Before, During & After BATCH CHECKLIST

Tape this to the side of your machine. You'll stop needing it in about two weeks, and then one day you'll forget a step and be so glad it's there. Your screens may look a little different depending on your model and software, so keep your manual handy.

1. BEFORE YOU LOAD (prep)

- [ ] Food cut thin and even (about ½ inch or thinner)
- [ ] Nothing stacked higher than the tray lip
- [ ] Thick skins nicked (blueberries, grapes, cherry tomatoes)
- [ ] Liquids and saucy foods pre-frozen flat on the trays
- [ ] Grease and extra liquid drained and blotted
- [ ] Sticky foods on parchment or silicone mats
- [ ] Foods with similar dry times grouped together
- [ ] Packaging station ready: bags, absorbers, sealer, labels

2. AT THE MACHINE (start)

- [ ] Chamber, shelves and gasket clean, dry and defrosted
- [ ] Drain valve CLOSED (no vacuum if it's open!)
- [ ] Bucket empty (Countertop 360: water tray emptied)
- [ ] Door gasket wiped clean and seated evenly
- [ ] Oil pump: oil clear, slightly above ¾ on the sight glass
- [ ] Every shelf loaded (split small loads across all trays)
- [ ] Wettest tray where your manual says the sensor is
- [ ] Door pad in, door closed and latched snug
- [ ] START, then work through the on-screen checklist

3. WHEN IT SAYS DONE (check)

- [ ] Open the drain valve slowly to release the vacuum
- [ ] Break the thickest piece from the middle of a tray
- [ ] Dry, crisp and room temp or warmer all the way through
- [ ] Any cool spots? Cool means water. Add dry time
- [ ] Weigh test: weigh a tray, add 2 hours, weigh again
- [ ] Not sure? Add more time. You can't over-dry it!
- [ ] Package right away, within about 2 hours at most
- [ ] Label it: food, date, water to add, RAW if raw

4. DEFROST & RESET (after)

- [ ] Drain hose in the bucket (or 360 water tray in place)
- [ ] Drain valve open, door closed (no door pad)
- [ ] Start Defrost and let it finish (about 2 hours)
- [ ] Empty the water bucket or water tray
- [ ] Wipe the chamber and shelves dry
- [ ] Drain water from the oil pump, top off the oil
- [ ] Write it in your Batch Log
- [ ] Leave the door cracked so everything dries out

Batch # _____ **Date:** _____ **Food:** _____

MAMA TIP If something seems off and the vacuum won't come down, check the three usual suspects first: the drain valve, the door gasket, and the pump oil (or hose fittings). Then grab your manual. You've got this.

CANDY NIGHT? Choose Start New Candy Batch. Line the trays, space the candy out (it grows!), and package it fast. Candy pulls in moisture and goes chewy.

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