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MEDION MD18440

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Model: MD18440

INTRODUCTION

Thank you for choosing the MEDION Kitchen Machine. This versatile appliance, model MD18440, is designed to simplify your cooking and baking tasks with its powerful 1200 Watt motor and multi-functional capabilities. It features a digital touch display for intuitive control and comes with a comprehensive set of accessories including a meat grinder, blender, and ice cream bowl, making it a 4-in-1 solution for mixing, grinding, grating, slicing, and ice cream preparation.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Use only manufacturer-recommended attachments.
- Exercise caution when handling sharp blades, especially during assembly, disassembly, and cleaning.
- Ensure all parts are correctly assembled before operating the machine.
- Some metal parts are not dishwasher safe and may oxidize. Always hand wash these components with mild soap and water.

PACKAGE CONTENTS

Upon unpacking, please verify that all components are present and in good condition:

- MEDION LIFE MD18440 Kitchen Machine (Main Unit)
- Stainless Steel Mixing Bowl
- Splash Guard
- Ice Cream Bowl Attachment
- Meat Grinder Attachment
- Blender Attachment
- Accessory Set (includes various mixing, kneading, and whisking tools, as well as meat grinder dies and ice cream paddle)
- Quick Start Guide (refer to this manual for detailed instructions)



Figure 1: Overview of all included components and accessories.

Praktisches Zubehör für mühelose Zubereitung

Essenzielles Zubehör eröffnet vielseitige Einsatzmöglichkeiten und unterstützt bei jeder Zubereitung



Figure 2: Detailed view of the practical accessories for diverse preparations.

SETUP

1. **Unpacking:** Carefully remove all parts from the packaging. Retain packaging for storage or future transport.
2. **Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for details.
3. **Placement:** Place the main unit on a stable, flat, and dry surface. Ensure there is enough space around the machine for ventilation and operation. The suction cups on the base will help secure the machine during use.
4. **Attaching the Mixing Bowl:** Place the stainless steel mixing bowl onto the base and twist clockwise until it locks securely into place.
5. **Installing Attachments:**
 - **Mixing/Kneading Tools:** Lift the head of the machine. Select the appropriate tool (dough hook for heavy doughs, beater for medium mixtures, whisk for light mixtures). Insert the tool into the shaft and twist to secure. Lower the head until it clicks into place.
 - **Meat Grinder:** Attach the meat grinder assembly to the front port of the machine. Secure it by tightening the locking knob.
 - **Blender:** Place the blender jug onto the top port of the machine and twist to lock.

- **Ice Cream Bowl:** Place the frozen ice cream bowl into the main mixing bowl. Insert the ice cream paddle into the machine's shaft and lower the head.

6. **Power Connection:** Plug the power cord into a suitable electrical outlet.



Figure 3: The main unit with the mixing bowl securely in place.

Selbstgemachtes Eis leicht gemacht

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



Figure 4: Setup of the ice cream bowl for easy homemade ice cream preparation.

OPERATING INSTRUCTIONS

General Operation (Digital Touch Display)

The MEDION Kitchen Machine features a digital touch display for precise control over speed and time. Turn the rotary knob to adjust settings and press to confirm or start/stop.



Figure 5: User-friendly control via the digital sensor-touch display.

Mixing and Kneading

This function is ideal for preparing various doughs, batters, and fillings.

1. Ensure the appropriate mixing tool (dough hook, beater, or whisk) is installed.
2. Add ingredients to the stainless steel mixing bowl.
3. Lower the machine head and attach the splash guard if desired.
4. Select the desired speed using the digital display. Start with a low speed and gradually increase as needed.
5. Allow the machine to mix until the desired consistency is achieved.

Benutzerfreundliche Steuerung dank digitalem Sensor-Touch-Display

Komfortable Bedienung und präzise Kontrolle
aller Funktionen auf einen Blick



Figure 6: Maximum versatility for various dough and food creations.

Meat Grinding

The meat grinder attachment allows you to prepare fresh minced meat, sausages, and more.

1. Attach the meat grinder assembly to the front port.
2. Cut meat into small pieces that fit the feeding tube.
3. Turn on the machine at a medium speed.
4. Feed the meat into the grinder using the food pusher. Never use your fingers.

Vielseitige Funktionen für kreative Küchenerlebnisse

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



Figure 7: Versatile functions for creative kitchen experiences, including meat grinding.

Ice Cream Preparation

Create delicious homemade ice cream with the dedicated ice cream bowl.

1. Ensure the ice cream bowl has been pre-frozen for at least 12-24 hours.
2. Install the frozen ice cream bowl and the ice cream paddle as described in the "Setup" section.
3. Pour your prepared ice cream mixture into the frozen bowl.
4. Turn on the machine at a low speed and let it churn until the ice cream reaches the desired consistency.

Selbstgemachtes Eis leicht gemacht

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



Figure 8: Homemade ice cream made easy with the ice cream bowl attachment.

Blending

Use the blender attachment for smoothies, soups, and sauces.

1. Attach the blender jug to the top port.
2. Add ingredients to the blender jug. Do not overfill.
3. Secure the lid firmly.
4. Select the desired speed. Use the pulse function for short bursts.

Vielseitige Funktionen für kreative Küchenerlebnisse

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



Figure 9: Versatile functions for creative kitchen experiences, including smoothie blending.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your kitchen machine.

- Always unplug the appliance before cleaning.
- Wipe the main unit with a damp cloth. Never immerse it in water.
- The stainless steel mixing bowl, splash guard, and blender jug are generally dishwasher safe. However, for optimal care and to prevent potential oxidation, it is recommended to hand wash metal attachments such as the dough hook, beater, whisk, and all meat grinder components immediately after use with warm, soapy water. Rinse thoroughly and dry completely.
- The ice cream bowl should be hand washed with mild soap and water after it has returned to room temperature. Do not place it in the dishwasher.
- Ensure all parts are completely dry before storing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet faulty; machine head not locked.	Check power connection; try another outlet; ensure machine head is fully lowered and locked.
Attachments not mixing properly.	Incorrect attachment for task; too much/too little ingredient.	Ensure correct tool is used (e.g., dough hook for heavy dough); adjust ingredient quantities.
Loud noise during operation.	Overloaded; unstable surface; foreign object.	Reduce load; ensure machine is on a stable surface; check for foreign objects.
Metal parts show discoloration/oxidation.	Dishwasher use or improper drying.	Hand wash metal parts only; dry immediately and thoroughly after washing.

SPECIFICATIONS

- **Brand:** MEDION
- **Model Number:** MD18440
- **Color:** Black
- **Power:** 1200 Watts
- **Product Dimensions:** 23.7 x 44.2 x 35.4 cm (Depth x Width x Height)
- **Item Weight:** 4.53 Kilograms
- **Special Features:** Digital Display, Splash Guard
- **Blade Material:** Plastic, Stainless Steel
- **Dishwasher Safe:** Yes (for certain parts, see Maintenance section)

WARRANTY AND SUPPORT

MEDION products are designed for quality and reliability. For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official MEDION website. Keep your purchase receipt as proof of purchase for warranty claims.

Online Support: www.medion.com/gb/service/