

Inexpensive Food Dehydrator with Recycled Parts

by [miser](#) on January 4, 2009

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Intro: Inexpensive Food Dehydrator with Recycled Parts

This instructable is designed to save you money and be friendly to the environment by reusing parts and scraps you already have laying around. Food dehydrators can save you money because you can preserve the food so that it lasts longer. You can use it to dry your own herbs or fruit for trail mixes, granola or for long term storage. You can even use them to make fruit rollups. And think how much money you can save by making your own beef jerky!

If you grow a garden, you know that what you grow tastes much better than what you can buy in the store. But you also know that sometimes you can't eat all that you produce. So why not use a dehydrator to preserve that valuable food you put so much time and effort to grow? And you can enjoy your garden produce year round!

So let's get started.



step 1: Tools and Supplies

Here is a list of the tools that I used for this project:

- Table Saw
- Nail gun
- Air Compressor
- Scroll Saw
- Measuring tape
- Utility Knife
- Drill
- Drill Bits
- Clamps
- Glue
- Ruler

A lot of the supplies I already had on hand. You can probably also find enough parts from what you have lying around, or from what most people are just willing to give away.

Supplies:

- 1 80mm computer fan
- 12 volt AC Adapter
- 1 Lava lamp base (substitute night-light(s) or Christmas lights)
- 4 BBQ wire trays (Measured 8 1/2" x 14")
- 1-2 Cedar fence planks
- White Bead Board
- Small clear acrylic sheet (Measured 12" x 8 1/2")
- 18 Gauge 5/8" Brad Nails
- 18 Gauge 1" Brad Nails
- 2 Small door hinges
- 1 Small knob
- Aluminum Foil
- Screws

step 2: Cutting the pieces for the frame

The size of this dehydrator was built around the trays that I found at a local dollar store. The dehydrator dimensions are listed, but you may have to alter them based on the size of food trays that you can find (or make).

For the frame of the box, I used an extra cedar fence plank that I had lying around. You can also use square dowels if you don't have fence planks, but the fence plank will probably be less expensive (but you will have to do more cutting).

Take the fence plank and cut it into the following pieces on the table saw:

Four 11" x 1/2" x 3/4" posts for the four corners of the box

Four 16 1/4" x 1/2" x 3/4" horizontal cross beams for the front and back portions of the box

Four 7 3/4" x 1/2" x 3/4" horizontal cross beams for the left and right sides of the box

Eight 7 3/4" x 1/2" x 1 1/2" boards to hold the trays on the left and right sides.

See Fig.1



Image Notes

1. Horizontal Cross Beams
2. Vertical posts for corners of frame
3. Cross beams for left and right sides
4. Tray holder boards
5. Fig.1

step 3: Making the front and back portions of the frame

Take two of the 11" posts and two of the 16 1/4" horizontal cross beams and arrange them on the ground or workbench in the shape of a rectangle with the posts on the left and right sides and the horizontal cross beams on the top and bottom. Instead of affixing the bottom cross beam exactly flush with the bottom of the posts, I left about 1/8" because I planned to have a small gap at the bottom to allow air from the dehydrator to vent out. Once you have the boards arranged in a rectangle, it is a good idea to use a clamp to hold them in place. See Fig.2

Use a nail gun with 1" brads and put two brads in each corner of the rectangle.

Once you have completed the rectangle that will be the front or back of the box we are building, use the remaining two 11" posts and 16 1/4" cross beams and repeat this step so you have an identical rectangle for the other side.

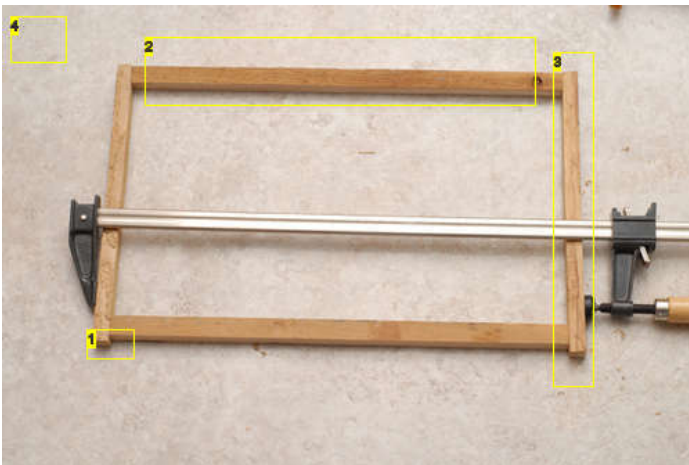


Image Notes

1. Small gap to allow for air to vent out
2. Horizontal cross beam
3. Vertical post

step 4: Putting the frame together

Now that you have the front and back rectangles completed, you will need to connect them to make the box frame.

Take the four 7 3/4" x 1/2" x 3/4" cross beams for the left and right sides and use the nail gun with 1" brads to affix them perpendicularly to the four corners of the rectangles that you built in Step 2. Use two brads for each corner. You should now have a rectangular box. See Fig.3



Image Notes

1. Fig.3

step 5: Adding the tray holder boards

The eight tray holder boards should still be remaining. They are wider than the left and right cross beams so that they can hold the trays inside the dehydrator.

Measure 3" from the bottom of the front left post and make a mark with a pencil. Repeat this 3 more times for the rear left, front right and rear right posts. This will mark where you will place the top of the bottom tray holder.

Measure 2" above these marks again on all four corners (should be 5" from the bottom). Repeat this 8 more times so you have four marks on all four corners which are 2" apart and the bottom one is 3" from the base.

Using these pencil marks, wedge in the eight tray holder boards into place on the left and right sides. Then use the nail gun with 1" brads and put four brads in each tray holder (2 on the front and 2 on the back) for a total of 32 nails.

Your rectangular box should now have tray holders on the left and right sides and will look like Fig.4



Image Notes

1. Tray holders
2. Fig.4

step 6: Cutting the panels

Use wood paneling or white bead board and the table saw and cut 5 panels into the following sizes:

Front door: 17 1/2" x 10 1/4"

Back panel: 17 1/2" x 10 3/4"

Top panel: 17 1/2" x 9 1/4"

Left panel: 9 1/4" x 10 3/4"

Right panel: 9 1/4" x 10 3/4"

Notice that I did not put a panel on the bottom. This serves two purposes: 1) it allows air to flow out of the dehydrator and 2) any mess made by drippings are easy to clean up by simply moving the dehydrator and wiping up the surface under the dehydrator.

Fig.5 shows the panels for the dehydrator

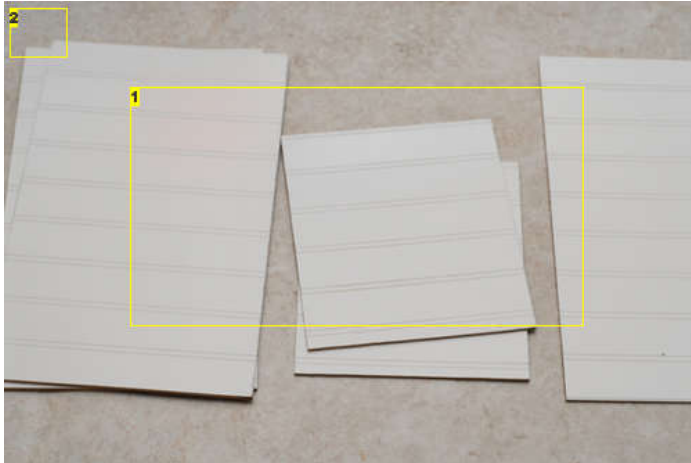


Image Notes

1. White bead board for panels
2. Fig.5

step 7: Attach Aluminum foil to inside of panels

Tear off 5 sheets of aluminum foil in pieces slightly larger than the panels you created in Step 5. See Fig.6a. The foil will help reflect the light and heat in the dehydrator.

Squeeze glue onto the back side of one of the panels. See Fig.6b

Press the aluminum foil onto the glued side of the panel. See Fig.6c

Repeat this for the remaining 4 panels.

Use a utility knife to trim the excess foil.

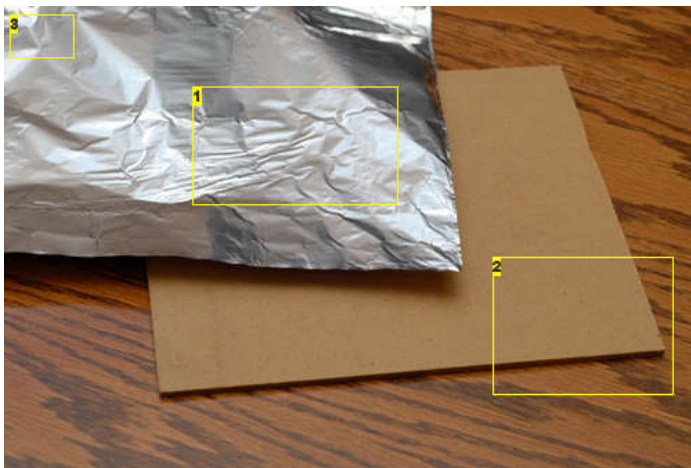


Image Notes

1. Shiny side up of aluminum foil
2. Back side of bead board
3. Fig.6a

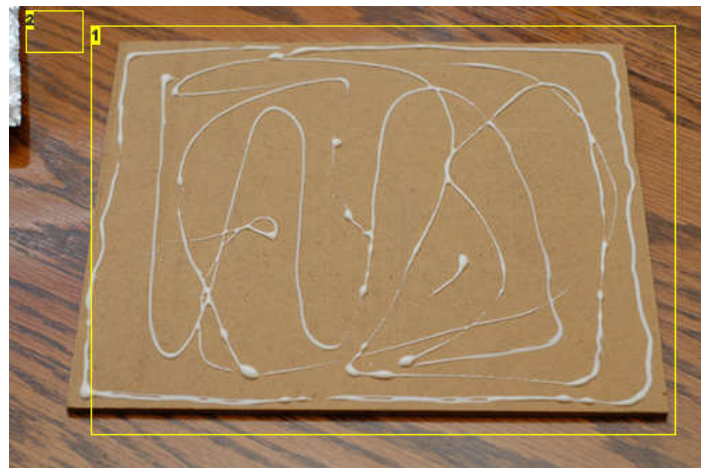


Image Notes

1. Glue on back side of bead board
2. Fig.6b



Image Notes

1. Press the foil onto the glued side of bead board
2. Fig.6c

step 8: Light and air holes

The dehydrator will be heated by a lava lamp that I had. I decided not to remove the light bulb and wiring from the lava lamp and affix it to the dehydrator so that I could still use the lava lamp :)

Use a pencil and trace the lava lamp and the 80mm computer fan evenly spaced and centered on the top panel (the one measuring 17 1/2" x 9 1/4").

Use a drill with large bits (2", 1", 3/4" and 5/8") to drill holes into the panel. The holes will allow heat and light from the lamp as well as air from the fan to circulate in the dehydrator.

Some of the aluminum foil on the under side of the panels may peel away. Just be careful that it doesn't peel too much away.

See Fig.7

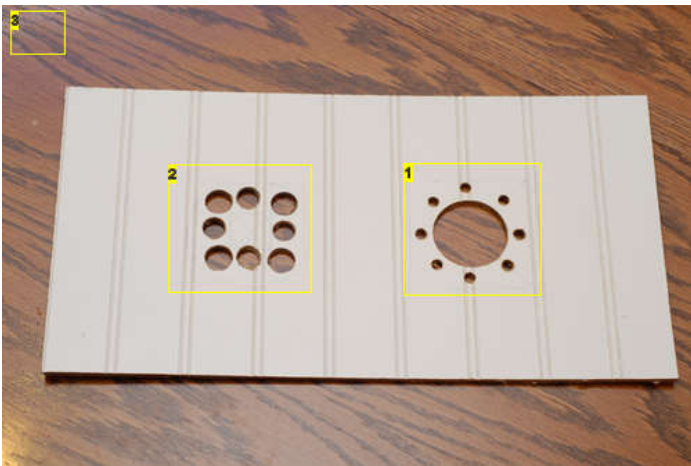


Image Notes

1. Holes for light to allow light to enter and heat the dehydrator.
2. Holes for the fan to circulate air in the dehydrator
3. Fig.7

step 9: The door panel

On the door panel (the one measuring 17 1/2" x 10 1/4"), use a pencil to mark where the corners of the clear acrylic window will be placed. Since I had a couple small scraps of plastic measuring 12" x 8 1/2" (combined), I made my marks at:

Top left: 2 3/4" inwards and 3/4" downwards (from top left)

Bottom left: 2 3/4" inwards and 9 1/4" downwards (from top left)

Top right: 14 3/4" inwards and 3/4" downwards (from top left)

Bottom right: 14 3/4" inwards and 9 1/4" downwards (from top left)

With the pencil and a ruler, draw connecting lines from each marking.

Now draw a smaller rectangle on the inside of the larger rectangle you just drew measuring at least 3/8" smaller on all sides. The outer rectangle marks where the edge of the acrylic sheet will be placed and the inner rectangle will be cut away. (The acrylic sheet will overlap on the door panel allowing you to secure it to the panel).

In the corners of the inner rectangle that you drew, drill 4 holes. See Fig.8a

Remove the blade from a scroll saw. Insert the scroll saw blade into one of the four drilled holes and reattach to the scroll saw. Use the saw to cut along the inner rectangle. The purpose of this cut is to make a window in the front door panel to be covered by the clear acrylic sheet. See Fig.8b

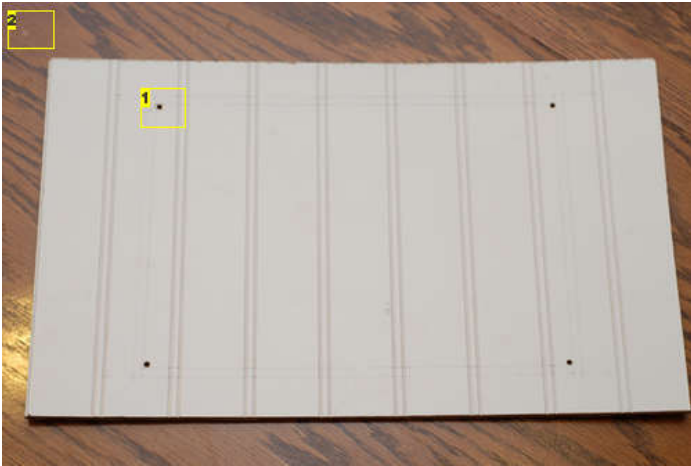


Image Notes

- 1. Drilled holes to cut out window for clear acrylic sheet
- 2. Fig.8a

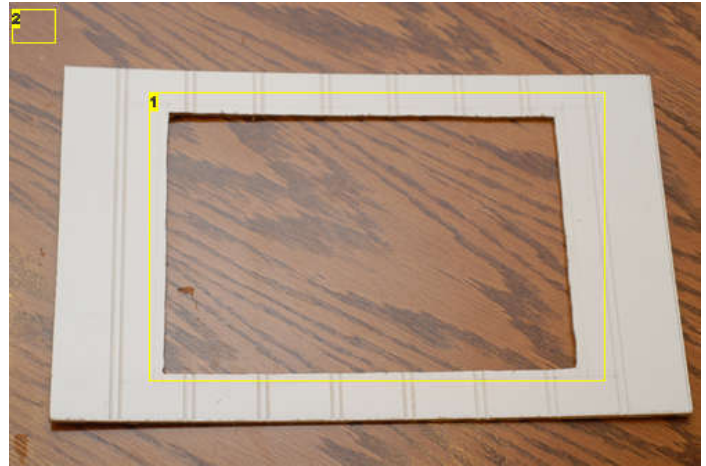


Image Notes

- 1. Window for clear acrylic sheet
- 2. Fig.8b

step 10: The door panel window

Glue around the edges of the window on the front door panel. Clamp the clear acrylic sheet just over the window. Let the glue dry. See Fig.9

When the glue is dry, drill pilot holes in the corners of the acrylic sheet and use screws to affix it to the front door panel. Do not tighten the screws too much or you will break the acrylic sheet.

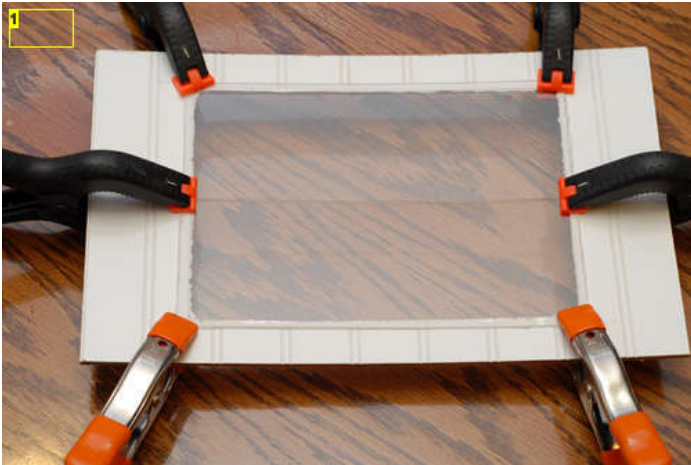


Image Notes

- 1. Fig.9

step 11: Attaching the panels to the frame

Use the nail gun with 5/8" brads to attach the panels to their appropriate places on the framed box. Use at least 8 brads on each panel (corners and middle areas of the sides). Do not nail the front door panel to the dehydrator.

See Fig.10

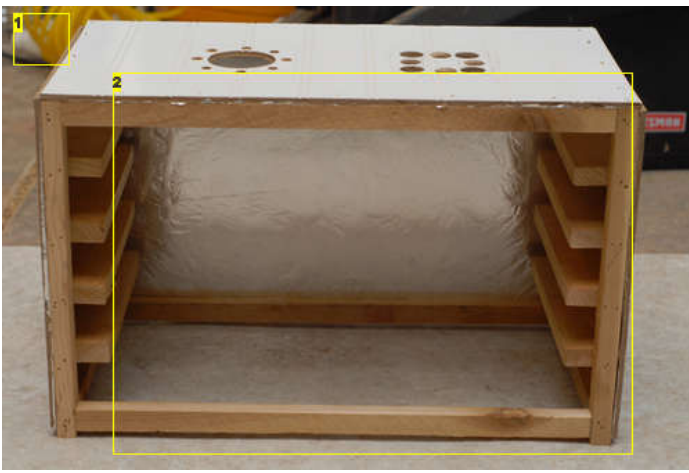


Image Notes

- 1. Fig.10
- 2. Frame with panels

step 12: Attaching the door

Screw in the two door hinges to the top corners on the front side of the dehydrator's frame. Then attach the door panel to the hinges. Drill a pilot hole in the middle of the bottom side on the front door panel and attach the knob. The door panel should open upward.

See Fig.11



Image Notes

- 1. Fig.11
- 2. Door hinge
- 3. Small door knob

step 13: Adding the light and fan

Attach the computer fan to the top panel on the dehydrator just over the holes you drilled in step 7. See Fig.12a.

Attach or place the lava lamp base just over the other holes on the top of the dehydrator. See Fig.12b.

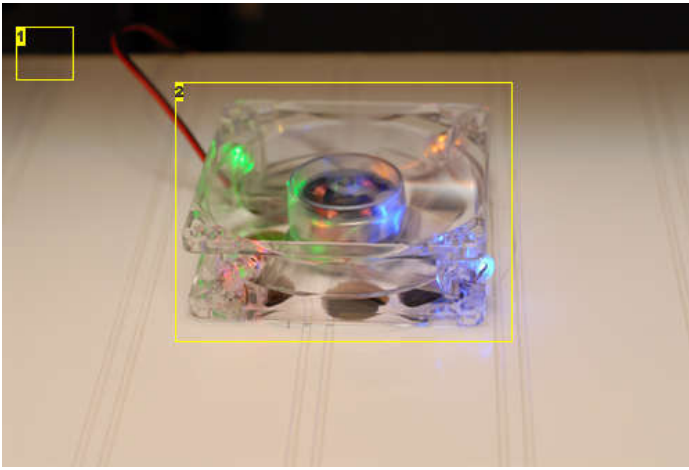


Image Notes
 1. Fig.12a
 2. 80mm Computer fan



Image Notes
 1. Fig.12b
 2. Lava lamp base to heat the dehydrator
 3. 80mm Computer fan to provide air flow

step 14: Finished!

Open the dehydrator door and slide the food trays into place. See Fig.13. You are now ready to dry food. This is my first instructable. I hope you like it. Your comments are appreciated.

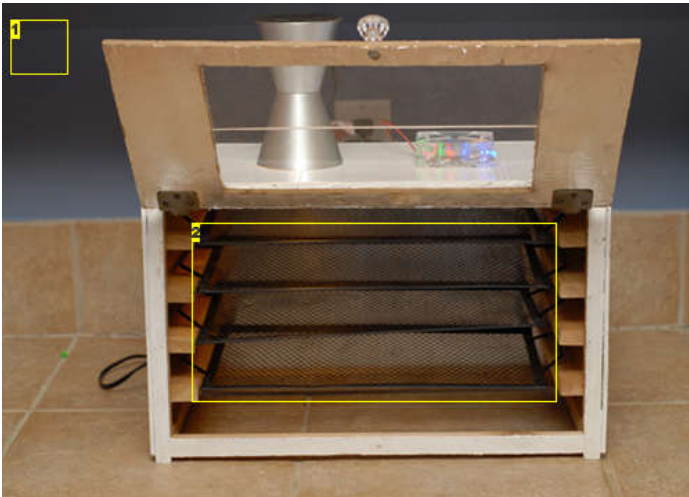


Image Notes
 1. Fig.13
 2. Food trays

Related Instructables



Beef Jerky Maker/Dehydrator from a bar fridge! by chubsey



Sweet and Savory Beef Jerky by Red_Icculus



Old West Beef Jerky by LasVegas



Beef Jerky by scoochmaroo



Solar Food Dehydrator (Dryer) by Permaculture



Storing Bulk Dry Foods in PETE Bottles using Oxygen Absorbers by grandpajoe



"The Alvin" Vacuum Sealer by Eric Forman



Simple (Deluxe!) Sonotube Food Dehydrator by stringstretcher

Comments

50 comments [Add Comment](#)

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PyroMonger says:

How exactly is the fan connected to the power source...surely the lamp and fan take different amounts of power?

May 25, 2009. 4:44 PM [REPLY](#)



infraredman21 says:

How exactly is the fan connected to the power source...surely the lamp and fan take different amounts of power? <---replying well its a computer fan' so about 3.2volts would be powered from any cell phone charger a small fan that is' or you Could order a resister to resist 120v down to 12v or 5v's and please if your wanting to build one use Glass.

Oct 18, 2009. 8:50 PM [REPLY](#)



Goron Zero says:

i was just curious as to what the highest temperature you can get this up to. because if it didnt get up to 165, i was going to buy a heat light and hook it up to a dimmer.

Jan 17, 2009. 8:20 PM [REPLY](#)



infraredman21 says:

Hey From his design he used pvc plastic and Glue' Not a safe combo if your wanting to add higher heat' The woodend box is fine but a peace of glass is what should be used with heat tape to seal any openings.

Oct 18, 2009. 8:41 PM [REPLY](#)



cricketone says:

lets see the Indians used the sun to dry meat and at 165 degrees the meat would cook not dry.

Apr 21, 2009. 4:10 PM [REPLY](#)



hausi says:

Really nice idea and instructable. I've never used a dehydrator in my life but I might build one myself (with a few modifications :D). Does the vent blow air into the box or out of the box?

Apr 26, 2009. 10:10 AM [REPLY](#)



ReCreate says:

I think it blows air out,according to the picture.

May 19, 2009. 7:11 PM [REPLY](#)



az light fighter says:

Very nice instructable!! keep up the good work! As for Mr. negative! take your 75k a year job and go buy a commercial dehydrator. For the rest of us we will use god given common sence, and have some fun making our own! BTW bactirea thives in a compost pile at 160 deg. The native americans didnt use any heat other than the sun and the wind to dry meat.

Jan 24, 2009. 4:28 PM [REPLY](#)



awang8 says:

Hi, I've got a question. As far as I know, how can a light from a lava lamp become hot enough to actually dry meat? Also, christmas lights and cold, and so are night lights. Thanks.

Jan 13, 2009. 9:34 PM [REPLY](#)



miser says:

The light bulb in my lava lamp is 30 watts and puts off quite a bit of heat (enough to melt the wax in glass). The Christmas lights I'm referring to are the large C7 ones. If it was much of a concern, someone could also use a regular 100 Watt light bulb to add much more heat. Insulating with styrofoam is another thought that I had (keeping heat in- but make sure it isn't too close to the light source). Please also see the other thread regarding the temperatures needed to dry foods.

Jan 16, 2009. 2:57 PM [REPLY](#)



bwpatton1 says:

oh, ive got tons of c7 Christmas lights, they actually do put out quite a bit of light.

Jan 23, 2009. 2:56 PM [REPLY](#)



awang8 says:

Uhh... Ok... (That regular 100w light bulb is a not-enough-to-dry-meat 60 degrees celcius...)

Jan 16, 2009. 7:31 PM [REPLY](#)



soleta says:

Awesome Instructable! Thanks for sharing :)

Jan 15, 2009. 10:43 AM [REPLY](#)



miser says:
Thanks for your comment!

Jan 16, 2009. 2:53 PM [REPLY](#)



shmacky26 says:
How do you regulate the temperature? Meat should be dried at 165 F, but veggies and herbs are much less? Also, if you're meat doesn't dehydrate fast enough, it can spoil? I have many designs for a home dehydrator, but I just can't seem to come up with a simple one that will regulate the temp.

Jan 6, 2009. 11:12 AM [REPLY](#)



headache2000 says:
how about adding a dimmer switch to the bulb and wire it separately from the fan??

Jan 16, 2009. 12:55 PM [REPLY](#)



miser says:
Good idea! Thanks for commenting!

Jan 16, 2009. 2:51 PM [REPLY](#)



miser says:
Good question. I agree that when drying meat it is important to make sure the meat doesn't spoil. My solution is to use a simple thermometer to monitor the temperature and then add or subtract lights as necessary. This can be done easily with a string of Christmas lights or night-lights on a power strip. However, I think it is important to remember that drying food using the sun and wind to prevent spoilage has been known since ancient times. The process has been around much longer than there has been technology to regulate temperature. I've read that fruit should be dried at about 135 F. I don't think that drying fruit in ancient times was only accomplished on days where the temperature reached that high. As anybody who has been exposed to a period of constant wind can attest, the airflow alone plays an important role in removing moisture content. The fan on this box provides constant air flow. It would be easy to add more if needed. I posted a photo below of some apples and bananas that I dried that turned out great and I know that the temperature did not reach 135 F. Thanks for your comment!

Jan 8, 2009. 12:52 PM [REPLY](#)



nitapetapumpkineater says:
I've read that the sun has an anti-bacterial effect, would this be why meat could be dried in old times without spoiling? Also, if dry your fruits and veg at temperatures below 140 fahrenheit or 60 degrees C, the vitamin and enzyme content in them is preserved... great health tip!

Apr 21, 2009. 8:12 PM [REPLY](#)



shmacky26 says:
I'm highly aware of the history of dehydration, however, the life span of modern man far exceeds that of our ancient brethren, due to basic knowledge of things such as this. I'm sure your banana's didn't spoil, but then again, you can't let meat sit in a basket on your counter for 4 days either. I would make it a point to note that 165 degrees is mandatory for the successful dehydration of meat. I'd hate to see a 13 year old build one of these and then die of ecoli. Any factory bought dehydrator strictly says that all meats should be dried at 165 degrees which the FDA mandates they display that. Airflow alone is not enough successfully kill off bacteria.

Jan 15, 2009. 10:19 AM [REPLY](#)



headache2000 says:
I'm going to roast a whole pig in a pit wanna come? In all sincerity, I've done some research lately and there is a product called "Sodium Natured" Has a few Brand names Quick Cure and Fast Cure also but it's purpose is to in some way cure the meat something like salting was used for hundreds of years to cure the meat. Only this is supposed to do it real fast, and not have to salt it for several weeks. You only use a small portion and mix with water. If your interested I could send you some more into. I'm not trying to stir something up here shmacky just thought you might be interested. Ken

Mar 18, 2009. 1:27 AM [REPLY](#)



shmacky26 says:
Ken, (AKA old timer), I actually use Morton Tenderquick, I bought a huge bag a couple years ago that seems will last me a lifetime. You may want to post links for our instructable friends, but I'm kewl as far as that goes. Good luck with the pig. May I suggest digging a 3 foot hole in the ground and build a fire until you get about 12 inches of hot coals. Then put 6 inches of packed dirt over the coals. Then wrap that pig in layers of grape leaves, drop it in the hole, then bury the rest of that will dirt level to the surface. Did it up 24 hours later for an amazing treat. Children will look up to you, women will want you, and men will want to be you.

Mar 18, 2009. 7:59 AM [REPLY](#)



headache2000 says:
I lived almost 50 years in Alaska and I have eaten the Natives dried salmon, I will guarantee is not "Cooked" at 165F and it will last a lot more than 4 days on the counter too. I appreciate what the Gov't does for us but sometimes I think they are so smart that they ignore what people have done and lived on for centuries. I'm not trying to pick a fight but have we become so sanitary that we can't pick a piece of food off the floor, dust it off and then eat it or must we throw it away. What a waste, Go to a country that hasn't enough food and see if they will eat jerky that was only 100F. I might also add that our ancient brother did not have modern medicine to extend their life spans.

Jan 16, 2009. 1:07 PM [REPLY](#)



shmacky26 says:
Fish and meat are not the same thing. Also, salmon can be eaten raw. And I would have thought that in your late age that there is no such thing as waste when you recycle...

Jan 20, 2009. 6:09 AM [REPLY](#)



headache2000 says:

Jan 21, 2009. 10:03 AM [REPLY](#)

I have good news for you kid. Fire was discovered some time after the first mammal was eaten. I used to pick a piece of hamburger off before it went into the pan and eat it raw. I learned that from my mom who learned it from her dad who had many restaurants. Many Many people eat their steaks or prime rear very rear. You know less than 165F. People have become so sterilized merely by watching TV.. How many people would have begun turning their steaks and hamburgers into charcoal before Jack in the Box made some one sick? Even then the meat was bad or it would never have happened. PS do you consider 62 old. If you do, you have something even more to learn. Isn't finally learning something great?



shmacky26 says:

Jan 21, 2009. 3:19 PM [REPLY](#)

Old Timer, I have good news for you, Fire was discovered long after the first mammal was eaten, in the appendix is where raw meat was once digested, over time we have evolved to not need it. I don't speak opinionated, I speak enducated. Raw meat can be eaten and digested, I do it all the time, however, raw meat sitting in a 100 degree box for ten hours is ideal conditions for starting a bacteria farm. It's basically a petre dish with a catalyst. Again, this is not my opinion. In conclusion, I'm done arguing with you, that was not my objective, I just don't like to play the meat lottery. And yes, I do consider you an old, old man.



headache2000 says:

Jan 22, 2009. 11:52 AM [REPLY](#)

Kid lol I just thought of something neither of us discussed and that is how thick the meat/jerky is sliced. Obviously a thick piece of meat would decay just as in the petre dish you mentioned. However a thin piece with lots of air moving across it will dry fast enough to not allow spoilage. We both know that because that's how dehydrators work. Just as a point of interest, if you are interested the way Alaska natives dry their fish is they make diagonal slices on the meat then slice it into strips probably three quarter of an inch square but not all the way off at the tail but leaving it attached at the tail. They then hang it across a bunch of small horizontal tree's tied to a couple of upright vertical trees. They make 4 or 5 of these "H" arrangements in a row about 18" apart, then cover it with plastic sheeting on top. They then build a small fire under it and continually feed wet wood on the fire. Not much heat is generated as the sides are all open. It does however add a smoke flavor. But the primary job of the smoke is keeping the fly off of the meat. Jerky is made the same way. Some time later I'll tell you about a Village that decided to make an age old dish known as "Stink Head" with disastrous results because they used a modern utensil instead of the age old utensil. Till Later "Headache" PS whata ya say we call a truce?



shmacky26 says:

Jan 23, 2009. 7:58 AM [REPLY](#)

Kid, That cracks me up, I make 75K a year and have 2 children, but I like the spin on that. However, I will end with this. I am going to make my own large dehydrator/smoker. It will have a fan, a heat source, a thermometer, and a regulator. That is the proper way to ensure safety. I don't like to take chances, especially in the days of hormone fed animals, food recalls, and mexican fruits and vegetables, and that is the advice that I pass on to the younger, inexperienced generations. After all, experience is just a fancy term for the fact that you've made mistakes and learned from them. Tis smarter to learn from someone elses mistakes than to repeat them. Because as a wise man once said, if you don't learn history, it is destined to repeat itself. Shmactastick.



headache2000 says:

Jan 23, 2009. 8:06 AM [REPLY](#)

Ok I've tried to be nice but you don't seem to be interested. I wish you the best. Old Timer and proud of it.



shmacky26 says:

Jan 26, 2009. 7:58 AM [REPLY](#)

Good for you.



headache2000 says:

Jan 22, 2009. 7:28 AM [REPLY](#)

All I am saying is people are and have eaten raw or meerly dried salted/meat for centuries. I see we both agree that fire was discovered after men had begun eating meat. It is not my desire to argue either guess we will just have to agree to disagree. My friend you will be my age sooner than you think, then see if 62 is old. I wish you the best and am sure you will actually learn a few things by experience rather than what a book say. Good day.



miser says:

Jan 16, 2009. 2:51 PM [REPLY](#)

Good point. Thank you!



Doctor What says:

Jan 8, 2009. 12:58 PM [REPLY](#)

Fruit chips are amazing. I love some apple and banana chips. Hmm... I wonder if kiwi would work?



Fasteners says:

Jan 5, 2009. 12:31 PM [REPLY](#)

Yes I would like to know of some dehydrated foods.. the one i think of is beef jerky



miser says:

Jan 8, 2009. 12:55 PM [REPLY](#)

In addition to jerky, many fruits can be dried. Raisins, prunes, and dates are examples of popular dried fruits. Other fruits such as apples, apricots, bananas, cranberries, figs, kiwi, mangoes, pawpaw, peaches, pears, persimmons, pineapples, strawberries, and tomatoes may also be dried. My personal favorite is apples. I also plan to dry fresh cilantro and other herbs. Thanks for looking!



PKTraceur says:
Can we see some dehydrated foods, please?

Jan 5, 2009. 10:18 AM [REPLY](#)



miser says:
Sure! I will post some pictures later. Thanks for looking!

Jan 5, 2009. 10:51 AM [REPLY](#)



miser says:
Here is a photo of some fruit I dried (Apples and Bananas). The apples were the best! And they are a nice, healthy, take-anywhere snack.

Jan 8, 2009. 12:43 PM [REPLY](#)



FaqMan says:
Interesting ible thanks for making it i can finally make my own trail mix.

Jan 7, 2009. 2:09 PM [REPLY](#)



ricardovw says:
Thanks for the Instructable, I made one :) i bit different but the same idea, ill be testing it tomorrow with some tomatoes.

Jan 5, 2009. 4:27 PM [REPLY](#)



ricardovw says:
a bit different*

Jan 5, 2009. 4:27 PM [REPLY](#)



awang8 says:
Tomatoes sound like they'll take forever to dry.

Jan 5, 2009. 10:58 PM [REPLY](#)



kwistaqueen says:
It looks like something I could use. Really cool design. I like how it's so environmentally friendly!

Jan 5, 2009. 8:49 PM [REPLY](#)



eldred67_msn.com says:
amazing - I would have never been able to think this up. Good work

Jan 5, 2009. 8:46 PM [REPLY](#)



omnibot says:
Nice. I've been thinking about making one too. Wouldn't the lamp be more efficient if placed openly at the bottom of the dehydrator? I've always imagined mine that way.

Jan 5, 2009. 2:47 AM [REPLY](#)



miser says:

Jan 5, 2009. 10:58 AM [REPLY](#)

When I decided to make this, just like you, my first thought was to put the light at the bottom. But I decided against it because it would mean the dehydrator would have to be constructed much taller. I also worried that the bottom food trays would get too hot and cook the food instead of dehydrate them. But that could be an issue no matter where you put the light. Also, I wanted to be able to remove the lava lamp and use it as a lava lamp because, hey, it's a lava lamp :) Whether it would be more efficient... I'm not sure. It's definitely possible because heat would naturally rise. If anybody wants to build it that way let me know how it works. I would love to see how other people have modified the design! Thanks for your comment!



omnibot says:

Jan 5, 2009. 3:34 PM [REPLY](#)

Thank you for your answer.



zeppozeppozepp says:

Jan 5, 2009. 8:59 AM [REPLY](#)

Nice Instructable! how did you hook up the computer fan? Obviously the lava lamp could just be plugged in, what did you wire the fan up to for power?



miser says:

Jan 5, 2009. 11:07 AM [REPLY](#)

I have an adjustable (or universal) AC Adapter that allows you to change the output voltage. It has two terminal points that allows me to directly connect the red wire from the computer fan to the positive terminal and the black wire to the negative terminal. I'm sure any AC adapter that has an output of 12 volts could be wired to the fan. I've read that computer fans will accept lower voltage so other adapters would work as well, but the fan would spin slower. That may impact drying time. Thanks for your comment!



PKTraceur says:

Jan 5, 2009. 4:30 AM [REPLY](#)

Very simple, very awesome. I bet dehydrated bread would be really weird.

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