

DRYCERATOP™ Instructions

1. DRYCERATOP requires direct sun light and a wide-mouth mason jar. The solar panel must face the sun directly. DRYCERATOP will generally not work through glass or indoors.
2. Items to be dehydrated needs sufficient airspace. Some items are self spacing, like flowers and herbs. Some items can be thinly sliced and suspended using shish kabob skewers. Generally more surface area and more airspace allows for faster dehydration.
3. Using provided black cardstock you can raise internal temperatures. Higher temperatures dehydrate items faster but can be undesirable with delicate herbs. Cardstock can be bent into a curve that conforms to the inside profile of the jar. Cardstock is 4"x6" and 110lb stock if you want to replace it.
4. Dehydration takes time and depends on many variables. You will need to adjust the solar panel throughout the process to keep it pointing toward the sun. Depending on your location you can choose to leave it out at night, or refrigerate until morning.
5. DRYCERATOP is unfinished wood. We have found no reason to finish the wood in testing, however if a finish is desired beeswax applied with a small cloth or cotton swab would be a good finish. Any imperfections can be touched up with a nail file or small amount of 120 grit sandpaper.

Thank you for backing DRYCERATOP! Please ask questions or share your experiences by emailing david@mixedmediaeng.com

WARNINGS

for DRYCERATOP™ Please Read

WARNING: DO NOT USE DRYCERATOP with animal products, including meat and dairy.

WARNING: Keep out of reach of children.

WARNING: Do not eat spoiled foods. The user is responsible for the safe use, handling, preparation and storage of food.

Warnings and instructions, including updates, can be found at <http://www.mixedmediaeng.com/index.php/the-jiggernaut-safety-warnings-and-instructions/>

