

WOLF DEHYDRATION RACK KIT FOR WALL OVENS AND DUAL FUEL RANGES INSTALLATION INSTRUCTIONS

Dehydration Rack Kit Model Numbers

18-inch Dual Fuel Dehydration Rack Kit:

- **DEHY/DF-18** - 18-inch Dehydration Rack Kit with doorstop for all 48-inch Dual Fuel ranges.

30-inch Dual Fuel Dehydration Rack Kit:

- **DEHY/DF-30** - 30-inch Dehydration Rack Kit with doorstop for all 30-inch, 48-inch, 60-inch Dual Fuel Ranges and 30-inch Wall Ovens.

36-inch Dual Fuel Dehydration Rack Kit:

- **DEHY/DF-36** - 36-inch Dehydration Rack Kit with doorstop for all 36-inch Dual Fuel Ranges and 36-inch Wall Ovens.

48-inch Range you will need one DEHYDRATE/18 and one DEHYDRATE/30.

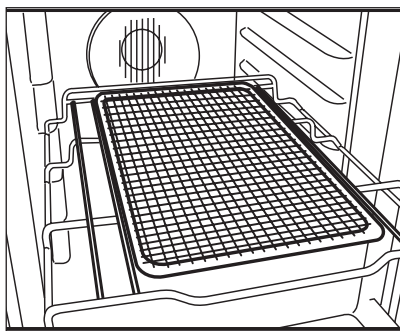
60-inch Ranges you will need two DEHYDRATE/30.

Dehydration Rack Kits contain three oven racks and a doorstop designed to hold oven door ajar during dehydration cooking.

If you would like to dehydrate six racks of food at the same time in one range, you will need to order two kits of the same kind. The exception, is the 36-inch Wall Oven, which has five oven racks.

Dehydration Rack Kit Installation

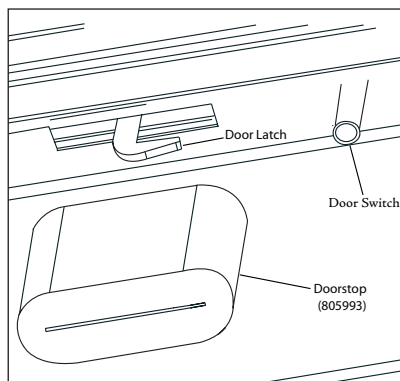
Step 1: Placement of Dehydration Racks Kit: Make sure oven is cool before installing racks. Place dehydration racks on top of standard oven racks.



Step 2: Install Doorstop:

⚠ CAUTION

Make sure oven is cool. Insert doorstop opening over lock latch and push back until doorstop makes contact with front frame. DO NOT install the doorstop over the door switch.



Step 3: Dehydrate Foods-How Dehydration Feature Works:

This feature allows food preservation by slowly removing the moisture from foods.

- Use the Convection Mode for this feature.
- Always use the doorstop provided in this kit.
- There is no need to preheat when using the Dehydration feature.
- The dehydration temperature is preset at 135°F (57°C) for the Dual Fuel Ranges and Wall Ovens.
- Always use the dehydration racks provided in this kit, when using the dehydration mode.
- Some foods require 14 to 16 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and handling of various foods.
- The mode is suitable for a variety of fruits, vegetables, herbs and meat strips.

⚠ CAUTION

Foods must be dried to below .60 water activity or dry to the touch for foods to be safely stored with no danger of mold, yeast or bacteria to grow. When in doubt, leave food in oven for maximum time specified in chart or dehydration book.

⚠ CAUTION

The ends of the tomato slices may not be as dry as the rest of the tomato slices and may need more time to dry.

Dual Fuel Ranges- Setting Controls for Dehydration Feature:

1. **Place food in oven on dehydration racks.**
2. **Place doorstop supplied with accessory package in proper position** to keep oven door open.
3. **Turn oven selector knob bezel clockwise** to the dark area on the dial marked **CONV.**
4. **Hold the oven selector knob to the left** until “**DEH**” shows on the dial. This is at 170°F (75°C).
5. **Release the knob.**
6. **Quickly turn the oven selector knob to the left and release.** Oven temperature is preset to 135°F (57°C). To change the temperature, immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease oven temperature. The temperature display alternates between set oven temperature and “**DEH**.” Dehydration temperature range is between 110°F – 160°F (45°C– 70°C).

General information is in the dehydration chart. For more details, follow a food preservation book for specific times and handling of various foods.
7. **Leave food in the oven until completely dry to the touch.**
8. **Remove food** from racks before completely cool for easy removal. If excessive sticking occurs, place dehydration trays back in the oven to warm slightly for easier removal.
9. **Turn oven selector knob bezel to OFF** to end this feature.

Wall Ovens- Setting Controls for Dehydration Feature:

1. **Place food in oven on dehydrating racks.**
2. **Place doorstop supplied with accessory package in proper position** to keep oven door open.
3. **Press and hold the convection key for 3 seconds** to put the oven into dehydration mode.
4. The preset dehydration temperature is 135°F (57°C). To change the temperature, touch **TEMPERATURE** and immediately another temperature (110°F to 160°F (43°C to 71°C)) using the number pads. General information is in the following chart. For more details, follow a food preservation book for specific times and handling of various foods.
5. **Leave food in the oven until completely dry to the touch.**
6. **Remove food** from racks before completely cool for easy removal. If excessive sticking occurs, place dehydration trays back in the oven to warm slightly for easier removal.
7. **Touch oven OFF** to end this feature.

Dehydration Chart

| PREPARATION | DRYING TIME | OVEN TEMP |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------|
| Apples Slice 1/4-inch(6mm) thick. Remove seeds and stems. Place on dehydration racks with no overlapping. | 6-7 hours | 135°F (57°C) |
| Banana Slices 1/4-inch(6mm) thick. Place on dehydration racks with no overlapping. | 12-13 hours | 135°F (57°C) |
| Green Bell Peppers Wash, seed and stem peppers. Slice 1/4-inch(6mm) thick or into 1 x 2-inch(25 x51mm) chunks. Place on dehydration racks with no overlapping. | 14-16 hours | 135°F (57°C) |
| Tomato Slices Wash, seed and stem tomatoes. Slice 1/4-inch(6mm) thick. Place on dehydration rack with no overlapping. | 6-7 hours | 135°F (57°C) |
| Tomato Chunks Wash, seed and stem tomatoes. Cut each tomato into 16 equal pieces. Place on dehydration racks with no overlapping. | 12-13 hours | 135°F (57°C) |

