

## Magic Mill MFD-7070

# Magic Mill Pro Food Dehydrator Machine

Model: MFD-7070

## INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation of your Magic Mill Pro Food Dehydrator Machine. Please read this manual thoroughly before first use and retain it for future reference. This appliance is designed to remove moisture from food, preserving its nutritional value, flavor, and extending its shelf life.

## IMPORTANT SAFETY INSTRUCTIONS

- 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 household use.
- The Magic Mill Premium Food Dehydrator is equipped with intelligent Overheat protection, which will activate if the dehydrator overheats.

## PRODUCT OVERVIEW AND COMPONENTS

The Magic Mill Pro Food Dehydrator is designed for efficient and even drying of various food items. It features a robust stainless steel construction and a user-friendly digital control panel.



**Figure 1:** Front view of the Magic Mill Pro Food Dehydrator Machine, showcasing its stainless steel exterior, transparent door, and digital control panel. Inside, multiple trays are visible, loaded with food items.

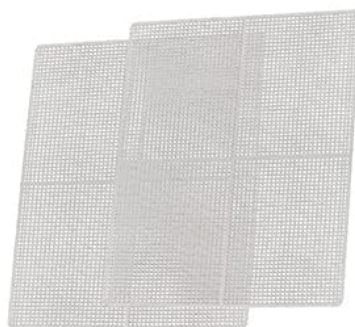
### Included Components:

# What's Included In The Box?

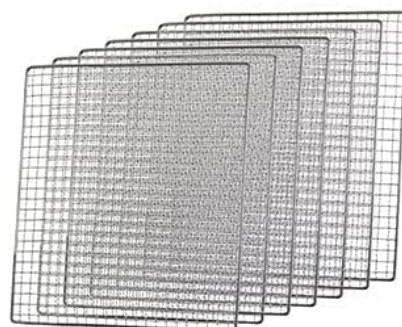
Includes all your drying needs



1x Dehydrator



2x Mesh Sheet



7x Drying Tray



2x Non-stick Tray



2x Gloves

**Figure 2:** Illustration of all items included in the product packaging: the dehydrator unit, two mesh sheets, seven stainless steel drying trays, two non-stick trays, and two protective gloves.

- **Dehydrator Unit:** The main appliance housing the heating element and fan.
- **Stainless Steel Trays (7 XL):** Durable, food-grade trays for holding food items during dehydration.
- **Mesh Sheets (2):** Used for smaller items like herbs or nuts to prevent them from falling through the trays.
- **Non-stick Trays (2):** Ideal for making fruit leathers or for catching drips.
- **Protective Gloves (2):** For safe handling of hot trays.

## SETUP

1. **Unpacking:** Carefully remove all packaging materials from the dehydrator and its accessories.
2. **Initial Cleaning:** Before first use, wash all stainless steel trays, mesh sheets, and non-stick trays with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the dehydrator unit with a damp cloth.
3. **Placement:** Place the dehydrator on a stable, flat, heat-resistant surface, away from walls or other appliances to ensure proper ventilation. Ensure there is adequate space around the unit for air circulation.
4. **Power Connection:** Ensure the dehydrator is unplugged before loading food. Plug the power cord into a grounded electrical outlet.

## OPERATING INSTRUCTIONS

The Magic Mill Pro Food Dehydrator features a digital control panel for precise temperature and timer settings.



**Figure 3:** The digital control panel, showing the "Time/Temp" button, "+" and "-" buttons for adjustment, "Keep Warm" function, "Fast Raw" mode, and "Start/Stop" button.

1. **Prepare Food:** Wash, peel, and slice food items evenly. Uniform thickness is crucial for consistent drying.
2. **Load Trays:** Arrange food in a single layer on the stainless steel trays. Do not overlap items. Use mesh sheets for smaller items and non-stick trays for fruit leathers.



# Magic Mill Advanced Dehydrator Machine

Optimum Drying Performance



**Figure 4:** The dehydrator with its transparent door open, revealing seven stainless steel trays filled with different types of sliced fruits and vegetables, ready for dehydration.

### 3. Set Temperature and Time:

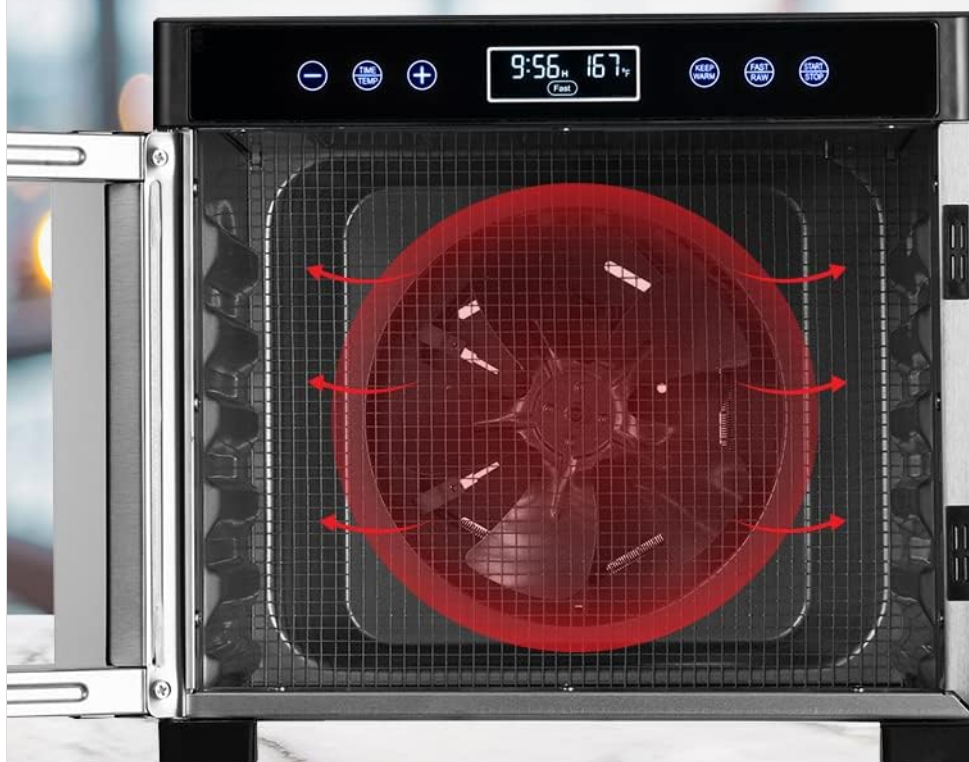
- Press the "Start/Stop" button to turn on the unit. The display will illuminate.
- Press the "Time/Temp" button to toggle between setting time and temperature.
- Use the "+" and "-" buttons to adjust the desired temperature (range typically 95°F to 167°F / 35°C to 75°C) and drying time (up to 24 hours).
- For specific drying guidelines, refer to a reliable food dehydration chart.

4. **Start Dehydration:** Once temperature and time are set, press "Start/Stop" again to begin the dehydration process. The fan and heating element will activate.

5. **Airflow Circulation:** The dehydrator features a rear-mounted fan and 360° airflow circulation technology, ensuring even drying without the need to rotate trays.

# 360° Airflow Circulation Technology

Unique Even-Heat Distribution



**MAGIC MILL**

-   
Specialized Rear-Mounted Drying Fan
-   
Digital Adjustable Timer
-   
No Shelves Rotation Required

**Figure 5:** A visual representation of the 360° airflow circulation system within the dehydrator, highlighting the rear-mounted fan that distributes heat evenly across all trays.

- Keep Warm Function:** After the set drying time is complete, the unit will automatically shut off. You can activate the "Keep Warm" function to maintain a low temperature (e.g., 95°F) for up to 24 hours, keeping food warm and fresh.
- Monitoring Progress:** The transparent door allows you to monitor the drying process without opening the unit, which helps maintain consistent internal temperature.
- Completion:** When drying is complete, unplug the unit and allow the food and trays to cool before handling and storing.

## MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your dehydrator.

- Unplug and Cool:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- Tray Cleaning:** All stainless steel trays, mesh sheets, and non-stick trays are dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storing or reusing.
- Unit Cleaning:** Wipe the interior and exterior of the dehydrator housing with a damp cloth. For stubborn stains, use a mild detergent. Do not immerse the main unit in water or any other liquid.

4. **Storage:** Store the clean and dry dehydrator in a cool, dry place.

## 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.	Not plugged in; power outlet malfunction; unit overheated.	Ensure unit is securely plugged into a working outlet. Check household circuit breaker. Allow unit to cool down if it was recently in use and may have triggered overheat protection.
Food not drying evenly.	Food slices are not uniform; trays overloaded.	Ensure food is sliced to a consistent thickness. Do not overload trays; allow space for air circulation around each piece. The rear-mounted fan is designed for even drying, so tray rotation is generally not required.
Unit stops unexpectedly.	Timer completed; overheat protection activated; power interruption.	Check the timer setting. If the unit feels hot, allow it to cool down. Verify power supply.
Display shows "88:88" or similar upon plugging in.	Normal power-up sequence.	This is a normal display initialization. Press any button to clear and begin operation.

## SPECIFICATIONS

Feature	Detail
Brand	Magic Mill
Model Number	MFD-7070
Material	Stainless Steel (Food Safe)
Color	Stainless Steel
Wattage	600 Watts
Voltage	60 Volts
Product Dimensions (D x W x H)	19" x 15" x 13.5"
Item Weight	16.7 Pounds
Number of Trays	7 XL Stainless Steel Trays
Temperature Range	Adjustable, up to 167°F (75°C)
Timer Range	Up to 24 hours
Dishwasher Safe Trays	Yes
Safety Features	Overheat Protection, ETL Approved, BPA Free

# Perfect Size for Tabletop



**Figure 6:** Dimensional drawing of the Magic Mill Pro Food Dehydrator, indicating its width (15"), depth (19"), and height (13.5").

## WARRANTY

Magic Mill products typically come with a manufacturer's warranty. Please refer to the warranty card included with your product or visit the official Magic Mill website for the most current and detailed warranty information. Generally, a 1-year warranty covers defects in materials and workmanship from the date of purchase. Keep your purchase receipt as proof of purchase.

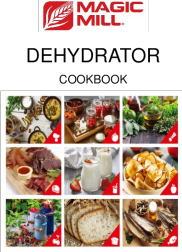




## CUSTOMER SUPPORT

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact Magic Mill customer support.

- **Online Support:** Visit the official Magic Mill website or their brand store on Amazon for FAQs and contact options [Magic Mill Amazon Store](#)
- **User Manual (PDF):** A digital version of the user manual is available for download [Download User Manual PDF](#)



## Related Documents - MFD-7070

 <p>MAGIC MILL DEHYDRATOR COOKBOOK</p>	<p><a href="#">Magic Mill Dehydrator Cookbook: Recipes and Drying Guide</a></p> <p>Explore the Magic Mill Dehydrator Cookbook for a comprehensive guide to dehydrating foods. Features recipes for jerky, fruit leather, yogurt, and more, along with essential drying tips and temperature settings.</p>
 <p>MAGIC MILL INSTRUCTION MANUAL FOOD DEHYDRATOR MFD-7070</p>	<p><a href="#">Magic Mill MFD-7070 Food Dehydrator Instruction Manual and Recipes</a></p> <p>Comprehensive instruction manual and recipe guide for the Magic Mill MFD-7070 Food Dehydrator, covering setup, operation, safety, maintenance, and various food drying recipes.</p>
 <p>MAGIC MILL INSTRUCTION MANUAL FOOD DEHYDRATOR MFD-7700</p>	<p><a href="#">Magic Mill Food Dehydrator MFD-7700 Instruction Manual</a></p> <p>Comprehensive instruction manual for the Magic Mill Food Dehydrator MFD-7700, covering setup, operation, safety guidelines, troubleshooting, and recipes for various dried foods.</p>
 <p>MAGIC MILL INSTRUCTION MANUAL FOOD DEHYDRATOR MFD-1010</p>	<p><a href="#">Magic Mill MFD-1010 Food Dehydrator Instruction Manual and Recipes</a></p> <p>Comprehensive instruction manual for the Magic Mill MFD-1010 Food Dehydrator, including technical specifications, safety guidelines, usage instructions, and a variety of recipes for fruit leather, jerky, yogurt, and more.</p>
 <p>MAGIC MILL INSTRUCTION MANUAL FOOD DEHYDRATOR MFD-7100</p>	<p><a href="#">Magic Mill MFD-7100 Food Dehydrator Instruction Manual</a></p> <p>Comprehensive instruction manual for the Magic Mill MFD-7100 Food Dehydrator, covering important safeguards, usage methods, drying tips, storage, and maintenance.</p>



### [Magic Mill 6 QT Slow Cooker MSC-628, MSC-629 Owner's Manual](#)

Official owner's manual for the Magic Mill 6 QT Slow Cooker, models MSC-628 and MSC-629. Provides detailed information on features, specifications, important safety precautions, usage instructions, and cleaning and maintenance guidelines.