide on page 7 as a reference.
10. Use the food drying guide on page 7 as a reference for proper temperature. Drying foods at higher temperatures may cause food to harden. Food may be dry on the outside but the inside may still be moist.
11. Cool food before testing for dryness.
12. Proper storage is essential to maintain the quality of the food. Food should be at room temperature prior to storing. Vacuum sealing is ideal for keeping dried foods.
13. Choose foods that are similar size and shape for uniform drying time.

## TROUBLESHOOTING

**ISSUE:** Food is sticking to the trays.

**RESOLUTION:** After first hour turn food over.

**RESOLUTION:** Prior to putting food on trays, spray or coat trays lightly with vegetable oil or use drying sheets or screen material.

**ISSUE:** Mold is on dehydrated food.

**CAUSE:** Food was not allowed to cool prior to storage.

Food was not dried completely.

Storage container was not air-tight.

Food was not uniform in size which caused uneven drying.

Food was dried at too high a temperature.

Exterior was dried and hardened, but interior was still moist.

**RESOLUTION:** Test several pieces of food for dryness.

Cut food and check internal dryness.

Allow food to cool prior to storage.

Dab fat droplets from jerky with paper towels or napkins.

**ISSUE:** Storage container has moisture build up.

**CAUSE:** Food was not allowed to cool prior to storage.

Food was not dried completely.

**RESOLUTION:** Test several pieces of food for dryness.

Cut food and check internal dryness.

Dab fat droplets from jerky with paper towels or napkins.

**ISSUE:** Fruits/Vegetables are discolored or have brown spots.

**CAUSE:** Food was not pretreated.

Food was dried at too high of a temperature. Food is over dry.

**RESOLUTION:** Pretreat cut fruits with lemon, lime or pineapple juice and water at a 1:4 ratio.

Lemon/lime soda or a product called "Fruit Fresh" can also be used.