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NESCO FD-75A

NESCO FD-75A Snackmaster Pro Food Dehydrator Instruction Manual

Model: FD-75A | Brand: NESCO

PRODUCT OVERVIEW

The NESCO FD-75A Food and Jerky Dehydrator is designed for efficiently drying fruits, vegetables, and jerky. It features a patented Converg-Flow drying system that ensures even heat distribution without the need for tray rotation. The top-mounted fan prevents liquids from dripping into the heating chamber, and the opaque Vita-Save exterior helps preserve nutrients. With an adjustable thermostat and expandable tray capacity, this dehydrator offers versatility for various food preservation needs.



Figure 1: Assembled NESCO FD-75A Snackmaster Pro Food Dehydrator.

KEY FEATURES

- **Even Heat Distribution:** 600 watts of drying power with Converga-Flow system for consistent and fast drying.
- **Adjustable Temperature Control:** Thermostat ranges from 95°F to 160°F (35°C to 71°C) for optimal results with different food types.
- **Expandable Capacity:** Comes with five 13.5-inch diameter trays, expandable up to 12 trays (additional trays sold separately) for larger batches. No tray rotation required.
- **Top-Mounted Fan:** Prevents liquids from dripping into the heating chamber, ensuring safety and easy cleaning.
- **Opaque Vita-Save Exterior:** Helps block harmful light to retain more nutrients and vitamins during the drying process.
- **Included Accessories:** Two Fruit Roll Sheets for semi-liquids, two Clean-A-Screens for small items like herbs, and a sample of Jerky Seasoning & Cure.

- **Made in the USA:** Proudly manufactured in the USA with global and domestic components (powerhead imported from China).

SETUP

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that all five trays, two fruit roll sheets, two Clean-A-Screens, jerky seasoning sample, and the main powerhead unit are present.
2. **Clean Before First Use:** Wash all trays and accessories in warm, soapy water. Rinse thoroughly and dry completely. The main powerhead unit should be wiped with a damp cloth; do not immerse it in water.
3. **Assemble Trays:** Place the desired number of drying trays onto the base. Ensure they are stacked securely. If using fruit roll sheets or Clean-A-Screens, place them inside the drying trays before stacking.
4. **Position Powerhead:** Place the powerhead unit securely on top of the stacked trays. Ensure it sits flush.
5. **Select Location:** Place the assembled dehydrator on a stable, flat, heat-resistant surface away from walls or other appliances to allow for proper air circulation. Ensure it is near a grounded electrical outlet.



Figure 2: Exploded view showing how trays are stacked and filled with various foods.

OPERATING INSTRUCTIONS

- 1. Prepare Food:** Wash, peel, and slice food items to a uniform thickness for even drying. For best results, pre-treat certain fruits (e.g., apples, bananas) to prevent discoloration.
- 2. Load Trays:** Arrange food items in a single layer on the drying trays. Do not overlap items to ensure proper airflow. Use Clean-A-Screens for smaller items and Fruit Roll Sheets for purees or semi-liquids.
- 3. Set Temperature:** Turn the adjustable thermostat dial on the powerhead to the recommended temperature for your specific food item. Refer to the temperature guide printed on the unit or the included Care & Use Guide.
 - Fruits & Vegetables: 135°F / 57°C
 - Nuts & Seeds: 115°F / 46°C

- Herbs & Spices: 95°F / 35°C
- Jerky: 160°F / 71°C
- Meats: 160°F / 71°C
- Fish: 160°F / 71°C

- 4. Begin Dehydrating:** Plug the dehydrator into a 120V AC electrical outlet. The unit will begin operating immediately. There is no on/off switch; operation starts when plugged in and stops when unplugged.
- 5. Monitor Progress:** Drying times vary based on food type, thickness, and humidity. Check food periodically for desired dryness. Food is typically done when it is pliable but no longer sticky or moist.
- 6. Cool and Store:** Once drying is complete, unplug the unit and allow food to cool completely before storing in airtight containers.



Figure 3: Dehydrator with lid removed, showcasing filled trays ready for drying.

MAINTENANCE

- **Cleaning Trays and Accessories:** After each use, wash trays, fruit roll sheets, and Clean-A-Screens in warm, soapy water. Rinse thoroughly and dry completely. These parts are not dishwasher safe and may warp if placed in a dishwasher.
- **Cleaning Powerhead Unit:** Wipe the exterior of the powerhead unit with a damp cloth. Do not immerse the powerhead in water or any other liquid. Ensure the unit is unplugged before cleaning.

- **Storage:** Store the dehydrator in a clean, dry place when not in use. The trays can be stacked compactly for easy storage.



Figure 4: Stacked trays demonstrating the expandable design for efficient storage.

TROUBLESHOOTING

If you encounter issues with your NESCO FD-75A dehydrator, consider the following common solutions:

- **Unit Not Turning On:** Ensure the power cord is securely plugged into a functional 120V AC outlet. Check if the outlet itself is working by plugging in another appliance.

- **Uneven Drying:** Ensure food items are sliced to a uniform thickness. Avoid overcrowding trays to allow for proper airflow. While the Converg-a-Flow system minimizes the need, rotating trays halfway through the drying process can sometimes help with very dense loads.
- **Food Not Drying:** Verify that the temperature dial is set to the appropriate temperature for the food type. Ensure the dehydrator is placed in an area with good air circulation and not in a humid environment.
- **Unusual Odor:** A slight odor may be present during the first few uses. If odors persist, ensure all parts are thoroughly cleaned and dry.

SPECIFICATIONS

Attribute	Detail
Brand	NESCO
Model Number	FD-75A
Material	Plastic (Food Safe)
Color	Gray
Wattage	600 watts
Voltage	120 Volts
Product Dimensions	13"D x 13"W x 10"H
Item Weight	7.7 pounds (3.5 Kilograms)
Number of Trays	5 (expandable to 12)
Temperature Range	95°F - 160°F (35°C - 71°C)
Dishwasher Safe	No (trays and accessories)
Country of Origin	China (powerhead), USA (assembly)

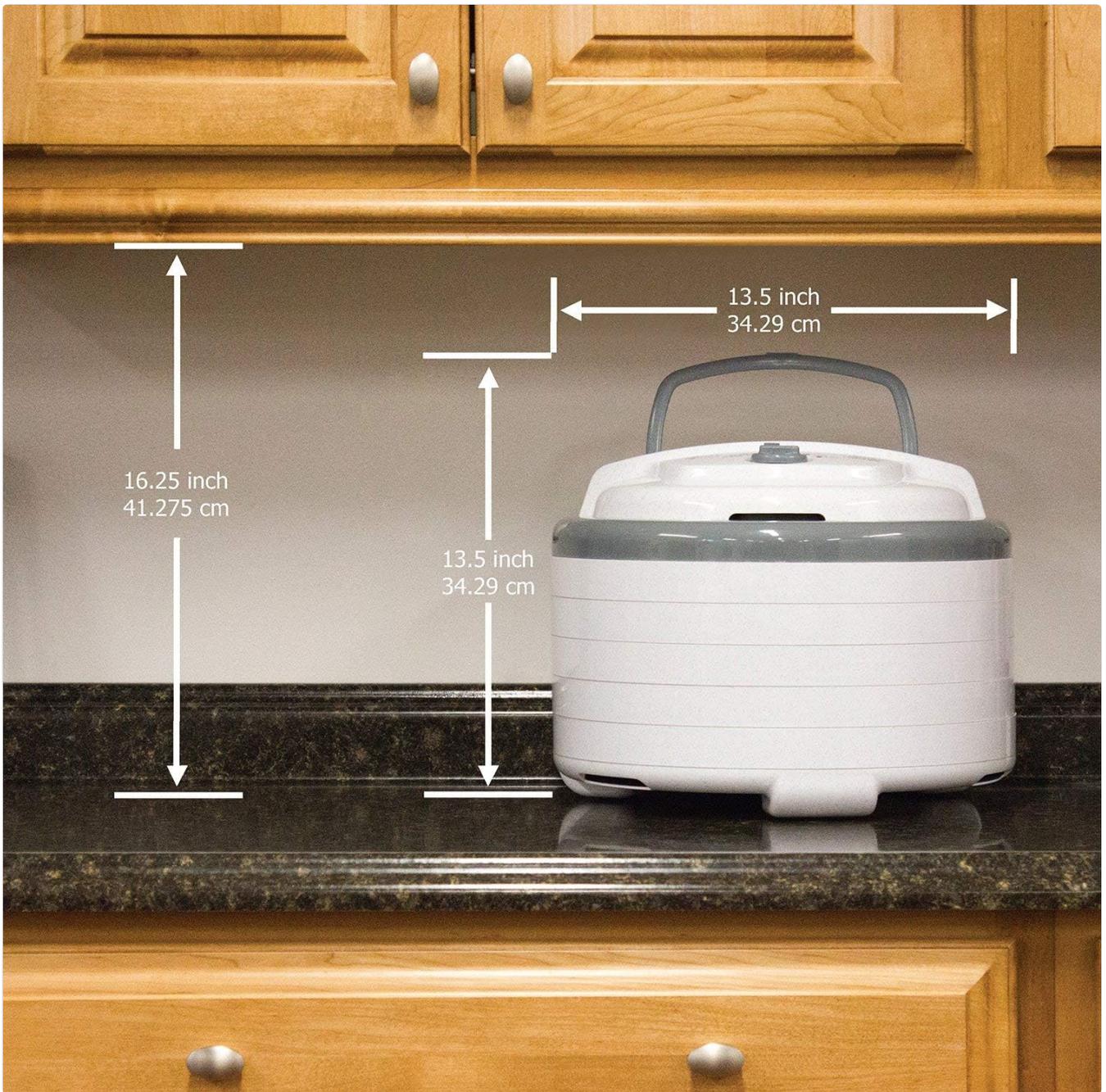


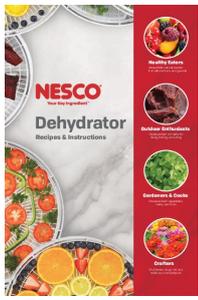
Figure 5: Product dimensions for placement consideration.

WARRANTY & SUPPORT

For warranty information or product support, please refer to the official NESCO website or the Care & Use Guide included with your product.

- **User Manual (PDF):** [Download User Manual](#)
- **Installation Manual (PDF):** [Download Installation Manual](#)
- **NESCO Store:** [Visit the Official NESCO Store on Amazon](#)

Related Documents - FD-75A



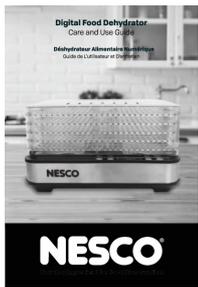
[NESCO Dehydrator Recipes and Instructions](#)

A comprehensive guide to using NESCO dehydrators, featuring recipes and instructions for drying fruits, vegetables, jerky, herbs, and crafts. Learn about proper preparation, drying times, temperatures, and storage for various foods.



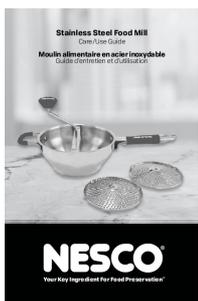
[NESCO Dehydrator: Instructions, Safety, and Drying Guidelines](#)

A comprehensive guide to using your NESCO Dehydrator, covering safety precautions, operation of digital and analog models, drying techniques, packaging, testing, storage, and pre-treatment methods for optimal food preservation.



[NESCO Digital Food Dehydrator Care and Use Guide](#)

A comprehensive guide for using and maintaining your NESCO Digital Food Dehydrator, including operating instructions, dehydrating tips for various foods, and warranty information.



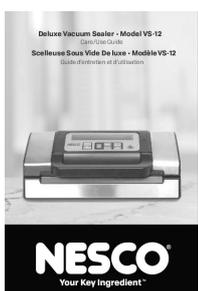
[NESCO Stainless Steel Food Mill Care and Use Guide](#)

A comprehensive care and use guide for the NESCO SSFM-1QT Stainless Steel Food Mill. This document provides detailed instructions on assembly, operation, safety precautions, cleaning, and offers helpful food preparation tips for home preservation tasks like making applesauce, gnocchi, and baby food.



[NESCO 8.7\"/>](#)

Comprehensive instruction manual for the NESCO 8.7\"/>



[NESCO Deluxe Vacuum Sealer VS-12: Care, Use, and Troubleshooting Guide](#)

Comprehensive guide for the NESCO Deluxe Vacuum Sealer Model VS-12, covering important safeguards, parts and functions, operating instructions, cleaning, maintenance, troubleshooting, and warranty information.

