

重点
校对项

1. 物料编码

2. 版面尺寸

3. 材质标注

4. 颜色标注

5. 客户型号

6. 产品名称

7. 产品参数

8. 电压功率

9. 单位符号

10. 认证标志

11. 回型标志

12. ROHS标志

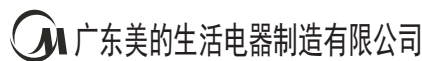
13. 警语警语
及字高

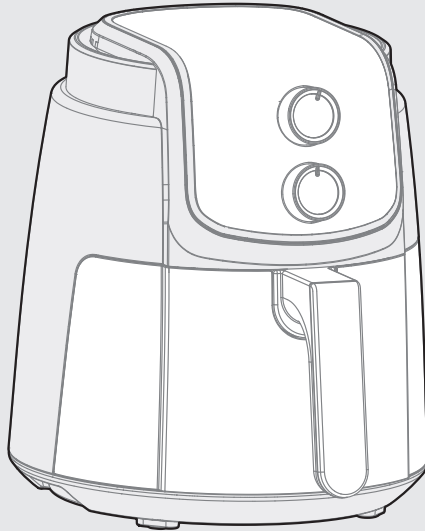
14. 控制面板
及功能

15. 目录及
页码

项目					
库					
文件名					
技术要求(版本号:B, 2020-01)					
1. 文字图案印刷颜色为: <u>黑色</u> , 印刷字体需清晰可见, 文字不能粘到一起;					
2. 该说明书的幅面大小为: <u>A5</u> , 未注直线尺寸公差应符合GB/T1804-v;					
3. 该说明书的装订方式为: <u>钉装</u> ; [70P以下为钉装, 70P以上为胶装(特殊要求除外)]					
4. 说明书警语及认证标志应满足CE/UL标准, CE: 警语部分大写字母高度不低于3mm, CE标志不低于5mm, WEEE标志不低于7mm; UL: 大写字母字高不小于1/12”(2.11mm), 小写字母字高不小于1/16”(1.6mm), “IMPORTANT SAFEGUARDS”, “SAVE THESE INSTRUCTIONS”等词, 其字高不小于3/16”(4.8mm), IMPORTANT SAFEGUARDS 必须在最前面。					
5. 产品应符合QMG-J53.021《产品说明书技术条件》的有关要求。					
6. 有ROHS指令要求的物料应符合美的企业标准QML-J11.006《产品中限制使用有害物质的技术标准》。					
编码					

					空气炸锅		图号	
					说明书			
标记	处数	更改文件号	签字	日期			材料:双胶纸 80克	
制图		莫培新	审核	李海棣	图样标记		重量	比例
设计		-----	标准化	古广君	K		/	1:1
校对		-----	审定	古广君				
会签		-----	日期	20230712	共 1 页		第 1 页	





AIR FRYER

USER MANUAL

MAF-CN60D

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!

IMPORTANT SAFEGUARDS

⚠ WARNING

- 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.
- Do not immerse any part of the appliance in water or other liquid.
- Warning: Avoid spillage on the connector.
- Do not use outdoors.
- 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.
- 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 appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Warning: Misuse may cause potential injury.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of 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.
- 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.
-  The surface are liable to get hot during use.

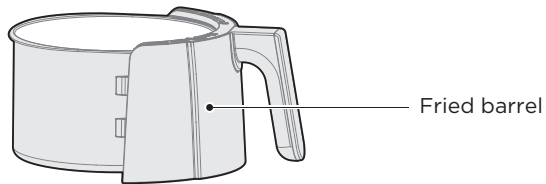
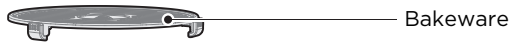
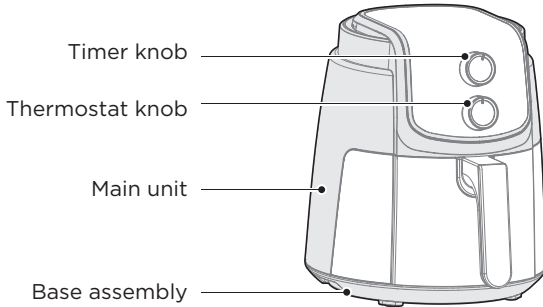
SPECIFICATIONS

Model	MAF-CN60D
Voltage	220-240V~
Frequency	50/60Hz
Power	1500W

PRODUCT OVERVIEW

Product Components

The product is subject to the actual product and configuration.



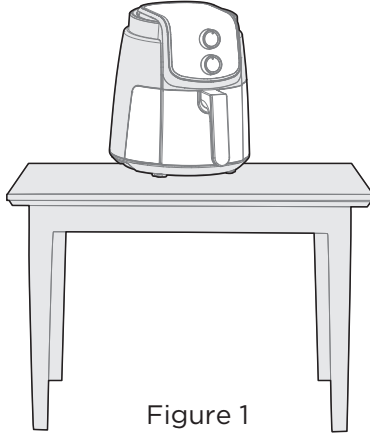
NOTE

In case of any differences between the appliance and the pictures in this manual, the product shall prevail.

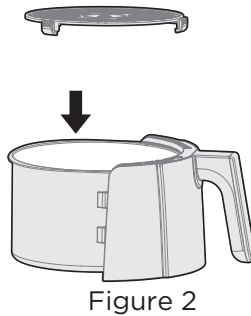
OPERATION INSTRUCTIONS

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.



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



Tips For Fried Basket

When assembling fried blue and fried barrel, the sound of metal duckles proves that the assembly is in place.

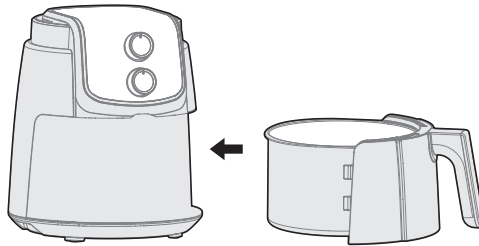
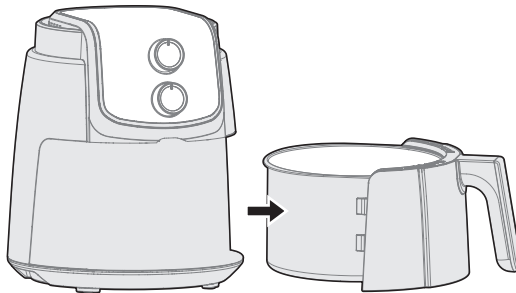


Figure 3

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

Instructions

1. After the machine is powered on, adjust the temperature knob to the 200 °C position and the time knob to 3-5 minutes to complete the warm-up operation of the machine.
2. After the preheating is completed, 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 barrel must be placed on a stable table.



3. Put the ingredients on the bakware in the fried barrel.
4. Push the fryer into the machine, select the corresponding cooking temperature and time by the knob, and cook and heat the ingredients.

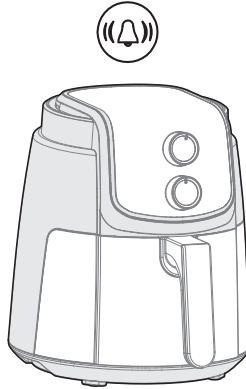
Note:

When the drum is not fully advanced, the micro-switch is not triggered, the machine is in the state of power off the barrel, and it will not work. At this time, you only need to fully push the drum.

5. After the timer “ding”, the heating is completed. When the food is ready, unplug it. Take out the fryer carefully, lay it flat on the table, and then use the auxiliary tools (such as chopsticks) to remove the cooked food.

Tips For Timer

If you set the scale within 30 degrees (about 10 mins) from the OFF position, roll to more than 30 degrees and then adjust to the required scale.



Handle with care and remember to lay it flat on the table to avoid being burned by steam or dumping the fryer, or burned by oil or hot food. In the process of removing food, it is recommended to use auxiliary tools (such as chopsticks) to assist.



This button is only used to pull out or insert the inner barrel when it is cold. When cooking, the button and its surrounding are very hot, please don't touch!

Settings

This table below helps you to select the basic settings for the ingredients you want to prepare.

Menus	Temperature (°C)	Time(min.)
Defrost	80	5-10
Frozen fries	180	15-17
Chicken wing	180	15-19
Chicken legs	180	20-24
Meat	200	10-14
Shrimp	180	8-12
Fish	180	13-17
Cake	180	8-10

● NOTE

Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Warm Reminder

- 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.
- Before the product works, please check whether the bakeware or fried blue 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 blue 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 t


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.
	• You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
	• 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.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	• The set temperature is too low.	Turn the temperature control key to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	• The preparation time is too short.	Turn the timer key to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	• Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
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.	DO NOT fill the basket beyond in full, refer to the "Setting" table above.
	• The basket is not placed, in the pan correctly.	Push the basket down into the pan until you hear a click.

Problem	Cause	Solution
<p>White smoke comes out of the appliance.</p>	<ul style="list-style-type: none"> You are preparing greasy ingredients. 	<p>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.</p>
	<ul style="list-style-type: none"> The pan still contains grease residues from previous use. 	<p>White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.</p>
<p>Fresh fries are fried unevenly in the air fryer.</p>	<ul style="list-style-type: none"> You did not use the right potato type. 	<p>Use fresh potatoes and make sure they stay firm, during frying.</p>
	<ul style="list-style-type: none"> You did not rinse the potato sticks properly before you fried them. 	<p>Rinse the potato sticks properly to remove starch from the outside of the sticks.</p>
<p>Fresh fries are not crispy when they come out of the air fryer.</p>	<ul style="list-style-type: none"> The crispiness of the fries depends on the amount of oil and water in the fries. 	<p>Make sure you dry the potato sticks properly before you add the oil.</p>
		<p>Cut the potato sticks smaller for a crispier result.</p>
		<p>Add slightly more oil for a crispier result.</p>

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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.

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.

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