



INSTRUCTION MANUAL

FOOD DEHYDRATOR MFD-7100



PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USING THE PRODUCT

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be following including the following:

1. Read all the instructions carefully before use and then save for future reference.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or heating elements in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. Do not use outdoors
7. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
8. The lids of the appliances, cords or plugs must not be immersed in water or other liquid, or come into contact with water. Do not use the appliance with wet or moist hands.
9. Before connecting the appliances to main supply, please check that the voltage on the rating label corresponding the mains voltage in your home.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Always unplug the appliances from outlet whenever the appliance is not in use, before putting on or taking off parts, and before cleaning, allow to cool before putting on or taking off parts.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. 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.
16. Where applicable, always attach plug to appliance and check that the control is off before plugging cord into wall outlet, to disconnect, turn the control to off, then remove plug form wall outlet.
17. Avoid contacting moving parts.
18. Do not use appliance for other than intended use.
19. Use extreme caution when removing tray or disposing of hot grease.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
21. Keep electrical appliances out of reach from Children or infirm persons. Do not let them use the appliances without supervision.
22. Always unplug and let the appliances cool down completely before cleaning.
23. Use two hands hold the handle of the support when moving the appliances.
24. Do not leave the food in oven overnight.
25. Always carry the appliances by the handles on the lids. **NEVER lift the appliances by hanging the power cord.**
26. The temperature of accessible surfaces may be high when the appliances are operating.
27. Please use the appliances with supplied containers and supports.

28. Never use of accessories which are not recommended by the appliance manufacturer. It may result in fire, electric shock and/or personal injury.
29. For household use only and for indoor use only.
30. The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction
31. Children being supervised not to play with the appliance
32. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
33. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

Caution:

- To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to rain, moisture or any liquid.
- Do not use the product near baths, basins or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces. Don't keep the device in the watery environment;
- Keep the device away the place of high temperature, ray and wetly.
- Don't operate the device with wet hands.
- Don't put the power cord into the watery environment.
- In the event where the appliance is dropped into the water, turn off the power at the power outlet and remove the plug immediately. **DO NOT REACH INTO THE WATER TO RETRIEVE IT.**
- It is important to note that the appliance will have to be inspected by a qualified technician before using it again.

- **ATTENTION!** Do not run the appliance for more than 24 hours in one single use. After 24 hours, press the "START/STOP", then unplug and let it cool down for at least 2 hours before operating again.
- Do not operate near gas spray cans.
- Incorrect operation and improper handling can lead to malfunction of the appliance and injuries to the user.
- The power cord can not be squeezed by something heavy or sharp, otherwise it will cause a fire or electric shock.
- The temperature of accessible surface may be **HIGH** when the appliance is operating.

Important Note:

- Always place the container on the supplied base when cooking your food. **NEVER** put the container directly on the countertop.
- If the appliance provided with a flexible cord less than 4-1/2 feet (1.4 m) in length, please note:
 - a) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
 - b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
 - c) If a longer detachable power-supply cord or extension cord is used:

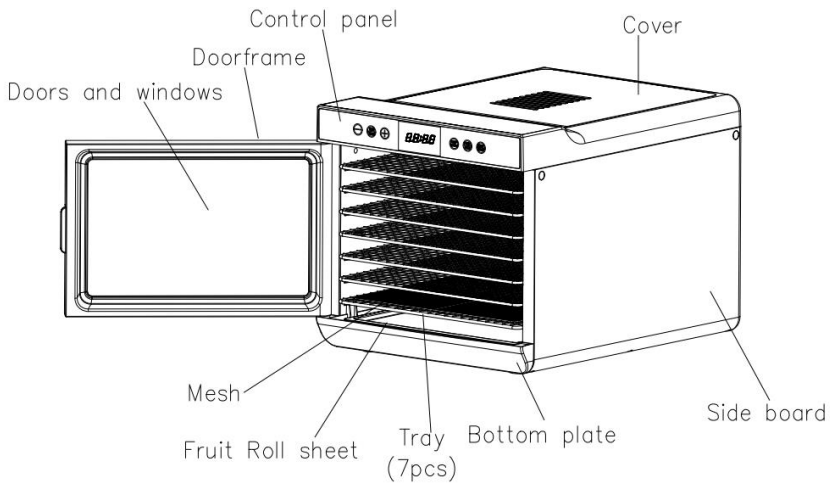
- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

When this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Technical specification

Normal Voltage: 120V, 60Hz
Normal Power: 480W
Timer: 0:30 – 24:00
Thermostat: 95°F – 165°F
Product Size: 450×345×325 mm



Mesh Tray:

Use for smaller items such as herbs and berries; and sticky items such as banana & tomatoes.

Non-stick sheet (Fruit Roll Tray)

Makes delicious fruit rolls naturally. When not using as Fruit Roll Tray, store at the bottom of the unit as a crumb tray.

Getting started

Remove any packing from the product.

Place the packing inside the box and either store or dispose of responsibly

Before Use:

Cleaning:

Before using the first time, wipe all parts of the appliance. Clean the 7 trays, non-stick sheets, mesh tray, with a lightly moistened cloth. Use detergent as needed. Don't put the main engine into water or other liquids!

After cleaning the unit must be run in for 30 minutes without placing any food for drying during this period.

For the first time use, any smoke or smells produced during this procedure are normal.

Please ensure sufficient ventilation.

After the running in period, rinse the racks in water and dry all parts. This act is only necessary for the first time. **(But don't put the main engine into water or other liquids!!!)**

Usage Method



Follow the simple Step-by-Step instructions below to successfully start and complete the drying process.

Make sure that the dehydrator on a level surface.

1. Put the clean food in the trays – Do not overload the trays and never overlap the food. Close the door.
2. Plug dehydrator into wall outlet. There is a beep sound at the beginning when it starts up.
3. Press the “START/STOP” button, the unit will default to (FAST mode) 165°F and 10 hours dehydrating timer.
4. **To Adjust Temperature (95°F-165°F)**

Press the **TIME/TEMP** button and the temperature in the display window will begin to flash (if the time flashes, press the TIME/TEMP button again).

Press the + or – buttons to select the desired temperature. To change the temperature rapidly, hold down the + or – buttons. The temperature range for this dehydrator is 95°F to 165°F.

5. To Set Timer (30 minutes -- 24 hours)

Press the **TIME/TEMP** button and the time in the display will begin to flash. If the temperature flashes, press the TIME/TEMP button again.)

Press the + or – buttons until the desired time is displayed. If you hold down the + or – buttons, the time will change rapidly.

At any time, you can adjust the time or temperature by using the **TIME/TEMP**, +, and – buttons.

You can stop the dehydrator at any time by pressing the **START/STOP** button.

After finish setting, the unit will start to work in 3 seconds.

6. FAST/RAW button :

FAST mode : temperature 165°F , time 10 hours (The screen will show FAST)

RAW mode : temperature 115°F ,24 hours (The screen will show RAW)

7. KEEP WARM button :

This is optional function, press **KEEP WARM** button, the screen will show KEEP WARM, and the unit will keep on working for more 24 hours (95°F) after finish drying .

After the time has elapsed, the screen will show 88:88 and the heating element will turn off. The fan will continue running for 10 seconds, and the unit will beep 20 times to signal that the drying time has finished and the heater element has switched off.

Note: If you do not have time to dry all the food in one day, you can dry them the next day. In this case, you should store the food in a container/polyethylene bag and put it in the freezer.

8. Unplug the unit at the power outlet.

Hints:

: Fruit and vegetables dried in your food dehydrator will be different in appearance from those sold in health food stores and supermarkets. This is due to your food dehydrator uses no preservatives, no artificial coloring and only natural additives.

·Records of humidity, weight of produce before and after drying times, will be helpful to improving your drying techniques for the future.

DRYING TIPS:

Drying time for pre-treatment fruit will vary according to the following factors:

- 1) thickness of pieces or slices
- 2) number of trays with food being dried
- 3) volume of food being dried
- 4) moisture or humidity in your environment
- 5) your preferences of drying for each type of dried food

It is recommended to:

- Check your food every hour.
- Label food with contents dried, date and weight before drying. It will also be helpful to note the drying time for future reference.
- Pretreated food will give the best effect in drying.
- Correct food storage after drying also will help to keep food in good quality and save the nutrients.

STORAGE

- Store food only after they have cooled down.
- Food can be kept longer if stored in a cool, dry and dark place.
- Remove all the air you possibly can from the storage container and close tightly.
- Optimal storage temperature is 59°F or lower.
- Never store food directly in a metal container.
- Avoid containers that “breathe” or have a weak seal.
- Check the contents of your dried food for moisture during the weeks following dehydration. If there is moisture inside, you should dehydrate the contents for a longer time to avoid spoiling.
- For best quality, dried fruit, vegetables, herbs, nuts, bread should not be kept for more than 1 year, if kept in the refrigerator or freezer.
- Dried meats, poultry and fish should be stored for no more than 3 months if kept in the refrigerator, or 1 year if kept in the freezer.

Maintenance/Cleaning Method

After using, unplug the dehydrator from the power supply and let it cool down before cleaning.

Use a soft brush to remove food sticking on the trays.

Dry all parts with a dry cloth before storing the dehydrator.

Clean the surface of body with wet cloth.

Use paper towels to remove any excess marinade.

Do not clean the appliance with aggressive chemicals or abrasives in order not to damage the surface.

SAVE THIS INSTRUCTION !



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