

## Magic Mill MFD-5000

# Magic Mill Food Dehydrator Machine User Manual

Model: MFD-5000 | Brand: Magic Mill

## 1. INTRODUCTION

The Magic Mill Food Dehydrator Machine is designed to efficiently remove moisture from various foods, preserving their natural flavors, nutrients, and extending their shelf life. With its powerful 240W drying capacity, digital adjustable timer, and temperature control, you can easily create healthy dried fruits, vegetables, meats, and even pet treats. This manual provides essential information for the safe and effective operation and maintenance of your new appliance.



Figure 1.1: Magic Mill Food Dehydrator Machine, showcasing its compact design and clear stackable trays.

## 2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the motor base, cord, or plug in water or other liquids.
- Unplug the dehydrator from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Keep children and pets away from the appliance during operation.
- Ensure proper ventilation around the dehydrator during use. Do not block air vents.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

### 3. PRODUCT COMPONENTS

Your Magic Mill Food Dehydrator Machine includes the following main components:

- **Motor Base:** Contains the heating element, fan, and digital control panel.
- **Stackable Trays (5):** Food-grade stainless steel trays for holding food items. These are adjustable in height.
- **Lid:** Transparent lid to cover the top tray.

## SMART DESIGN

### AUTOMATIC OVERHEATING PROTECTION



ETL Listed



Overheating  
Protection



BPA Free



Dishwasher  
Safe Trays



Corrosion  
Resistant

Figure 3.1: Detail of the food-grade stainless steel trays, designed for durability and food safety.



# EASY TO OPERATE CONTROL PANEL

4 Simple Touch Buttons

## PRECISE TIMER & TEMPERATURE

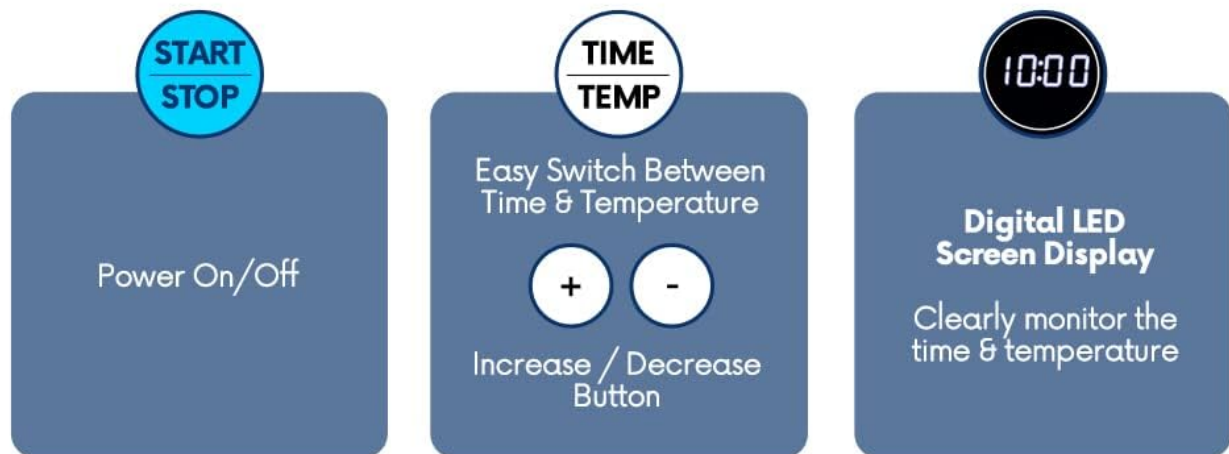


Figure 3.2: The user-friendly digital control panel for setting time and temperature.

## 4. SETUP

Before first use, unpack all components and wash the trays and lid with warm, soapy water. Rinse thoroughly and dry completely. The motor base should be wiped clean with a damp cloth.

1. Place the motor base on a clean, dry, and stable surface.
2. Stack the desired number of trays onto the motor base. The trays are adjustable; the standard height is 0.6 inches, but they can be raised to 1.1 inches for thicker ingredients by rotating them 180 degrees.
3. Place the lid securely on the top tray.
4. Plug the power cord into a standard electrical outlet.

# PERFECT SIZE FOR TABLETOP

Compact Size & Ultra-Space Saving

## DIMENSIONS



Figure 4.1: The compact design and adjustable trays allow for efficient use of space and accommodate various food sizes.

## 5. OPERATING INSTRUCTIONS

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

### 5.1 Preparing Food for Dehydration

- Wash and prepare your food items. Slice them into uniform thickness for even drying.
- Arrange food in a single layer on the trays, ensuring there is space for air circulation. Do not overlap items.

### 5.2 Setting Temperature and Time

1. Press the **START/STOP** button to turn on the dehydrator. The digital display will illuminate.
2. Press the **TIME/TEMP** button to toggle between time and temperature settings.
3. Use the **+** and **-** buttons to adjust the desired temperature (95-158°F) or time (up to 24 hours in 30-minute increments).

4. Once settings are confirmed, the dehydrator will begin operation.

5.3 Recommended Drying Times and Temperatures

The following table provides general guidelines. Actual drying times may vary based on food thickness, moisture content, and ambient humidity.

# MAGIC MILL FOOD DEHYDRATOR MACHINE

Extreme Drying Performance





Automatic Shut-off



Low Energy Consumption



<33dB Noise



Food-Grade Stainless Steel Construction



Clear See-through Shelves

Figure 5.1: Recommended temperature and time settings for different food types, ensuring 97% vitamin and mineral retention.

5.4 360° Hot Air Circulation System

The dehydrator utilizes a bottom-mounted fan and a 360° hot air circulation system to ensure even heat distribution across all trays, promoting uniform drying without the need for tray rotation.



# 360° HOT AIR CIRCULATION SYSTEM

Evenly Dehydrate Various Types of Food



## Bottom-Base Mounted Fan

Gives a unique heat distribution



Figure 5.2: The 360° hot air circulation system ensures efficient and even dehydration.

## 6. MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your dehydrator.

- Always unplug the appliance before cleaning.
- The stainless steel trays are detachable and dishwasher safe for easy cleaning. They can also be washed by hand with warm, soapy water.
- Wipe the motor base with a damp cloth. Do not use abrasive cleaners or immerse the base in water.
- Ensure all parts are completely dry before reassembling or storing the dehydrator.

## 7. 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 outage; unit malfunction.	Check power cord connection; verify power outlet; contact customer support if issue persists.
Uneven drying.	Food pieces are not uniform in size; trays overloaded.	Ensure food is sliced evenly; do not overcrowd trays.
Dehydrator is too noisy.	Unit not stable; internal fan issue.	Place on a flat, stable surface; if noise is excessive, contact customer support.

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

## 8. SPECIFICATIONS

Feature	Detail
Brand	Magic Mill
Model Number	MFD-5000
Material	Stainless Steel (trays), BPA-free plastic (body)
Color	Silver
Wattage	240 watts
Product Dimensions	8.5"D x 11.8"W x 11"H
Voltage	230 Volts
Item Weight	6.05 pounds (2.75 Kilograms)
Number of Trays	5
Temperature Range	95-158°F
Dishwasher Safe	Yes (trays)

## 9. WARRANTY AND SUPPORT


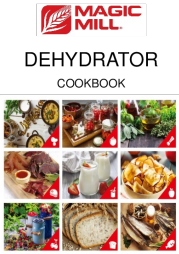



Magic Mill products are designed for quality and reliability. For specific warranty details, please refer to the warranty card included with your product packaging or visit the official Magic Mill website. If you require technical support, have questions about operation, or need to report a defect, please contact Magic Mill customer service through the



contact information provided on their website or product documentation.

For additional resources and product information, you may visit the[Magic Mill Store on Amazon](#).

Related Documents - MFD-5000

 <p>MAGIC MILL INSTRUCTION MANUAL FOOD DEHYDRATOR MFD-7700</p> <p>PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USING THE PRODUCT</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 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>PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USING THE PRODUCT</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-1010</p> <p>PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USING THE PRODUCT</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>PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USING THE PRODUCT</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.