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NESCO FD-80P

NESCO FD-80P 700 Watt Square Food Dehydrator and Jerky Maker Instruction Manual

1. Introduction

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your NESCO FD-80P 700 Watt Square Food Dehydrator and Jerky Maker. Please read all instructions carefully before initial use and retain this manual for future reference.

2. Important Safety Instructions

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the powerhead in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. Parts and Features

The NESCO FD-80P Food Dehydrator includes the following components:

- Powerhead with integrated fan and heating element
- Base unit

- Four (4) square drying trays
- One (1) fruit roll sheet

Key features include a 700-watt drying power, an adjustable thermostat for precise temperature control, and the patented Converga-Flow drying system for even heat distribution without flavor mixing. The square trays are designed to accommodate jerky flat and evenly.



Image: The NESCO FD-80P Food Dehydrator, showing the powerhead, base, and four square drying trays stacked for use.

4. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage if desired.
2. **Initial Cleaning:** Before first use, wash the drying trays, base, and fruit roll sheet in warm, soapy water. All components, except the powerhead, are dishwasher safe. Wipe the powerhead with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assembly:** Place the base unit on a stable, heat-resistant surface. Stack the desired number of drying trays onto the base. The trays are designed to fit securely. Place the powerhead on top of the stacked trays.
4. **Placement:** Position the dehydrator in a well-ventilated area, away from walls or other obstructions, to allow for proper airflow. Ensure the power cord can reach a grounded electrical outlet without strain.

5. Operating Instructions

5.1 Preparing Food for Dehydration

- Wash and prepare food items (e.g., slice fruits, vegetables, or meat).
- For best results, slice food items uniformly to ensure even drying.
- Pre-treatment (e.g., blanching, sulfuring) may be necessary for some foods to preserve color and nutrients. Refer to a dehydrating recipe guide for specific recommendations.

5.2 Loading Trays

- Arrange food in a single layer on the drying trays. Do not overlap food items.
- Ensure there is space between food pieces for air circulation.
- For fruit leathers or purees, use the provided fruit roll sheet on a tray.
- The FD-80P can be expanded to 8 trays by purchasing additional SQT-2 trays.

5.3 Setting Temperature and Drying

1. Once trays are loaded and the powerhead is in place, plug the dehydrator into a standard electrical outlet.
2. Use the adjustable thermostat dial on the powerhead to select the desired drying temperature. Recommended temperatures vary by food type (e.g., 105°F for herbs, 135°F for fruits, 155°F for jerky).
3. The Converga-Flow drying system directs heated air down the outer cover and across each tray horizontally, then converges in the center for even drying without flavor mixing or tray rotation.
4. Drying times will vary based on food type, thickness, moisture content, and ambient humidity. Check food periodically for desired dryness.
5. The dehydrator features an automatic shut-off to prevent over-drying once the set time is complete (if applicable to model, otherwise manual unplugging is required).

5.4 Making Jerky

The square trays of the FD-80P are particularly suitable for making jerky, allowing meat strips to lie flat and dry evenly. Prepare meat according to your preferred jerky recipe, ensuring it is sliced thinly and uniformly. Place strips on trays without overlapping and set the thermostat to the recommended temperature for meat dehydration.

6. Care and Cleaning

- Always unplug the dehydrator from the electrical outlet and allow it to cool completely before cleaning.
- The drying trays, base, and fruit roll sheet are dishwasher safe. Alternatively, wash them in warm, soapy water and rinse thoroughly.
- The powerhead, which contains electrical components, should **never** be immersed in water or any other liquid. Wipe the exterior of the powerhead with a damp cloth. For stubborn food residue, use a mild detergent on the cloth.
- Ensure all parts are completely dry before reassembling or storing the dehydrator.
- Store the dehydrator in a clean, dry place.

7. Troubleshooting

If your NESCO FD-80P dehydrator is not functioning as expected, please review the following common issues:

- **Appliance does not turn on:** Ensure the power cord is securely plugged into a functional electrical outlet. Check if the outlet is receiving power.
- **Uneven drying:** While the Converga-Flow system is designed for even drying, ensure food items are sliced uniformly and not overcrowded on the trays. Avoid placing the dehydrator in areas with poor air circulation.
- **Food not drying:** Verify that the thermostat is set to an appropriate temperature for the food type. Ensure the powerhead is correctly seated on the trays.
- **Unusual odors:** A slight odor may be present during initial use. If strong or persistent odors occur, ensure the appliance is clean and free of food residue.

For issues not resolved by these steps, please contact customer support.

8. Specifications

Specification	Detail
Brand	NESCO
Model Number	FD-80P
Wattage	700 watts
Number of Trays	4 (Expandable to 8)
Material	Plastic (Food Safe)
Color	White
Item Weight	9.1 pounds
Item Shape	Square
UPC	029517005605

9. Warranty

The NESCO FD-80P Food Dehydrator comes with a**1 Year limited warranty**. Please retain your proof of purchase for warranty claims. For specific terms and conditions, refer to the warranty card included with your product or contact NESCO customer support.

10. Customer Support

For further assistance, questions, or to inquire about replacement parts, please visit the official NESCO website or contact their customer service department. Contact information can typically be found on the manufacturer's website or on the product packaging.
You can visit the NESCO Store for more information:NESCO Store on Amazon

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