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## NESCO FD-5TC

# NESCO FD-5TC Snackmaster Food Dehydrator User Manual

Model: FD-5TC

## INTRODUCTION

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The NESCO FD-5TC Snackmaster Food Dehydrator is designed for efficient food preservation, allowing you to create healthy snacks such as jerky, dried fruits, vegetables, herbs, and pet treats. This appliance features a compact design with five BPA-free drying trays, a digital timer, and adjustable temperature control for optimal drying results.

## IMPORTANT SAFETY INSTRUCTIONS

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- 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 appliance 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.

## PACKAGE CONTENTS

Verify that all items are present in your package:

- NESCO FD-5TC Snackmaster Food Dehydrator Base Unit
- 5 BPA-Free Drying Trays (12" x 9.5" each)
- Top Cover
- Instruction Manual (this document)

## PRODUCT COMPONENTS AND FEATURES



**Figure 1:** Front view of the NESCO FD-5TC Food Dehydrator, showcasing the clear trays and base unit.

## Bottom Mounted Fan

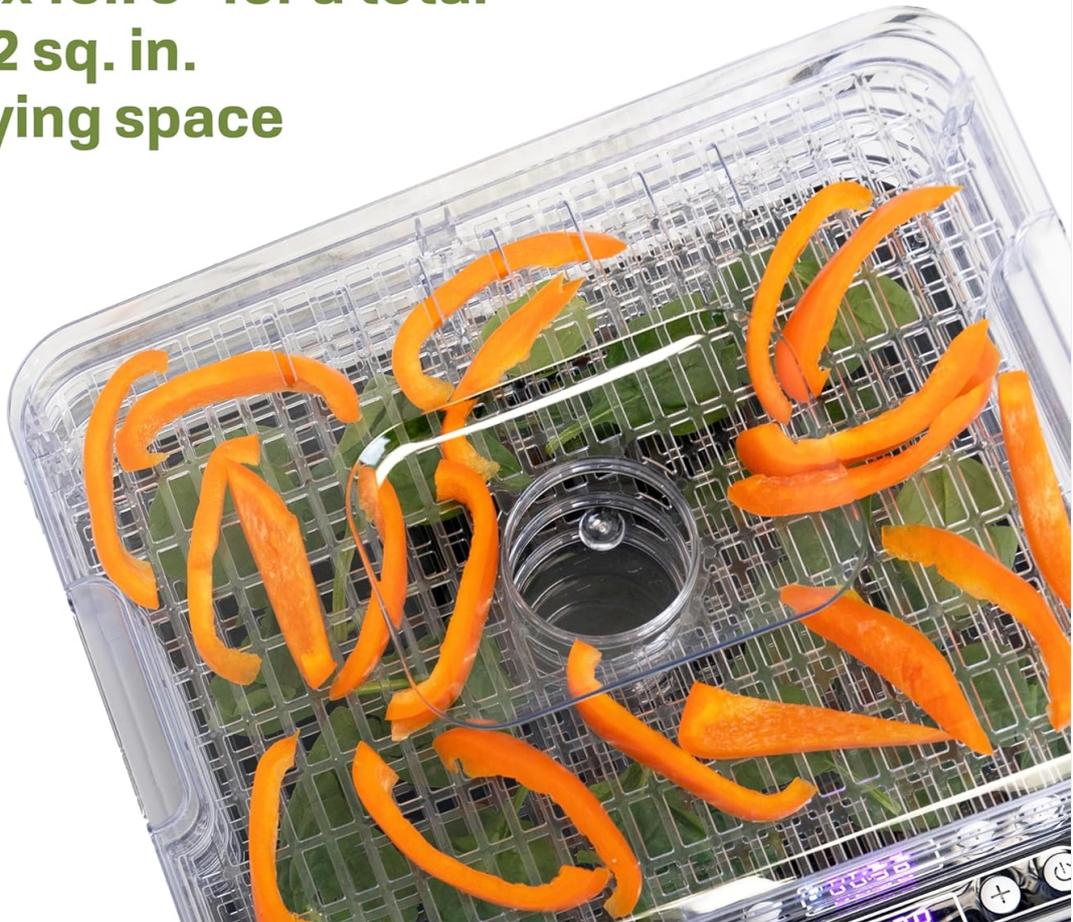
Allows even heat distribution  
for better drying



**Figure 2:** Digital control panel for setting temperature and time. Features include power, temperature/time toggle, and adjustment buttons.

# Drying Space:

**(5) clear trays measuring  
12.5" x 10.75" for a total  
of 672 sq. in.  
of drying space**



**Figure 3:** Bottom-mounted fan ensures even heat distribution across all trays, eliminating the need for tray rotation.



## Digital Control Panel Allows temp control (95°F - 158°F) & time setting (1-24 hr)

Figure 4: The dehydrator trays can be rotated 180 degrees for compact storage, reducing the unit's height from 9.65" to 7.25".

### Key Features:

- **5 BPA-Free Trays:** Includes five plastic drying trays, each measuring approximately 12" x 9.5", providing ample drying space.
- **Adjustable Temperature Control:** Digital temperature settings from 95°F to 160°F (35°C to 70°C) for various food types.
- **Digital Timer:** Set drying times from 1 to 24 hours in 30-minute increments.
- **420 Watts of Drying Power:** Ensures efficient and consistent drying.
- **Quiet Airflow System:** Designed for even drying without the need to rotate trays.
- **Compact Design:** Trays can be rotated for space-saving storage.
- **Built-In Cord Storage:** Convenient compartment at the bottom of the unit for tidy storage.

### SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean Trays:** Before first use, wash the drying trays and top cover in warm, soapy water. Rinse

thoroughly and dry. The base unit should be wiped with a damp cloth; do not immerse it in water.

3. **Assemble Trays:** Place the first drying tray onto the base unit. Ensure the tray is oriented correctly for drying (not in the compact storage position). The trays are designed to fit securely in one direction. If a tray does not sit flat, rotate it 180 degrees. Stack additional trays as needed.
4. **Position:** Place the dehydrator on a stable, heat-resistant surface, away from walls or other appliances to allow for proper airflow.
5. **Connect Power:** Plug the power cord into a standard 120V AC electrical outlet.

## OPERATING INSTRUCTIONS

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Follow these steps to operate your NESCO FD-5TC Food Dehydrator:

1. **Prepare Food:** Wash and prepare your food items. Slice them uniformly for even drying. For fruits, consider pre-treating with lemon juice or a sulfite solution to prevent discoloration.
2. **Load Trays:** Arrange prepared food in a single layer on the drying trays. Do not overlap items to ensure proper airflow.
3. **Stack Trays:** Place the loaded trays onto the dehydrator base, ensuring they are correctly aligned. Place the top cover securely on the uppermost tray.
4. **Power On:** Press the power button ( ) on the control panel. The display will illuminate.
5. **Set Temperature:** Press the "TEMP/TIME" button once to enter temperature setting mode. Use the plus (+) and minus (-) buttons to adjust the temperature between 95°F and 160°F (35°C to 70°C).
6. **Set Time:** Press the "TEMP/TIME" button a second time to enter time setting mode. Use the plus(+) and minus (-) buttons to set the drying time from 1 to 24 hours in 30-minute increments.
7. **Start Dehydrating:** The dehydrator will begin operating automatically after a few seconds of inactivity on the control panel, or you can press the power button again to start. The fan will activate, and the heating element will maintain the set temperature.
8. **Monitor Progress:** Periodically check the food's dryness. Drying times vary based on food type, thickness, and humidity.
9. **Completion:** Once the set time expires, the dehydrator will automatically turn off. Unplug the unit and allow the food to cool before storing.

### Drying Guidelines:

The following are general guidelines. Actual times may vary.

- **Fruits:** 135°F (57°C) for 6-12 hours. Examples: apples, bananas, berries, oranges.
- **Vegetables:** 125°F (52°C) for 4-10 hours. Examples: carrots, mushrooms, spinach, tomatoes.
- **Jerky (Beef, Poultry):** 160°F (70°C) for 4-15 hours. Ensure meat is sliced thinly and uniformly.
- **Herbs:** 95°F (35°C) for 2-6 hours.
- **Pet Treats:** 145°F (63°C) for 8-12 hours.

### Official Product Video

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Your browser does not support the video tag.

This video provides a feature overview of the NESCO 5-Tray Food Dehydrator, demonstrating its use with various fruits and highlighting key functionalities like the digital controls and clear trays.

## MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your dehydrator.

1. **Unplug:** Always unplug the dehydrator from the power outlet before cleaning.
2. **Cool Down:** Allow the unit to cool completely before handling any parts.
3. **Clean Trays and Cover:** The drying trays and top cover can be washed in warm, soapy water. Rinse thoroughly and dry completely. They are not dishwasher safe.
4. **Clean Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid. Ensure no water enters the fan or electrical components.
5. **Stubborn Residue:** For stubborn food residue, soak trays in warm, soapy water for a few minutes before scrubbing. Avoid abrasive cleaners or scouring pads that could scratch the plastic.

## STORAGE

When not in use, store your dehydrator in a clean, dry place. The trays can be rotated 180 degrees to reduce the overall height of the unit for more compact storage. Utilize the built-in cord storage compartment at the bottom of the unit to keep the power cord neatly organized.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Unit is not plugged in or power outlet is not functioning.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker.
Food is not drying evenly.	Food items are too thick or overlapped; trays are incorrectly stacked.	Ensure food is sliced uniformly and placed in a single layer. Verify trays are stacked correctly, allowing for proper airflow.
Drying takes longer than expected.	Temperature setting is too low; food is too moist or thick; high ambient humidity.	Increase temperature setting within recommended range. Ensure food is prepared correctly. Consider drying in a less humid environment.
Trays do not fit together properly.	Trays are in compact storage position or misaligned.	Rotate trays 180 degrees until they sit securely and flat on top of each other for drying.

## SPECIFICATIONS

<b>Model Number</b>	FD-5TC
<b>Brand</b>	NESCO
<b>Power</b>	420 Watts
<b>Voltage</b>	120 Volts
<b>Material</b>	Plastic (BPA-Free)
<b>Number of Trays</b>	5

<b>Temperature Range</b>	95°F - 160°F (35°C - 70°C)
<b>Timer</b>	1-24 hours (30-minute increments)
<b>Product Dimensions (Expanded)</b>	12.6"D x 10.71"W x 9.65"H
<b>Item Weight</b>	5.03 Pounds

## WARRANTY AND CUSTOMER SUPPORT

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For warranty information or customer support, please refer to the official NESCO website or contact their customer service department. Keep your purchase receipt as proof of purchase for warranty claims. NESCO Customer Service is available to assist with product inquiries and support. Please visit the [NESCO Store on Amazon](#) for more information or to find contact details.