

TWO-ZONE AIR FRYER

USER MANUAL

MAD861D8ADKL

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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IMPORTANT SAFEGUARDS

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 all instructions
- To protect against the risk of electric shock, DO NOT immerse power cord, plug, or the appliance in water or other liquid.
- DO NOT rinse the appliance under a faucet or other water source.
- This appliance is NOT to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when this appliance is used near children and these individuals. Children should not use or play with this appliance.
- Turn off and unplug when not in use and before cleaning. Allow to cool before putting on or taking off parts or accessories. To turn off, press Cancel. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Avoid making contact with moving parts.
- Inspect the appliance and power cord regularly. DO NOT operate any appliance with a damaged cord or plug. DO NOT operate after the appliance malfunctions, or is dropped or damaged in any manner.
- DO NOT use any accessories or attachments not authorized by MIDEA. The use of attachments not recommended by the manufacturer may cause injury, fire or electric shock.
- For household countertop use only. DO NOT use outdoors. Not for commercial use.
- DO NOT place the appliance or any of its parts on any kind of stovetop, near gas or electric burners, or in a heated oven; heat from an external source will damage the appliance.

- DO NOT use appliance for anything other than intended use.
- DO NOT attempt to repair, replace, alter, or modify components of the appliance. This may cause electric shock, fire and/or injury, and will void the warranty.
- DO NOT tamper with any of the safety mechanisms.
- DO NOT leave the appliance unattended while in use.
- DO NOT store any materials, other than the included accessories, in the cooking cavity when not in use.
- DO NOT place any combustible materials in the cooking cavity; such as paper, cardboard, plastic, styrofoam or wood.
- Use extreme caution when moving an appliance containing hot oil or other hot liquids.
- Keep your air fryer away from flammable materials (curtains, tablecloths, etc). Use on a stable and heat-resistant surface away from heat sources or liquids.
- To avoid the risk of fire, property damage and personal injury, DO NOT spray cooking oil into the cooking cavity.
- Do not place any objects on top of air fryer at any time.
- The air fryer's cooking cavity contains electrical components. To avoid electric shock, DO NOT put liquid of any kind into the cooking cavity.
- Proper maintenance is recommended after each use. Refer to CLEANING AND MAINTENANCE.
- Let the appliance cool to room temperature before cleaning or storage.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

⚠ WARNING

- The appliance's outer surfaces may become hot during use. DO NOT touch hot surfaces. Only use the air fryer basket handle to lift and carry the air fryer basket. Wear proper hand protection when handling hot components. Extreme caution must be used when moving the appliance.
- Let the appliance cool to room temperature before handling or moving.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children.
- **NEVER** drape cord over edge of table or counter or touch hot surfaces, **NEVER** use power outlet below counter.
- **DO NOT** overfill the appliance or accessories. Overfilling may cause food to contact the heating element, which may result in fire and/or personal injury.
- **DO NOT** cover the air inlet, air outlet (upper) or air outlet (lower) while the appliance is in operation. Doing so will prevent even cooking and may cause damage to the appliance.
- An air fryer works with hot air only. **NEVER** pour or spray oil into the cooking cavity. This could result in fire and/or personal injury.
- While cooking, the internal temperature of the appliance reaches several hundred degrees. To avoid personal injury, **NEVER** place unprotected hands inside the appliance until it has cooled to room temperature.
- When cooking, **DO NOT** place the appliance against a wall or against other appliances. Leave at least 5in (13cm) of free space on the back, front, sides, and above the appliance. **DO NOT** operate the appliance on or near combustible materials such as tablecloths and curtains. **DO NOT** place anything on top of the appliance.

- DO NOT put food in the drip tray.
- DO NOT dish wash the drip tray.
- When in operation, hot air is released through the air outlets. Keep your hands and face at a safe distance from the vents and take extreme caution when removing the accessories from the appliance.
- Should the unit emit black smoke, press Cancel and unplug the appliance immediately. Wait for smoking to stop before removing the basket and then clean the appliance thoroughly. If the cause was not burnt food, contact our Customer Service Center .
- NEVER connect this appliance to an external timer switch or separate remote-control system.
- Use extreme caution when removing hot baskets from the appliance, or disposing of hot grease.
- Without proper cleaning, food and grease splatter may build up around the heating element.
This can cause smoke, fire, and/or personal injury.
- Oversized foods and/or metal foil packages, or utensils must not be inserted into the cooking cavity as they may cause risk of fire and/or personal injury.
- DO NOT use appliance accessories in any other appliance including microwave ovens, toaster ovens, convection or conventional ovens, ceramic, electric, induction or gas cooktops, or outdoor grills.
- DO NOT place paper, cardboard, non-heat-resistant plastic, or similar materials, into your air fryer.
You may use parchment paper or foil.
- Never put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils.
- Always use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- DO NOT cover crumb tray or any part of the oven with

metal foil. This will cause overheating of the oven.

IMPORTANT SAFEGUARDS

PLUG & CORD

- 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.

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance (see page 9).
 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.
 3. DO NOT share the extension cord with other appliances.
- DO NOT use the appliance in power outlets other than 120V~ (60Hz). DO NOT use with power converters or adapters.
 - DO NOT let the power cord contact hot surfaces or open flames, including stovetop.

- Read this manual carefully and completely and retain for future reference. Failure to adhere to safety instructions may result in serious injury or damage.
- To avoid injury, read and understand the instructions in this user manual before attempting to use this appliance.
- The failure to follow any of the important safeguards and/or the instructions for safe use is a misuse of your appliance that can void your warranty and create the risk of serious injury.
- To disconnect, turn any control to "off", then remove plug from wall outlet.

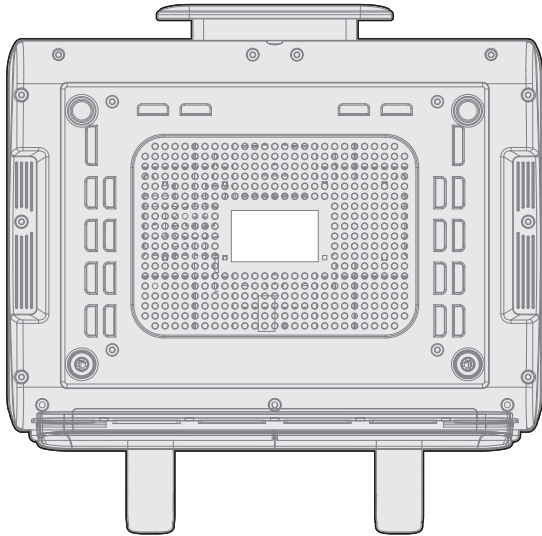
SAVE THESE INSTRUCTIONS

SPECIFICATIONS

Product Model	MAD861D8ADKL
Voltage	120V-
Frequency	60Hz
Rated Power	1650W
Capacity	8.4QT

How To Find The Model Name And Serial Number

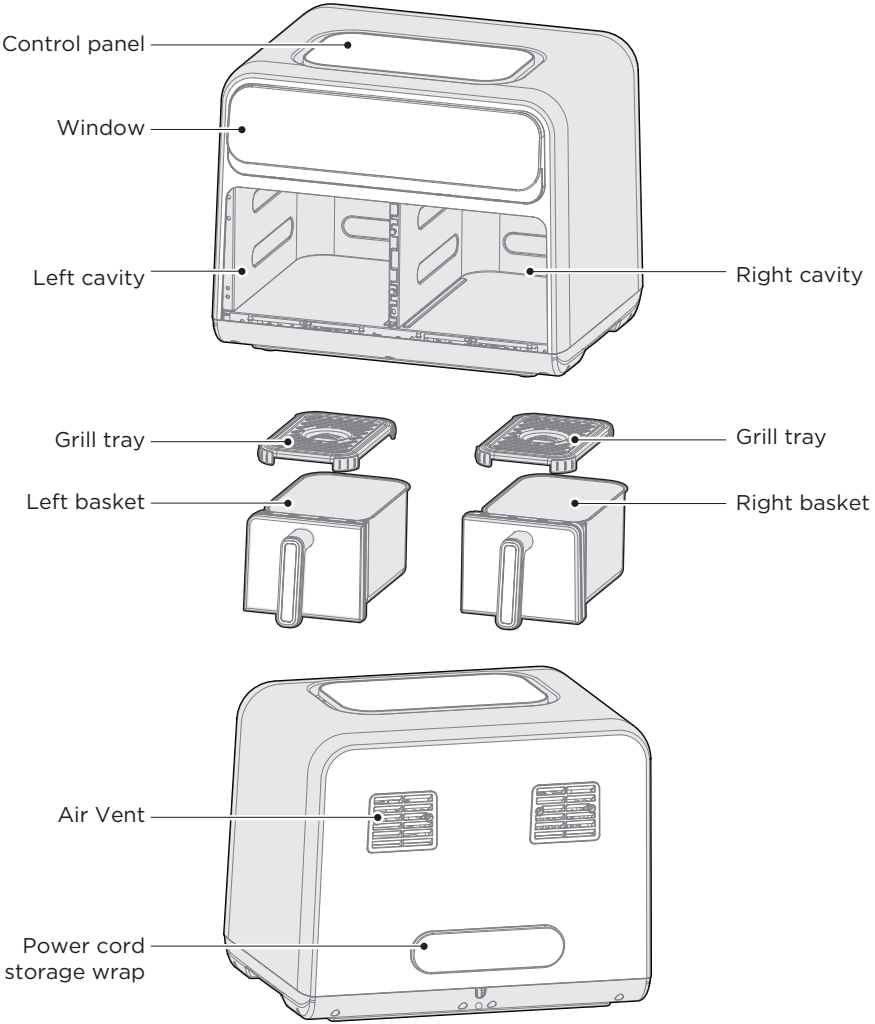
Both the model name and serial number can be found on the rating label that is located on the bottom of the air fryer.



PRODUCT OVERVIEW

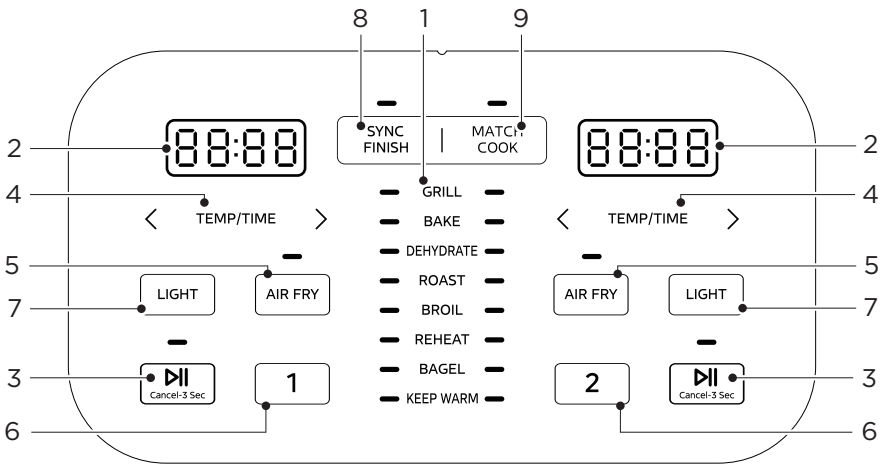
Parts and Accessories








Before using your new air fryer, make sure that all parts and accessories are included.




OPERATING INSTRUCTIONS

Control Panel



	Name	Description
1	Functions	<ul style="list-style-type: none"> Any of the 9 functions can be used in the the left or right basket to cook a large variety of meals. The temperature and time can be adjusted for each function.
2	Display	<ul style="list-style-type: none"> The cook time, set temperature, reminder messages, and error messages are shown here.
3	Basket Selection	<ul style="list-style-type: none"> Touch  in the left panel to operate the left basket. Touch  in the right panel to operate the right basket.
4	TEMP/TIME	<ul style="list-style-type: none"> Touch TEMP/TIME to select the time or temperature. Then touch < > to adjust the value.
5	AIR FRY	<ul style="list-style-type: none"> Touch  to enter quick menu.
6	Function Selection	<ul style="list-style-type: none"> Touch  or  to select the function for the corresponding basket. Then touch  to start the cooking cycle.
7	LIGHT	<ul style="list-style-type: none"> Touch  to turn light on.

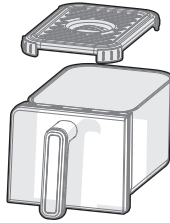
	Name	Description
8	SYNC FINISH	<ul style="list-style-type: none"> The sync finish function will make both baskets finish cooking at the same time. After programming both baskets, touch SYNC FINISH to start cooking. The cavity with less cook time will display “HoLd” until both cavities have the same remaining cook time.
9	MATCH COOK	<ul style="list-style-type: none"> Touch  for the other basket, then touch MATCH COOK to copy the same program.




Display Messages

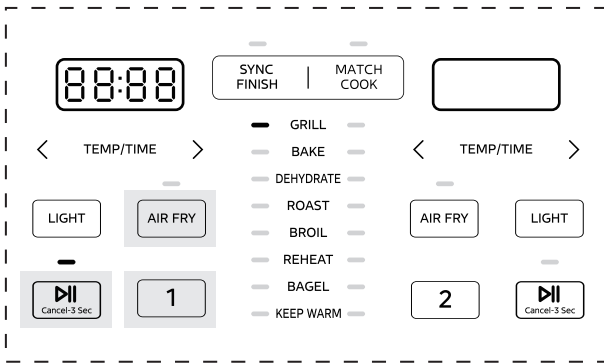
Message	Description
00:15	<ul style="list-style-type: none"> While programming, the display will show the set cook time. While cooking, the display will show the remaining cook time.
150°F	<ul style="list-style-type: none"> The display shows the set temperature.
End	<ul style="list-style-type: none"> Cooking is complete and the left or right basket can be removed.
E1	<ul style="list-style-type: none"> Left cavity upper sensor open circuit protection, entering fault mode, please disconnect the plug from the power outlet and wait thirty seconds, then reconnect power to reset the unit or contact customer service center for repair.
U1	<ul style="list-style-type: none"> Right cavity upper sensor open circuit protection, entering fault mode, please disconnect the plug from the power outlet and wait thirty seconds, then reconnect power to reset the unit or contact customer service center for repair.
E2	<ul style="list-style-type: none"> Left cavity upper sensor short circuit protection, entering fault mode, please disconnect the plug from the power outlet and wait thirty seconds, then reconnect power to reset the unit or contact customer service center for repair.
U2	<ul style="list-style-type: none"> Right cavity upper sensor short circuit protection, entering fault mode, please disconnect the plug from the power outlet and wait thirty seconds, then reconnect power to reset the unit or contact customer service center for repair.
OPEN	<ul style="list-style-type: none"> The left basket or right basket was removed. Note: No buttons for that cavity can be used while open.
HoLd	<ul style="list-style-type: none"> While the sync finish function is activated, the cavity with less cook time will show “HoLd” until both cavities have the same remaining cook time.
EU	<ul style="list-style-type: none"> Communication exception: Both left and right display display EU. The buzzer enters the fault mode after 10 rings. After normal communication is restored, you can press any key to return to the standby state.

Left Cavity Cooking

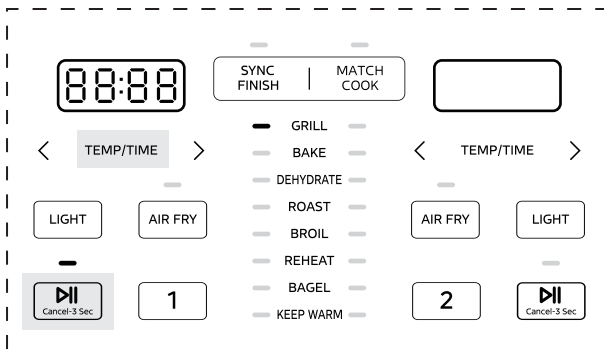
1. Place the Grill tray into the basket and evenly place food onto the Grill tray.



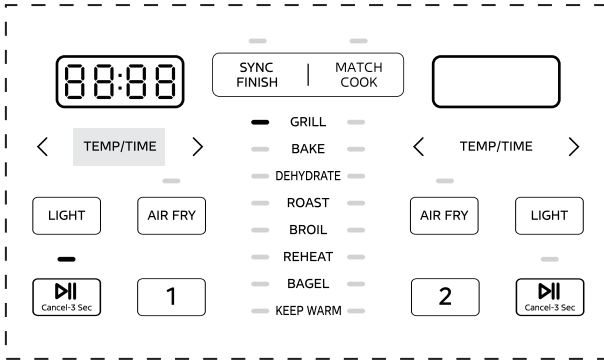
2. Insert the left basket into the left cavity.
3. Plug the air fryer into an appropriate power outlet and the air fryer will now be in standby mode.
4. Touch  to start the left basket. Then touch  to choose different functions or touch  to enter Air Fry function.




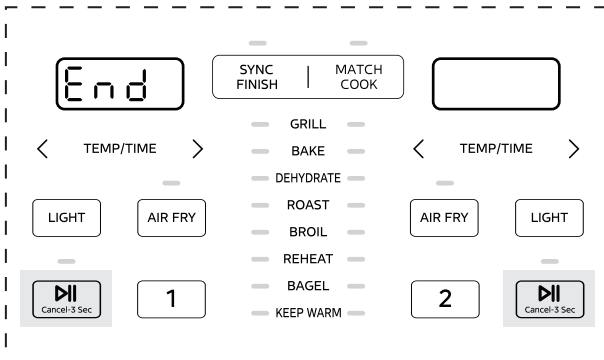
5. After selecting the function, touch **TEMP/TIME** on the left to enter time setting. Touch   to adjust the value, then touch **TEMP/TIME** again to enter temperature setting. When adjustment is completed, touch  to begin the cycle.



6. During the cooking process, if you want to adjust the temperature or time, first touch **TEMP/TIME**, and then touch < >.

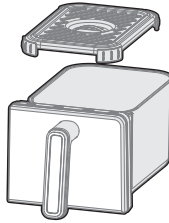





7. When the cooking cycle is complete, the left digital screen displays **END**, the unit beeps five times, and all other indicator lights turn off. Touch  to enter standby mode. Removing and replacing the basket will enter standby mode.
 Note: No buttons for that cavity can be used while basket is removed.

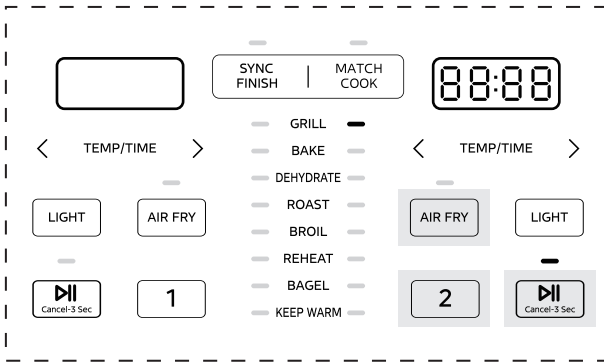


Right Cavity Cooking

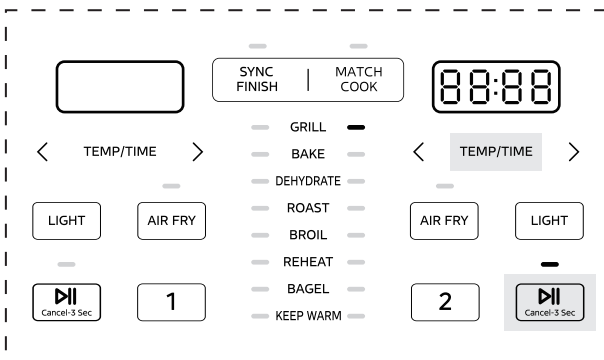
1. Place the Grill tray into the basket and evenly place food onto the Grill tray.



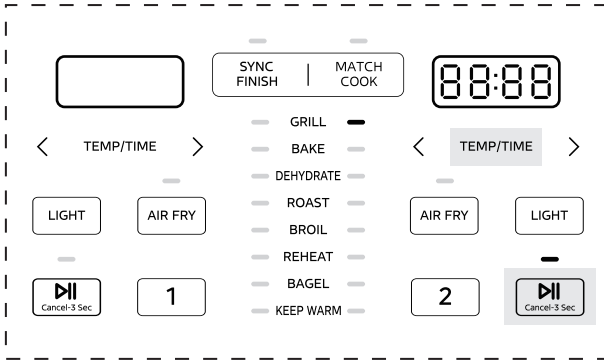
2. Insert the right basket into the right cavity.
3. Plug the air fryer into an appropriate power outlet and the air fryer will now be in standby mode.
4. Touch  to start the right basket. Then touch  to choose different functions or touch  to enter Air Fry function.




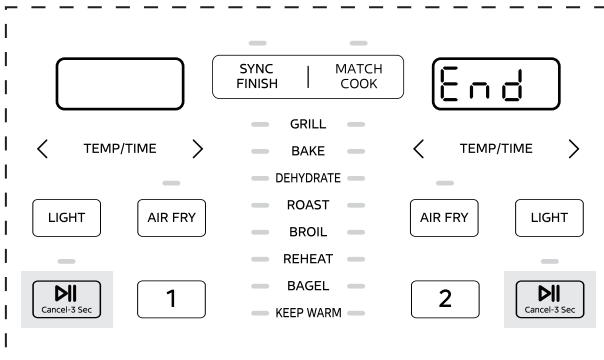
5. After selecting the function, touch **TEMP/TIME** on the right to enter time setting. Touch **< >** to adjust the value, then touch **TEMP/TIME** again to enter temperature setting. When adjustment is completed, touch  to begin the cycle.



6. During the cooking process, if you want to adjust the temperature or time, first touch **TEMP/TIME** , and then touch **< >**.





7. When the cooking cycle is complete, the left digital screen displays **END**, the unit beeps five times, and all other indicator lights turn off. Touch  to enter standby mode. Removing and replacing the basket will enter standby mode.
 Note: No buttons for that cavity can be used while basket is removed.



Two-Zone Cavity Cooking

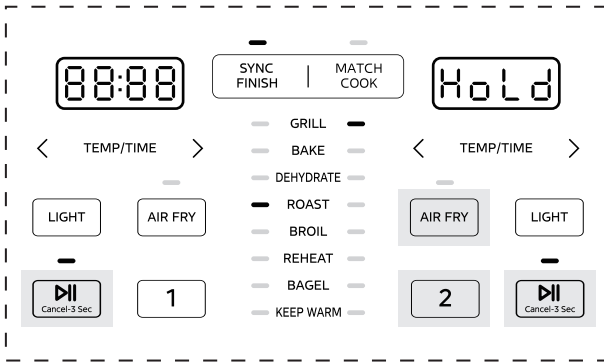
- Place the Grill tray into the basket and evenly place food onto the Grill tray.
- Insert left basket into the left cavity and right basket into the right cavity.
- Plug the air fryer into an appropriate power outlet and the air fryer will now be in standby mode.

4. Touch  on either side, Select the menu and set the temperature and time,



Then touch  on the other side, select the menu, and set the temperature and time.

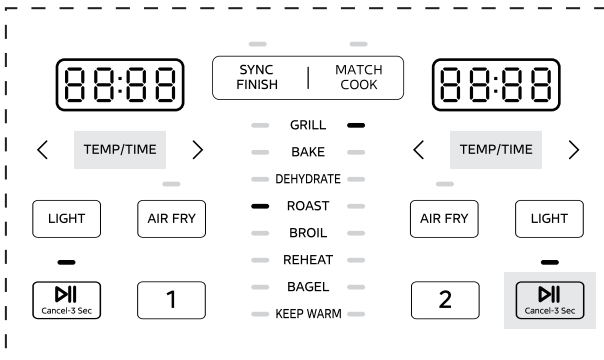
If you want to run independently, touch  on each cavity to start cooking.

If you want to start at the same time and cook the food at the same time, touch **SYNC FINISH**. At this time The cavity with less cook time will display “HoLd” until both cavities have the same remaining cook time.




- During the cooking process, if you want to adjust the temperature or time, first touch **TEMP/TIME** at this time, the synchronization completion function has been canceled, and then touch **< >** to adjust temperature or time, after setting up, cooking will continue without stopping midway.


If you touch  to adjust the temperature and time, and then touch  again to start after setting.





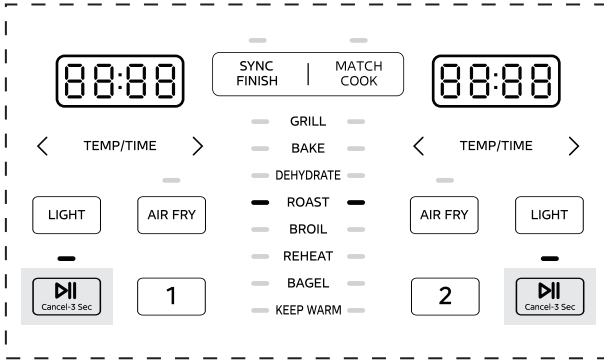
6. To synchronize cooking settings for both cavities:


Step 1: Set the first cavity to your desired cooking settings. Note: don't touch  for this cavity.

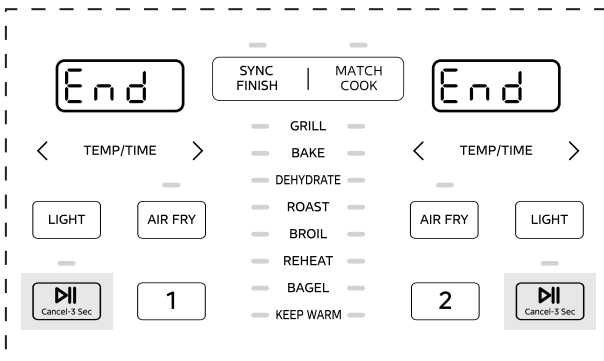
Step 2: On the other cavity touch  to activate the controls.

Step 3: Touch  to copy the cooking settings to the other cavity.

Step 4: Touch  on either cavity to start an individual cavity cycle or touch  to start both cavities simultaneously.



7. When the cooking cycle is completed, the both digital screens displays **END**, the unit beeps five times, and all other indicator lights turn off. Touch  to enter standby mode. Removing and replacing the basket will enter standby mode. Note: No buttons for that cavity can be used while basket is removed.



When a basket is removed while SYNC FINISH is illuminated, both cavities will pause cooking. When the basket is inserted back into the unit both cavities will resume cooking at the same time. Note: If the unit is paused for too long it may be necessary to add more cooking time at the end of the cycle for proper results.

Cooking

- These cooking options give your meals all the rich and crispy flavor of deep frying with little to no oil.
- The default time and temps are a starting point that you can experiment with to get the results you like best.
- The function listed for each food is a recommendation for optimal cooking. Any function can be used in either cavity.

Ingredient	Recommended function	Setting		
		Amount	Cooking Temp	Time
Frozen french fries	AIR FRY	10.6oz	355°F	27min
Chicken wings	AIR FRY	6 piece	375°F	16min
Steak	GRILL	5.3oz	400°F	14min
Chicken leg	BROIL	14oz	375°F	20min
Fish	GRILL	5.3oz	355°F	12min
Shrimp	BROIL	8.8oz	355°F	14min
Dried fruit	DEHYDRATE	1.3oz	195°F	90min
Cake	BAKE	6 piece	340°F	15min
Pizza	BROIL	1 piece	355°F	8min
Bread slice	ROAST	2 piece	340°F	10min
Bagel	BAGEL	2 piece	340°F	20min
Leftovers	REHEAT	8.8oz	340°F	8min
Asparagus	ROAST	7oz	355°F	10min
Chicken breasts	AIR FRY	5.3oz	355°F	15min
Root vegetables	AIR FRY	7oz	340°F	10min
Cookies	BAKE	6 piece	320°F	25min
Frozen shrimp	AIR FRY	7oz	375°F	14min
Frozen fish	AIR FRY	7oz	390°F	19min
Frozen chicken breast	AIR FRY	3.5oz	390°F	17min

Tips

- Always place food evenly on the crisper plate and grill tray for best cooking results.
- Overlapping food may result in uneven cooking performance.
- To increase crispiness, small amounts of oil can be sprayed or brushed onto the food before cooking.
- If the air fryer has been paused for more than 10 minutes, it will return to standby mode and clear all the existing settings.
- For most foods, turning, shaking, or flipping half-way through cooking will achieve the best cooking results.
- Time and Temp can be adjusted at any time during cooking process.

CAUTION

- To avoid the risk of fire, property damage and personal injury, DO NOT spray cooking oil into the cooking cavity.
- DO NOT place any objects on top of air fryer at any time.

CLEANING AND MAINTENANCE

- Clean the basket, crisper plate and grill tray after each use.
- Always unplug the air fryer and let it cool to room temperature before cleaning. Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components.
- Let all surfaces dry thoroughly before use, and before storage.

Part or accessory	Cleaning method
Left basket/ Right basket	<ul style="list-style-type: none"> • Clean the air fryer basket with a sponge or cloth and warm water and dish soap. Then rinse well. Ensure that all grease and food debris are removed. • DO NOT immerse the barrel in water or any other liquid. • DO NOT clean in the dishwasher.
Grill tray	<ul style="list-style-type: none"> • Clean the grill tray with a cloth or sponge and warm water with dish soap. • The grill tray has non-stick coating. To avoid damage to the non-stick coating, DO NOT use metal cleaning utensils. • DO NOT clean in the dishwasher.
Left cavity/ Right cavity	<ul style="list-style-type: none"> • Clean the cooking cavity with a sponge or soft cloth and warm water and dish soap. • To remove baked-on grease and food residue from cooking cavity, spray with a mixture of baking soda and vinegar and wipe clean with a damp cloth. • For stubborn residue, allow the mixture to sit on the affected area for several minutes before scrubbing clean. • Check the heating element for oil spatter and food debris. Clean the heating element with a damp cloth as needed. Ensure the heating element is completely dry before next use. • DO NOT clean in the dishwasher.
Exterior	<ul style="list-style-type: none"> • Clean with a soft and damp cloth or sponge and wipe dry.
Window	<ul style="list-style-type: none"> • Clean the internal and external side of the windows with a cloth or sponge and warm water with dish soap. DO NOT use metal cleaning utensils.


Any other servicing must be performed by an authorized representative.

WARNING

- Without proper cleaning, food and grease splatter may build up around the heating element. This can cause smoke, fire, and personal injury.
- If you see or smell smoke, touch Cancel, unplug the appliance, and allow it to cool. Remove food residue or grease with a soft cloth and dish soap.
- The silicone pad on the baking tray cannot be removed for use to avoid scratching the coating.

TROUBLESHOOTING

This section summarizes the most common problems you may encounter while operating the unit. If the solution listed does not resolve the issue, contact the Midea Customer Service Center.

Problem	Cause	Solution
OPEN displayed	<ul style="list-style-type: none"> Frying basket isn't assembled in place 	Pull out the frying bucket and push it back to the machine to assemble it in place
The fan does not run	<ul style="list-style-type: none"> Power isn't connected 	Contact the Customer Service Center
	<ul style="list-style-type: none"> The motor is damaged or other components are short-circuited 	Contact the Customer Service Center
Fan noise	<ul style="list-style-type: none"> Fan blade deformed 	Contact the Customer Service Center
Unable to push the fryer into the product smoothly	<ul style="list-style-type: none"> Fryer edge deformed 	Contact the Customer Service Center
White smoke	<ul style="list-style-type: none"> Greasy food is being baked 	White smoke emitted from the cavity while cooking greasy food is a normal occurrence.
	<ul style="list-style-type: none"> The fryer still has grease residue from the previous bake 	Be sure to clean the air fryer after baking each time
No power	<ul style="list-style-type: none"> Improper power cord and outlet connection 	Check that the power cord is firmly plugged into outlet. If this cannot solve the problem, please contact the Customer Service Center
Cannot activate Sync Finish	<ul style="list-style-type: none"> Both the left basket and right have not been programmed 	Sync Finish will not activate until both cavities have been set to a cooking function
Cannot pause single cavity	<ul style="list-style-type: none"> Sync Finish is activated 	Touch TEMP/TIME or  to cancel the Sync Finish function and perform a single cavity operation

Problem	Possible Reasons	Solutions
Food undercooked	<ul style="list-style-type: none"> • Food not placed in an even layer 	<p>For best cooking performance, place food in an even layer with no overlapping. See COOKING.</p>
Difficult to see through windows	<ul style="list-style-type: none"> • Improper window cleaning 	<p>Clean the interior and exterior of windows after each use. See CLEANING AND MAINTENANCE.</p>
	<ul style="list-style-type: none"> • Light not activated 	<p>Before looking through a window, be sure to activate the lights by touching <input type="button" value="LIGHT"/> .</p>
Difficult to remove or insert basket	<ul style="list-style-type: none"> • Too much food within basket 	<p>Do not pile food too high or the food will contact top . This can result in difficulty inserting and removing the basket and may cause food to burn.</p>
	<ul style="list-style-type: none"> • Debris on basket exterior 	<p>Remove all debris from the basket exterior . See CLEANING AND MAINTENANCE.</p>


1 YEAR LIMITED WARRANTY

This is the only express warranty for this product and is in lieu of any other warranty or condition. This product is warranted to be (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning the product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value. This warranty does not cover wear from normal use, and damages to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales. This warranty is void if products is used for other than single family household use or subjected to any voltage and waveform. We exclude all claims for special, incidental, and consequential damages by breach of express or implied warranty. All liability is limited to amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. Legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental consequential damages, so the foregoing limitations may not apply to you. Please note that failure to complete and submit this form does not diminish your warranty.

In the event of a warranty period claim, question, comments or if service is required for this product, please contact the Customer Service Center:

customerserviceusa@midea.com
1-866-646-4332

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