

MEDEK

2.2 Litre Digital Air Fryer
USER MANUAL

MD230



Instruction Manual

Please read carefully and save these instructions

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IMPORTANT WARNINGS

This appliance is designed exclusively for domestic use, in no case should be a commercial or industrial use.

Any incorrect use or improper handling of the product shall render the warranty null and void. Prior to plugging in the product, check that your mains voltage is the same as the one indicated on the product label.

Place the appliance on a flat even surface.

The mains connection cable must not be tangled or wrapped around the product during use.

Do not use the device, or connect and disconnect to the supply mains with the hands and/or feet wet. Do not pull on the connection cord in order to unplug it or use it as a handle.

IMPORTANT. When operating this Air Fryer, keep at least ten centimeters of free space on all sides of the oven to allow for adequate air circulation.

DO not place your Air Fryer under cupboards, blinds or curtains.

Risk of overheating / fire. Do not cover any part of the Fryer with a cloth or similar, it will cause overheating. Risk of fire. This is an Air Fryer. It requires very little oil to cook. Do not fill the pot with oil or fat as this may cause a fire hazard.

Do not use any accessories other than manufacturer recommended accessories in this Air Fryer. Always wear protective, insulated oven gloves when inserting or removing items from the hot Air Fryer.

The appliance must be used on a level, stable heat-resistant surface. The first time you use your Air Fryer there may be a slight odor or a small amount of smoke given off. This is normal and is just the manufacturing residues burning off.

Always place the ingredients to be fried in the basket to prevent it from coming into contact with the heating elements.

Unplug the product immediately from the mains in the event of any breakdown or damage and contact an official technical support service. In order to prevent any risk of danger, do not open the device. Only qualified technical personnel from the brand's Official technical support service may carry out repairs or procedures on the device.

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. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

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.

This appliance is intended to be used in household only.
For details on how to clean the surfaces in contact with food or oil, please refer to part “Cleaning and maintenance”.



Caution, hot surface

BEFORE ITS FIRST USE

1. Remove all packing materials and stickers from the inside and outside of the Air Fryer.

Gently wipe down exterior with a damp cloth or paper towel.

WARNING: Never immerse the Air Fryer or its plug in water or any other liquids.

2. Pull the basket handle to remove the basket from the Air Fryer.

Use the tray handle, in the center of the tray, to remove the tray. Use a sponge and warm, soapy water to wash the inside and outside of the basket and tray. The basket and the tray are top-rack dishwasher safe.

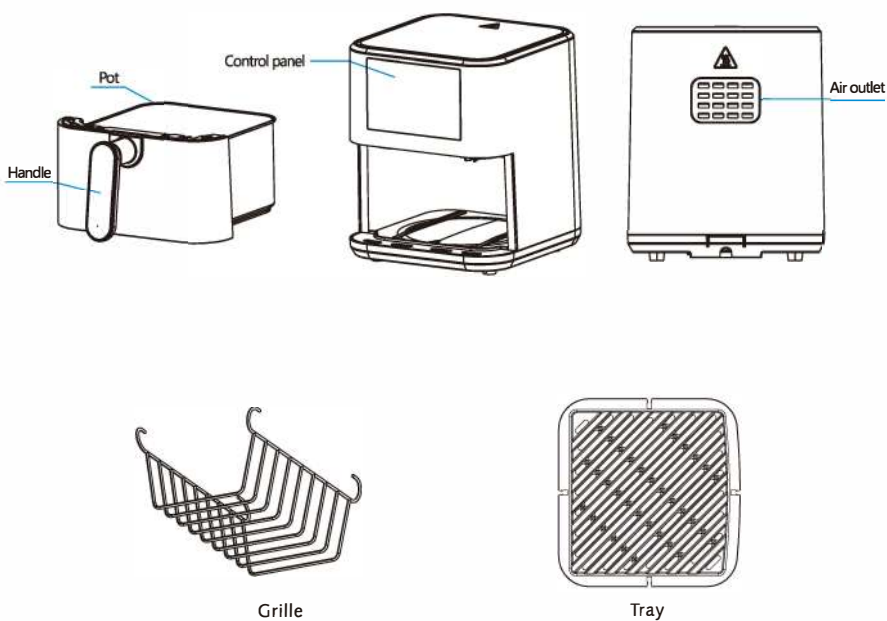
3. **WARNING:** Do not use abrasive cleaning agents or scouring pads.

4. Dry thoroughly.

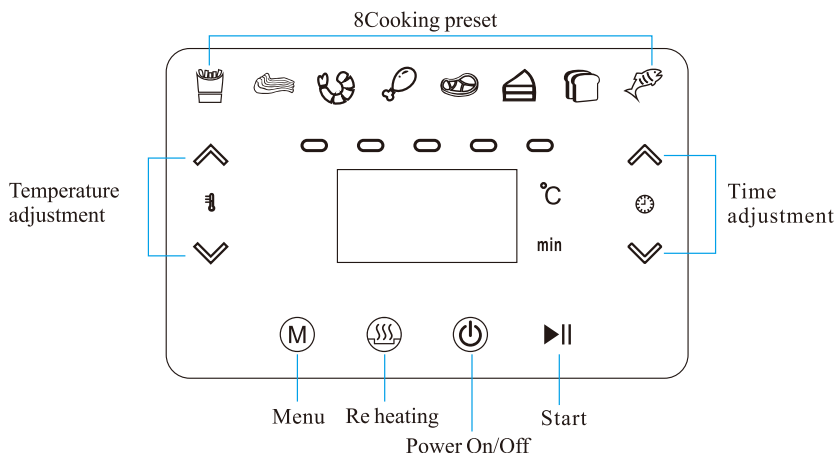
TECHNICAL SPECIFICATIONS

1. Rated Voltage: 220-240V~
2. Rated Frequency:50-60Hz
3. Rated Power:1000W
4. Capacity:2.2L
5. Net Weight:2.5kg
6. Product Size: 278x204x244mm

PARTS



USE THE APPLIANCE:



This appliance is able to cook a variety of dishes. Refer to the heading ‘Cooking Manual’ for setting temperature and times.

1.Plug the air fryer into an outlet.

2.Press Power On/Off  to light the LED display.

3.Put food into the pot.

4.Press Menu  to select or change the cooking function.

(The time & temperature setting can also be further adjusted, by touching the corresponding icons. When you want to adjust time, simply press the arrow up/down next to the time adjustment  icon on screen. This will Increase/Decrease 1 minute per press or you can increase/decrease rapidly by holding the respective button. When you want to adjust temperature, simply press the arrow up/down next to the temperature icon  on screen. This will Increase/Decrease 5 degrees per press or increase/decrease rapidly by holding the respective button.)

5.This is the re heating  icon. After your food has finished baking, if you want to continue baking, you can press this button.

6.After the halfway of your chosen cooking time has passed, the machine will emit five beeps,to indicate that the food can be flipped over. At the same time, “Err”will be displayed. (In addition, these programs come with turn food functionality: chips、pork、shrimp、drumsticks、steak、fish.

7. After choosing the desired settings, press icon  to start cooking.

8. When your selected cook time has elapsed, the bell in air fryer will ring.

9. Remove the pot carefully and place it on a heat-resistant surface.

COOKING TIPS

- Almost any food that is traditionally cooked in the oven can be air fried.
- Foods cook best and most evenly when they are of similar size and thickness.
- Smaller pieces of food require less cooking time than larger pieces.
- For best results in the shortest amount of time, air fry food in small batches. Avoid stacking or layering when possible.
- Most prepackaged foods do not need to be tossed in oil before air frying. Most already contain oil and other ingredients that enhance browning and crispiness
- Frozen appetizers air fry very well. For best results, arrange them on the tray in a single layer.
- If layering foods, be sure to shake the basket halfway through (or flip food) to promote even cooking.
- Toss foods you are preparing from scratch, such as French fries or other vegetables, with a small amount of oil to promote browning and crispiness.
- When air frying fresh vegetables, make sure to pat them dry completely before tossing with oil and air frying to ensure maximum crispiness.
- Air fryers are great for reheating food. To reheat your food, set the temperature to 150°C for up to 10 minutes.

CLEANING AND MAINTENANCE

- Ensure the Air Fryer is unplugged and cool before cleaning.
- Once the Air Fryer and basket are cool, remove the basket from the Air Fryer (if it is not already removed). Use the tray handle to remove tray. Use a sponge and warm, soapy water to wash the inside and outside of the basket and tray.

Warning: Do not use abrasive cleaning agents or scouring pads.

- The basket and the tray are top-rack dishwasher safe.
- Gently wipe down exterior with a damp cloth or paper towel.
- Never immerse the Air Fryer or its plug in water or any other liquid.
- Dry all parts thoroughly before storage.
- Store the Air Fryer in a cool, dry place.

COOKING MANUAL

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

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.

ICONS	PRESETS	TIME (min)	TEMPERATURE (°C)	WEIGHT (g)
	Chips	18-20	200	150-200
	Pork	13-15	200	150-200
	Shrimp	13-15	180	150-200
	Drumsticks	18-20	200	100-200
	Steak	10-12	200	100-150
	Cake	28-30	160	150-200
	Bread	6-8	150	100-150
	Fish	13-15	190	100-120

The temperatures and times recommended below are based off of the listed recommended amounts and weights. If using a smaller amount or weight, check food sooner than the recommended time because it will likely cook faster.

Note: This table is only a guide and does not contain exact recipes.

Note: Use extreme caution while handling hot food in fryer basket. Excess oil will drip into basket when preparing greasy foods. Empty the basket after every use.

When baking bread, the height of the bread should not be higher than the "MAX" mark on the pot surface, otherwise it may touch the heat pipe and pose a risk of igniting the bread.

TROUBLESHOOTING

Problem	Possible cause	Solution
The fryer doesn't work.	The appliance is not connected to mains power outlet socket.	Connect the appliance into a mains power outlet socket.
The ingredients fried in the fryer are not done.	The amount of ingredients in the pot is too high.	Place smaller batches of ingredients in the pot. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature to the required temperature setting (refer to the above cooking manual).
	The preparation time is too short.	Set the timer to the required preparation time.
The ingredients are fried unevenly in the fryer.	Certain types of ingredients need to be tossed/turned halfway during the cooking process.	Ingredients that lie on top of or across each other (e.g. fries) need to be tossed/turned halfway during the cooking process (refer to the cooking manual).

Fried snacks are not crispy when they come out of the 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 crisper result.
Can't slide the pot into the appliance properly	There are too many ingredients in the pot.	Do not fill the ingredients over the "MAX" mark in the pot.
	The crisper tray is not placed in the pot properly.	Push the crisper tray down into the pot until you hear a 'click'.
White smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the 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.
	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 chips are fried unevenly in the fryer.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato chips properly before you fried them.	Rinse the potato chips properly to remove starch from the outside of the fries.
Fresh chips are not crispy when they come out of the fryer	The crispiness of the chips depends on the amount of oil and water in the fries.	Make sure to dry the potato chips properly before adding the oil.
		Cut the potato chips smaller for a crispier result.
		Add slightly more oil for a crisper result.

WARRANTY AND SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion.

In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned. Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

Important Notice:

Please retain original packaging for Warranty purposes. Please return with ALL supplied accessories.

Supplier reserves the right to make changes at any time without prior notice.



■ This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.



The device complies with the European Directives 2014/35/EU and 2014/30/EU.

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MADE IN CHINA