

Magic Mill MFD-6100

Magic Mill MFD-6100 Professional Dehydrator Machine Instruction Manual

Model: MFD-6100

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1. INTRODUCTION

Thank you for choosing the Magic Mill MFD-6100 Professional Dehydrator Machine. This appliance is designed for efficient food preservation, allowing you to create healthy, additive-free snacks such as dried fruits, vegetables, herbs, and jerky. Its digital controls and multi-tier stainless steel racks provide a convenient and reliable method for dehydrating a variety of foods.

This manual provides essential information for the safe and effective operation of your dehydrator. Please read it thoroughly before first use and retain it for future reference.

2. IMPORTANT SAFETY INFORMATION

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances. Read all instructions carefully before operating the Magic Mill MFD-6100 dehydrator.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended by the manufacturer.
- 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 ensure the appliance is placed on a stable, level, and heat-resistant surface.
- Do not use the appliance for anything other than its intended purpose.

3. PACKAGE CONTENTS

Your Magic Mill MFD-6100 Professional Dehydrator Machine package includes the following items:

- 1 x Magic Mill MFD-6100 Dehydrator Unit
- 6 x Stainless Steel Drying Racks (13" x 12")
- 2 x Plastic Fine Mesh Trays
- 2 x Nonstick Trays
- 1 x Set of Oven Mitts



Image 1: The Magic Mill MFD-6100 Professional Dehydrator Machine, showcasing its sleek black design and transparent front door, revealing the interior with multiple stainless steel drying racks.

Safe to use / easy to clean

the stainless steel drying racks are food safe
and easy to clean



**Dishwasher Safe
racks**



**BPA free
racks**



Image 2: Close-up view of the various trays included with the dehydrator: stainless steel drying racks, plastic fine mesh trays, and nonstick trays, highlighting their food-safe and easy-to-clean properties.



Image 3: A pair of green silicone oven mitts, provided as a bonus accessory for safe handling of hot trays.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash all stainless steel racks, plastic mesh trays, and nonstick trays in warm, soapy water. Wipe the interior and exterior of the dehydrator unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the dehydrator on a stable, level, and heat-resistant surface. Ensure there is adequate ventilation around the unit. Do not place it near heat sources or flammable materials.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Preparing Food for Dehydration

- Wash and prepare your chosen fruits, vegetables, or meats.
- Slice food into uniform thickness for even drying. Thinner slices will dry faster.
- Arrange food on the drying racks, ensuring not to overlap pieces to allow for proper air circulation.

5.2 Loading the Dehydrator

1. Open the dehydrator door.
2. Slide the loaded stainless steel racks into the designated slots inside the unit. You can use up to 6 racks simultaneously.
3. Close the door securely.



Image 4: The interior of the Magic Mill MFD-6100 dehydrator, highlighting the rear-mounted fan designed to promote even drying without overheating.

5.3 Setting Time and Temperature

The Magic Mill MFD-6100 features a digital thermostat and timer for precise control.

- **Power On:** Press the **ON/OFF** button to turn on the dehydrator.
- **Set Temperature:** Press the **TEMP** button. Use the **+** and **-** buttons to adjust the temperature from 95°F to 158°F.
- **Set Time:** Press the **TIME** button. Use the **+** and **-** buttons to set the dehydration time, up to 19.5 hours.
- **Start Dehydration:** Once the desired temperature and time are set, the unit will automatically begin the dehydration process.
- **Automatic Shutoff:** The dehydrator will automatically shut off once the set time has elapsed.

Your browser does not support the video tag.

Video 1: A user demonstrating the process of loading sliced oranges into the Magic Mill dehydrator and setting the time and temperature using the digital controls. The video highlights the ease of use and the capacity of the stainless steel trays.

6. DEHYDRATION GUIDELINES

The following table provides general guidelines for dehydrating common foods. Drying times can vary based on food thickness, moisture content, and ambient humidity.

Food Type	Preparation	Temperature (°F)	Approximate Drying Time (Hours)
Fruits (e.g., Apples, Bananas, Oranges)	Slice 1/4 inch thick	135-145	6-12
Vegetables (e.g., Carrots, Zucchini)	Slice 1/8 - 1/4 inch thick	125-135	4-10
Meat Jerky (e.g., Beef, Venison)	Slice 1/8 - 1/4 inch thick, marinate	155-165	4-15
Herbs	Whole leaves or small pieces	95-105	2-6

Always check food for desired dryness before storing. Properly dried food should be leathery or brittle, with no moisture remaining.

7. MAINTENANCE & 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 appliance to cool completely before cleaning.
3. **Clean Trays:** The stainless steel racks, plastic mesh trays, and nonstick trays are dishwasher safe. For stubborn residue, soak them in warm, soapy water before scrubbing with a soft brush or sponge.
4. **Clean Interior:** Wipe the interior of the dehydrator with a damp cloth. For sticky residue, use a mild detergent. Ensure no water enters the fan or electrical components.
5. **Clean Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
6. **Drip Tray:** The removable drip tray at the bottom should be emptied and cleaned after each use to prevent buildup.
7. **Storage:** Store the clean and dry dehydrator in a cool, dry place.

8. TROUBLESHOOTING

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

- **Dehydrator does not turn on:**
 - Ensure the power cord is securely plugged into a working outlet.
 - Check if the power switch is in the "ON" position.
 - Verify the circuit breaker has not tripped.
- **Food is not drying evenly:**
 - Ensure food is sliced to a uniform thickness.
 - Do not overload trays; allow space for air circulation.
 - Rotate trays periodically during the drying process.
 - The rear-mounted fan is designed for even drying, but occasional rotation can further optimize results.
- **Dehydrator is noisy:**

- Ensure the unit is on a stable, level surface.
 - Check for any obstructions around the fan.
 - If the noise persists, contact customer support.
- **Food is taking too long to dry:**
 - Increase the temperature setting within recommended guidelines.
 - Ensure the room temperature is not too cold.
 - Reduce the thickness of food slices.
 - Check if the door is properly closed.

For issues not covered here, please contact Magic Mill customer support.

9. SPECIFICATIONS

Feature	Detail
Brand	Magic Mill
Model	MFD-6100
Material	Plastic, Stainless Steel
Color	Black
Wattage	480.00 W
Voltage	120 V (AC)
Shape	Rectangular
Material Feature	Food Safe
Number of Trays	6 Stainless Steel Drying Racks, 2 Plastic Fine Mesh Trays, 2 Nonstick Trays (Total 10 accessories)
Temperature Range	95°F to 158°F
Is Dishwasher Safe	Trays only
Product Dimensions	15 x 13.5 x 19 inches
Item Weight	24.7 pounds

10. WARRANTY & SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact Magic Mill customer service directly. Keep your proof of purchase for any warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question