



# INSTRUCTION MANUAL

## FOOD DEHYDRATOR MFD-1011



PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USING THE PRODUCT

## Technical specification

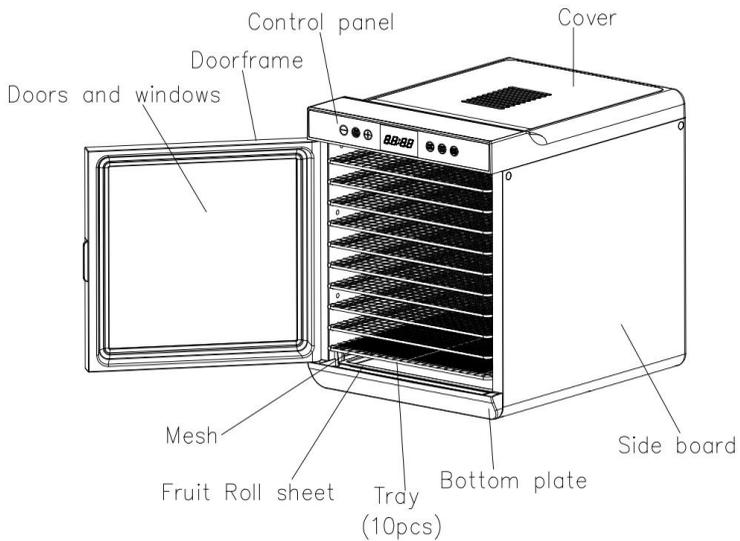
Normal Voltage: 120V, 60Hz

Normal Power: 600W

Timer: 0:30 – 24:00

Thermostat: 95°F – 165°F

Product Size: 450×345×425 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

## Safety Instruction

The following basic precautions should always be adhered to when using the electrical appliance

### **PLEASE READ THIS INSTRUCTION CAREFULLY BEFORE USE AND RETAIN FOR FUTURE REFERENCE**

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical , sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Child ren shall not play with the appliance. Cleaning and user maintenance shall not be made by children u nless they are older than 8 and supervised.  
Keep the appliance and its cord out of reach of children less than 8 years.
2. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
3. This food dehydrator is designed for DOMESTIC USE ONLY and is not suitable for commercial use. Do not use it for outdoors.
4. When using the food dehydrator ensures that it is on a flat, level and sturdy surface, ensure no risk that it may fall .Also that it can take the weight of the unit during use.
5. Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury .The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur while the product in use
6. Do not leave the food dehydrator unattended during use.
7. Always keep the food dehydrator out of children as they are unable to recognize the hazards associated with incorrect handling of electrical appliances.
8. This appliance is not intended for use by persons (including children) 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 appliances by a person responsible for their safety.
9. Before plugging the food dehydrator into the mains electrical supply, check that the voltage and power supply comply with the specifications on the food dehydrator's rating label.
10. Make sure that the food dehydrator is switched off and remove the plug from the mains electrical supply when it is not in use; before it is cleaned and whilst it is being repaired.
11. Ensure that the food dehydrator and power cord is not hung over sharp edges and keep away from hot objects and open flames; otherwise the plastic will melt and cause a fire.

12. Under no circumstances should the food dehydrator or plug be immersed in water or any other liquid .Do not use the appliance with wet hands.
13. Check the food dehydrator and power cord regularly for damage.
14. Do not use the food dehydrator should there be damage to the plug or cord, following a malfunction, or after it has been dropped or damaged in any way.
15. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
16. Repairs to the food dehydrator should only be performed by a qualified electrician .Improper repairs may place the user at risk.
17. None of the product's parts are dishwasher safe, unless explicitly specified otherwise.
18. Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug; do not pull on the cord.
19. Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
20. Never use an unauthorized attachment.
21. Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
22. Please don't turn the draught of engine towards others or tinder.
23. Please don't keep it beside anything heating. Please keep the plug away from pressing; otherwise it will cause a fire or electric shock.
24. If you pass this appliance on to a third party, these operating instructions must also be handed over.

### **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.
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- **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.

## Before Use:

### Cleaning:

Before using the first time, wipe all parts of the appliance. Clean the stainless steel 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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