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NESCO

NESCO Gardenmaster Pro Food Dehydrator User Manual

Model: FD-1018A
Brand: NESCO

1. Introduction and Overview

The NESCO Gardenmaster Pro Food Dehydrator (Model FD-1018A) is designed for efficient and consistent food drying. It features 1000 watts of drying power and utilizes Converga-Flow technology to ensure even heat distribution across all trays, eliminating the need for tray rotation.

This dehydrator comes with 8 BPA-free trays and can be expanded to accommodate up to 30 trays for larger batches. The adjustable thermostat allows for precise temperature control, ranging from 95°F to 160°F, suitable for various food items.

Included with your dehydrator are 8 Fruit Roll Sheets, 8 Clean-A-Screens, a comprehensive recipe and instruction book, and a sample of Jerky Seasoning and Cure.



Image: The NESCO Gardenmaster Pro Food Dehydrator, showing its stacked tray design and control panel at the base.

2. Important Safety Information

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.

- 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 base unit 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. Contact NESCO Customer Service for assistance.
- 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.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended household use.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

3. Components and Features

3.1 Key Components

- **Powerhead/Base:** Contains the heating element, fan, and controls.
- **Trays:** 8 BPA-free drying trays are included, expandable up to 30.
- **Lid:** Covers the top tray during operation.
- **Adjustable Thermostat:** Allows temperature settings from 95°F to 160°F.
- **Power Switch:** On/Off control for the unit.



Image: Close-up of the dehydrator's base, highlighting the adjustable temperature control dial and power switch.

3.2 Converga-Flow Drying System

The unique Converga-Flow system forces heated air down the exterior pressurized chamber, then horizontally across each individual tray, and finally converges in the center for removal. This design ensures fast, even, and nutritious drying without the need to rotate trays.

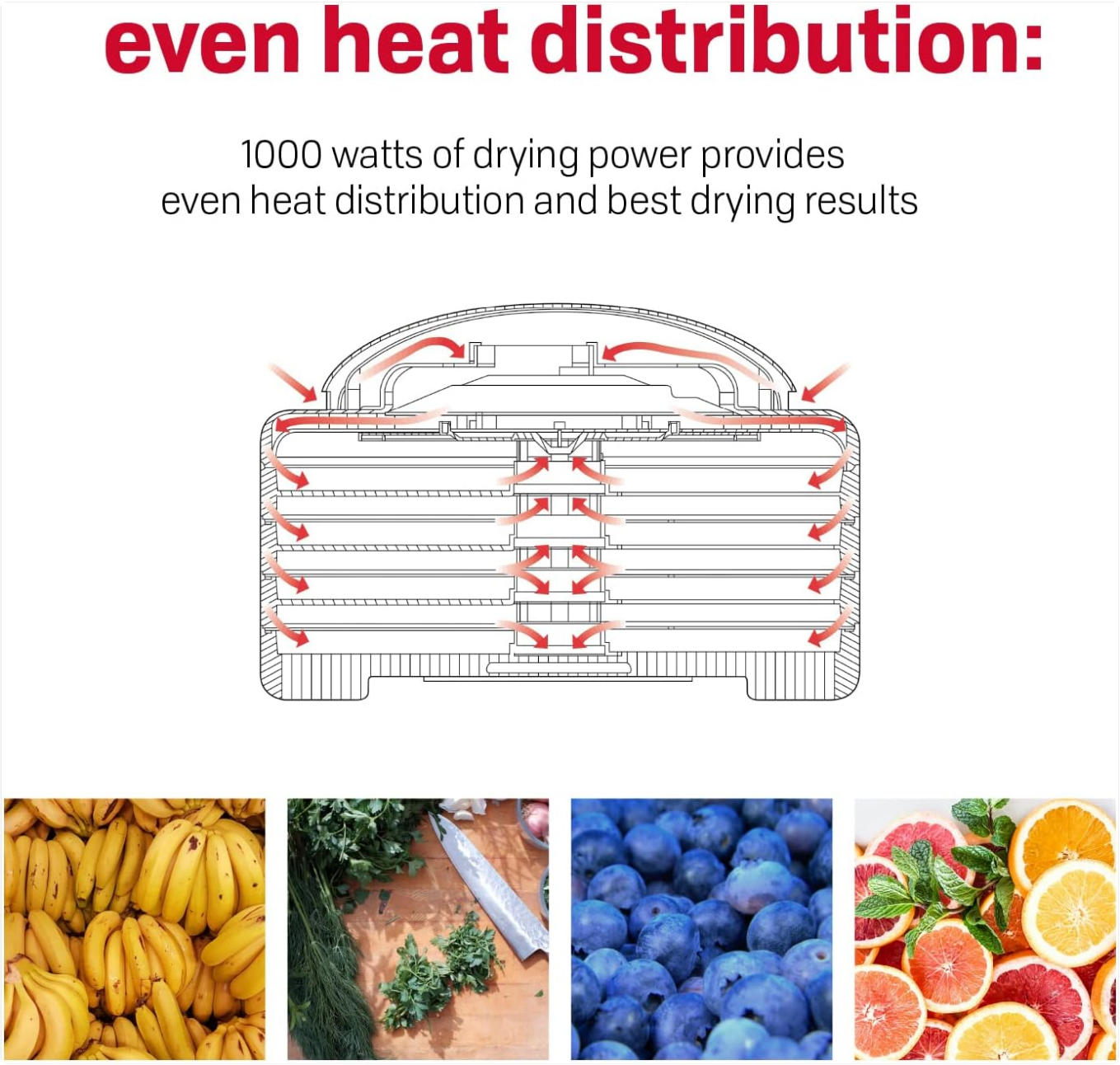


Image: Cross-section diagram of the dehydrator showing the path of heated air across each tray.

3.3 Included Accessories

- **Fruit Roll Sheets (8):** Non-stick sheets for making fruit leathers and drying sticky foods.
- **Clean-A-Screens (8):** Flexible mesh screens that prevent small foods from falling through trays and make cleanup easier.
- **Recipe and Instruction Book:** A 52-page guide with recipes and detailed operating instructions.
- **Jerky Seasoning and Cure Sample:** For preparing homemade jerky.



Image: A collection of the included accessories: fruit roll sheets, clean-a-screens, the recipe book, and jerky seasoning packets.

4. Setup

4.1 Unpacking

Carefully remove all components from the packaging. Retain the packaging for future storage or transport if needed. Ensure all listed components and accessories are present.

4.2 Initial Cleaning

Before first use, wash the trays, fruit roll sheets, and clean-a-screens in warm, soapy water. Rinse thoroughly and dry. The trays are dishwasher safe. Wipe the powerhead/base unit with a damp cloth; do not immerse it in water.

4.3 Assembly and Placement

- Place the powerhead/base unit on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
- Stack the desired number of drying trays onto the base. Ensure they are properly aligned.
- Place the lid securely on the top tray.

- Plug the power cord into a standard 120V AC electrical outlet.

5. Operating Instructions

5.1 Food Preparation

- Wash and prepare your food items. Slice fruits and vegetables uniformly to ensure even drying.
- For best results with certain vegetables, blanching may be required. Refer to the included recipe and instruction book for specific food preparation guidelines.
- For jerky, prepare meat according to recipe, ensuring thin, uniform slices.

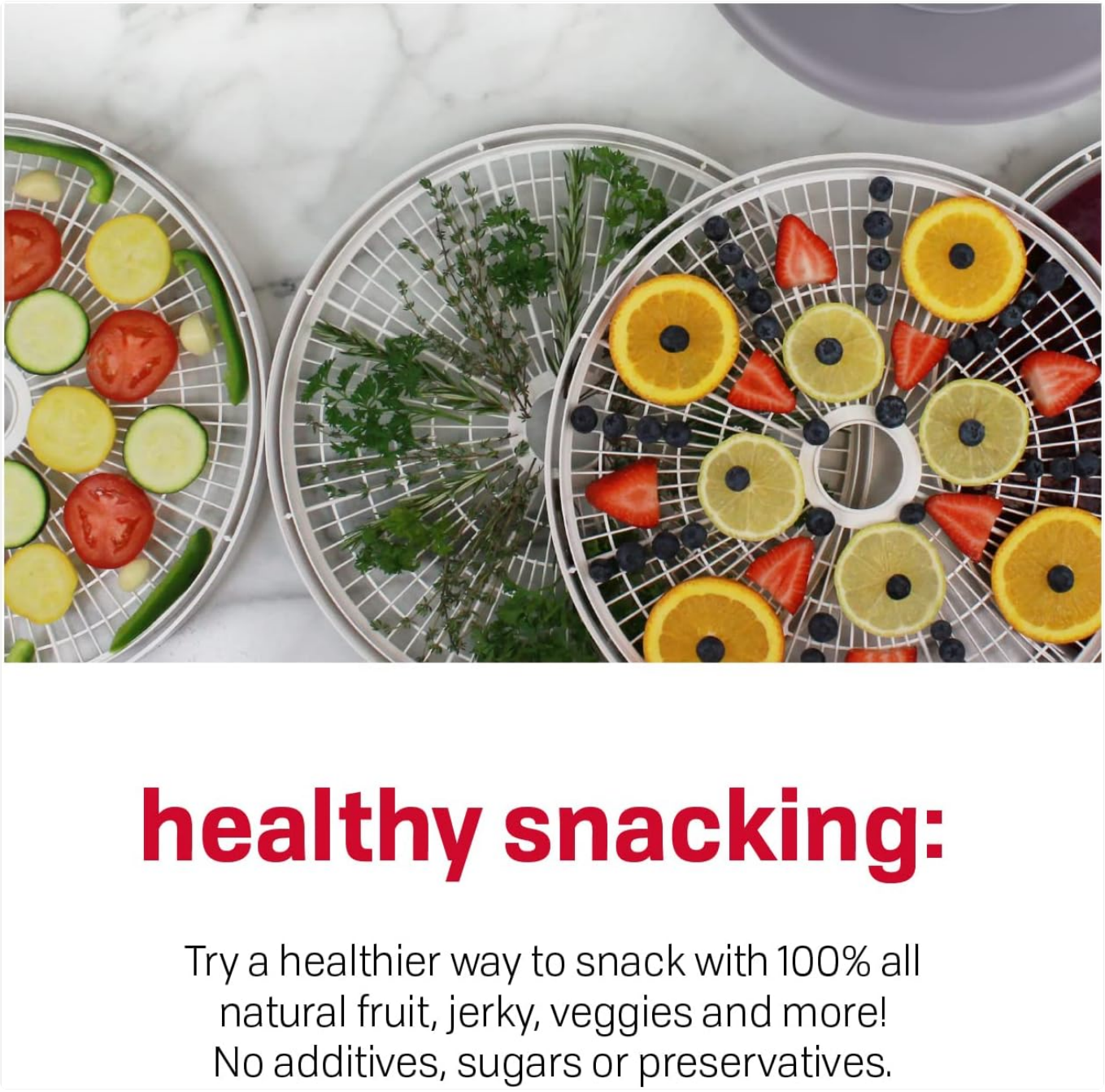


Image: Dehydrator trays filled with various items such as sliced zucchini, tomatoes, herbs, and berries, ready for drying.

5.2 Loading Trays

- Arrange food in a single layer on each tray, ensuring there is space between pieces for air circulation. Do not overlap food.
- For smaller items or sticky foods, use the Clean-A-Screens or Fruit Roll Sheets as appropriate.

- Stack the loaded trays onto the powerhead/base unit.
- Place the lid on the top tray.

5.3 Setting Temperature and Operation

- Turn the adjustable thermostat dial to the desired temperature setting (95°F - 160°F). Refer to the recipe book for recommended temperatures for different foods.
- Press the power switch to the "ON" position. The dehydrator will begin operating.
- Due to the Converga-Flow system, tray rotation is not necessary during the drying process.
- Drying times vary based on food type, thickness, moisture content, and humidity. Check food periodically for desired dryness.
- Once drying is complete, turn the power switch to "OFF" and unplug the unit. Allow food to cool before storing.

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Video: A demonstration of preparing and loading tomatoes into the NESCO dehydrator, followed by setting the temperature. This video illustrates the practical steps of using the appliance for food drying.

6. Maintenance and Cleaning

6.1 Cleaning

- Always unplug the dehydrator and allow it to cool completely before cleaning.
- The drying trays, fruit roll sheets, and Clean-A-Screens are dishwasher safe. They can also be washed by hand in warm, soapy water.
- Wipe the powerhead/base unit with a damp cloth. Do not immerse the powerhead/base in water or any other liquid.
- Ensure all parts are completely dry before reassembling or storing the dehydrator.

6.2 Storage

Store the dehydrator in a clean, dry place when not in use. The trays can be stacked for compact storage. Keep the power cord neatly wrapped to prevent damage.

7. Troubleshooting

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power switch off; power outage.	Ensure unit is securely plugged into a working outlet. Check power switch is in "ON" position. Verify power supply.
Food not drying evenly.	Food pieces are too thick or unevenly cut; trays overloaded.	Ensure food is sliced uniformly. Do not overload trays; allow space for air circulation.
Dehydrator is noisy.	Normal fan operation; unit not on a stable surface.	A certain level of fan noise is normal for dehydrators. Ensure the unit is placed on a flat, stable surface to minimize vibrations. If noise is excessive or unusual, contact customer service.
Food is taking too long to dry.	Temperature setting too low; high humidity; food too moist.	Increase temperature setting. Consider drying in a less humid environment. Ensure food is properly prepared (e.g., blanched if necessary).

For more detailed troubleshooting, refer to the comprehensive instruction book included with your NESCO Gardenmaster Pro Food Dehydrator.

8. Specifications

- **Brand:** NESCO
- **Model Number:** FD-1018A
- **Wattage:** 1000 Watts
- **Product Dimensions:** 17"D x 15.5"W x 14"H
- **Voltage:** 2.3E+2 Volts (AC)
- **Number of Trays:** 8 (expandable to 30)
- **Temperature Range:** 95°F - 160°F
- **Material:** Plastic (Food Safe)
- **Color:** White
- **Is Dishwasher Safe:** Yes (Trays)
- **Item Weight:** 16.72 pounds
- **Country of Origin:** USA
- **Manufacturer:** The Metal Ware Corporation

9. Warranty and Support

For detailed warranty information, please refer to the warranty section in the instruction book included with your NESCO Gardenmaster Pro Food Dehydrator. This appliance is manufactured by The Metal Ware Corporation.
Should you require assistance or have questions regarding your product, NESCO Customer Service is available to help. You can reach them by phone or through their online chat service.

- **Customer Service Hours:** 8 am to 4 pm CST
- **Phone:** (800) 288-4545
- **Website:** NESCO.com (for online chat and further information)

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