

Air Fryer INNERCHEF SERIE

USER MANUAL

MAD5508APK

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!

A CAUTION

- 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. Children shall not play with the appliance.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its mains cord out of the reach of children younger than 8 when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket.
 always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.

- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- 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.
- The accessible surfaces may become hot during use.
- After using the appliance, the metal cover inside is very hot, avoid to contact the hot metal inside after cooking.
- 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.
- This appliance is intended to be used in household and similar applications such as:
 - -Staff kitchen areas in shops, office and other working environments;
 - -Farmhouses:
 - -By clientsin hotels, motels and other residential type environments;
 - -In bed and breakfast type environments;

A WARNING

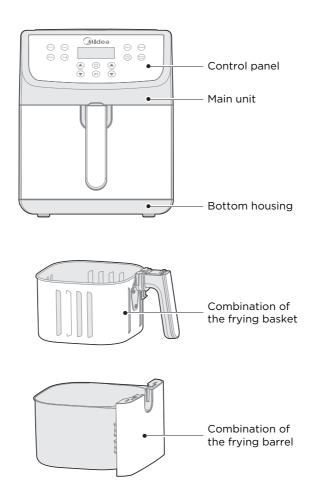
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- 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.
- Never touch the inside of the appliance while it is operating.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap. decreased sufficiently.
- This appliance is for household use only. Do not use outdoors.
- Please pay attention to scald where there is a high temperature symbol.

SPECIFICATIONS

Product Model	MAD5508APK
Voltage Frequency	220-240V~ 50/60Hz
Rated Power	1550-1850W
Rated Capacity	5.5L

PRODUCT OVERVIEW

Component Name

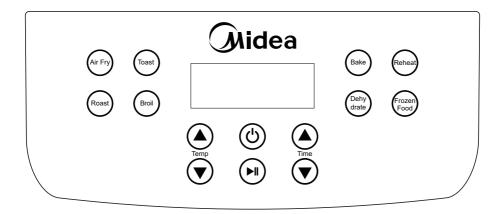




Remove component parts before installation.

OPERATION INSTRUCTIONS

Panel Operation Process



Operation process of the panel

The machine is powered on \rightarrow touch the power switch (the machine enters the state of function selection) \rightarrow select the default menu or DIY setting of temperature/time (the machine enters the default menu or the DIY setting state of temperature/time) \rightarrow touch the key of start/stop (the machine enters the cooking work state) \rightarrow re-touch the key of start/stop (the machine enters the state of work suspension)

NOTE

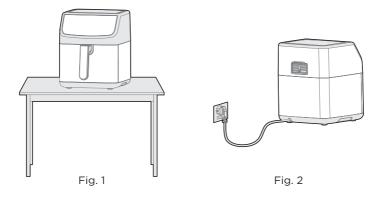
Under the state of function selection, the selected state of default function, the working state and the state of work suspension, the machine may adjust temperature and time through the DIY setting function of temperature/time. For the temperature adjustment, briefly press $5\,^{\circ}\mathrm{C}$ for run-out and long press it to rapidly adjust the temperature; For the time adjustment, briefly press 1 min for run-out and long press it to rapidly adjust time.

The default menu pre-sets the heating temperature and time:

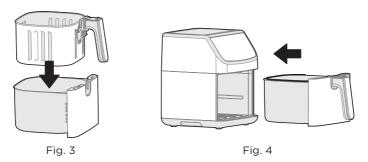
Menus	Temperature (°C (°F))		Time(min.)	
funciton	Pre-setting	Adjustment range	Pre-setting	Adjustment range
Airfry	200 (400)	80-200 (170-400)	15	1-60
Roast	200 (380)	80-200 (170-400)	40	1-60
Toast	200 (400)	80-200 (170-400)	25	1-60
Broil	200 (400)	80-200 (170-400)	10	1-60
Dehydrate	52 (120)	30-90 (90-200)	10:00	1:00-24:00
Reheat	115 (240)	80-200 (170-400)	12	1-60
Bake	180 (360)	80-200 (170-400)	15	1-60
Frozen Food	200 (400)	80-200 (170-400)	15	1-60

Preparation Work

1. The product should be steadily put on the flat desk (Fig. 1), so that the power line is long enough to plug in the socket (Fig. 2); the surrounding air of the product should be ventilated and it cannot get close to the flammable substance.



2. Put the frying basket into the frying barrel and fasten it in place (Fig. 3), and then push it into the main machine (Fig. 4).

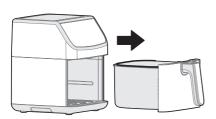


3. Before putting the food materials, preheat the machine for 3-6 minutes and the cooking effect will be better.

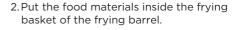


Usage

1. Press the top of the machine with one hand and pull the frying barrel out with the other hand. The frying barrel needs to be put on the stable desk.



3. Push the frying barrel into the machine, after the machine is powered on, the machine beeps and touch the " (") " key. Then the machine enters the working state and the interface shows the set temperature and time.





2. Select function through the control panel, the interface shows the set temperature and time or DIY through the control panel to set the according temperature and time, and then touch the start key. Then the machine enters the heating work state, cooks and heats the food material.

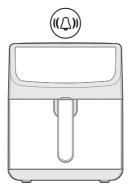




NOTE

When the frying barrel is not totally pushed in, the micro switch is not triggered; the machine is at the power-off state of getting the barrel and it won't work. At that time, you only need to totally push the frying barrel into the machine. The machine has the function of two-hour power off memory. After taking out the frying barrel and stirring the food in the process of food cooking, fully push the frying barrel into the machine and the machine restores the working state before the frying barrel is taken out, and continues to cook and heat the food materials.

5. After reaching half of the set heating time, the machine beeps five times, "shake" light shows and pull out the barrel, flip sides of the food.



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 sa chopsticks and clamp).

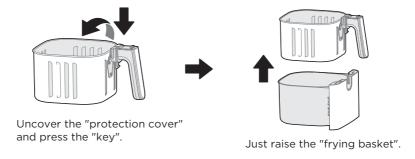
Please carefully take it out. Do put it on the desk flatwise, so as to avoid being scalded by steam or toppling over the frying barrel, which may lead to scalding by oil or high temperature food. In addition, the auxiliary tools (such as chopsticks) are suggested to be used in the process of taking out food.

Tips

- Any discrepancy between the picture and the product is subject to the real object.
- The altitude scope for the appliance to properly function is 0 ~2000 m.
- For the first use, it should be heated dryly for ten minutes, during which process there may be a small amount of white smoke or unpleasant odor. It is a normal phenomenon and don't be panic-stricken.
- Before the product works, please check whether the frying basket and the frying barrel are put in place, so as to avoid failure.
- If the product is found to have any breakdown, please immediately stop using it and contact the service department of the company.
- Please put both the frying basket and the frying barrel inside the complete machine for use, and avoid independent use.
- Please well keep the instruction manual for future use.

CLEANING AND MAINTENANCE

- Please clean it when the air fryer is cooled down, so as to avoid scalding.
- After using it, please timely clean the frying basket and the frying barrel, so as to avoid the coating damage caused by the erosion of food residue and oil stain.
- Please do not clean it with highly corrosive cleaning agent, so as to prevent the machine and your health from damage.
- Please wipe the air fryer with the soft and clean cloth. Please do not clean the air fryer
 with too wet cloth, so as to prevent water from entering inside the air fryer, which may
 easily lead to short circuit and fire.
- Please do not clean the air fryer with other cleaning equipment like the dishwasher. Otherwise, it may lead to damage and influence the use.
- Please clean the frying basket and the frying barrel with the neutral cleaning agent or clean water.



 Do not clean the frying basket and the frying barrel with hard and sharp objects (such as the steel wool and blade), and avoid scratching the frying basket and the frying barrel.

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.

Fault Symptom	Cause	Troubleshooting Method	
Not power on	Check whether the plug is plugged in place.	Insert again or to another socket.	
	• The frying barrel is not assembled properly.	Pull the frying barrel out and into the machine again to assemble properly.	
	Thermostat (the protection device) is disconnected.	Deliver the appliance to the authorized Maintenance Department.	
	The display lamp burns out.	After the power is on, if the motor works and heats up regularly, you can send the product to a designated maintenance service point.	
The motor doesn't work or has abnormal sound	There is foreign matter blocking the fan blade or steam inlet is blocked.	After the power is off, check if there is foreign matter at the air inlet and inside the chamber; if there is still a fault, send the product to a designated maintenance service point.	
E1 alarm	NTC abnormal open circuit.	Deliver the appliance to the authorized Maintenance Department.	
E2 alarm	NTC abnormal short circuit.	Deliver the appliance to the authorized Maintenance Department.	

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 date being processed for direct marketing purposes, please contact us via MideaDPO@midea.com. To find further information, please follow the QR Code.



