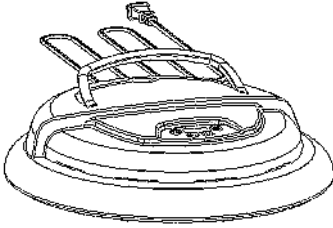


Product Information - FD-1040 / FD-1022SK Gardenmaster® Food Dehydrator



The Gardenmaster® digital dehydrator is the superior garden preserver. It is ideal for people who dehydrate on a regular basis. The Gardenmaster® digital dehydrator starts with 4 trays and is expandable to 20 trays using Add-A-Tray® accessories. Each tray can dry up to 1 sq. ft. of produce -- you can dry many items such as fruits, herbs, spices and crafts.

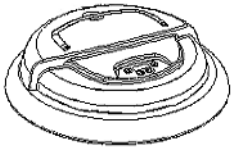
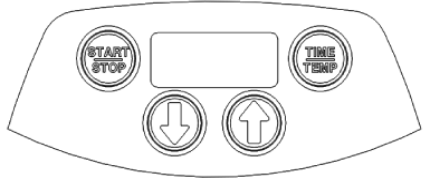
- 2,400 rpm motor, provides air flow to evenly dry your items.
- 1,000 watts heater for faster drying.
- Digital control adjustable thermostat offering precise temperature control between 90 -160°F (32 - 71°C).

Before using your dehydrator for the first time, wash trays in warm soapy water.

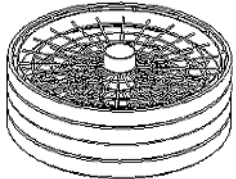
Caution: Never put the top mounted power unit in water. To clean, Unplug from electrical outlet and wipe outside with a soft, damp cloth, then dry completely.

To use your NESCO® / American Harvest® Gardenmaster® digital food dehydrator:

- Set the base on a sturdy countertop or table.
- Stack trays on base.
- Place the top mounted power unit on top tray.
- Plug cord into 120V. electrical outlet.
- CAUTION! Always use at least (4) trays when drying, even if one or more is empty.
- Press "Time" button and use arrow keys to set.
(arrow + hold = 30 minute increments.) When set, Time will count down in minutes.
- Press "Temp" button and use arrow keys to set between 90-160°F (32 - 71°C).
- Press Start to begin dehydrating.
- Press Stop to pause/end dehydrating.
- Time and Temperature can be adjusted at anytime during the drying period.



1,000W Top Mounted Power unit,
adjustable between 90° -160°F.



15 in. "Converga-flow" stackable trays,
(4 trays included, use Add-A-Tray
accessory for more).



Base

Use and Care

Trays:

Your dehydrator trays are easy to clean. Simply soak trays in warm water with a mild detergent for several minutes. A soft-bristle brush will loosen food particles that resist softening by soaking. Do not clean trays with any metal objects or scouring pads as they tend to damage the tray surface. ***Trays can be washed on the top rack of dishwasher if removed before the heated drying cycle.***

Base:

The Base for dehydrator can be washed in warm soapy water or wiped clean with a soft cloth or sponge. Wash after it has been removed from the unit. Do not use scouring pads, abrasive cleaners, or sharp utensils.

Caution: Do not wash Base in dishwasher.

Top Mounted Power Unit:

Caution: Be sure unit is unplugged from electrical outlet before cleaning.

Use a damp cloth or sponge to remove any dried food particles. Avoid dripping any liquid into electrical parts. CAUTION: DO NOT IMMERSE IN WATER or use scouring pads, abrasive cleaners or sharp utensils.

DO NOT disassemble any part of power unit, this will void warranty.

Caution: Do not wash the power unit in the dishwasher.

Follow these safety guides when dehydrating food:

- Wash hands thoroughly prior to and after handling food.
- Before using, clean all utensils and containers with a mild solution of detergent, bleach and water. Dry completely.
- Make sure all counter surfaces and cutting boards are thoroughly cleaned in the manner above. Wooden or plastic cutting boards should be thoroughly disinfected.
- Keep foods in refrigerator before preparing for drying. Store dried foods in refrigerator or freezer.
- After opening sealed containers of dried food, use contents as soon as possible.
- Store opened containers of dried food tightly sealed in the refrigerator to maintain freshness and quality.
- Do not spray vegetable oil directly onto surface of trays.
- Do not dehydrate foods that have been prepared with or marinated in alcohol or other flammable liquids.
- Trays are only intended to be used with your NESCO® American Harvest® Food Dehydrator. Never place the trays in a conventional oven or use with any other appliance.