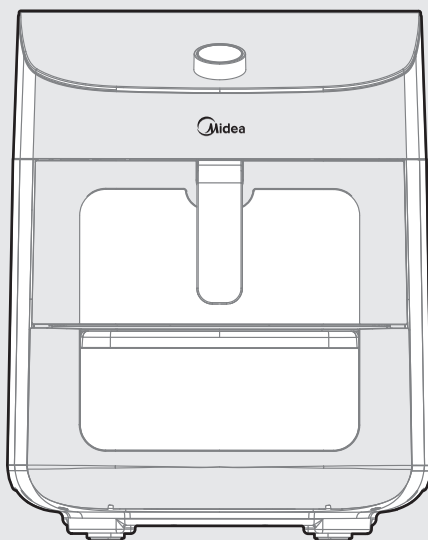


重点
校对项

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. 警告警告及字高
14. 控制面板及功能
15. 目录及页码
16. 商标LOGO

1	2	3	4	5	6
标准元素核对应表（此表仅用于印刷品制作过程核对标准内容，非印刷内容）					
认证图标	CE 大于5mm 大于5mm 大于5mm 大于5mm 大于7mm ETL有C或US或C+US UL只有C+US或无 GS TCM GS DEKRA ENEC JET GS 22 PAP				
单位表述	直流电: V= 交流电: V- 频率: Hz 功率: W 容量: mL/L 电流: A 压强: Pa/kPa/MPa 长度: mm/cm/m 时间: s/min/h 重量: kg				
产地表述	MADE IN CHINA Made in China Made in P.R.C				
变更要求	图纸变更需要核实变更内容点以及涉及的物料和MO单，尤其关注?2的在途MO单				
Midea Q300 TWO-ZONE AIR FRYER OVEN Smart Home Download the app & activate product USER MANUAL MF-CY110A2 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, 2023-06)					
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: A5 , 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: 钉装 : [70P以下为钉装, 70P以上为胶装 (特殊要求除外)]					
4. 说明书警告及认证标志应满足CE/UL标准, CE: 警告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》。					
空气炸锅				16161000A25405	
说明书				MIDEA-MF-CY110A2 (MF-CY110A2)-0501	
材料: 80克双胶纸					
标记处数 更改文件号 签 字 日 期					
制 图 黎素文 审 核 卢灿飞				图 样 标 记	
设 计 ----- 标准化 古广君				重 量 比 例	
校 对 ----- 审 定 古广君				K / 1:1	
会 签 ----- 日 期 2024-03-08				共 1 页 第 1 页	
1				6	

广东美的生活电器制造有限公司



TWO-ZONE AIR FRYER OVEN



SmartHome



Download the app
& activate product

USER MANUAL

MF-CY110A2

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.

CONTENTS

THANK YOU LETTER 01

IMPORTANT SAFEGUARDS 02

SPECIFICATIONS 05

PRODUCT OVERVIEW 06

OPERATING INSTRUCTIONS 07

APP SET UP 22

CLEANING AND MAINTENANCE 23

TROUBLESHOOTING 25

TRADEMARKS, COPYRIGHTS AND LEGAL STATEMENT 27

DISPOSAL AND RECYCLING 28

DATA PROTECTION NOTICE 29

WARRANTY / SERVICE 30

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!

⚠ WARNING

Safety Instructions

- 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.
- Do not immerse any part of the appliance in water or other liquid.
- Warning: Avoid spillage on the connector.
- Do not use outdoors.
- 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.
- 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 aged less than 8 years.
- Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children.
- Warning: Misuse may cause potential injury.

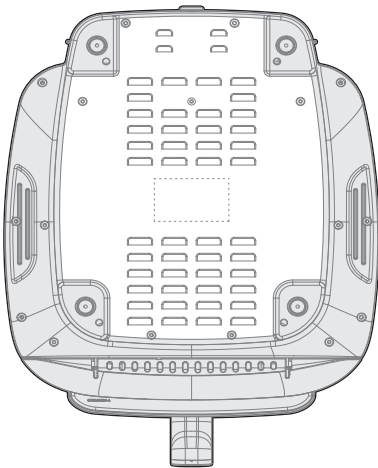
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into 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.
- 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.
-  The surface are liable to get hot during use.
- Operation frequency band(s): 2.4Ghz
- RF output power: 18dBm
- Type of equipment: WBR3
- RED Declaration of Conformity (DoC) please refer to page 25.

SPECIFICATIONS

Product Model	MF-CY110A2
Voltage	220-240V~
Frequency	50/60Hz
Rated Power	1550-1850W
Capacity	11L

How To Find The Model Name And Serial Number

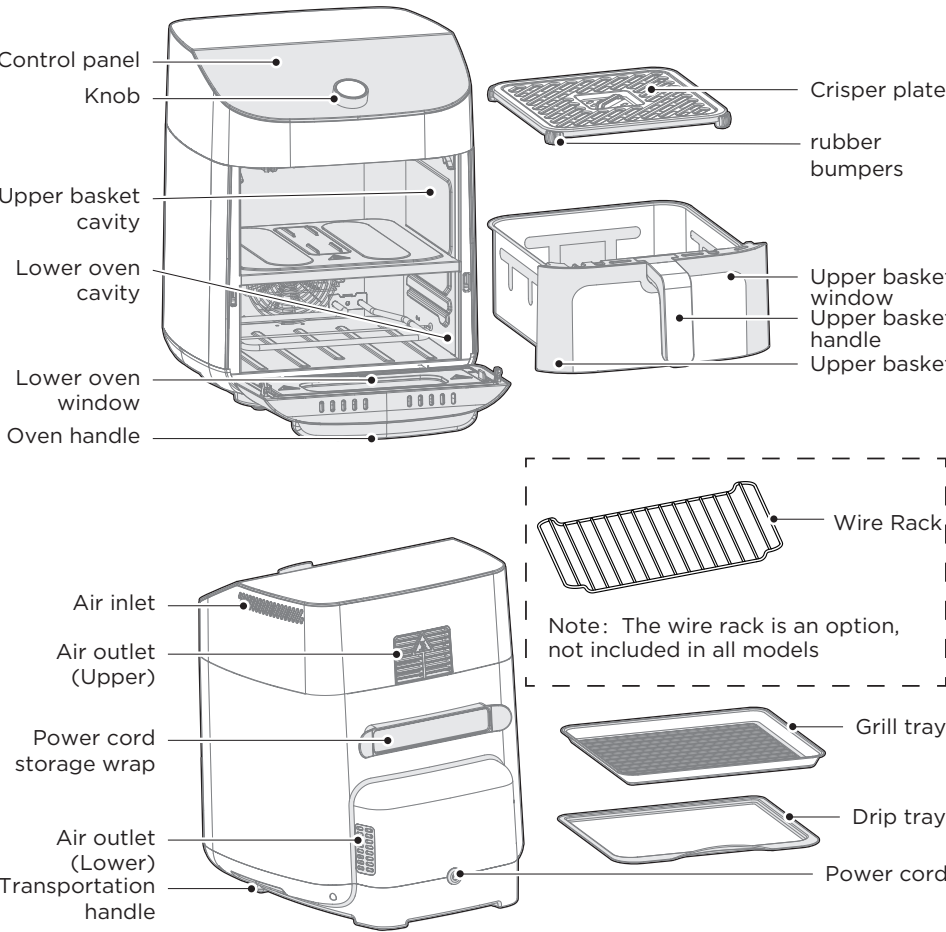
Both the model name and serial number can be found on the rating label that is located on the bottom of the air fryer.



PRODUCT OVERVIEW

Parts and Accessories

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

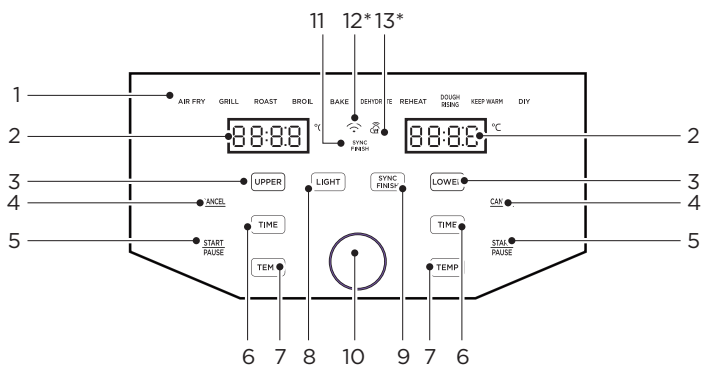


NOTE

All the pictures in this manual are for explanatory purposes only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

OPERATING INSTRUCTIONS

Control Panel



	Name	Description
1	Functions	Any of the 10 functions can be used in the upper or lower cavity to cook a large variety of meals. The temperature and time can be adjusted for each function. After touching UPPER or LOWER rotate the knob to change the function and push the knob to select the function.
2	Display	The cook time, set temperature, reminder messages, and error messages are shown here.
3	Cavity Selection Button	Touch UPPER or LOWER to program or adjust the function for each cavity. While cooking, UPPER or LOWER can be touched to show the respective function for each cavity.
4	Cancel	Touch CANCEL while cooking to stop the cooking cycle and touch CANCEL while programming to return to the standby state.
5	Start/Pause	Touch START/PAUSE to start cooking. While cooking, touch START/PAUSE to pause cooking and touch again to resume cooking.
6	TIME	After selecting a function, touch TIME and rotate the knob to adjust the set cook time.
7	TEMP	After selecting a function, touch TEMP and rotate the knob to adjust the set temperature.

	Name	Description
8	LIGHT	At any time, touch  to activate or deactivate the light in both cavities.
9	SYNC FINISH Button	The sync finish function will make both cavities finish cooking at the same time. After programming both cavities, touch  to activate or deactivate the sync finish function. If the sync finish function is activated, "SYNC FINISH" will appear and touching either  or  will start both cavities. The cavity with less cook time will display "HoLd" until both cavities have the same remaining cook time.
10	Knob	Rotate the knob to adjust and push the knob to select the cook time, set temperature, or function.
11	SYNC FINISH Indicator	If the sync finish indicator is visible, the sync finish function is activated.
12*	APP Connection*	If  flashing, the air fryer is available to connect to MSmartHome. If solid, the air fryer is connected to MSmartHome. Long press the knob button to reconnect to APP.
13*	APP Recipe*	If the  is visible, cooking settings for a MSmartHome recipe have been uploaded to the air fryer.

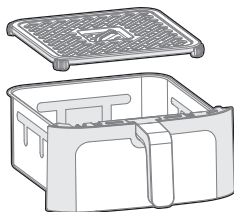
*Only applies to APP connected models.

Display Messages

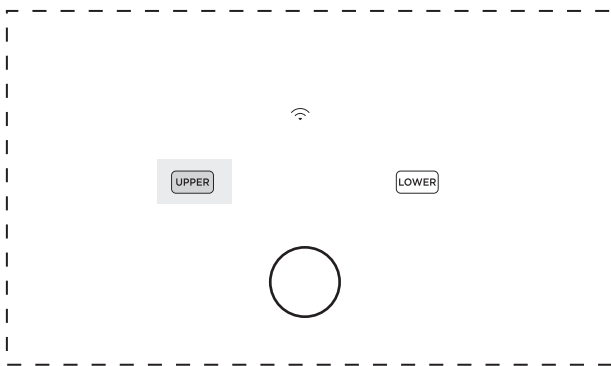
Message	Description
00:15	While programming, the display will show the set cook time. While cooking, the display will show the remaining cook time.
150 °C	The display shows the set temperature.
Turn Food	Some recipes will display the "turn Food" reminder when the food is ready to be turned, flipped, or shook.
End	Cooking is complete and the upper basket or lower tray can be removed.
E1orE2	The upper cavity is not operating properly. Please contact our Customer Service Center.
E5orE6	The lower cavity is not operating properly. Please contact our Service service Center.
OPEN	The upper basket was removed, or the lower door is open. Note: No buttons for that cavity can be used while open.
HoLd	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.

Upper Cavity Cooking (Basket)

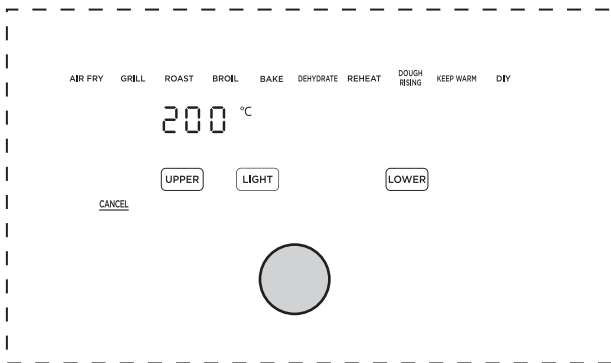
1. Place the crisper plate into the basket (crisper plate handle up) and evenly place food onto the crisper plate.



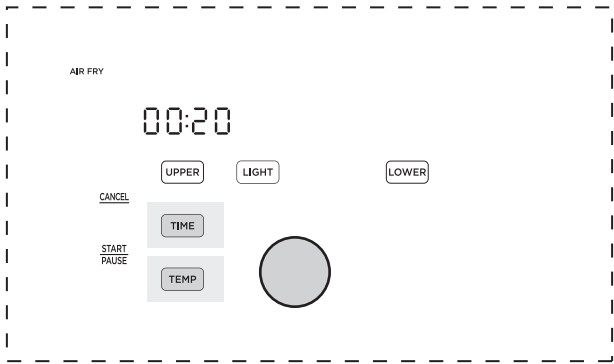
2. Insert the basket into the upper cavity.
3. Plug the air fryer into an appropriate power outlet and the air fryer will now be in standby mode.
4. Touch **UPPER** to start programming a cooking cycle for the upper cavity.



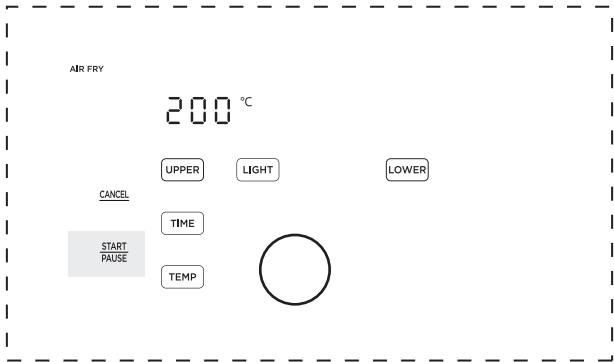
5. Rotate the knob to change the function and press the knob to select a function.



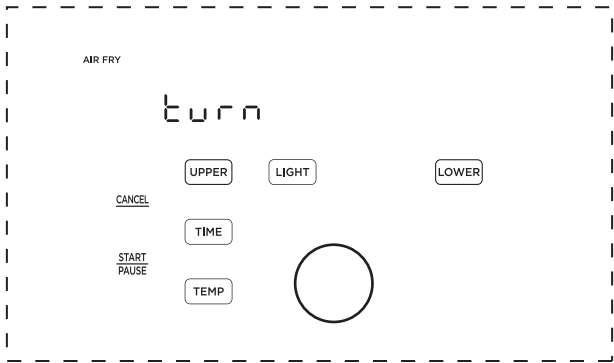
6. The preset cook time will now be flashing. Rotate and push the knob to adjust and select a cook time. If you want to further adjust the temperature or time, touch **TIME** or **TEMP** and rotate/push the knob to adjust the temperature or time.
Note: The function can still be changed by touching **UPPER**.



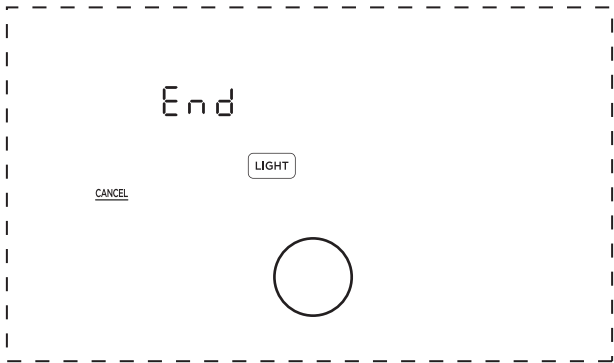
7. Once the desired function, temperature, and time have been selected, touch the left **START PAUSE** to start cooking.



8. Approximately half-way through cooking, the left display will show “Turn Food” If recommended by the recipe, turn, flip, or shake the food. After 30 seconds the “Turn Food” will go away.



9. When cooking is complete, the left display will show “End” and there will be 3 beeps. The food is now ready to be removed.

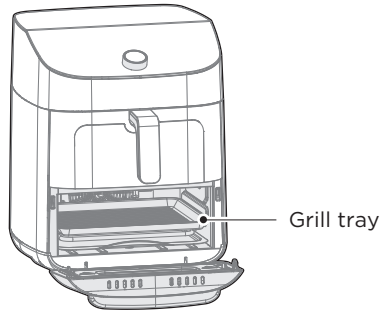


Lower Cavity Cooking (Oven)

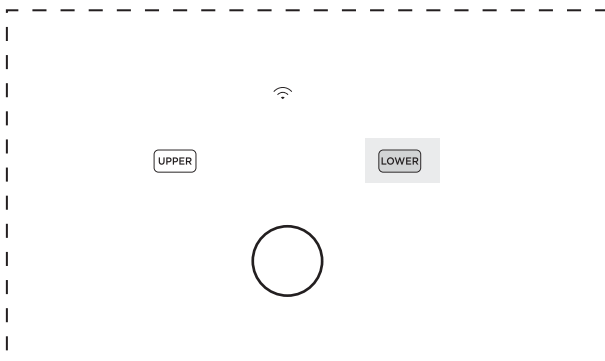
1. Insert the drip tray into the lower cavity.



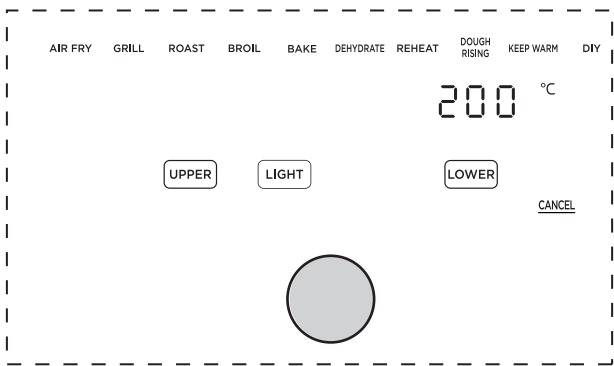
2. Evenly place food on the lower tray.
3. Insert the grill tray into the lower cavity.



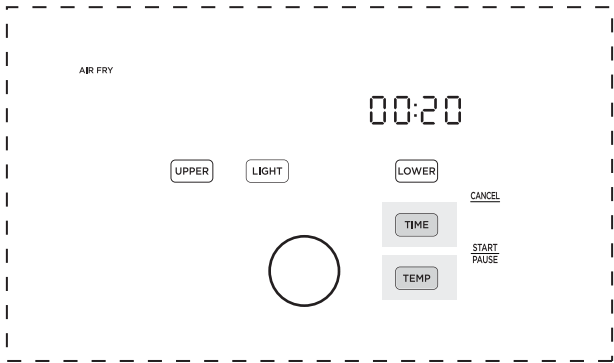
4. Plug the air fryer oven into an appropriate power outlet and the air fryer will now be in standby mode.
5. Touch **LOWER** to start programming a cooking cycle for the lower cavity.



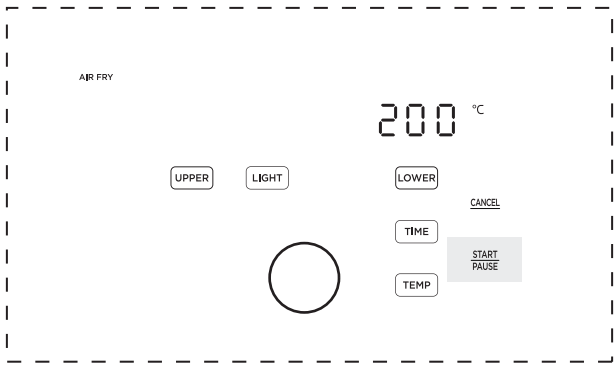
6. Rotate the knob to change the function and press the knob to select a function.



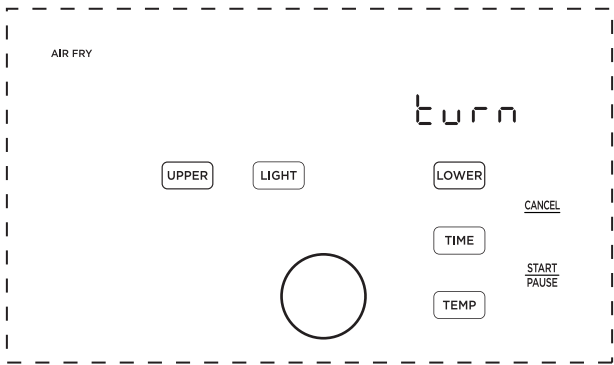
7. The preset cook time will now be flashing. Rotate and push the knob to adjust and select a cook time. If you want to further adjust the temperature or time, touch **TIME** or **TEMP** and rotate/push the knob to adjust the temperature or time. Note: The function can still be changed by touching **LOWER**.



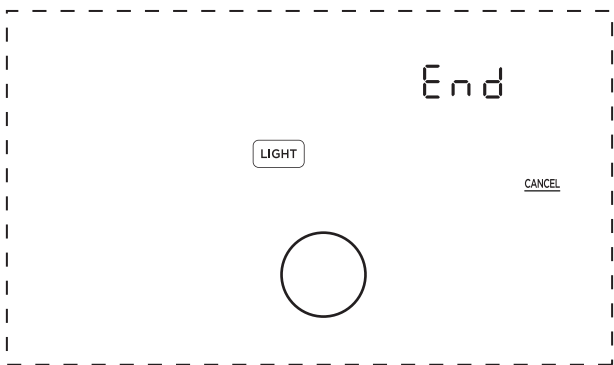
8. Once the desired function, temperature, and time have been selected, touch the right **START PAUSE** to start cooking.



9. Approximately half-way through cooking, the right display will show “Turn Food”. If recommended by the recipe, turn, flip, or shake the food. After 30 seconds the “Turn Food” will go away.

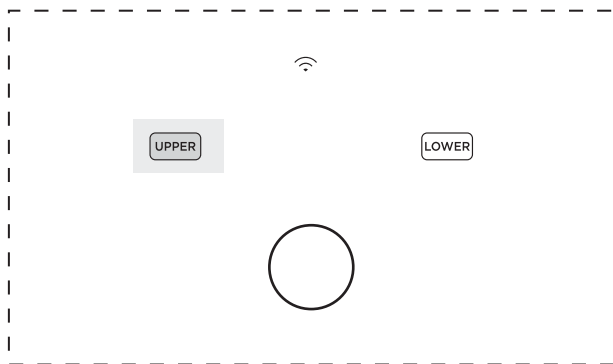


10. When cooking is complete, the right display will show “End” and there will be 3 beeps. The food is now ready to be removed.

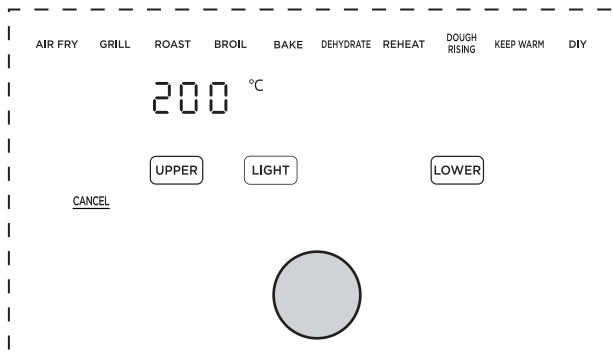


Two-Zone Cavity Cooking (Basket and Oven)

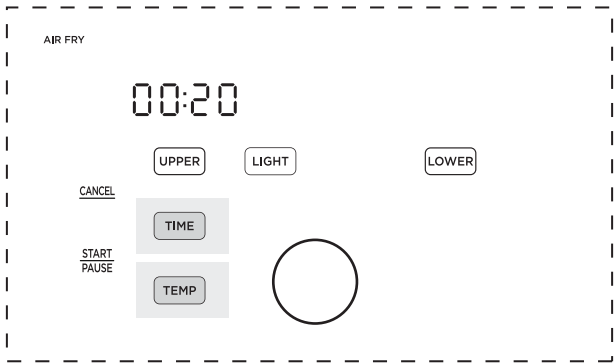
1. Place the crisper plate into the basket (handle up) and evenly place food onto the crisper plate. Then, evenly place food on the lower tray.
2. Insert the basket into the upper cavity and tray into the lower cavity.
3. Plug the air fryer into an appropriate power outlet and the air fryer will now be in standby mode.
4. Touch **UPPER** or **LOWER** to start programming a cooking cycle for the upper or lower cavity.



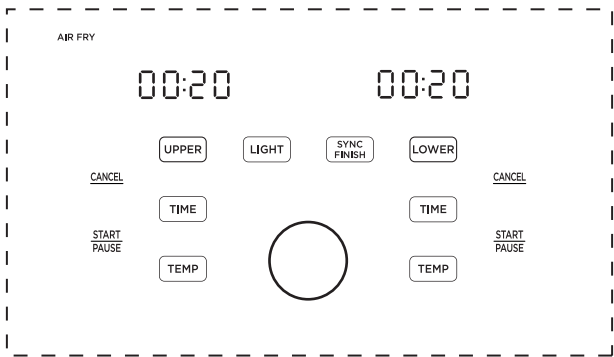
5. Rotate the knob to change the function and press the knob to select a function.



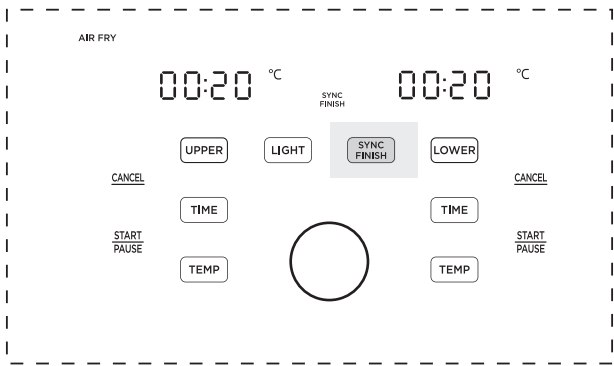
6. The preset cook time will now be flashing. Rotate and push the knob to adjust and select a cook time. If you want to further adjust the temperature or time, touch **TIME** or **TEMP** and rotate/push the knob to adjust the temperature or time.
Note: The function can still be changed by touching **UPPER** or **LOWER** .



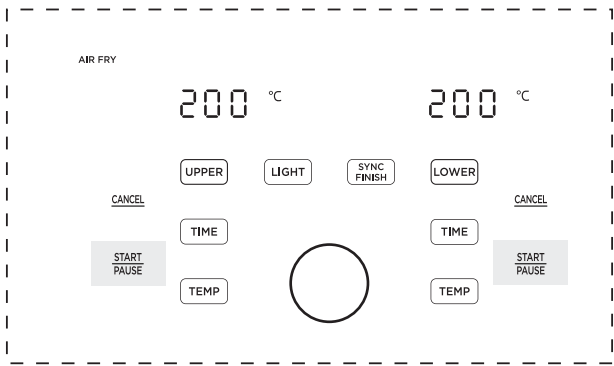
7. Repeat steps 4-6 for the cavity (Upper or Lower) that has not been programmed.



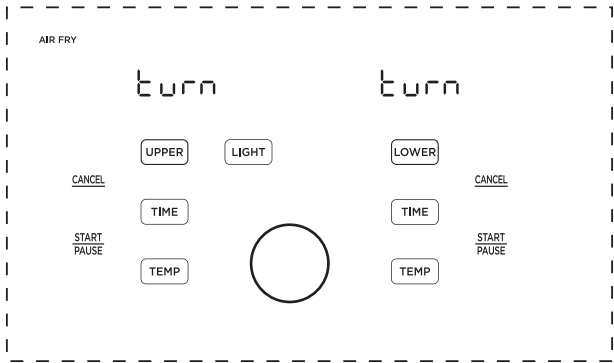
8. With SYNC FINISH: After programming both cavities, touch **SYNC FINISH** to activate the sync finish function. If the sync finish function is activated, “SYNC FINISH” will appear and touching either **START PAUSE** will start both cavities. The cavity with less cook time will display “Hold” until both cavities have the same remaining cook time.



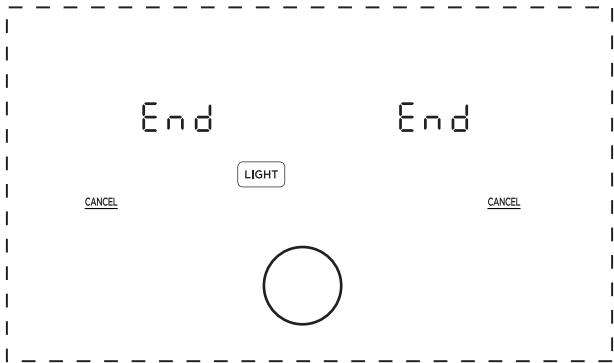
9. Without SYNC FINISH: After programming touch **SYNC FINISH** to activate or deactivate the sync finish function. If sync finish is deactivated, the **START PAUSE** buttons must be touched independently to start cooking in each cavity.



10. Approximately half-way through cooking, the displays will show “Turn Food”.
If recommended by the recipe, turn, flip, or shake the food. After 30 seconds the “Turn Food” will go away.



11. When cooking is complete, the displays will show “End” and there will be 3 beeps. The food is now ready to be removed.



Is something missing or damaged?

Contact the customer advisor and we will be happy to serve you.

⚠ WARNING

To avoid the risk of fire, property damage, and/ or personal injury, do not place anything on top of the appliance, and do not block the air vents.

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 both the upper basket and lower oven cavities.

Ingredient	Recommended function	Frozen	Upper Basket Setting				Lower Oven Setting			
			Amount	Cooking Temp	Time (Single)	Time (Dual)	Amount	Cooking Temp	Time (Single)	Time (Dual)
French Fries	Air Fry	Yes	1.1 lbs	185°C	16min	24min	0.6 lbs	200°C	21min	27min
Chicken Wings	Air Fry	Yes	1.3 lbs	185°C	17min	21min	0.9 lbs	200°C	19min	22min
	Air Fry	No	1.3 lbs	185°C	14min	18min	0.9 lbs	200°C	17min	20min
Chicken Thighs	Air Fry	Yes	2.4 lbs	180°C	36min	42min	1.4 lbs	200°C	39min	43min
	Air Fry	No	2.4 lbs	180°C	19min	23min	1.4 lbs	200°C	20min	24min
Dehydrated Apples	Dehydrate	No	1 piece	90°C	120min	150min	1 piece	90°C	120min	150min
Beef Burgers	Grill	Yes	1 piece	175°C	8min	11min	1 piece	175°C	8min	11min
Bagel	Bagel	No	2 Bagel Halves	185°C	3min	5min	2 Bagel Halves	185°C	4min	6min
Asparagus	Roast	No	0.88lbs	180°C	10min	14min	0.66lbs	195°C	12min	14min
Chicken Breasts	Air Fry	Yes	1.1 lbs	180°C	37min	39min	1.1 lbs	200°C	37min	39min
	Air Fry	No	1.1 lbs	180°C	21min	22min	1.1 lbs	200°C	21min	22min
Toast	Toast	No	4 slices	180°C	6min	10min	4 slices	200°C	6min	8min
Breaded Chicken	Air Fry	Yes	2 pieces	185°C	13min	18min	2 pieces	200°C	15min	20min
Breaded Fish	Air Fry	Yes	0.6 lbs	185°C	13min	18min	0.6 lbs	200°C	15min	20min
Breaded Shrimp	Air Fry	Yes	0.4 lbs	185°C	9min	13min	0.4 lbs	200°C	11min	15min
French Toast Sticks	Toast	Yes	0.3 lbs	175°C	5-9min	6-10 min	0.3 lbs	195°C	6-10 min	6-10 min
Brussel Sprouts	Air Fry	No	0.9 lbs	190°C	9-12min	16-24 min	0.9 lbs	200°C	12-18 min	16-22 min
Chocolate Chip Cookies	Bake	No	0.2 lbs	160°C	8-13min	9-15 min	0.2 lbs	175°C	9-15 min	9-16 min
Pepperoni Pizza	Bake	Yes	9 inch	165°C	10min	17min	9 inch	170°C	13min	18min

Hints

- 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.

RED Declaration of Conformity (DoC)

Unique identification of this DoC:

We,

Manufacturer's name: Guangdong Midea Consumer Electric Manufacturing Co., Ltd.

Manufacturer's Address: 19 Sanle Road, Beijiao, Shunde, 528311 Foshan, Guangdong,
PEOPLE'S REPUBLIC OF CHINA

.....
Declare under our sole responsibility that the product:

Product name: Kitchen machines (Air fryer)

Trade name: Midea

Type or model: MF-CY110A2

Relevant supplementary information:

(e.g. lot, batch or serial number, sources and numbers of items)

To which this declaration relates is in conformity with the essential requirements and other relevant requirements of the RED Directive (2014/53/EU).

The product is in conformity with the following standards and/or other normative documents:

HEALTH & SAFETY (Art. 3(1)(a)): EN 60335-1:2012/A15:2021, EN

60335-2-9:2003/A13:2010, EN 62233:2008, EN 62311:2008, EN IEC 62311:2020

EMC (Art. 3(1)(b)): EN IEC 55014-1:2021, EN IEC 55014-2:2021, EN 301 489-1
V2.2.3:2019, EN 301 489-17 V3.2.4:2020

SPECTRUM (Art. 3(2)): EN 300 328 V2.2.2:2019

OTHER (incl. Art. 3(3) and voluntary specs):

Other Union harmonization legislation (where applicable): N/A

Accessories: N/A

Software: N/A

Technical file held by: Guangdong Midea Consumer Electric Manufacturing Co., Ltd.

Place and date of issue (of this DoC): 19 Sanle Road, Beijiao, Shunde, 528311 Foshan,
Guangdong, PEOPLE'S REPUBLIC OF CHINA
2023-11-30

Signed by or for the manufacturer: Guangdong Midea Consumer Electric Manufacturing Co., Ltd.

APP SETUP AND OPERATION

Download the SmartHome app

On an app market (Google Play Store, Apple App Store), search for **SmartHome*** and find the SmartHome app. Download and install it on your phone. You can also download the app by scanning the QR code below.



Register and log in

Open the SmartHome app, and create a new account to start (you can also register through a third-party account). If you already have an existing account, use the account to log in.



Connect your devices to SmartHome

1 Please make sure your mobile phone is connected to a wireless network. If it is not, go to Settings and enable wireless networks and Bluetooth.

2 Please power on your devices.

3 Open SmartHome app on your phone.

5 If no message appears, select "+" on the page and select your device in the list of nearby devices available. If your device is not listed, please add your device manually by the device category and device model.



4 If a message of "Smart devices discovered nearby" appears, click to add.



6 Connect your device to the wireless network according to instructions on app. If the connection fails, please follow the instructions provided by the app to continue with the operation.



NOTE

- Make sure your devices are powered on.
- Keep your mobile phone close enough to your device when you are connecting your device to the network.
- Connect your mobile phone to the wireless network at home, and make sure you know the password of the wireless network.
- Check if your wireless router supports 2.4 GHz band and turn it on. If you are not sure whether the router supports 2.4 GHz band, please contact the router manufacturer.
- The device cannot connect to the wireless network that requires authentication, and it usually appears in public areas such as hotels, restaurants, etc. Please connect to a wireless network that does not require authentication.
- Turn off the WLAN+ (Android) or WLAN Assistant (iOS) function of your mobile phone when connecting your device to the network.
- In the case that your device connected to a wireless network before but it needs to reconnect, please click "+" on the app Home page, and add your device again by the device category and model according to the instructions on app.

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
Upper basket	• 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 basket in water or any other liquid. • DO NOT clean in the dishwasher.
Grill tray	• 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.
Crisper plate	• Clean the crisper plate with a cloth or sponge and warm water with dish soap. • The crisper plate has non-stick coating. To avoid damage to the non-stick coating, DO NOT use metal cleaning utensils. • DO NOT clean in the dishwasher.
Drip tray	• Clean the drip tray with a cloth or sponge and warm water with dish soap. • The drip 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.
Upper basket cavity/ Lower oven cavity	• 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	• Clean with a soft and damp cloth or sponge and wipe dry.
Upper basket window/ Lower oven window	• 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 dishsoap.

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

Problem	Possible Reasons	Solutions
No power	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.
Display shows E1 or E2	The unit is not operating properly	Contact the Customer Service Center.
Cannot activate Sync Finish	Both the upper basket and lower oven have not been programmed	To activate Sync Finish a function must be selected for both cavities. Then, the SYNC FINISH button will appear. If Sync Finish is activated the Sync Finish indicator SYNC FINISH will be lit up. See OPERATION INSTRUCTIONS.
Cannot select function	Not using knob	After touching UPPER or LOWER the knob can be rotated to change the function and pushed to select a function. The actual functions cannot be touched for selection. See OPERATION INSTRUCTIONS.
Cannot pause single cavity	Sync Finish is activated	While Sync Finish is activated, either START PAUSE button will start, pause, and resume both cavities to ensure that both cavities finish at the same time. If you wish to control each cavity independently, do not use Sync Finish.
Food undercooked	The upper basket and lower oven are operating at the same time	Overall, the Two-Zone Air Fryer Oven is faster than cooking two consecutive batches in the same air fryer. However, if the upper basket and lower oven are operating simultaneously, cook times will need to be increased. See COOKING.
	Food not placed in an even layer	For best cooking performance, place food in an even layer with no overlapping. See COOKING.

Problem	Possible Reasons	Solutions
Food not crispy	• Crisper plate not used in upper basket	• For the best air frying performance, always use the crisper plate in the upper basket. The crisper plate allows air to flow underneath food and produces the best cooking results.
	• Food improperly prepped	• For optimal crispiness, spray or brush small amounts of oil onto food before air frying. See COOKING.
Lower oven improperly cooking	• Grill tray placed in wrong slot	• The grill tray can be placed into an upper or lower slot within the lower oven cavity. Ensure that the grill tray is placed in the proper slot before cooking. See COOKING.
	• Incorrect cook time or temperature	• The lower oven is a unique design. Traditional cook times and temperatures may need to be adjusted for the lower oven. See COOKING.
Difficult to see through windows	• Improper window cleaning	• Clean the interior and exterior of windows after each use. See CLEANING AND MAINTENANCE.
	• Light not activated	• Before looking through a window, be sure to activate the lights by touching LIGHT.
Difficult to remove or insert upper basket	• Too much food within basket	• Do not pile food too high or the food will contact the top of the upper cavity. This can result in difficulty inserting and removing the upper basket and may cause food to burn.
	• Debris on basket exterior or within upper cavity	• Remove all debris from the basket exterior and within the upper cavity. See CLEANING AND MAINTENANCE.

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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).

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).

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.

WARRANTY / SERVICE

Dealer Stamp	Warranty Details Changes to Warranty card invalidates the warranty			
	Model No.		Product:	
	Serial No.		Date of expiry of warranty:	
	Customer Details To be filled in upon purchase			
	Customers Name&Address		Date of purchase	
	Tel.No./Email			
	Service History To be filled in case of warranty repair			
	Job no.	Date	Job no.	Date
			Job no.	Date

Midea offers the owner of this product a ONE YEAR WARRANTY, from the date of purchase, against all manufacturing defects in material and workmanship. The warranty card to be presented to authorized service centers / distributors along with the purchase invoice to claim the warranty.

The warranty does not cover;

- 1) Damage due to mishandling or fire and becomes invalid if repair has been attempted by unauthorized persons.
- 2) Any failure to follow the instructions as mentioned in the user manual.
- 3) Fluctuation in voltage or any modifications/adjustments made to comply with local electrical, safety and technical standards.
- 4) Damages caused by fire, accident or any natural disaster, damage due to mishandling, wear & tear, voltage fluctuations.



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