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> MEDION 4-in-1 Universal Kitchen Machine MD18440 Instruction Manual

MEDION MD18440

MEDION 4-in-1 Universal Kitchen Machine MD18440

Your versatile kitchen assistant for mixing, kneading, blending, mincing, and ice cream making.

1. INTRODUCTION

The MEDION 4-in-1 Universal Kitchen Machine, model MD18440, is a powerful and versatile appliance designed to simplify various kitchen tasks. With its robust 1200 Watt motor and 8 speed settings, it handles everything from light batters to heavy doughs with ease. This manual provides detailed instructions on how to set up, operate, and maintain your kitchen machine and its extensive accessories.



Figure 1.1: The MEDION 4-in-1 Universal Kitchen Machine with its comprehensive set of accessories, including the mixing bowl, blender, meat grinder, and ice cream bowl.

Vielseitigkeit trifft auf Leistung

Umfangreiche Funktionen, kraftvolle Leistung und durchdachtes Design für kreative und effiziente Kochmomente



Figure 1.2: This image illustrates the machine's versatility and powerful performance, ready for various culinary tasks.

Key Features:

- 1200 Watt powerful motor
- 8 speed settings with digital sensor-touch display
- Large stainless steel mixing bowl
- Includes meat grinder, blender, and ice cream bowl attachments
- Timer function for precise operation

2. SETUP AND ASSEMBLY

Before first use, ensure all packaging materials are removed and clean all removable parts according to the 'Maintenance'

section. Place the main unit on a stable, flat, and dry surface.

Attaching the Mixing Bowl and Attachments:

1. Lift the head of the kitchen machine by pressing the release button.
2. Place the stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into place.
3. Select the appropriate mixing tool (flat beater, dough hook, or whisk) for your recipe. Align the tool with the shaft and push upwards, then twist to secure it.
4. Lower the head of the kitchen machine until it clicks into place.
5. Attach the splash guard to the mixing bowl if desired. It features a convenient opening for adding ingredients during operation.

Praktisches Zubehör für mühelose Zubereitung

Essenzielles Zubehör eröffnet vielseitige Einsatzmöglichkeiten und unterstützt bei jeder Zubereitung



Figure 2.1: A selection of practical accessories, including the mixing bowl, ice cream bowl, meat grinder, and blender, designed for effortless food preparation.

3. OPERATING THE KITCHEN MACHINE

General Operation and Digital Display:

The kitchen machine features a digital sensor-touch display and a rotary knob for intuitive control. You can select from 8 speed settings and set a timer for precise operation.



Figure 3.1: The user-friendly digital sensor-touch display allows for comfortable operation and precise control of all functions at a glance.

- **Power On/Off:** Press the power button on the display.
- **Speed Adjustment:** Turn the rotary knob to select speeds from 1 to 8.
- **Timer Function:** Use the timer setting to program the operating time. The machine will automatically stop once the set time has elapsed.
- **Pulse Function:** Turn the rotary knob slightly to the left for the pulse function, ideal for short bursts of power or crushing ice.

Mixing and Kneading:

The included mixing tools are designed for various consistencies:

- **Flat Beater:** Ideal for normal batters, cake mixes, and fillings.
- **Dough Hook:** Perfect for heavy doughs like yeast dough or bread dough.
- **Whisk:** For light and airy mixtures such as egg whites, cream, or light batters.



Figure 3.2: This image highlights the maximum variety for every dough and food creation, showcasing the flat beater for cakes, whisk for cream, dough hook for bread, and the ice cream paddle for individual ice cream creations.

Blending with the Blender Attachment:

Attach the blender to the designated port on the machine. It's perfect for preparing smoothies, shakes, and for crushing ingredients like ice.

Your browser does not support the video tag.

Video 3.1: Official product video demonstrating the various functions and accessories of the MEDION 4-in-1 Universal Kitchen Machine MD18440, including blending.

Mincing with the Meat Grinder Attachment:

The meat grinder attachment allows you to prepare fresh minced meat or sausages. Assemble the meat grinder components and attach it to the front port of the machine. Use the fine or coarse grinding plates as needed.

Ice Cream Making:

The ice cream bowl attachment allows you to make homemade ice cream. Ensure the ice cream bowl is pre-chilled in the freezer for at least 12-24 hours before use. Prepare your ice cream mixture and pour it into the chilled bowl. Attach the ice cream paddle and churn for 15-20 minutes on speed 1 until desired consistency is reached.

Selbstgemachtes Eis leicht gemacht

Vielfältige Eiskreationen in kürzester Zeit zubereiten – unkompliziert und kreativ dank der Eisschüssel.



Figure 3.3: Homemade ice cream is made easy with the dedicated ice cream bowl, allowing for diverse ice cream creations in no time.

Cookie Making:

For cookie enthusiasts, the machine includes a cookie attachment with various stencils. Attach it to the meat grinder port and extrude your cookie dough into desired shapes.

Vielseitige Funktionen für kreative Küchenerlebnisse

Vom Fleischwolf und der Zubereitung von Würsten bis hin zu frischen Smoothies, Nudeln und Keksen.



Figure 3.4: This image demonstrates the versatile functions for creative kitchen experiences, from mincing meat and preparing sausages to fresh smoothies, pasta, and cookies.

4. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your MEDION Kitchen Machine.

- **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse it in water.
- **Stainless Steel Bowl and Attachments:** The stainless steel mixing bowl, flat beater, dough hook, and whisk are generally dishwasher safe, but hand washing is recommended to preserve their finish.
- **Blender and Meat Grinder:** Disassemble these attachments completely. Wash all parts with warm soapy water and rinse thoroughly. Ensure all parts are dry before reassembling or storing.
- **Ice Cream Bowl:** Hand wash the ice cream bowl with warm soapy water. Do not place it in the dishwasher or expose it to high heat, as this can damage the cooling liquid inside.

- **Splash Guard:** Wash with warm soapy water or place in the dishwasher.

5. TROUBLESHOOTING

If you encounter any issues with your kitchen machine, please refer to the following common solutions:

- **Machine does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the machine head is fully lowered and locked into place.
- **Attachments not rotating:** Verify that the attachment is correctly installed and locked onto the shaft. Ensure the mixing bowl is properly seated and locked.
- **Unusual noise or vibration:** Stop the machine immediately. Check for any foreign objects in the bowl or attachments. Ensure all parts are correctly assembled and tightened.
- **Motor overheating:** If the machine stops unexpectedly, it might be due to overheating. Turn off the machine and unplug it. Allow it to cool down for at least 30 minutes before attempting to use it again. Reduce the load or processing time for very heavy mixtures.

If the problem persists after attempting these solutions, please contact customer support.

6. SPECIFICATIONS

Feature	Specification
Brand	MEDION
Model Number	MD18440
Color	Titan
Product Dimensions (L x W x H)	23.7 x 44.2 x 35.4 cm
Item Weight	4.53 Kilograms
Power	1200 Watts
Number of Speed Settings	8
Special Features	Splash guard, Digital Display

7. WARRANTY AND SUPPORT

Your MEDION 4-in-1 Universal Kitchen Machine comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, spare parts, or any other inquiries, please visit the official MEDION website or contact their customer service department. Keep your purchase receipt and model number (MD18440) handy when contacting support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question