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## OSTBA FD-1019

# OSTBA Food Dehydrator FD-1019 User Manual

Model: FD-1019

## INTRODUCTION

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This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your OSTBA Food Dehydrator FD-1019. Please read all instructions carefully before first use and retain this manual for future reference.

## IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the dehydrator.
- Do not immerse the base unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the dehydrator from the 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 the cord hang over the edge of a 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 place the dehydrator on a stable, level, heat-resistant surface.
- Do not use this appliance for other than its intended use.
- Avoid contact with moving parts.
- Do not block air vents during operation.

## PRODUCT COMPONENTS

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Your OSTBA Food Dehydrator FD-1019 includes the following parts:

- Base Unit with Control Panel
- 5 Stainless Steel Trays
- Clear Top Cover



*Image: The OSTBA Food Dehydrator FD-1019 with its base, five clear trays, and top cover. The trays are shown filled with various sliced foods.*



# Stainless Steel Tray



Dense Mesh, Anti-Drop



Food-Grade Stainless Steel



Lightweight



Durable & Corrosion-Resistant

Vs



Plastic Trays



Wide Mesh  
& Fragile

Image: A close-up of the stainless steel trays, emphasizing their durable, food-grade construction and fine mesh design.

## SETUP

Before using your dehydrator for the first time, follow these steps:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the stainless steel trays and the clear top cover with warm, soapy water. Rinse thoroughly and dry completely. Wipe the base unit with a damp cloth; do not immerse the base in water.
3. **Placement:** Place the base unit on a stable, dry, and heat-resistant surface, ensuring adequate ventilation around the unit.
4. **Power:** Ensure the power cord is easily accessible to an electrical outlet.

## OPERATING INSTRUCTIONS

### 1. Food Preparation

- Wash and thoroughly clean the food items you intend to dehydrate.
- Slice food evenly to ensure consistent drying. Remove any pits, seeds, or tough skins.
- For certain fruits (e.g., apples, bananas), pre-treatment with lemon juice or a commercial anti-darkening

solution can help prevent discoloration.

## 2. Loading Trays

- Arrange the prepared food in a single layer on each stainless steel tray. Avoid overlapping pieces to allow for proper airflow.
- The trays feature an **adjustable height** design. Rotate the trays 180 degrees to increase the spacing between them, accommodating thicker food items.



Image: Illustration demonstrating how to adjust the tray height by rotating the trays, showing two different spacing options.

## 3. Stacking Trays and Covering

- Stack the loaded trays onto the base unit.
- Place the clear top cover securely on the uppermost tray.

## 4. Power On and Setting Controls



## Smart LED Control Panel



Power On/Off



Adjust 95-160°F



Switch between  
Temp & Time



Adjust 1-48H

*Image: Detailed view of the dehydrator's Smart LED Control Panel, showing the power, temperature/time, and adjustment buttons.*

1. Plug the dehydrator into a standard 120V AC electrical outlet.
2. Press the **Power On/Off** button to turn on the unit. The LED display will illuminate.
3. Press the **Temp/Time** button once to select temperature mode. The temperature value will flash. Use the + and - buttons to adjust the temperature from 95°F to 160°F.
4. Press the **Temp/Time** button again to select timer mode. The time value will flash. Use the + and - buttons to adjust the drying time from 1 to 48 hours, in 30-minute increments.
5. Once both temperature and time are set, the unit will automatically begin the dehydration process after a few seconds.

### 5. Dehydration Process and Monitoring

The dehydrator is equipped with a **360° Air Circulation System** and a 400W motor to ensure even heat distribution and efficient drying.

# 360° Air Circulation System

Uniform heating and efficient drying

 400W Power


 97% Vitamins & Minerals



Image: Diagram showing the internal airflow path, highlighting the bottom-mounted fan and top air vent for uniform heating.

- Periodically check the food for desired dryness. Drying times vary based on food type, thickness, and moisture content.
- The 360° airflow system is designed to minimize the need for tray rotation, but you may rotate trays if you observe uneven drying for very dense loads.

## 6. Completion

- The dehydrator will automatically shut off when the set timer expires.
- Unplug the unit from the electrical outlet.
- Allow the dehydrated food to cool completely before storing in airtight containers.

## MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life 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 disassembling or cleaning.
3. **Clean Trays and Cover:** The stainless steel trays and clear cover are dishwasher safe (maximum temperature 160°F) or can be hand-washed with warm, soapy water. Rinse thoroughly and dry completely.

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.
5. **Storage:** Store the clean, dry dehydrator in a cool, dry place. Utilize the built-in cord storage compartment on the base for tidy organization.



### Non-slip Feet

Prevents slipping



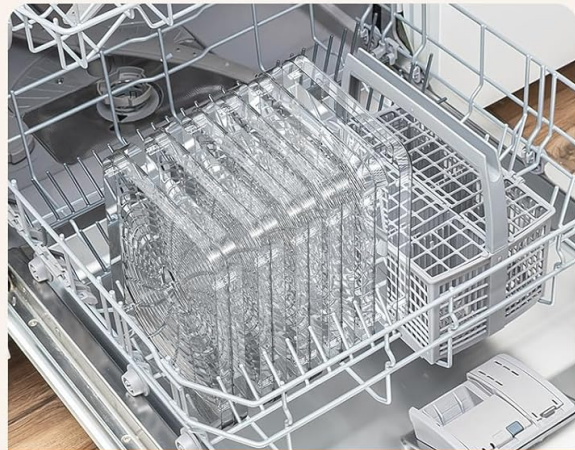
### Quiet Operation

For a quieter environment



### Cord Storage

Built-in compartment for tidy storage



### Easy to Clean

All trays dishwasher safe (max 70°C/160°F)

*Image: Visual representation of the dehydrator's non-slip feet, quiet operation, integrated cord storage, and the ease of cleaning dishwasher-safe trays.*

## TROUBLESHOOTING

If you encounter issues with your dehydrator, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Power cord not plugged in; Power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Press the Power On/Off button.
Food not drying evenly.	Food sliced inconsistently; Trays overloaded.	Slice food to a consistent thickness. Avoid overlapping food on trays. While 360° airflow is efficient, rotating trays occasionally may help for very dense loads.
Unit is too loud.	Unit not on a stable surface; Obstruction near fan.	Ensure the dehydrator is placed on a stable, level surface. Check for and remove any obstructions around the fan area. The unit is designed for quiet operation.
Food is sticking to trays.	No non-stick preparation.	Lightly spray trays with a non-stick cooking spray before loading, especially for sticky fruits. Consider using parchment paper or silicone sheets (not included) for delicate items.

## SPECIFICATIONS

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- **Brand:** OSTBA
- **Model:** FD-1019
- **Material:** Acrylonitrile Butadiene Styrene (ABS), Stainless Steel
- **Wattage:** 400 watts
- **Voltage:** 120V
- **Product Dimensions:** 8.26"D x 11.41"W x 8.18"H
- **Item Weight:** 4.18 Pounds
- **Temperature Range:** 95-160°F
- **Timer Range:** 1-48 hours
- **Trays:** 5, Stainless Steel, BPA-Free, Dishwasher Safe (max 160°F)
- **Airflow:** 360° Circulation System

## WARRANTY AND SUPPORT

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The OSTBA Food Dehydrator FD-1019 comes with a standard manufacturer's warranty. For specific warranty details, including coverage period and terms, please refer to the documentation included with your purchase. For product support, technical assistance, or any inquiries, please visit the official OSTBA website or contact their customer service department directly.