项目	
库	
文件名	

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

USER MANUAL

MF-TN40D2

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.

技术要求(版本号:B，2020-01)

1. 文字图案印刷颜色为：单色，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：145*210mm ，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：打钉 ;[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》。

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标记	处数	更改文件号	签 字	日 期

制 图	刘影	审 核	李艳	
设 计	-----	标准化	古广君	
校 对	-----	审 定	古广君	
会 签	-----	日 期	2023.3.9	

炸锅

说明书

图样标记		重量	比例
K		/	1:1

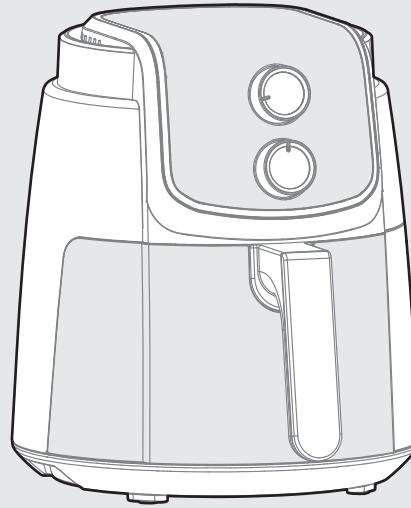
共 1 页 第 1 页

MIDEA-MF-TN40D2（MF-TN40D2）-0501

材料:80g双胶纸

广东美的生活电器制造有限公司

Midea



AIR FRYER

USER MANUAL

MF-TN40D2

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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!

⚠ Caution

Read Rules for Safe Operation and Instructions Carefully.

- Do not immerse any part of the appliance in water or other liquid.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- 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.

⚠ Warning

- This appliance is for household use only. Do not use outdoors.
- The appliance is not to be used 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. Children being supervised not to 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 agentor similarly qualified persons in order to avoid a hazard.

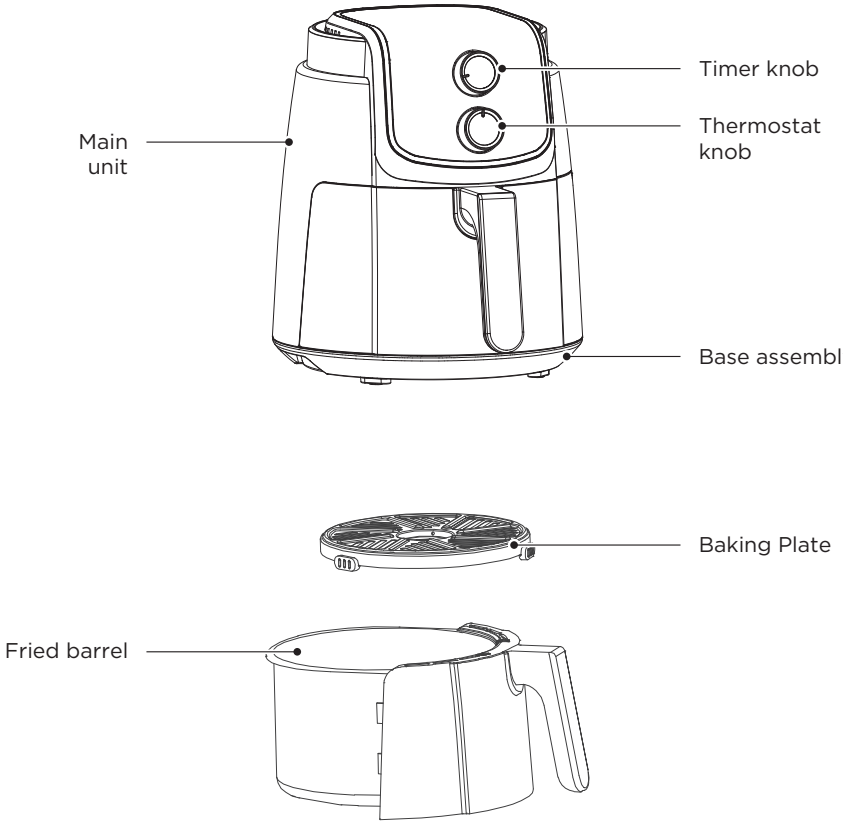
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- The surfaces are liable to get hot during use.
- After being used for a long time, the corresponding heating zone of the induction hotplate is till hot. Never touch the ceramic surface to avoid burning.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap. decreased sufficiently.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- 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 becareful 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.

SPECIFICATIONS

Product Model	MF-TN40D2
Voltage	220-240V~
Frequency	50/60Hz
Power	1500W

PRODUCT OVERVIEW

Product Components



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.
The product is subject to the actual product and configuration.

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.

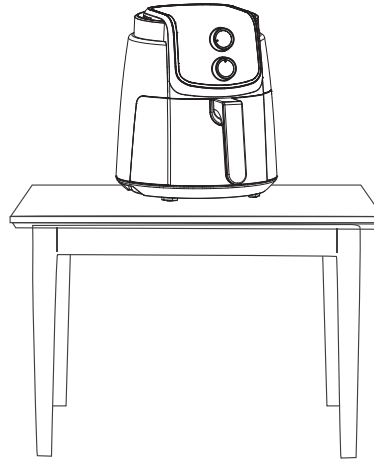


Figure 1

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

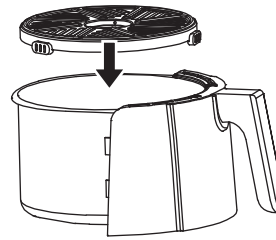


Figure 2

Tips

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

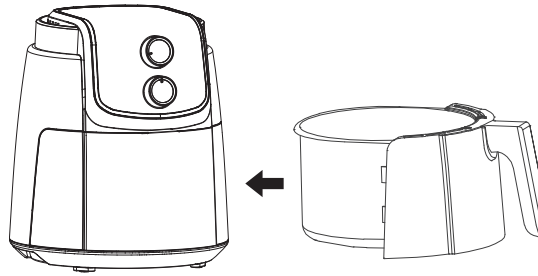
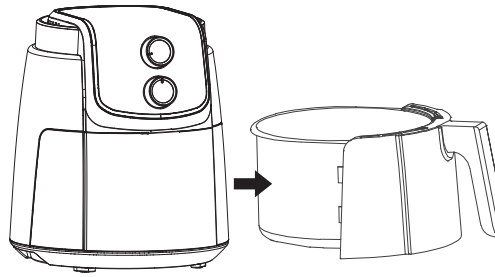


Figure 3

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.



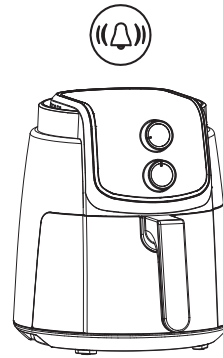
NOTE

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.

Menu	Temperature (°C)	Time (Min)
Defrost	80	5-10
French 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 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.
- 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.

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.

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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