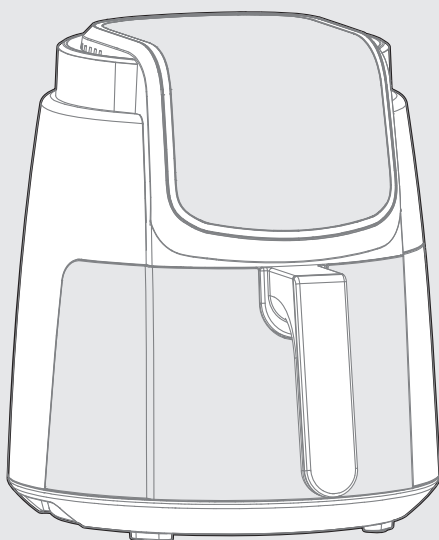


6



AIR FRYER

USER MANUAL

MAD40F8APK

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.


Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

CAUTION

- Read Rules for Safe Operation and Instructions Carefully.
- Do not immerse any part of the appliance in water or other liquid.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.

WARNING

- This appliance is for household use only. Do not use outdoors.
- 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
- Children should be supervised to ensure that they do not play with the appliance
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, office and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - In bed and breakfast type environments;
- 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.

- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- The surfaces are liable to get hot during use.
- After being used for a long time, the corresponding heating zone of the induction hotplate is still hot. Never touch the ceramic surface to avoid burning.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Never touch the inside of the appliance while it is operating.
- Keep the mains cord away from hot surfaces.
- Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
Also be careful of hot steam and air when you remove the pan from the appliance.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
-  Please pay attention to scald where there is a high temperature symbol.

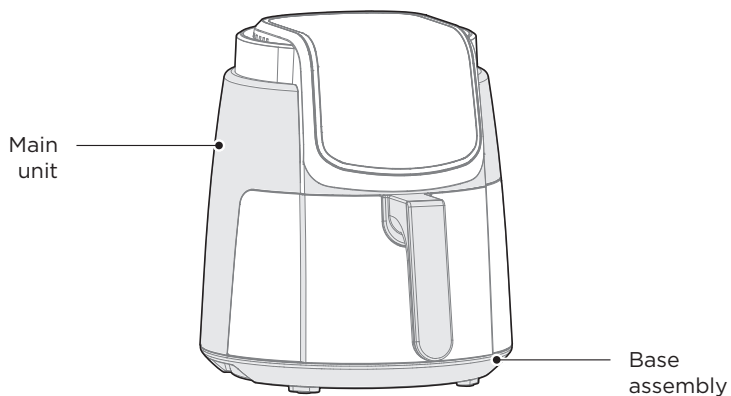
SPECIFICATIONS

Product Model	MAD40F8APK
Voltage	220-240V~
Frequency	50/60Hz
Power	1500W

- The first use requires 10 minutes of dry burning. A small amount of white smoke or odor may appear during the dry burning process, which is normal. Do not panic.

PRODUCT OVERVIEW

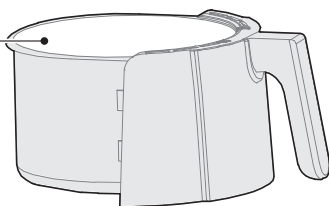
Product Components



Bakeware



Fried barrel

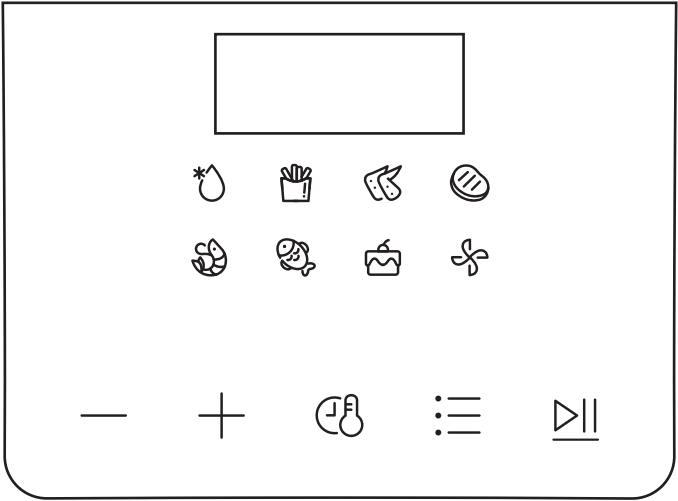


NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject. The product is subject to the actual product and configuration.

OPERATION INSTRUCTIONS

Operation Process Of The Panel











Function icon description					
No.	ICON	Function	No.	ICON	Function
1		Defrost	5		Shrimp
2		French fries	6		Fish
3		Chicken wing	7		Cupcake
4		Beef steak	8		Dehydrate

UI Display description			
No.	Information	UI Display	Meaning
1	L		Low oven temperature (<100°C)
2	H		High oven temperature (>100°C)
3	On		Preheating
4	Add		Please add food
5	turn		Turn the food over

UI Display description			
No.	Information	UI Display	Meaning
6	OPEN	OPEN	Barrel is not installed properly or removed. Note: no operation can be made if this message appears.









Operation process of the panel:

1. Power on the machine, touch “” button (the machine enters the state of function selection mode)
2. Touch “” button to select functions (after select menu, touch “” button to select if enter time or temperature setting, press the “ / ” key to DIY time and temperature)
3. Touch “” button, the product go into the working state - touch the “” button again, the product pause working. Touch and hold “” button to return to the energy saving interface.

NOTE

- Function selection Status: function indicator light and key indicator light are on, only the selected function light blinking, and the screen displays the default temperature. If there is no operation for 2 minutes in the off state, it will return to the energy saving state.
- Setting status: The selected function indicator start blinking, while other function lights will be on. The setting parameters displayed in the screen will be blinking, if doesn't operate within 5s, buzzer will call 2 times to remind.
- Working status: The selected function indicator light is on, while other function lights are off. The buttons indicator lights up. Screen displays countdown.

The Default Menu Pre-sets The Heating Temperature And Time

	Menu function	Temperature (°C)		Time (Min)	
		Pre-setting	Adjustment range	Pre-setting	Adjustment range
	Defrost	80	35-90	6	1-60
	French fries	180	80-200	15	1-60
	Chicken wings	180	80-200	15	1-60
	Steak	200	80-200	9	1-60
	Shrimp	180	80-200	10	1-60
	Fish	180	80-200	13	1-60
	Cupcake	170	80-200	9	1-60
	Dehydrate	70	35-90	4h	1-24h

Preparation

- 1 The product should be stably placed on a flat table (Figure 1), so that the power cord has a sufficient length to be plugged into the socket, and the air around the product should be kept in circulation, and should not be close to flammable items.

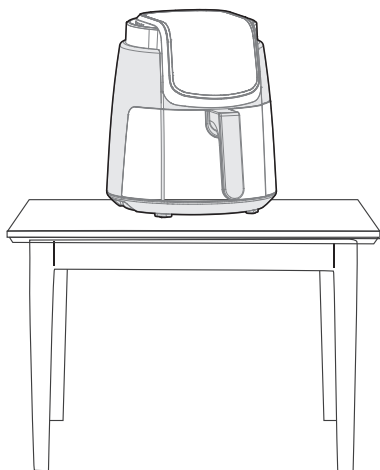


Figure 1

- 2 According to different configurations install the barrel assembly (Figure 2), then push it into the Main unit (Figure 3).

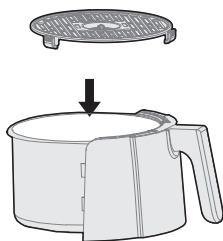


Figure 2

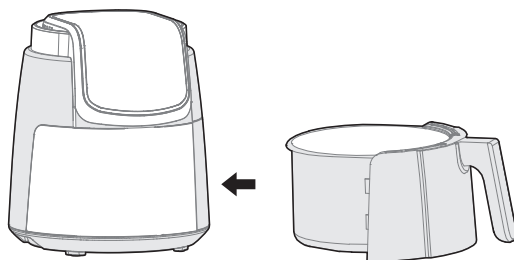


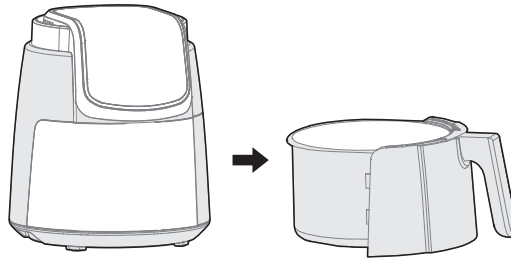



Figure 3

- 3 Before placing ingredients, preheat the machine for 3-5 minutes, the cooking effect will be better.

Instructions

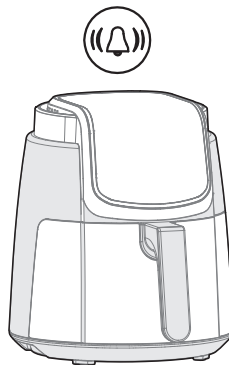
- 1 Turn on the power, then touch “” button to select the corresponding function and touch “” button to let the machine run for preheating.
- 2 After the preheating is completed, the machine will beep and display shows “Add”, hold the top of the machine with one hand, and pull the barrel out by holding the handle of the barrel with the other hand. The display shows “OPEN”. The barrel must be placed on a stable table.





- 3 Put the ingredients on the bakeware or basket in the fried barrel.
- 4 Push the frying barrel into the machine, it will continue to work and the interface shows the set time or DIY through the control panel to set the certain temperature and time, then touch “” button to start. Then the machine enters the heating work state, cooks and heats the food material.

NOTE

- When the frying barrel is not thoroughly pushed in the micro switch is not triggered; the display still shows “OPEN”. At that time, The machine has the function of 10 minutes power off memory. You need to push the frying barrel into the machine within 10 minutes, otherwise it will return to the energy saving state.



- 5 After reaching half of the heating time, the machine beeps 3 times, the display shows “  ”, you can put out the barrel, flip sides of the food . if the barrel is not detected to be withdrawn within 10 seconds , cooking will continue . We recommend flipping sides of your food during the cooking cycle for best results. Defrost and Dehydrate don't need to “  ”.
- 6 The machine beeps after cooked, unplug the power plug. Unplug the socket put it on the desk flatwise and take out the cooked food with the auxiliary tool (such as chopsticks and clamp).



Please carefully take it out. Do not put it on the desk flatwise so as to avoid being scalded by steam or tipping over the frying barrel which may lead to scalding by oil or high temperature food. In addition, the auxiliary tools (such as chopsticks) are suggested to be used in the process of taking out food.

Warm Reminder

- Before the product works, please check whether the bakeware or fried basket is in place to avoid malfunction.
- If you find that the product is malfunctioning, please stop using it and contact our service department immediately.
- Please use the bakeware or fried basket and fried barrel together in the whole machine, and avoid using them separately.
- After using, unplug the power plug and allow the air fryer to cool completely before moving.

CLEANING AND MAINTENANCE

- Please clean the air fryer to prevent it from being burned.
- After using, please clean the bakeware or fried basket and fried barrel in time to avoid the damage of the coating due to the erosion of food residue oil.
- Do not use strong abrasive cleaners to prevent damage to the machine and your health.
- Use a soft, clean cloth to wipe the air fryer. Please do not use an over-wet cloth to clean the air fryer, to prevent water from entering the air fryer, which may cause short circuit and fire.
- Please do not use other cleaning equipment such as a dishwasher to clean the air fryer, otherwise it may cause damage and affect the use.
- Use neutral detergent or clean water to clean the frying pans and drums.
- Please do not use hard and sharp items (such as wire balls, blades, etc.) to clean the bakeware or fried basket and fried barrel to prevent scratching.


TROUBLESHOOTING

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

Problem	Cause	Solution
The air fryer does not work	• The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	• The pan is not put into the appliance properly.	Slide the pan into the appliance properly.
The ingredients fried with the air fryer are not done.	• The amount of ingredients in the basket is too big.	see section "OPERATION INSTRUCTIONS"
	• The set temperature is too low.	see section "OPERATION INSTRUCTIONS"
	• The preparation time is too short.	see section "OPERATION INSTRUCTIONS"
The ingredients are fried unevenly in the air fryer.	• Certain types of ingredients need to be shaken halfway through the preparation time.	see section "OPERATION INSTRUCTIONS"
Fried snacks are not crispy when they come out of the air fryer.	• You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	• There are too much ingredients in the basket.	see section "OPERATION INSTRUCTIONS"
	• The basket is not placed, in the pan correctly.	Push the basket down into the pan until you hear a click.

Problem	Cause	Solution
White smoke comes out of the appliance.	<ul style="list-style-type: none"> You are preparing greasy ingredients. 	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	<ul style="list-style-type: none"> The pan still contains grease residues from previous use. 	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	<ul style="list-style-type: none"> You did not use the right potato type. 	Use fresh potatoes and make sure they stay firm, during frying.
	<ul style="list-style-type: none"> You did not rinse the potato sticks properly before you fried them. 	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	<ul style="list-style-type: none"> The crispiness of the fries depends on the amount of oil and water in the fries. 	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.
E1 alarm	<ul style="list-style-type: none"> Sensor open-circuit protection 	Send the product to the designated service department for repair
E2 alarm	<ul style="list-style-type: none"> Sensor short-circuit protection 	Send the product to the designated service department for repair

TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

DISPOSAL AND RECYCLING

Important Instructions for Environment

Compliance with the WEEE Directive and Disposing of the Waster Product:
This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to official collection point for recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.



Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package Information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



DATA PROTECTION NOTICE

For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered, as well as, where applicable, the EU General Data Protection Regulation (GDPR).

Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.

Further information are provided on request. You can contact our Data Protection Officer via **MideaDPO@midea.com**. To exercise your rights such as right to object your personal data being processed for direct marketing purposes, please contact us via **MideaDPO@midea.com**. To find further information, please follow the QR Code.

WARRANTY / SERVICE

We congratulate you to your new device and are convinced that you will be satisfied and have your joy with this modern appliance.

If you have any question or concerns, please email us

Email: customer_services@midea.com

In case of a technical fault, enter your exact address, telephone number, sales contract number and Device type (from the type plate of the device).

A precise fault description saves you time and money. For special questions, please contact the customer service center.

Before calling for service:

Please check whether there is an operating error or a cause that has nothing to do with the function of your device.

Please observe the note in the user manual and check whether:

- The power plug is connected
- The power plug may be damaged
- Electricity is available

Warranty terms

This device has been manufactured and tested according to the most modern methods. The seller warrants for faultless material and proper manufacture for a period of 24 months from the date of sale to the end user. The unit is not suitable for commercial use.

The claim under guarantee lapses in the event of intervention by the Buyer or by a third party. Damage caused as a result of improper handling or operation, incorrect installation or storage, improper connection or installation as well as an act [...] of God or other external factors shall not be covered by this warranty.

When claims are submitted, the manufacturer reserves the right to make improvements to defective parts or to replace or exchange the device.

Only if it is not possible to achieve the intended use of the device by repairing or replacing the device, the buyer can demand a reduction of the purchase price or the cancellation of the purchase contract within 6 months from the date of purchase.

Claims for damages, including consequential damages, are excluded unless they are based on intent or gross negligence.

The guarantee claim exists only with submission of the product and the purchase receipt.

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1101 DL Amsterdam



make yourself at home



www.midea.com

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