

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Nesco](#) /

› [NESCO FD-75A Snackmaster Pro Food Dehydrator & Jumbo Works Beef Jerky Kit Instruction Manual](#)

Nesco FD-75A

NESCO FD-75A Snackmaster Pro Food Dehydrator & Jumbo Works Beef Jerky Kit Instruction Manual

MODEL: FD-75A

[Overview](#)

[Setup](#)

[Operation](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Support](#)

1. Product Overview

The NESCO FD-75A Snackmaster Pro Food Dehydrator is designed for efficiently drying fruits, vegetables, and meats like beef jerky. It features a patented Converga-Flow drying system that ensures even drying without the need for tray rotation. The unit's top-mounted fan prevents liquids from dripping into the heater chamber, and its opaque Vita-Save exterior helps preserve food nutrients by blocking harmful light. The adjustable thermostat provides flexibility for various food types.

This product also includes the Nesco Jumbo Works Beef Jerky kit, which provides seasoning and cure for making homemade jerky from ground or sliced meat. The kit comes with a jerky gun and three attachments for creating strips or sticks.



Figure 1: NESCO FD-75A Snackmaster Pro Food Dehydrator and Jumbo Works Beef Jerky Kit. This image displays both the food dehydrator and the jerky kit packaging, illustrating the complete product bundle.

2. Setup Instructions

1. **Unpack Components:** Carefully remove all parts from the packaging, including the dehydrator base, lid, and trays.
2. **Clean Before First Use:** Wash all trays and the lid in warm, soapy water or place them in a dishwasher (trays are dishwasher safe). Wipe the dehydrator base with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assemble Trays:** Stack the desired number of drying trays onto the dehydrator base. The unit comes with five trays and can be expanded up to 12 trays (additional trays sold separately). Ensure trays are properly aligned for optimal airflow.
4. **Place the Lid:** Position the lid securely on top of the stacked trays. The lid contains the fan and motor assembly.
5. **Position the Dehydrator:** Place the assembled dehydrator on a stable, heat-resistant surface, away from walls or other objects to allow for proper air circulation.



Figure 2: The NESCO dehydrator with its stackable trays, demonstrating the ample drying space and expandable design. The trays are designed for efficient airflow.

3. Operating Instructions

1. **Prepare Food:** Slice or prepare your food items according to recipe guidelines. Ensure uniform thickness for even drying.
2. **Arrange Food on Trays:** Place prepared food in a single layer on the drying trays, ensuring there is space between pieces for air circulation. Do not overlap food.
3. **Set Temperature:** Plug the dehydrator into a standard electrical outlet. Rotate the adjustable temperature control dial on the lid to the desired setting. Recommended temperatures for various food types are indicated on the lid:
 - Fruits & Vegetables: 135°F / 57°C
 - Nuts & Seeds: 105°F / 41°C
 - Herbs & Spices: 95°F / 35°C
 - Jerky, Meats, Fish: 160°F / 71°C
4. **Begin Dehydrating:** The dehydrator will begin operating once plugged in and the temperature is set. The patented Converga-Flow system directs air horizontally across each tray, eliminating the need for tray rotation.
5. **Monitor Progress:** Drying times vary based on food type, thickness, and humidity. Check food periodically for desired dryness.
6. **Cool and Store:** Once dried, allow food to cool completely before storing in airtight containers.

quick & easy:

Consistent drying that is four times faster than other food dehydrators



Figure 3: Close-up of the NESCO Dehydrator's lid, showing the temperature control dial and recommended temperature settings for various food types, including fruits, vegetables, herbs, spices, jerky, meats, and fish.

Using the Jerky Works Jumbo Kit:

1. **Prepare Meat:** Mix two pounds of lean ground meat with one packet of seasoning and cure. For sliced jerky, add 1/2 cup of water to the spice and cure.
2. **Load Jerky Gun:** Open the jerky gun by holding the silver tab down and pulling the red knob all the way out. Unscrew the red ring from the end of the clear tube, fill the tube with meat mixture. Place the desired tip into the red ring and screw it tightly back onto the tube.
3. **Form Jerky:** Press the red knob until it pushes against the meat. Hold the jerky gun over a dehydrator tray and squeeze the trigger repeatedly to release the mixture into strips or sticks of desired length.
4. **Dehydrate Jerky:** Place the trays with formed jerky into the NESCO dehydrator. Set the temperature to 160°F / 71°C for jerky.

jerky works™ jumbo kit

jerky works™ kit jumbo



How to make jerky:

1. Mix two pounds lean ground meat with one packet each of seasoning and cure.
2. Open jerky gun by holding silver tab down and pulling red knob all the way out.
3. Unscrew red ring from end of clear tube; fill tube with meat mixture. Place desired tip into red ring and screw tightly back onto tube.
4. Press red knob until it pushes against meat; hold jerky gun over dehydrator tray and squeeze trigger repeatedly to release mixture onto tray until desired length is reached; repeat.
5. Dry jerky using a NESCO® food dehydrator, following instructions included with your dehydrator or go to nesco.com.

Faire du charqui avec de la viande hachée:

1. Mélanger deux livres de viande hachée maigre avec un paquet d'assaisonnement et de cure.
2. Ouvrir pistolet saccadé en tenant la languette d'argent et en tirant le bouton rouge tout le chemin.
3. Dévisser l'anneau rouge de l'extrémité du tube transparent; tube de remplissage avec mélange de viande. Placez la pointe désirée dans l'anneau rouge et vissez bien sur le tube.
4. Appuyez sur le bouton rouge jusqu'à ce qu'il soit contre la viande; maintenir le pistolet à sec sur le plateau du déshydrateur et appuyer sur la gâchette à plusieurs reprises pour libérer le mélange sur le plateau jusqu'à ce que la longueur souhaitée soit atteinte; répéter.
5. Faites sécher la charqui en utilisant un déshydrateur d'aliments NESCO® tout en suivant les instructions fournies avec votre déshydrateur ou rendez-vous sur nesco.com.

Figure 4: The Nesco Jerky Works Jumbo Kit packaging, detailing the contents including seasoning packets, cure, and the jerky gun with three attachments. Instructions for making jerky are also visible on the box.

4. Maintenance

Proper maintenance ensures the longevity and optimal performance of your NESCO Dehydrator.

- **Cleaning Trays and Lid:** After each use, remove the trays and lid. They are dishwasher safe for convenient cleaning. Alternatively, wash them by hand with warm, soapy water and a soft sponge. Rinse thoroughly.
- **Cleaning Base Unit:** The dehydrator base, which contains electrical components, should never be immersed in water. Wipe the exterior and interior of the base with a damp cloth. For stubborn food residue, use a mild detergent solution. Ensure the base is completely dry before storing or next use.
- **Storage:** Store the dehydrator in a clean, dry place. The trays can be stacked together for compact storage.

5. Troubleshooting

If you encounter issues with your NESCO Dehydrator, consider the following common troubleshooting steps:

- **Dehydrator Not Turning On:**
 - Ensure the unit is securely plugged into a working electrical outlet.
 - Check the temperature dial; the unit operates once a temperature is selected.
- **Uneven Drying:**
 - Ensure food is sliced to a uniform thickness.
 - Avoid overcrowding trays; allow sufficient space for air circulation.
 - Verify that trays are properly stacked and the lid is securely in place.
- **Food Not Drying:**
 - Confirm the temperature setting is appropriate for the food type.
 - Check the ambient humidity; high humidity can prolong drying times.
 - Ensure the unit is not placed in a drafty area or near a heat source that could interfere with its operation.

For persistent issues, please refer to the "Warranty & Support" section for contact information.

6. Product Specifications

Feature	Detail
Brand	Nesco
Model	FD-75A
Material	Metal (internal components), Food Safe Plastic (trays)
Color	Gray (Dehydrator), Red (Jerky Kit)
Wattage	600 watts
Voltage	120 Volts (AC)
Shape	Round
Number of Trays	5 (expandable to 12)
Temperature Range	95°F - 160°F (35°C - 71°C)
Dishwasher Safe	Yes (Trays)
Manufacturer	Nesco
First Available Date	January 4, 2023

7. Warranty & Support

For detailed warranty information and customer support, please refer to the official Nesco resources:

- **User Manual (PDF):** For comprehensive instructions and safety guidelines, download the official user manual: [NESCO FD-75A User Manual](#)
- **Nesco Official Store:** Visit the Nesco store for additional products, accessories, and support information: [NESCO Store on Amazon](#)
- **Customer Service:** NESCO customer service is available to assist with any questions or concerns. They bring decades of experience using these items.



Figure 5: NESCO brand banner highlighting key features such as easy operation, adjustable thermostat, and extended food shelf life, emphasizing their commitment to food preservation.

