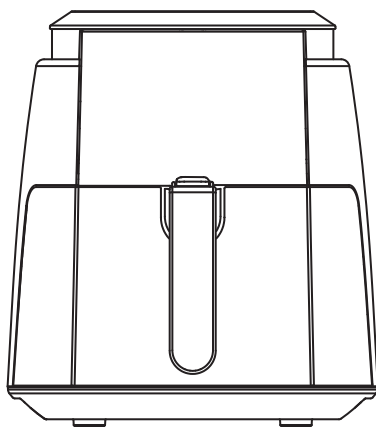




# AIR FRYER

## INSTRUCTION MANUAL



**MF-CN35B**

**IMPORTANT NOTE:** Please read the manual carefully before operating your product. Retain it for future reference.

# IMPORTANT SAFEGUARDS

1. This appliance is for household use only. Do not use outdoors.
2. 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 without supervision.
3. Children should be supervised to ensure that they do not play with the appliance
4. 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;
5. 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.
6. Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
7. The surfaces are liable to get hot during use.
8. 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.
9. Do not immerse any part of the appliance in water or other liquid.
10. Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse

# IMPORTANT SAFEGUARDS

under the tap.

11. Do not let any water or other liquid enter the appliance to prevent electric shock.
12. Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
13. Do not cover the air inlet and the air outlet openings while the appliance is operating.
14. Do not fill the pan with oil as this may cause a fire hazard.
15. Never touch the inside of the appliance while it is operating.
16. Keep the mains cord away from hot surfaces.
17. Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
18. 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.
19. 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.

## ENVIRONMENTAL PROTECTION

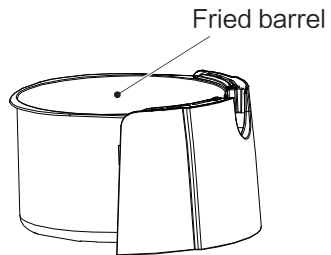
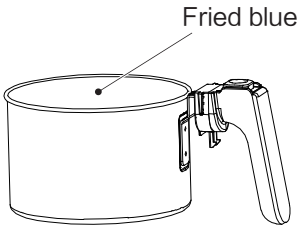
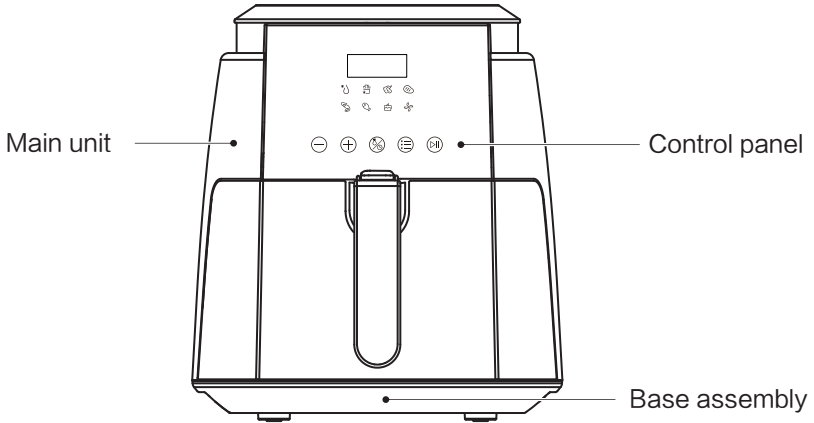


The appliance must not be disposed of with regular household waste. At the end of its service life, the appliance must be properly delivered to a collection point for the recycling of electrical and electronic equipment. By Collection and recycling of old appliances, you are making an important contribution to the conservation of our natural resources and provide for environmentally sound and healthy disposal.

[www.midea.com](http://www.midea.com)

# Product components

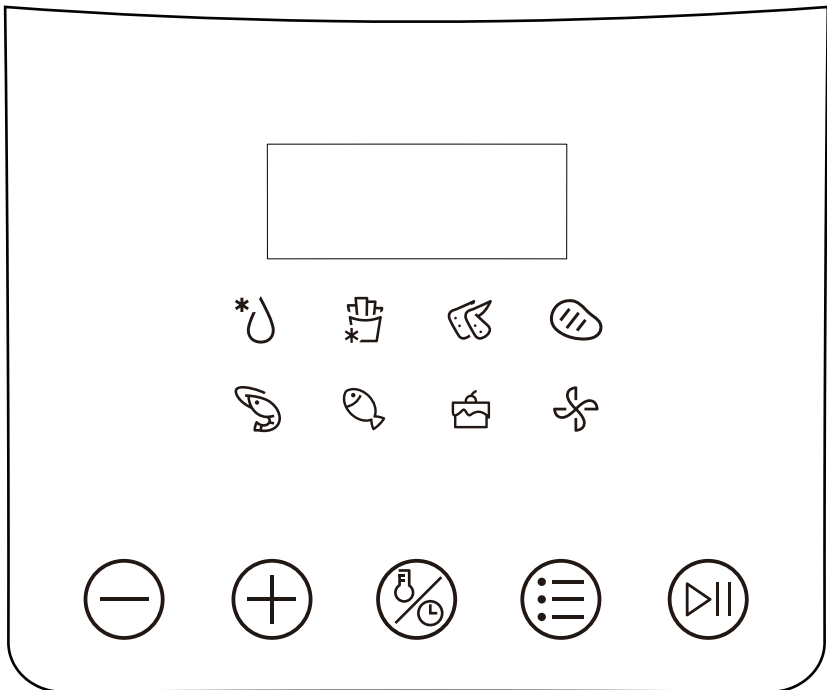
The product is subject to the actual product and configuration.










# Electrical parameters

Model	Voltage	Frequency	Power
MF-CN35B	220-240V~	50/60Hz	1500W
MF-CN35B	220V~	50/60Hz	1375W
MF-CN35B1	127V~	60Hz	1500W

# Instructions for use



# Instructions for use

**Operation process of the panel:** power on the machine, touch “” button (the machine enters the state of function selection mode) – touch “” button to select functions (after select menu, touch “” button to select if enter time or temperature setting, press the “” key to DIY time and temperature) - touch “” button, the product go into the working state - touch the “” button again, the product stop working. Touch and hold “” button to return to the energy saving interface.

**Note:** Function selection Status: function indicator light and key indicator light are on, only the selected function light blinking, and the digital tube displays the default temperature. If there is no operation for 2 minutes in the off state, it will return to the energy saving state.

Setting status: The selected function indicator start blinking, while other function lights will be on. The setting parameters displayed in the digital tube will be blinking, if doesn't operate within 5s, the machine will go into new set status and continue working.

Working status: The selected function indicator light is on, while other function lights are off. The buttons indicator lights up. Digital tube displays countdown.

## The default menu pre-sets the heating temperature and time:

Menu function	Temperature (°C)		Time (Min)	
	Pre-setting	Adjustment range	Pre-setting	Adjustment range
Defrost	80	35-90	6	1-90
French fries	180	80-200	15	1-90
Chicken wings	180	80-200	15	1-90
Steak	200	80-200	9	1-90
Shrimp	180	80-200	10	1-90
Fish	180	80-200	13	1-90
Cupcake	170	80-200	9	1-90
Dehydrate	70	35-90	4h	1-24h

# Instructions for use

## 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.

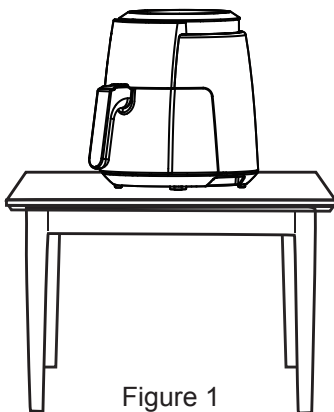


Figure 1

# Instructions for use

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

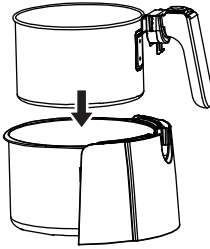


Figure 2

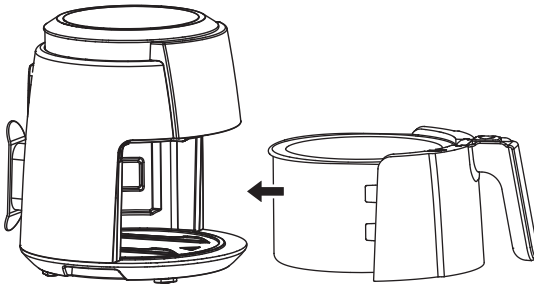


Figure 3

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

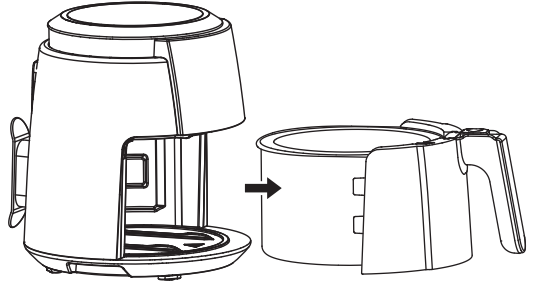


# Instructions for use

## Instructions

1. Turn on the power, then touch “☰” button to select the corresponding function and touch “▶||” button to let the machine run for preheating.

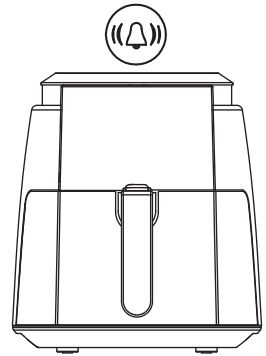
2. After the preheating is completed, the machine will beep and display shows "ADD", hold the top of the machine with one hand, and pull the barrel out by holding the handle of the barrel with the other hand. The barrel must be placed on a stable table.



3. Put the ingredients on the bakware or basket in the fried barrel.

4. Push the frying barrel into the machine, after the machine is powered on, it will continue to work and the interface shows the set time or DIY through the control panel to set the certain temperature and time, then touch “▶||” button to start. Then the machine enters the heating work state, cooks and heats the food material.

Note: When the frying barrel is not thoroughly pushed in the micro switch is not triggered; the machine is at the power-off state of getting the barrel and it won't work. At that time, you only need to totally push the frying barrel into the machine. The machine has the function of 10 minutes power off memory. After taking out of the frying barrel and stirring the food in the process of food cooking, fully push the frying barrel into the machine and the machine restores the working state when the frying barrel is not taken out, and continues to cook and heat the food materials.



5. After reaching half of the set heating, the machine beeps 3 times, you can put out the barrel, flip sides of the food.

6. The machine beeps after cooked, unplug the power plug. Unplug the socket put it on the desk flatwise and take out the cooked food with the auxiliary tool (such as chopsticks and clamp).



Please carefully take it out. Do put it on the desk flatwise so as to avoid being scalded by steam or tipping over the frying barrel which may lead to scalding by oil or high temperature food. In addition, the auxiliary tools (such as chopsticks) are suggested to be used in the process of taking out food.

## 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 blue 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 blue and fried barrel to prevent scratching.