

**Air Fryer**  
**INNERCHEF SERIE**

# **USER MANUAL**

**MF-TN35D2**

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.

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## Explanation of Symbols

	<b>Danger</b> This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.
	<b>Warning of electrical voltage</b> This symbol indicates that there is a danger to life and health of persons due to voltage.
	<b>Warning</b> The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.
	<b>Caution</b> The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.
	<b>Attention</b> The signal word indicates important information (e.g. damage to property), but not danger.
	<b>Observe instructions</b> 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!


# READ AND SAVE THESE INSTRUCTIONS

## **Caution**

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- This appliance is for household use only. Do not use outdoors.
- 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.
- 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.
- Do not immerse any part of the appliance in water or other liquid.

## ⚠ Warning

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap. decreased sufficiently.
- 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.
- 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.

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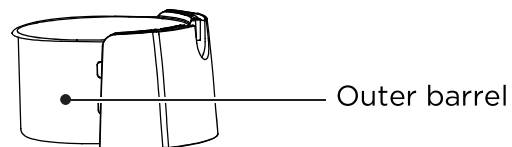
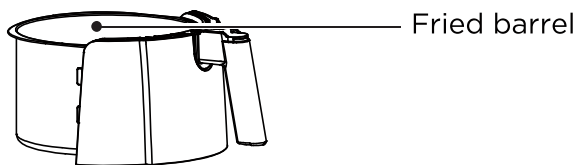
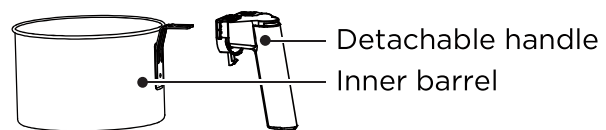
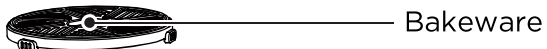
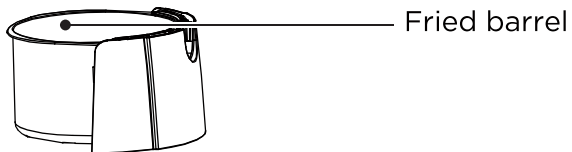
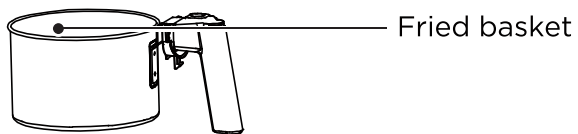
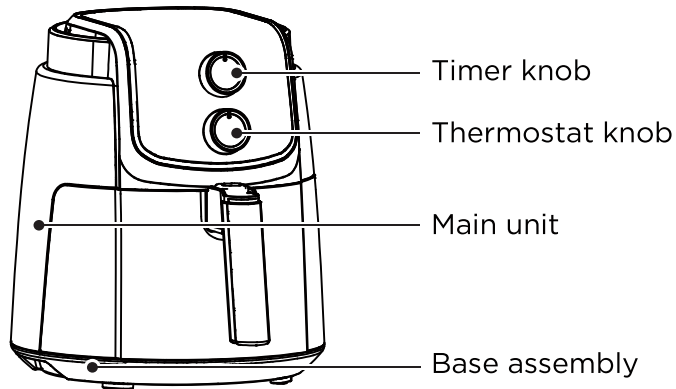
# SPECIFICATIONS

EN	Product Model	MF-TN35D2
	Rated Voltage	220-240V~
	Rated Frequency	50/60Hz
	Power	1500W

# PRODUCT OVERVIEW

## Component Name

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### 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. Remove parts from the component before performing installation.

# 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.

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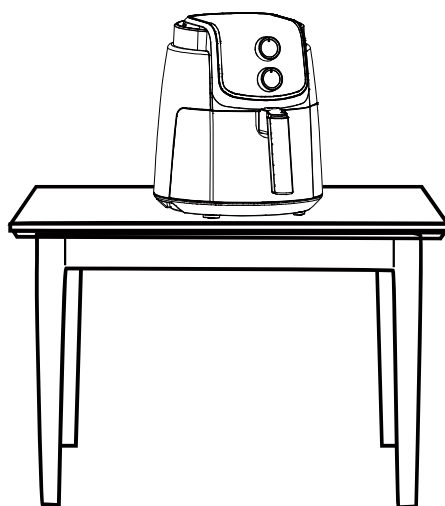


Figure 1

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

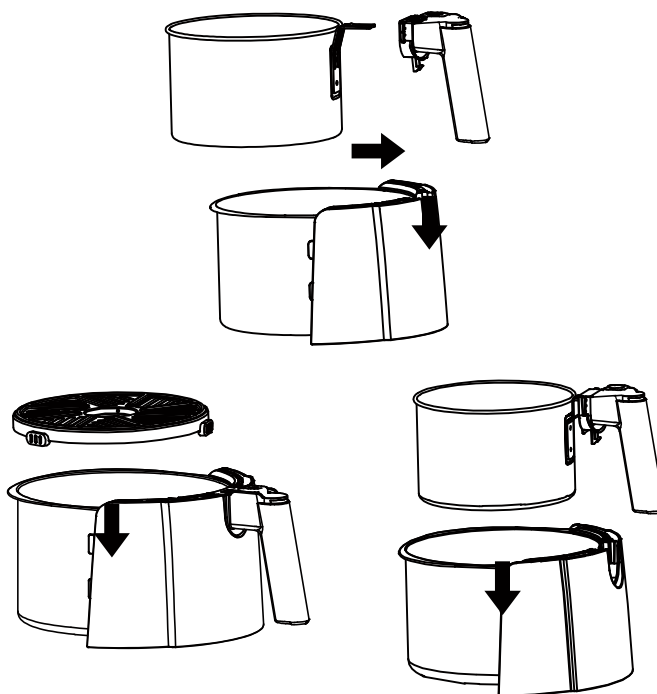
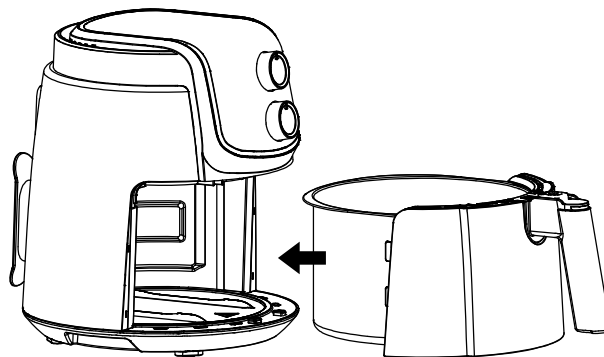


Figure 2



## Tips For Fried Basket

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



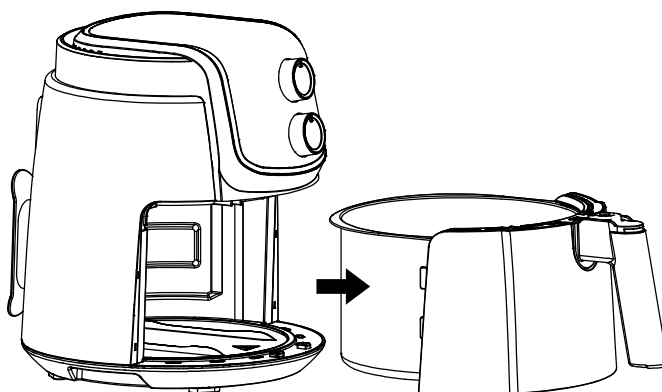
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Figure 3

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 bakeware 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

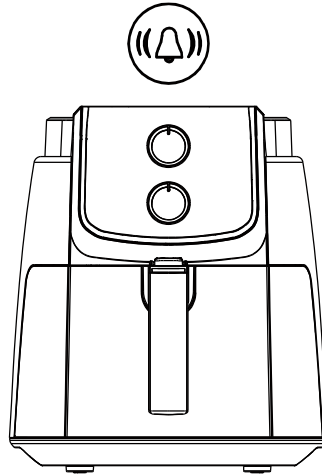
When the drum is not fully advanced, the micro-switch is not triggered, the machine is in the state of power off the barrel, and it will not work. At this time, you only need to fully push the drum.


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.

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 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.

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## Settings

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

Menus	Temperature (℃ )	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

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#### 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 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.

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- 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 table below carefully in order to save your time and money that may cost for calling to the service center.

Problem	Cause	Solution	EN
Product not working	<ul style="list-style-type: none"> <li>Power isn't connected</li> </ul>	Plug the power cord into a grounded outlet	
E1/E2 displayed	<ul style="list-style-type: none"> <li>Temperature sensor open/ Temperature sensor short circuit protection</li> </ul>	Re-plug the power cord to the outlet or send to the designated service center for repair	
OPEN displayed	<ul style="list-style-type: none"> <li>Frying bucket isn't assembled in place</li> </ul>	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"> <li>Power isn't connected</li> </ul>	Send to the designated service center for repair	
	<ul style="list-style-type: none"> <li>The motor is damaged or other components are short-circuited</li> </ul>	Send to the designated service center for repair	
Fan noise	<ul style="list-style-type: none"> <li>Fan blade deformed</li> </ul>	Send to the designated service center for repair	
Unable to push the fryer into the product smoothly	<ul style="list-style-type: none"> <li>Fryer edge deformed</li> </ul>	Send to the designated service center for repair	
White smoke	<ul style="list-style-type: none"> <li>Greasy food is being baked</li> </ul>	White smoke will leak when grilling greasy food, which is a normal phenomenon	
	<ul style="list-style-type: none"> <li>The fryer still has grease residue from the previous bake</li> </ul>	Be sure to clean the air fryer after baking each time	

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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).

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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.

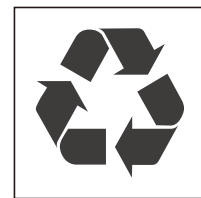


## Compliance With Rohs Directive

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).

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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.





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