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> Magic Mill Premium Food Dehydrator Machine (10 Extra-Large Stainless Steel Trays) 700W Dryer for Beef Jerky, Fruits, Vegetables, Dog Treats, 48 Hour Digital Timer - 95°-167° Temperature Control 10 Stainless Steel Trays

Magic Mill MFD-7100

Magic Mill Premium Food Dehydrator Machine Instruction Manual

Model: MFD-7100

Brand: Magic Mill

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1. INTRODUCTION

The Magic Mill Premium Food Dehydrator Machine is designed for efficient and consistent drying of various foods, including beef jerky, fruits, vegetables, and dog treats. This appliance features a rear-mounted fan for even drying, intelligent digital controls for precise temperature and timer settings, and smart safety functions. It is constructed with high-quality, food-grade stainless steel and BPA-free materials, ensuring durability and safe food preparation.



Figure 1.1: The Magic Mill Premium Food Dehydrator Machine with 10 stainless steel trays filled with various fruits.

This image displays the front view of the Magic Mill food dehydrator, showcasing its transparent door and the 10 extra-large stainless steel trays loaded with colorful fruits such as raspberries, apple slices, strawberries, blueberries, and zucchini. The digital control panel is visible at the top.

2. SAFETY INFORMATION

Please read all instructions carefully before using the appliance to ensure safe operation and prevent damage. Retain this manual for future reference.

- Always place the dehydrator on a stable, heat-resistant surface.
- Ensure the power cord is not damaged and is kept away from hot surfaces.
- Do not immerse the main unit in water or any other liquid.
- Keep hands and utensils away from the fan during operation.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

- The dehydrator features an automatic shut-off and overheat protection system. If the unit overheats, it will automatically power down.

3. SETUP

Before first use, unpack all components and remove any packaging materials. Wash all trays and liners thoroughly with warm, soapy water, then rinse and dry completely. Ensure the interior of the dehydrator is clean and dry before placing food inside.

3.1. Unpacking and Initial Cleaning

1. Carefully remove the dehydrator and all accessories from the packaging.
2. Inspect the unit for any damage. If damaged, do not operate and contact customer support.
3. Wash the 10 stainless steel trays, 2 fruit roll trays, and 2 silicone mesh trays (if included) in warm, soapy water. These are dishwasher safe.
4. Wipe the exterior and interior of the main unit with a damp cloth. Do not use abrasive cleaners.
5. Ensure all parts are completely dry before assembly and use.

What's in the Box



Figure 3.1: Contents included in the Magic Mill Food Dehydrator package.

This diagram illustrates the various components found inside the product box, including the main dehydrator unit, 10 stainless steel trays, 2 fruit roll trays, 2 silicone mesh trays, an instruction manual, a cookbook, and 2 silicone mitts. Dimensions of the trays and the unit are also provided.

3.2. Tray Placement

Insert the cleaned and dried trays into the dehydrator. The trays slide into the designated slots within the unit. For optimal airflow, ensure trays are evenly spaced if not all slots are used.

10-Tray Food Dehydrator

Allows you to create endless delicious & healthy snacks.



Figure 3.2: The dehydrator with its door open, revealing the 10 stainless steel trays.

This image shows the Magic Mill food dehydrator with its front door open, displaying the interior filled with 10 stainless steel trays. The trays are loaded with various sliced fruits, demonstrating the unit's capacity and design for easy loading and unloading.

4. OPERATING INSTRUCTIONS

The Magic Mill dehydrator features an intelligent digital control system for precise temperature and timer management.

4.1. Control Panel Overview

The control panel is located on the top front of the unit and includes buttons for power, time/temperature adjustment, and preset functions.

Dehydrated to Perfection

Powerful Machine for Protein-Packed, Chewy Jerky



Figure 4.1: Digital control panel displaying temperature and timer settings.

This image highlights the digital control panel of the dehydrator, showing a maximum temperature setting of 167°F and a 48-hour timer. The unit is shown with trays of jerky inside, emphasizing its capability for precise dehydration.

4.2. Setting Time and Temperature

1. Plug the dehydrator into a grounded electrical outlet.
2. Press the **POWER** button to turn on the unit.
3. Use the **TIME/TEMP** button to toggle between time and temperature settings.
4. Use the **+** and **-** buttons to adjust the desired dehydration time (up to 48 hours) and temperature (95°F to 167°F).
5. Once settings are selected, the unit will automatically begin the dehydration process.

4.3. Horizontal Airflow System

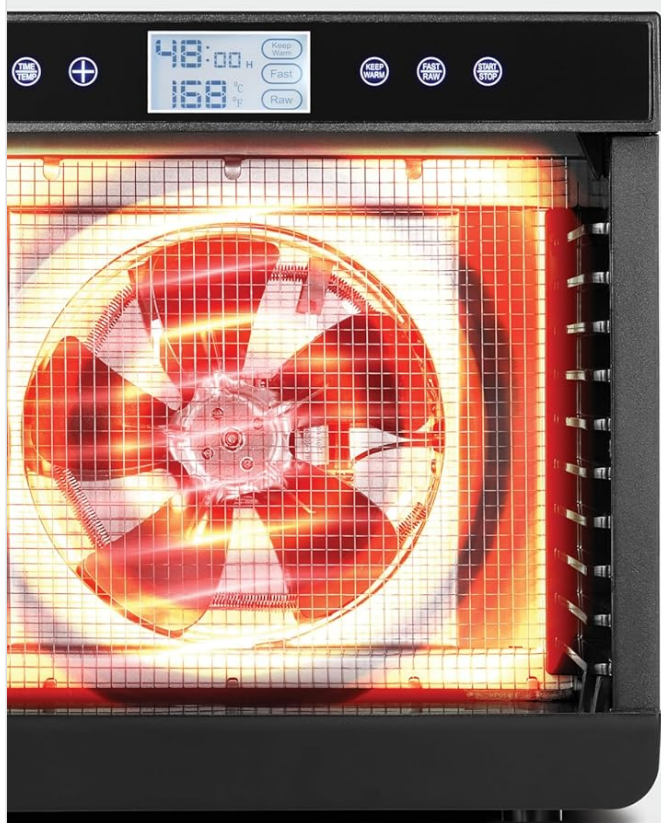
The rear-mounted fan and horizontal airflow system ensure even heat distribution across all trays, eliminating the need for manual tray rotation. This design helps retain the moisture and bright color of fruits, preventing scorching or blackening.

Rear Mounted Drying Fan

700W
Power

Horizontal Air Flow System

Ensures even distribution.



The rear mounted fan Allows for Temperature Control throughout each tray.

While the temperature control for vertical flow is erratic.



The Horizontal System Retains the Moisture and Bright Color of Fruits.

While the Vertical flow will Scorch, Overheat and Blacken Fruits.

Figure 4.2: Illustration of the rear-mounted fan and horizontal airflow system.

This image provides a cutaway view of the dehydrator, highlighting the powerful rear-mounted fan and the horizontal airflow system. It visually explains how air circulates evenly across all trays, ensuring consistent drying. A comparison of properly dehydrated fruit versus scorched fruit is also shown.

4.4. Keep Warm Function

After the dehydration cycle is complete, the unit can automatically switch to a "Keep Warm" function, maintaining the ideal serving temperature for an additional 24 hours at 95°F.

Functions Quietly

Uninterrupted nights, while your food dehydrates.



<48dB



Automatic
Shut Off



Will keep your food warm after the drying process for additional 24 hours on 95°F



Figure 4.3: Dehydrator operating quietly with the "Keep Warm" function indicator.

This image shows the dehydrator in operation, emphasizing its quiet performance (<48dB) and the automatic shut-off feature. The "Keep Warm" function icon is also highlighted, indicating its ability to maintain food temperature for an extended period after drying.

5. DEHYDRATION GUIDELINES

The Magic Mill dehydrator is versatile for various food types. Always ensure food is prepared uniformly for best results.

5.1. Food Preparation

- **Fruits:** Wash thoroughly, peel if desired, and slice uniformly (approx. 1/4 inch thick). Pre-treating with lemon juice or ascorbic acid can prevent browning.
- **Vegetables:** Wash, trim, and slice uniformly. Blanching certain vegetables (e.g., broccoli, carrots) before dehydrating can help retain color and flavor.
- **Meats (Jerky):** Use lean cuts of meat. Slice thinly (1/8 to 1/4 inch thick) against the grain. Marinate for flavor and safety. Ensure meat is cooked to a safe internal temperature before or during dehydration.

- **Herbs:** Wash gently and pat dry. Place whole leaves or sprigs on mesh trays.

5.2. Tray Usage

The dehydrator comes with different tray types for specific needs:

- **Stainless Steel Trays:** Ideal for most fruits, vegetables, and jerky.
- **Silicone Mesh Trays:** Use for smaller items like herbs, berries, or sticky foods to prevent them from falling through the mesh.
- **Fruit Roll Trays:** Perfect for making fruit leathers or as a crumb tray at the bottom of the unit to catch drips.

High Quality Food Grade Stainless Steel Trays

10 Extra Large Trays for
Greater Food Variety
and Capacity.

10.5 Drying Space
SQUARE FEET

Add-on Tray: **Mesh Tray**
For Herbs, berries
and sticky items.

Add-on Tray: **Fruit Roll Tray**
For delicious fruit rolls.
or place on the bottom
as a crumb tray.

Figure 5.1: Detailed view of the various tray types and their uses.

This image provides a close-up of the high-quality food-grade stainless steel trays, highlighting their dense mesh design for 10.5 square feet of drying space. It also shows the add-on mesh tray for herbs and sticky items, and the fruit roll tray for fruit leathers or as a crumb tray.



Dehydrated Delights

Extend your food's shelf life and enjoy these tasty snacks anytime, anywhere!

Figure 5.2: Examples of dehydrated delights.

This image showcases a variety of dehydrated foods, including sliced oranges, apples, kiwi, strawberries, bananas, and beef jerky, arranged on wooden boards and in bowls. It demonstrates the diverse range of snacks that can be prepared using the dehydrator.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your dehydrator.

6.1. Cleaning the Trays and Liners

- All stainless steel trays, fruit roll trays, and silicone mesh trays are dishwasher safe.
- For hand washing, use warm, soapy water and a soft brush or sponge. Rinse thoroughly and dry completely before storing.

6.2. Cleaning the Main Unit

- Ensure the unit is unplugged and completely cooled before cleaning.

- Wipe the interior and exterior surfaces with a damp cloth. For stubborn stains, use a mild detergent.
- Do not use abrasive cleaners, scouring pads, or steel wool, as these can damage the finish.
- Never immerse the main unit in water or any other liquid.
- Clean the fan area gently with a soft brush or cloth, ensuring no debris obstructs the fan blades.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your Magic Mill Food Dehydrator.

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet malfunction; unit overheated.	Check power connection; try a different outlet; allow unit to cool down.
Food not drying evenly.	Overloaded trays; food sliced unevenly.	Do not overload trays; ensure food is sliced to uniform thickness. The horizontal airflow system minimizes uneven drying, but proper loading is still important.
Dehydration taking too long.	Temperature set too low; high moisture content in food; food sliced too thick.	Increase temperature (within recommended range); ensure food is properly prepared and sliced thinly.
Unit is making unusual noise.	Fan obstruction; unit not on a level surface.	Unplug and check for obstructions around the fan; ensure unit is on a flat, stable surface.

8. SPECIFICATIONS

Feature	Detail
Brand	Magic Mill
Model Number	MFD-7100
Material	Stainless Steel (trays), Food Safe (material feature)
Color	Black
Wattage	700 watts
Product Dimensions	18"D x 13"W x 14"H
Voltage	120 Volts
Number of Trays	10 (Extra-Large Stainless Steel)
Temperature Range	95°F to 167°F
Timer	Up to 48 hours (Digital Countdown)
Keep Warm Function	Maintains 95°F for an additional 24 hours

Feature	Detail
Safety Features	Automatic Shut-Off, Overheat Protection
Noise Level	Whisper-Quiet Operation (<48dB)
Dishwasher Safe Parts	All trays and liners
Item Weight	19.51 pounds

9. WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official Magic Mill website or the warranty card included with your product. You may also contact the seller directly for assistance.

For additional resources, you can visit the [Magic Mill Store on Amazon](#).

A user guide in PDF format is also available for download: [User Guide \(PDF\)](#).